Integration of supercritical technologies and anaerobic digestion through an automated system for production of biofuel precursors

University of Campinas | School of Food Engineering | Room 1 and 2 of Extension

Event limited to 50 people | Free event | Subscription must be made by the e-mail eventfea@unicamp.br with the subject “WASTE 2 ENERGY” until February 17th

Schedule

8:30 am – Coffee break and Welcome
9:00 am – Tânia Forster Carneiro (Unicamp)
“Integration of supercritical technologies and anaerobic digestion”
9:20 am – Daniel Lachos Perez (Unicamp)
“Lipophilic molecules, chemical substrates and biogas production from sugarcane residues by green technologies in a biorefinery concept”
9:40 am – Jordan Myers (WPI) & Larissa Ampese (Unicamp)
“Obtaining Biogas from Macauba Residues of Biodiesel Production”
10:00 am – Coffee break
10:20 am – Francisco W. Maciel (Unicamp)
“Introduction to the bibliometric analysis”
10:40 am – Katherine V. Gomes (WPI)
“Anaerobic digestion of barley bagasse by sequential batch and continuous reactors”
11:00 am – Maria Paula J. Castro (Unicamp)
“Production of biogas from orange juice agroindustrial waste”
11:30 am – Lunch

13:30 pm – Coffee break and Welcome
14:00 pm – Donna Murillo (WPI) & Henrique Ziero (Unicamp)
“Valorization of poultry feather via subcritical water hydrolysis to obtain high value amino acids”
14:20 pm – Mackenzie Karnilaw (WPI)
“Furan extraction using biochar for second generation ethanol”
14:40 pm – Coffee break
15:00 pm – Miriam Tena Villares (UCA)
“Biogas production from sludge of Wastewater Plant and wine vinasse”
15:20 pm – Luz Selene Buller (Unicamp) & Maria Luiza M. B. Gonçalves (Unicamp)
“Food Waste Recovery: Environmental assessment tools and strategies to a green economy”
15:40 pm – Samuel Ferreira (Unicamp)
“Life cycle inventory and alternative scenario for açaí residues energy recovery”
16:00 pm – Discussion and closure session

Support and Organization

Organization team: Tânia Forster Carneiro, Luz Selene Buller, Mauro Berni, and William G. Sganzerla