

Title	Online Book Presentation: "Handbook of Coffee Processing By-products: Sustainable Applications"		
Date	July 11, 2017	Time	1 pm Central European Time
Duration	1 hour		

### Abstract:

**Handbook of Coffee Processing By-Products: Sustainable Applications** presents alternative and sustainable solutions for coffee processing by-products and specifies their industrial potential, both as a source for the recovery of bioactive compounds and their reutilization in the pharmaceutical, biotechnological, food, biotechnology, and cosmetic industries, also covering environmental and agronomic applications. This book addresses key topics specific to sustainable management in the coffee industry, placing an emphasis on integrated solutions for the valorization and upgrade of coffee processing by-products, biorefinery, and different techniques for the separation, extraction, recovery and formulation of polyphenols.

#### Key Features

- Specifies potential for the use of by-products as a source for the recovery of bioactive compounds and their reutilization in the pharmaceutical, biotechnological, food, biotechnology and cosmetic
- Places emphasis on integrated solutions for the valorization and upgrade of coffee processing by-products, biorefinery, and different techniques for the separation, extraction, recovery and formulation of polyphenols

#### Participants requirement profile (please specify target group)

Researchers, specialists, chemical engineers and professionals working in the food and coffee processing industry. New product developers in the food and agricultural industry. Graduate and post-graduate students taking courses in agricultural or food engineering, food waste management, and/or valorization and sustainability

#### Charis M. Galanakis

R&I Director, Galanakis Laboratories (Chania, Greece)

Coordinator of SIG5, ISEKI Food Association (Vienna, Austria)

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Dr. Galanakis is an interdisciplinary scientist with a fast-expanding work that balances between food, environment, sustainability, industry and academia. His research targets mainly the separation and recovery of functional macro- and micro-molecules from different food wastes and by-products, as well as their implementation as bioactive compounds in food and other products. He has defined for the first time the new term and discipline of "Food Waste Recovery", as well as established the relevant Open Innovation Network ([www.fwr.group](http://www.fwr.group)) with an ultimate goal to inspire related professionals to extract high added-value compounds from wasted by-products in all stages of food production (from agriculture to the consumer) and re-utilize them in the food chain.

He is the executive director of Galanakis Laboratories, a chemical analysis and innovation centre, that was founded in 1924. Dr. Galanakis has over 15 years of experience in analyzing wine, food, beverages and environmental samples as well as at the consulting for related industries and local producers. He is the co-founder of "Olive Waste Recovery" patent (WO2008082343 A1) that describes a methodology for the simultaneous recovery of polyphenols and dietary fiber from olive mill wastewater in two separated streams.

In addition to his professional activities, he serves as a Freelance editor in Elsevier since 2013, an editorial board member and subject editor of Food Research International (Elsevier) since 2012 and Food and Bioproducts Processing (Elsevier) since 2015, as a

review editor in Nutrition Food Science and Technology (Frontiers) since 2016, as an expert evaluator of proposals for National Center of Science and Technology of Kazakhstan since 2014, for Australian Research Council since 2015, for EU COST Actions, Innovation Fund Denmark/EUREKA since June 2016 and Swiss National Science Foundation (since 2017).

He is the founder/coordinator of Food Waste Recovery Group (FWR Group) and Deputy National Representative of Greece of ISEKI Food Association (Vienna, Austria) since 2012 and 2015, respectively. FWR Group is today the biggest network worldwide in the particular field, having more than 500 subscribers (from >60 countries) of its webinar series and more than 2600 members in its LinkedIn and Facebook groups.

He has published more than 100 scientific documents, including research articles, reviews and monographs in ISI Scientific Journals (~800 non-self citations, "h" index=22, mean impact factor(2016)/publication = 3.33), book chapters and conference proceedings. He has edited 7 multi-author contributing books entitled as "*Food Waste Recovery: Processing Technologies and Industrial Techniques*" (2015), "*Innovation Strategies in the Food Industry: Tools for implementation*" (2016) and "*Nutraceutical and Functional Food Components: Effects of Innovative Processing Techniques*" (2017), "*Olive Mill Waste: Recent advances for the Sustainable Management*" (2017), "*Handbook of Grape Processing By-Products: Sustainable Solutions*" (2017) and "*Handbook of coffee processing by-products: sustainable applications*" (2017), and "*Sustainable food systems from agriculture to industry: improving production and processing*". His academic work has raised scientific and public interest, as reflected by the numerous nominations (Outstanding Reviewer 2015 for Desalination, Food & Bioproducts Processing and Industrial Crops & Products, Top Reviewers 2014-ICHEM Journals Top-25 most downloaded article 2012, 2013, 2014-Trends in Food Science and Technology, Top-25 most cited articles 2015-Trends in Food Science and Technology, Top-25 most cited articles 2015-Food and Bioproducts Processing, Highly Cited Article 2016-International Journal of Food Properties, Top Reviewers 2012-Desalination and Outstanding Reviewer 2012 and Best Reviewer Award 2012, 2014, 2015-Bioresource Technology, 2 National innovation distinctions, Top-5 rated proposal etc) and the dozens of invited presentations (as a keynote speaker, lecturer, panelist and animator in International Workshops, Conferences, Summer Schools as well as courses in Universities and International Associations). Finally, he has served as an invited reviewer of >400 articles in >40 Journals and serves as a blogger for Elsevier SciTech Connect.

## Others

### Book Link:

[Handbook of Coffee Processing By-products: Sustainable Applications](#)

Join our [Food Waste Recovery Workshop](#)

### Editor's Titles:

<https://www.amazon.com/Charis-M.-Galanakis/e/B016GQ8080>

## Contact details of the person in charge for organising

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