DRAFT PROGRAM

Experience Abroad in Valencia on Materials Processing and Performance Know-How in the Agri-Food Industry
A day per day in the life of a agri-food affairs.
8th to 25th of May, 2023

Tuesday 9th

Arrive to Valencia
Navette lift to RESA Patacona

Wednesday 10th

Welcome Meeting: Course Introduction by Prof. Dr. Francisco Rovira. Room 3P 1.05

Opening Lecture: Digital Agriculture and current challenges? by Prof. Dr. Francisco Rovira.

Lecture: Why do we eat what we eat? By Dr. Edgar Pérez. Room 3P 1.05

Central Market visit with Prof. Dr. Edgar Pérez.

https://www.mercadocentralvalencia.es/

Welcome Paella Lunch

Thursday 11th

Lecture: Rice production in Spain & Drone Applications. Room 3P 1.05

By Prof. Dr. José María Osca

Visit to a rice production area and a processing center with Prof. Dr. José María Osca

http://www.ricetartana.com/

Lunch on site followed by a discussion session

Friday 12th

Lecture: How to compete in a global and mature industry?. Room 3P 1.05

By Prof. Dr. José Luis Aleixandre

Visit to a wine cellar with . Prof. Dr. José Luis Aleixandre

https://www.chozascarrascal.es/

Lunch on site followed by a discussion session

Saturday 13th

Excursion: Historical City of Xativa and Vall d'Albaida county

By Eng. Claudio Benavent

Full-day cultural and social immersion to the local community with Eng. Claudio Benavent

https://www.xativaturismo.com/

Bus transportation and meals provided

Sunday 14th

Excursion: Calas de Moraira-Teulada and La Marina Alta county

By Eng. Claudio Benavent

Full-day cultural and social immersion to the local community with Eng. Claudio Benavent

 $\underline{http://www.teuladamoraira.com.es/}$

Bus transportation and meals provided

Monday 15th

Lecture: (Past, Present & Future:) Citrus origin and production in the Mediterranean area.

Room 3P 1.05

By Prof. Dr. Carlos Mesejo

Visit a citrus processor with Prof. Dr. Carlos Mesejo

http://www.martinavarro.es/

Lunch on site followed by a discussion session

Tuesday 16th

Lecture: Producing dairy products for the local market. Room 3P 1.05

By Prof. Dr. Chelo González

Visit a cheese factory with Prof. Dr. Chelo González

https://www.hoyadelaiglesia.com/

Lunch on site followed by a discussion session

Wednesday 17th

Lecture: The Spanish dried cured meat products local business. Room 3P 1.05

By Prof. Dr. Ana Fuentes

Visit to a Jamon producer (Cured Ham) with Prof. Dr. Ana Fuentes

https://www.embutidosmartinez.es/

Lunch on site followed by a discussion session

Thursday 18th

Lecture: Sustainability and local markets

By Prof. Dr. Lola Raigón.

Trip to an integrated production field with Prof. Dr. Lola Raigón.

Unió de Llauradors Sagunt.

http://www.launio.es/

Lunch on site followed by a discussion session

Friday 19th

Lecture: Quality local olive oil: how to compete against massive producers. Room 3P 1.05

Prof. Dr. Edgar Pérez

Visit to an olive oil production area and an olive oil mill with Prof. Dr. Edgar Pérez

https://www.campoenguera.es/

Lunch on site followed by a discussion session

Saturday 20th - Sunday 21st

Team-building Trip: Barcelona

By Eng. Elena Betés

Full-weekend cultural, social and recreational activities with Eng. Elena Betés.

https://www.barcelonaturisme.com/wv3/en/

Accommodation, transportation and meals provided

Monday 22nd

Lecture: extrusion technology in agrifood products. Room 3P 1.05

Prof. Dr. Purificación García and Eng. Juan Vicente López

Visit to a food processing plant with Prof. Dr. Purificación García and Eng. Juan Vicente López

https://grefusa.com/

Lunch on site followed by a discussion session

Tuesday 23rd

Lecture: Business potential of a typical Valencian crop: tigernut. Room 3P 1.05

Prof. Dr. Vicente Castell

Visit to a tiger nut farm and Horchata tasting with Prof. Dr. Vicente Castell

http://horchaterialobrador.com/

Farewell lunch and Awards Ceremony at San Patricio Restaurant

Wednesday 24th

Day off for individual private issues.

Getting ready for the trip back home.

Thursday 25th

Depart from Valencia

Navette lift to the airport