WORKSHOP

THE WORKSHOP IS CO-ORGANIZED BY EIT FOOD HUB & UNIVERSITÀ DEGLI STUDI DI BARI ALDO MORO, ITALY

funbrew

WORKSHOP

BREWER’S SPENT GRAIN fermentation: how an underutilized by-product becomes a food ingredient

Workshop organized under the “FUNBREW” transnational project (Biotransformation of brewers’ spent grain: increased functionality for novel food applications) part of the ERA-Net SUSFOOD2 with funding provided by national sources [FORMAS, Sweden; MMM, Ministry of Agriculture and Forestry of Finland; MIUR, Ministero Italiano dell’Università e della Ricerca] and co-funding by the European Union’s Horizon 2020 research and innovation programme.

30TH OF JUNE 2021  |  H 11.30  |  ONLINE EVENT ON Zoom YouTube

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