

Seminar on “Innovative packaging solutions and modern technologies to reduce food waste and loss”

Draft Programme

The programme prepared by the Food and Agriculture Organization of the United Nations (FAO) Liaison Office with the Russian Federation features high-level representatives of industry associations, the private sector, the expert community and FAO who will, on top of best international practice, discuss some of the new technologies for reducing food loss and waste developed in Russia.

- Moderator:** **Eugenia Serova, Director, Liaison Office with the Russian Federation, FAO**
- 13.00 – 13.15** **Robert van Otterdijk, Agro-Industry Officer, Food loss and waste expert, FAO:**
Global status of the food loss and waste problem and FAO’s vision and role
- 13.15 – 13.30** **Musheg Mamikonyan, Head of the Board of Trustees of the Stolypin Foundation:**
Solutions for reducing food loss and waste in the context of the SDGs
- 13.30 – 13.45** **Irina Antyushina, Senior Sustainable Business & Partnerships Manager, Unilever:**
Unilever’s global strategy to reduce food loss and waste: examples from Unilever’s international and Russian operations
- 13.45 – 14.00** **Armen Nalbandyan, CEO “Liliani”:**
Alternative solutions in grain storage: the “sleeve” technology
- 14.00 – 14.15** **Vitaliy Momot, President, Association of operators of refrigerated railway rolling stock:**
Fish and fish products losses when transporting by rail
- 14.15 – 14.30** **Olga Maxutova, Business development manager for Russia / CIS, BU Functional Minerals, Clariant :**
Oxygen absorbents and desiccants from Clariant – key to reducing food waste and food losses
- Svetlana Smayls, Industry development manager, Clariant:**
Effective hot melt for food packaging

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- 14.30 – 14.45** **Alexander Zenkin, CFO | Business development SOEMZ JSC:**
Responsible production of paper packaging in accordance with principles of sustainability
- 14.45 – 15.00** **Ice House Moscow Logistic Complex (*speaker TBC*):**
The controlled atmosphere (CA) technology
- 15.00 – 15.15** **Yurii Katsnelson, President, Russian Guild of Bakers and Confectioners:**
Bread and bakery products procurement optimization for retail chains in light of the need to minimize the volumes of unsold produce
- 15.15 – 15.30** **Sergey Perminov, Director for R&D, PepsiCo, Russia.**
Responsibly to aim: modern PepsiCo technologies for reducing food waste and loss