



Scotland Food & Drink Waste Awareness Day

Westerwood Hotel, Cumbernauld
26 March 2008

Waste: How much will it cost you?

Waste is an issue that will increasingly affect each and every one of our businesses - whether it is packaging, materials, processing waste or the things that we tend to forget or ignore, such as energy and heat.

As competition grows, the greater the need to gain and maintain a competitive edge. Cutting overheads is one way, turning a cost into an opportunity to improve the bottom line is even better! What is waste to your business? Is it a cost potentially increasing outwith your control? Or, is it something you could reduce or even profit from?

This one day event will explore the challenges facing the food and drink sector and showcase innovations in waste solutions and technologies that could have a real impact on your business. We will also hear from key organisations on help and advice that's available to guide you through the legislation and technology options out there.

A key element of the event will be short sharp breakout sessions which focus on specific issues and opportunities for waste innovation across all sectors of the Food and Drink (F&D) Industry.

For this unique awareness day, the Food and Drink Innovation Network is bringing together the experts, academics and legislative bodies in the area of waste management, so that your business can find the right information and practical solutions to this challenging area.

Attendance at this Workshop is free.

For bookings and further information please contact:

Andrew Cameron, Food & Drink Innovation Network Manager
Email acameron@leatherheadfood.com Telephone 01224 715751

Alternatively, please complete the booking form overleaf



Agenda

Chairman: Mr Paul McLaughlin, Chief Executive, Scotland Food & Drink

09.30 Welcome and introduction

Paul McLaughlin

09.40 Support available to F&D co's

Louise McGregor, WRAP, Samantha Fuller, SSE In Source Energy Initiative and Alan Hendry, Envirowise

Paul McLaughlin to lead into Breakouts

Breakout Session 1

- 10.30 Packaging compliance schemes
Duncan Simpson, VALPAC
- 11.00 Refreshments
- 11.30 Anaerobic digestion – food waste to energy
Wojtech Sargalski, Cambi
- 12.00 Compostable packaging solutions
Neil John Hunter, Greenware PLA
- 12.30 Nutrient recovery
Ian Kennedy, Scotia Nutritionals
- 13.00 Lunch and Trade Fair
- 14.00 Case study: Thermal treatment technologies for F&D waste
Paul Danks, Inetec
- 14.30 F&D re use to the needy. F&D industry case studies.
Tony Lowe, Fareshare
- 15.00 Discussion and Closing Remarks

Breakout Session 2

- 10.30 F&D waste legislation/compliance
Peter Olsen, SEPA
- 11.00 Refreshments
- 11.30 F&D waste treatment. In vessel composting
Mike Orr, TEG Environmental
- 12.00 Anaerobic digestion
Lucy Lewis, Greenfinch
- 12.30 Recycling services to the F&D industry
Iain Gullant, Community Recycling Network Scotland
- 13.00 Lunch and Trade Fair
- 14.00 Arrowbio technology. Mechanical biological treatment of mixed waste
Stuart Gordon, Mechanical Biological Treatment (MBT)
- 14.30 Industrial symbiosis case studies in the F&D industry
Dr Nigel Holmes, NISP
- 15.00 Discussion and Closing Remarks

Breakout Session 3

- 10.30 F&D food waste treatment
Donald McBrayne, Scottish Water
- 11.00 Refreshments
- 11.30 Free support and advice for treatment of effluent in the F&D industry
Robbie Weir, Envirowise
- 12.00 Food waste to biofuels
Napier University, Biofuels Research Centre
- 12.30 Liquid AD technology
Neil Johnston, Ecovation Limited
- 13.00 Lunch and Trade Fair
- 14.00 Case Studies: Innovation in F&D waste
Dr Colin Patterson, Scottish Environmental Technology Network
- 14.30 Effluent treatment technologies for the F&D industry
Stuart Lindsay, Oil Collection Co.
- 15.00 Discussion and Closing Remarks

Booking Form

Please register my place at the **Waste: How much will it cost you?** workshop

Company Details

Company Name _____
 Address _____

 Telephone _____
 Fax _____

Delegate Details

Name of person completing form if different from delegate:

Please register the following delegate

Surname (Mr/Mrs/Ms/Dr/Prof./Other) _____
 Forename _____
 Job Title _____
E-mail _____
 Direct Dial/Mobile _____
 Special dietary requirements _____