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
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/](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.  
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/](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  
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