



Monday April 4th		Tuesday April 5th		Wednesday April 6th	
		8h30-9h55	Session: Topic 3 - Constraints on F&V processing: microbial, safety and waste management issues	8h30-10h35	Session: Topic 4 - Consumer preferences and needs - OPTIFEL sponsored session
		10h10-11h00	Coffee break	10h35-11h00	Coffee break
10h-12h	Registration – Setting up poster session 1	11h00-12h20	Session: Topic 1 - Innovative processes for improved sustainability	11h00-11h50	Session: Topic 2 - Quality at the heart of sustainable markets for F&V products
12h-13h30		Welcome brunch	12h20-14h	Lunch – Setting up posters session 2	11h50-12h20
13h30-14h	Welcome speeches				12h20-14h
14h-15h25	Session: Topic 1 - Innovative processes for improved sustainability	14h-15h40	Session: Topic 2 - Quality at the heart of sustainable markets for F&V products	14h00-15h20	Session: Topic 1 - Innovative processes for improved sustainability
15h25-16h55	Coffee break - Poster session 1	15h40-16h55	Coffee break - Poster session 2	15h30 -16h30	Round-table Sustainability
16h55-18h30	Session: Topic 2 - Quality at the heart of sustainable markets for F&V products	16h55-18h20	Session: Topic 3 - Constraints on F&V processing: microbial, safety and waste management issues	16h30-17h	Conclusions –Next venue
18h30-19h30	Get together party	18h30 –19h30	Visit of Avignon	Future EU projects	17h-17h30
		20h30	Gala diner		

Ecoberries session

Satellite meetings	Thursday April 7th	Friday April 8th
9h-16h	Quels aliments pour quels séniors ? (in french). Lieu: Université d'Avignon et des Pays du Vaucluse	Transformer des légumes méditerranéens : entre innovation et tradition (in french). Lieu: CTCPA - Site Agroparc

