



Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management



Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

DISSEMINATION REPORT

Authors: Wioletta Czernatowicz, Maciej Dymacz



www.wheyeurope.eu

Project no. 2014-1-TR01-K202-012957



Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

1. **WHEY LOGO**
2. **WHEY WEBSITE AND PORTAL**
3. **LEAFLET**
4. **POSTER AND ROLL-UP**
5. **LETTERHEAD**
6. **POWER POINT – PRESENTATION**
7. **SOCIAL MEDIA: FACEBOOK**
8. **ARTICLES**
9. **NATIONAL DISSEMINATION
ACTIVITIES**
10. **EXTRA ACTIVITIES**
11. **COMMUNICATION**





WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

The aims of the WHY WHEY project.

The WHY WHEY project aims at updating, adapting, transferring those teaching materials with specific focus on new established young-innovative entrepreneurs in dairy-food -feed sector and, also bridging experiences and best practices between the Italy- East European countries and Turkey, with its specifics. Although this product is scientifically well defined, but at the field level is poorly understood especially in eastern Europe, and Turkey. In this context Naturaliter project' different levels of education and training tools will have an innovative approach by considering the sectorial dimension of the product and educated target groups. In this way, the most recent scientific findings for whey in health, food and feed industry will reach target groups with a innovative approaches and the entrepreneurs will have motivations to create added value in the whey and will help to protect the environment. For example, by means of the NATURALITER project's education and training tools entrepreneurs can use of whey in feeds for ruminants constitutes one of the newest and most rapidly exploitable means that may be adopted in the future. It is inexpensive, easy to put into practice, and offers a good method of utilizing nonprotein nitrogen sources suitable for livestock-ruminants.

The project also support implementation of EQF in training for agricultural sector through implementation of up-to-date EQM in the adapted training modules.

Dissemination plan is divided in three main parts:

Dissemination represents a key part within any project. The dissemination activities needs to be planned well in advance in order to maximize its benefits.

The WHY WHEY project will start to **INFORM** the stakeholders about the subject and "spread " information about the project, using the partners network, partners website, dedicated project website.

The next step will be the **PROMOTION** focused on the content for specialists or persons directly working with the subject, and the project will be promote through all the workshops where will be invited experts in dairy topic.

DISSEMINATION activities will focused on the final products and will start when the final version of the products is ready and possible to disseminate. For dissemination we will use all the transnational meetings and will include a half-day information events with representatives from user-groups and visits to dairy company to audit user needs on-site and transfer best-practice models. Also each partner will organize a national dissemination event. For this event the partnership will develop a dissemination Kit (leaflet, roll-up....)





WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

The target audience for dissemination and exploitation activities:

- partners network through information activities, website development & update, participating in events, the multiplication power of already involved stakeholders, assisting them in their national efforts;
- environmental and dairy management technicians,
- public and private institutions, interested in processing of food dairy,
- milk and cheese producers,
- farmers,
- university team(s), higher education students,
- NGO cooperators.
- long term stakeholders
- potential user of the project products;

Through the planned activities will generate the following results:

Dissemination achievements:

- National dissemination event organized by each partner in each partner country.
- Dissemination Kit (leaflet, poster, roll-up..)

Also the **DISSEMINATION** of results activities will be present throughout all the 3 project phases.

This activities aims to properly disseminate the results and processes of the project and achieve their sustainability in the long-term, which can only be achieved by starting dissemination procedures from the very beginning of the project.

Stakeholders will be gradually involved throughout all phases and activities. As we are a European partnership, all the project activities are a mix of national implementation (each partner in own country) and European adaptation of results.





WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

As the dissemination team shares the project website with the online training tool, they need to be in constant collaboration. The dissemination team will have several pages of their one unrelated to the training materials. These pages will contain things such as partner information, project information, newsletters, progress reports and updates on new available materials, images, etc.

The partner **ARID Lacjum** from Poland is responsible for the project dissemination and Exploitation of results activity. The staff from the partner ARID are professionals in the design of high quality websites, print and marketing products.

ARID Lacjum will develop the dissemination plan to monitor progress implementing the dissemination plan. The WHEY dissemination event which will be organized in each partner country by each partner, will promote and valorize the project outcomes and will offer the frame for further debates and reflections in this theme. ARID will be responsible of searching the best opportunities and means to promote the project, coordinating and monitoring all partners' dissemination activities.

Also the partners will disseminate the project with presentations, press releases, articles at major conferences related to life long learning, e-learning, and at focused conferences and exhibition on food dairy products, milk and cheese producers, organic agricultural production, environmental sustainability, ecology, and regional development.

The focus of the dissemination activities is on communicating the results to all level of stakeholders in the field of dairy producers.





WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

1. WHEY LOGO is done

Logo design is characterized by:

- simplicity,
- sense of humor,
- easy to recognize,
- friendliness,



All partners is obligatory to using this logo on all they materials like: leaflets, promotion tools, articles in newspapers, posters or roll-up.





WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

2. WHEY WEBSITE AND PORTAL - DONE

The WHEY web portal, and corporate identity are important tools for dissemination and will be launched in the first four months of the project.

As the dissemination team shares the project website with the online training tool, they need to be in constant collaboration. The dissemination of the project website will be also executed by connecting project website and portal with projects partner domestic website. These pages will contain things such as partners information, projects information, newsletters, progress reports and updates on new available materials, images, etc. assuring the continuity of the partnership and of the network after the project is ended.

WHY WHEY web-page will be available in English and all project partner's languages. It will serve to the dissemination of the project and all its results to a wide audience and virtual community of practice between dairy producers and stakeholders. It will also serve to the internal communication between partners and project management tool (uploading and downloading project documents on the open area). WHEY web page is done.

The WHEY e-learning portal will be partly used as a dissemination product. E-learning platform will be used mostly as a tool for training but there will be available also information about main aims and results of the project so it can be used as a dissemination tool.

www.wheyeurope.eu






Erasmus+

WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management



[Why Project](#) [Partners](#) [Courses](#) [News](#) [Forum](#) [Contact](#) [English \(en\)](#)

Why WHEY

The dominant environmental problem caused by dairy processing is the discharge of large quantities of liquid effluent. In rural areas dairy processing effluent may also irrigated to land. If not managed correctly, dissolved salts contained in the effluent can also leach into underlying groundwater and effect it's quality. On the contrary, whey is a valuable source of nutrients if processed, recovery of whey components and/or use of whey as fermentation medium may be advantageous not only for the environment but also for a sustainable economy but compared with established West European markets, demand for whey products in the east European and accession countries remains under developed. Poland, Czech Republic, Slovakia, Hungary, Estonia, Lithuania, Bulgaria, Romania, and Croatia produce less whey compared with western EU countries. A higher production of whey and its conversion into functional foods can be a great added value for those countries.

The main objectives of WHY WHEY project is to;

Create awareness about the possibilities offered by the reuse of whey in Turkey and East EU; develop a vocational training pathway consisting in adapting, testing, disseminating an education/training/decision process integrated system of transferable teaching materials for new skills/jobs on dairy-food and feed sector for target groups.

“ The important thing is not so much that every child should be taught, as that every child should be given the wish to learn.

- Prof. Dr. Kemal ÇELİK

[Browse Courses](#)

Peynir Altı Suyu Mucizesi

PEYNİR ATLI SUYU

Kemik güçlenmesine ve kemik yoğunluğunun artmasına katkıları özellikle büyüme gelişme dönemindeki çocuklar için çok önemlidir.

Stresi azaltır, uykuyu düzenler, iştahı artırır.

Çocukların kavramsal algılama yeteneklerinin gelişimine katkıları vardır.

0:00 / 2:05





Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

INFORMATION ABOUT WHY WHEY PROJECT ON PARTNERS WEBSITE.

FROM ITALY: EUROCULTURA

In Italian version www.eurocultura.it/why-whey

The screenshot shows the Italian version of the Why-Whey project website. The header features the eurocultura logo and a navigation menu with links: HOME, CHI SIAMO, PARTIRE, SEMINARI, SERVIZI, STAGE A VICENZA, PROGETTI, and CONTATTI. The main content area is titled "Why-Whey: Improvement of Production and Management Processes in Dairy-Cheese Sector". It includes details about the 2014 Erasmus+ KA2 program, the project reference number 2014-1-TR01-K202-012957, and the project title. A paragraph describes the environmental problem of dairy effluent discharge and the potential of whey as a sustainable resource. A sidebar on the right contains links to the project website, a newsletter sign-up form, and social media icons for Twitter and Facebook.

In English version

The screenshot shows the English version of the Why-Whey project website. The header features the eurocultura logo and a navigation menu with links: ABOUT US, EU-PROJECTS, TRAINEESHIP, CAREER SERVICES, and CONTACT. The main content area is titled "Why-Whey: Improvement of Production and Management Processes in Dairy-Cheese Sector". It includes details about the 2014 Erasmus+ KA2 program, the project reference number 2014-1-TR01-K202-012957, and the project title. A paragraph describes the environmental problem of dairy effluent discharge and the potential of whey as a sustainable resource. A sidebar on the right contains links to the project website, a newsletter sign-up form, and social media icons for Twitter and Facebook.



www.wheyeurope.eu
Project no. 2014-1-TR01-K202-012957



Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

FROM ITALY : CIA UMBRIA

<http://www.ciaumbria.it/index.php/comunicati/item/205-derivati-latte>



Confederazione Italiana agricoltori
dell' Umbria

[Home](#) » [COMUNICATI](#) » La Cia dell'Umbria partner del progetto Erasmus+ "Why-Whey"



★ CIA UMBRIA

» COMUNICATI

» RASSEGNA STAMPA

» CIA INFORMA

» Newsletter Presidente

» Bollettino CIA Europa

» Newsletter INAC

» FORMAZIONE

» ORGANI CIA UMBRIA

» Assemblea

» Giunta regionale

» Direzione regionale

08/05
2015

LA CIA DELL'UMBRIA PARTNER DEL PROGETTO ERASMUS+ "WHY-WHEY"

dimensione font + | Stampa



Why-Whey: Improvement of Production and Management Processes in Dairy-Cheese Sector

Anno: 2014 (durata 24 mesi)

Programma: Erasmus+ KA2 VET Strategic Partnerships

Codice identificativo: 2014-1-TR01-K202-012957

Titolo: Why-Whey: Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

La produzione di grandi quantità di acque reflue costituisce una delle problematiche ambientali più rilevanti legate ai processi di trasformazione lattiero-casearia.

Nelle aree rurali, in particolare, i reflui della lavorazione di latticini e formaggi possono, se non opportunamente gestite, diffondersi accidentalmente nei terreni e i sali disciolti possono filtrare nelle acque sotterranee e alterarne la qualità.

Fra i sottoprodotti derivati dalla lavorazione del latte, il siero, se opportunamente trattato, costituisce una fonte importante di nutrienti; inoltre il recupero dei componenti e l'utilizzo del siero di latte come mezzo di fermentazione





Erasmus+

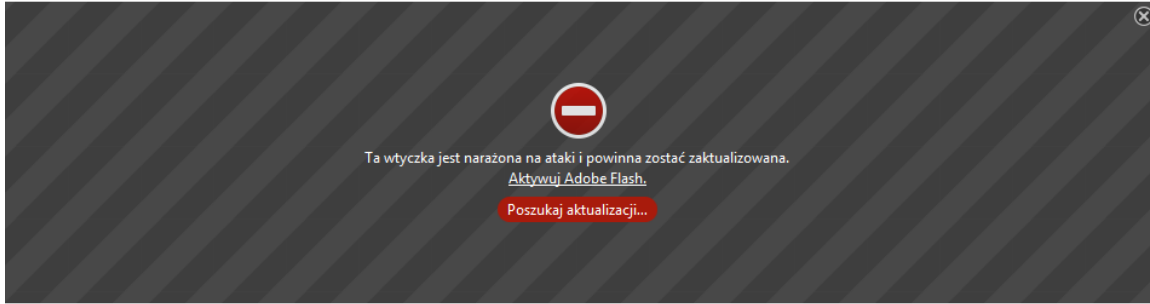
WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

FROM TURKEY:

Balıkesir University

http://www.balikesir.edu.tr/~basin/haber_detay.php?id=1057%22



Üniversitemiz Akademisyeninden 4 Yeni AB Erasmus+ Projesi Ortaklığı



Üniversitemiz Öğretim Üyesi Prof. Dr. Ergün Demir, 2014 döneminde 4 yeni Erasmus+ Stratejik Ortaklıklar Projesinde proje ortağı olarak kabul edildi. Projeler, "Yetişkin Eğitimi Stratejik Ortaklık Projeleri" ve "Mesleki Eğitim Stratejik Ortaklık Projeleri" kategorilerinde bulunuyor.

Projeler hakkında bilgiler veren Prof. Dr. Ergün Demir, Balıkesir YAŞAD koordinatörlüğünde sunulan ve Balıkesir Milli Eğitim Müdürlüğünün yanı sıra İtalya, İspanya, Portekiz, Romanya ve Polonya'dan ortakların yer aldığı "Love Power of Nature" başlıklı proje ile Polonya, İtalya, Macaristan temsilcileri ile ülkemizden Çanakkale Onsekiz Mart Üniversitesi'nin yer aldığı Polonya Wrocław University Of Environmental And Life Sciences yürütücülünde gönderilen "Rational Livestock Nutrition in Rural Areas" başlıklı projelerde management co-ordinator olarak görev yapacağını belirtti.

Demir, Romanya'dan CPIP koordinatörlüğünde sunulan ve ortakları arasında Macaristan, Polonya ve ülkemizden Çanakkale Onsekiz Mart Üniversitesi ile Çanakkale İli Arı Yetiştiricileri Birliği'nin yer aldığı "Increased Opportunities for Professional Development in Apitherapy Sector" başlıklı proje ile Aydın İli Damızlık Koyun ve Keçi Yetiştiricileri Birliği koordinatörlüğünde sunulan; İtalya, Yunanistan, Macaristan ve Polonya'dan temsilciler ile ülkemizden Çanakkale Onsekiz Mart Üniversitesi'nin ortak olduğu "Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy Waste Management" başlıklı projelerde de proje ortağı olduğunu ifade etti.

Basın ve Halkla İlişkiler Müdürlüğü

0266 612 1423 basin@balikesir.edu.tr



Haber Ara

Anahtar Kelime Girin

Search

Henüz haberle ilgili fotoğraf eklenmemiş



www.wheyeurope.eu

Project no. 2014-1-TR01-K202-012957



Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

COMU:

<http://www.comu.edu.tr/duyurular/detay2.php?id=11894>



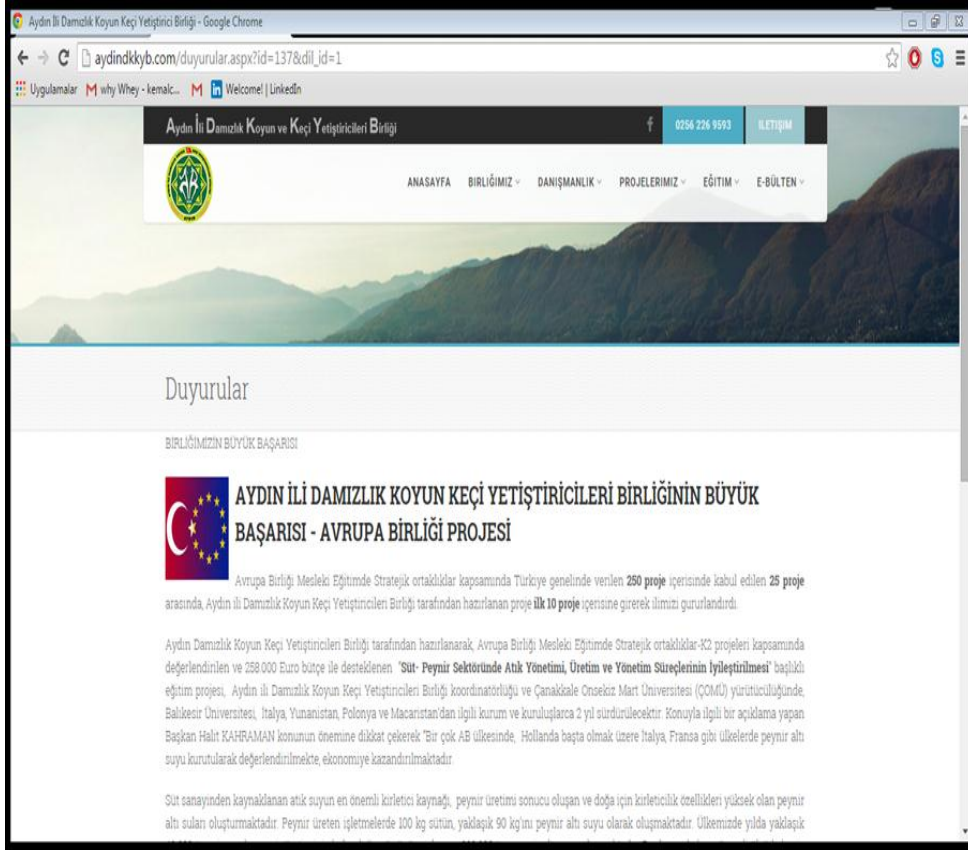


Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

AYDIN ASSOCIATION – TR





Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management


POLAND:


ARID Lacjum

<http://www.arid.org.pl/>

Stowarzyszenie Rozwoju
Inicjatyw Regionalnych

Aktualności | Cele | Projekty trwałe | Projekty zakończone | Kontakt


 [Strona domowa](#)



Projekt Why Whey

Usprawnienie procesów produkcyjnych i zarządzania w sektorze mleczarskim oraz zarządzanie odpadami.”
(Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management)

Projekt w ramach programu "Erasmus +"
nr projektu 2014-1-TR01-K202-012957



Projekt WHY WHEY ma na celu aktualizację i dostosowanie materiałów dydaktycznych ze szczególnym naciskiem na nowych, młodych, innowacyjnych przedsiębiorców w sektorze mleczarskim, a także wymianę doświadczeń i najlepszych praktyk między państwami Europy i Turcji. Mimo, że serwatka jako produkt jest naukowo dobrze zdefiniowana, jednak na poziomie praktycznym jest słabo znana, zwłaszcza na obszarze Europy Wschodniej i Turcji. Dlatego celem projektu jest opracowanie profesjonalnych materiałów szkoleniowych dla przedsiębiorców i osób zainteresowanych oraz upowszechnienie ich w maksymalnym, możliwym zakresie.



www.wheyeurope.eu
Project no. 2014-1-TR01-K202-012957



Erasmus+


WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

FROM HUNGARY:

Tudas Alapitvány:

<http://tudasalapitvany.hu/en/projektek/whey>



tudas foundation of
alapitvány **knowledge**

[Main](#) | [Contact](#) | [Projects](#) | [Media](#) | [Links](#) | [Location](#) | [Facebook](#) | [Magyar](#)


Projects

All Projects
Running Projects

Project Aim

Partners
Results
Photos
Links
Facebook

Project Logo



Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy Waste Management (WHY WHEY)

Summary of the Project

The dominant environmental problem caused by dairy processing is the discharge of large quantities of liquid effluent. In rural areas dairy processing effluent may also irrigated to land. If not managed correctly, dissolved salts contained in the effluent can also leach into underlying groundwater and effect it's quality. Cheese factories generate waste waters of which cheese whey (CW) is the most important waste stream produced with a high organic content (up to 70 g COD/L) which is highly biodegradable, and low alkalinity (50 meq/L). Since cheese whey is a protein- and lactose-rich by-product of cheese production, its cost-effective utilization or disposal has become increasingly important. If discarded untreated into the waterways, cheese whey can cause serious environmental problems due to its high biological oxygen demand and chemical oxygen demand. Whey is the liquid remaining after the production of cheese or the removal fat and casein (80% of the proteins) from milk. Farm milk production increased by 18% between 2001 and 2013, to a total of 156 million tonnes in the EU last year. Dairies collected 142.1 million tonnes, 98% of which was cows' milk. In volume, whey is the most important product. It was mainly used for producing cheese (67 million tonnes of raw milk used), butter and other yellow products (42 million tonnes) and drinking milk (31 million tonnes). A total of 40 × 106 tons/year of whey is produced in the EU; the annual surplus of whey is 13 × 106 tons, containing about 619,250 tons of lactose. According to the data of 2013 the milk production of 13.5 million tons per year (TUIK, 2013) and that approximately 20% of processed cheese, given that 2.7 million tons of milk cheese used for the production is understood. I.e. a large portion of whey are released into the environment. In this regard, our country, including small businesses various forms of whey is of great importance in the economic evaluation. Nowadays this surplus is not utilized for further production of lactose; consequently, whey disposal represents a serious problem from both an economical and an environmental point of view. In this context, whey is a strong pollutant when discharged into streams, its high organic matter content leading to a biochemical oxygen demand (BOD5) ranging from 30 to 40 g of oxygen per litre. As a result, the pollution load from a cheese factory processing 100,000 l of milk per day would be equivalent to the pollution of a city of 60,000 inhabitants (Petillot, 1976). Given the large quantity of whey produced worldwide each year, the risks of pollution are therefore extremely high.



On the contrary, whey is a valuable source of nutrients if processed, recovery of whey components and/or use of whey as fermentation medium may be advantageous not only for the environment but also for a sustainable economy but compared with established west European markets, demand for whey products in the east European and accession countries remains under developed. Poland, Czech Republic, Slovakia, Hungary, Estonia, Lithuania, Bulgaria, Romania, and Croatia produce less whey compared with western EU countries. A higher production of whey and its conversion into functional foods can be a great added value for those countries.

The main objectives of whey project is to

- create awareness about the possibilities offered by the reuse of whey in Turkey and East EU;
- develop a vocational training pathway consisting in adapting, testing, disseminating an education/training/decision process integrated system of transferable teaching materials for new skills/jobs on dairy-food and feed sector for target groups such as agricultural, food and environmental engineers, veterinarians, medical technicians, businessmen and entrepreneurs in related sectors.

Duration of the project: 24 months (1st September, 2014 – 31st August, 2016)

Map (Partners & Locations)

 [Poleć](#)  1



www.wheyeurope.eu
Project no. 2014-1-TR01-K202-012957



Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

3. LEAFLET

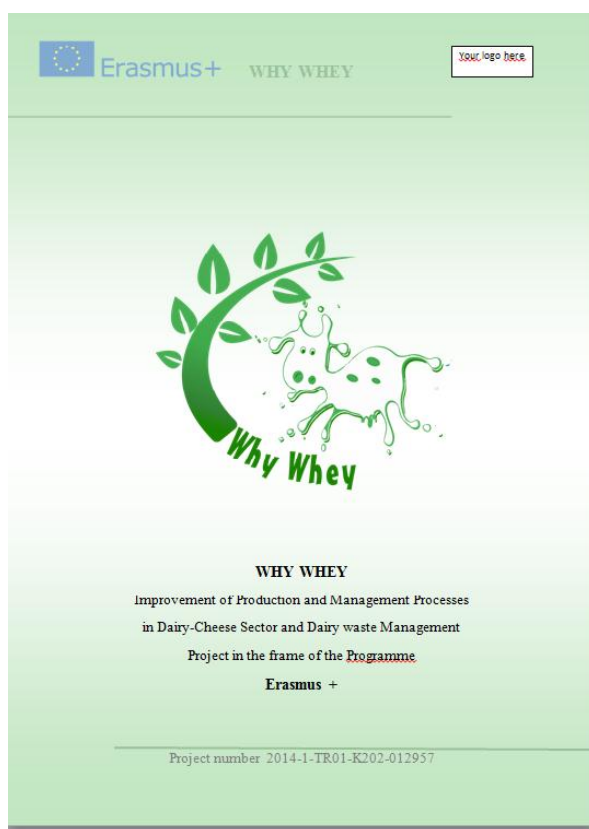
This **A5** sheet gives the basic information about the WHY WHEY goals and addresses to be visited to join or to get more information.

The project leaflet will be developed in two versions. The first version will be developed at the very beginning of the project in order to offer a general view on the project aims and deliverables. The second version of the leaflet will be developed at the end of the project with the aim of offering details on the project final workshop and achieved outcomes.

First version will be developed in English and translated in all partners' language. Until first of January there will be an English version of leaflet to be translated later.

The second one will be done by the last three months of project. Those leaflets will be distributed during the final conferences devoted to the relevant topics, during branch fairs, workshops etc. In addition the leaflet can be sent to target group of the dissemination (indicated at the beginning of this document). That has done at the beginning of the project.

FIRST VERSION OF LEAFLET





Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management



Erasmus+ WHY WHEY



Aydin Damirlık Kocun Kesi Yetistirdiren Birligi

www.aydindamirlikyhg.org.tr

Casakale Gokalp Mart University

www.comu.edu.tr

Balikesir University

www.balikesir.edu.tr

TURKEY



Association of the Regional Initiative Development „Lacium”

www.lacium.org

POLAND



Eurocultura

www.eurocultura.it

CIA Umbria

www.ciaumbria.it

ITALY



Evolution of Knowledge

invitehweb.hu/tudas

HUNGARY

Project number 2014-1-TR01-K202-012957



www.wheyeurope.eu

Project no. 2014-1-TR01-K202-012957



Erasmus+

WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

Examples from all partners in national language.

ITALY:

Eurocultura:



WHY WHEY

2014-1-TR01-K202-012957

Miglioramento della produzione e dei processi di gestione dei rifiuti
nel settore lattiero-caseario

Il principale problema ambientale legato alla trasformazione lattiero-casearia è la produzione di grandi quantità di reflui.

Soprattutto nelle zone rurali, le acque reflue casearie, se non opportunamente gestite, possono accidentalmente irrigare il terreno e i sali disciolti possono filtrare nelle acque sotterranee e alterarne la qualità.

Il siero di latte, invece, se opportunamente trattato, è una fonte importante di nutrienti e il recupero dei componenti e / o l'uso del siero di latte come mezzo di fermentazione può essere vantaggioso non solo per l'ambiente ma anche per un'economia sostenibile.

Nei paesi dell'Europa orientale e nei paesi candidati all'adesione la domanda di prodotti derivati dal siero di latte è molto bassa rispetto all'Europa occidentale, mentre una maggiore trasformazione in alimenti funzionali può costituire un grande valore aggiunto per questi paesi.



Obiettivi del progetto:

Creare la consapevolezza delle opportunità offerte dal riutilizzo del siero di latte in Turchia e nell'Europa orientale.

Adattare il materiale didattico sviluppato nell'ambito del progetto comunitario NATURALITER per adeguarlo ad una platea più ampia di destinatari.

Valutare la qualità del materiale didattico prodotto in base agli standard europei.

Creare un percorso formativo specifico per il settore lattiero-caseario.

www.wheyeurope.eu

Printed: 600 copies, Distributed: about 400 copies



www.wheyeurope.eu

Project no. 2014-1-TR01-K202-012957



Erasmus+

WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

CIA Ubria:

Prodotti formativi

I materiali sono basati su un design coerente con il sistema EQF (European Qualifications Framework), dal Livello 2 al Livello 4, come conseguenza di uno studio sullo stato dell'arte dell'uso sostenibile del siero di latte e di altri sottoprodotti lattiero-caseari ed un'indagine sui fabbisogni formativi, realizzati in Italia, Turchia, Polonia ed Ungheria. Il miglioramento produttivo e la gestione ottimale e sostenibile dei sottoprodotti nella filiera lattiero-casearia sono i principali temi dei corsi per formazione a distanza che verranno resi disponibili attraverso il sito internet www.whyeurope.eu.

Sono previste metodologie differenti di utilizzo del corso (lezione frontale, apprendimento a distanza online e offline e metodologia combinata) per assicurare e rendere agevole l'accesso alla formazione permanente ad allevatori, imprenditori e lavoratori della filiera lattiero-casearia ed operatori professionali del settore.

Il progetto WHY-WHEY è indirizzato a tutti coloro che concorrono a rendere maggiormente sostenibile i processi produttivi lattiero-caseari ed a riutilizzare i sottoprodotti per uso commerciale nel settore cosmetico e degli integratori alimentari o per uso energetico in miscelazione con altre tipologie di biomassa.

Il corso può essere seguito scegliendo qualsiasi modulo a disposizione, in base all'interesse, con test di apprendimento basato sul sistema EQF dal Livello 2 up al 4 per ciascun modulo e relativo certificato.



PARTNERS



CIA
Consorzio Italiano Agrobiz
Info +39 075 5002953
www.ciaubria.it

Erasmus+

This project has been funded with support from the European Commission. This publication reflects the views only of the author, and the Commission cannot be held responsible for any use, which may be made of the information contained therein.

WHY-WHEY

Miglioramento produttivo e gestionale nel settore lattiero-caseario



PROJECT n° 2014-1-TR01-K202-012957
www.whyeurope.eu

Obiettivi del progetto

La produzione di grandi quantità di acque reflue costituisce una delle problematiche ambientali più rilevanti legate ai processi di trasformazione lattiero-casearia. Nelle aree rurali, in particolare, i reflui della lavorazione di latticini e formaggi, possono, se non opportunamente gestiti, diffondersi accidentalmente nei terreni e i sali disciolti possono filtrare nelle acque sotterranee e alterarne la qualità. Fra i sottoprodotti derivati dalla lavorazione del latte, il siero, se opportunamente trattato, costituisce una fonte importante di nutrienti e il recupero dei componenti e l'utilizzo del siero di latte come mezzo di fermentazione può produrre vantaggi non solo per l'ambiente ma anche per un'economia sostenibile. Il progetto si propone dunque di:

- creare la consapevolezza delle opportunità che possono essere offerte dal riutilizzo del siero di latte;
- adattare il materiale didattico sviluppato nell'ambito del progetto pilota Leonardo da Vinci NATURALITER per adeguarlo ai temi dell'uso di reflui e biomasse da lavorazione lattiero-casearia ad una platea più ampia di destinatari;
- valutare la qualità del materiale didattico prodotto in base agli standard europei e creare un percorso formativo specifico per il settore lattiero-caseario.



Il Progetto WHY-WHEY

Il progetto WHY-WHEY (Miglioramento produttivo e gestionale nel settore lattiero-caseario) è un Progetto di Partenariato Strategico Erasmus+ della durata di 24 mesi che si propone di sviluppare prodotti formativi per l'innovazione nell'uso sostenibile ed ottimale dei sottoprodotti della filiera lattiero-casearia per:

- ✓ valorizzare le competenze lungo tutta la filiera del latte;
- ✓ ottimizzare e rendere maggiormente sostenibili le attività di produzione dei formaggi;
- ✓ mettere in evidenza il ruolo di tutti i profili professionali coinvolti a beneficio della sicurezza alimentare e della protezione ambientale;
- ✓ sviluppare le attività di apprendimento nel fare anche attraverso le tecniche digitali oltre che nei luoghi di lavoro;
- ✓ coinvolgere gli operatori professionali nei programmi formativi realizzati con il supporto di internet e delle tecnologie digitali.

Il prodotto formativo principale derivato dal progetto WHY-WHEY sarà costituito da un corso formativo utilizzabile attraverso internet con varie competenze comprese tra i Livelli EQF 2 e 4 e relative studi del caso.



Il Programma Erasmus+

Erasmus Plus è il programma dell'Unione europea per l'istruzione, la Formazione, la Gioventù e lo Sport 2014-2020

Il programma, approvato con il [Regolamento UE N° 1288/2013](http://ec.europa.eu/erasmus-plus/) del Parlamento europeo e del Consiglio, combina e integra tutti i meccanismi di finanziamento attuali dall'Unione Europea fino al 2013:

- il Programma di apprendimento permanente (Comenius, Erasmus, Leonardo da Vinci, Grundtvig)
- Gioventù in azione
- cinque programmi di cooperazione internazionale (Erasmus Mundus, Tempus, Alfa, Edulink e il programma di cooperazione bilaterale con i paesi industrializzati) Comprende inoltre Attività Jean Monnet e include per la prima volta un sostegno allo Sport
- il programma integrato permette di ottenere una visione d'insieme delle opportunità di sovvenzione disponibili, mira a facilitare l'accesso e promuove sinergie tra i diversi settori rimuovendo le barriere tra le varie tipologie di progetti; vuole inoltre attrarre nuovi attori dal mondo del lavoro e dalla società civile e stimolare nuove forme di cooperazione.

Erasmus+

500 copies released and distributed



www.whyeurope.eu
Project no. 2014-1-TR01-K202-012957



Erasmus+

WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

TURKEY:

Balıkesir University:

Projenin Ortakları:

- *Aydın İli Koyun Keçi Yetiştiricileri Birliği (Halit Kahraman)
- *Balıkesir Üniversitesi, Türkiye, (Prof. Dr. Ergün DEMİR)
- *Tudas Alapitvany, Macaristan, (Janos Palotas)
- *ARID Lacjum, Polonya, (Maciej Dymacz)
- *Çanakkale Onsekiz Mart Üniv. Türkiye, (Prof. Dr. Kemal ÇELİK)
- *Cia Umbria, İtalya (Dr. Massimo Canalicchio)
- *Eurocultura, İtalya, (L. Levi Bettin)

**BALIKESİR'in YENİ AB PROJESİ
"WHY-WHEY"**

**"Improvement of Production
and Management Processes in
Dairy-Cheese Sector and Dairy
Waste Management."**

(Süt İşleme ve Peynircilik Sektörü Artıklarının
Değerlendirilmesi ve İdaresi)
(2014-1-TR01-KA202-012957)

**Proje Ortağı:
Prof. Dr. Ergün DEMİR**

Balıkesir Üniversitesi



www.apitherapy-project.eu
www.apitherapy-project.eu
www.apitherapy-project.eu

**BALIKESİR'in AB PROJESİ
"WHY-WHEY"**

**"Improvement of Production and
Management Processes in
Dairy-Cheese Sector and Dairy
Waste Management."**

(Süt İşleme ve Peynircilik Sektörü
Artıklarının Değerlendirilmesi ve Yönetimi)
(2014-1-TR01-KA202-012957)

**Proje Ortağı:
Prof. Dr. Ergün DEMİR**

Balıkesir Üniversitesi

PEYNİRALTI SUYU



This project is funded under the "Erasmus+" programme, a multinational Community programme to improve the quality of training systems through the development and transfer of innovative policies, contents, methods and procedures within vocational education and training.

2. Gıdalarda kullanımı: Peynir suyundan çok değişik alkolü ve alkolüzs içecekler elde edilmektedir. Peynir suyuna çeşitli meyve aromalarının farklı oranlarda katılmasıyla değişik isimler altında alkolüzs içecekler üretilmektedir. Peynir suyu proteinleri asit stabilitesi ile yapı ve nem kontrolünü (yumuşaklığı) sağlayıp, köpüklenme ve emülsifiye olma özelliklerini artırdığından dolayı şekerlemelerde ve bir çok tatlı çeşidinde, pasta ve çikolata benzeri şekerli gıdaların üretiminde kullanılmaktadır. Peynir suyu proteinlerinin yağ oranı yüksek kremalarda, mayonezde, sürülebilir krem peynirlerde, et sosları ve salata sosları gibi ürünlerin yapımında kullanılabileceği de belirtilmektedir. Ayrıca kremalı çorbalar, et sosları ve benzeri gıdalarda yüksek jelleşme özelliğine sahip olan peynir suyu proteinleri kıvam artırıcı olarak kullanılmaktadır. Isıtma ile elde edilen peynir suyu konsantreleri Quark, Cottage ve eritme peynirlerinde yapıyı geliştirmek, Cheddar peynirinde randımanı artırmak, yoğurt yapımında su bağlama özelliği sayesinde daha kıvamlı ürün elde etmek amacıyla kullanılmaktadır. İçerdiği yüksek miktardaki laktoz nedeniyle kek, bisküvi, pasta ve çöreklerde yağsız süttözünün yerine değişik miktarlarda peynir suyu tozu kullanılmaktadır. Bebekler için hazırlanan gıdaların üretiminde de peynir suyu proteinlerinden yararlanılmaktadır.

3. Kozmetik ürünlerinde kullanımı: Uzmanlara göre, cilt sağlığının korunmasındaki en önemli nokta cilt neminin sabit tutulmasıdır. Bu nemin sabit tutulması, deri üzerinde bulunan "Doğal Nemlendirici Faktörler" le yapılmaktadır. Doğal nemlendirici faktörlerin yanında bu amaçla gliserol, hialuronik asitler, amino asitler, kollajenler ve muslinlerden de yararlanılmaktadır.

Peynir suyu proteinlerinde bulunan düşük molekül ağırlıklı unsurların insan cildindeki doğal nemlendirici faktörlerle çok benzer özelliklere sahip olduğu belirlenmiştir. Peynir suyundan elde edilen hialuronik aside benzer bu maddeler kadınlar için üretilen ana kozmetik ürünleri ile bebekler için üretilen sabun ve losyonlarda kullanılmaktadır.

4. Tıpta kullanımı: Orta çağda peynir suyu proteinlerinin insanları hastalıklara karşı koruyucu ve terapötik özelliklerinin bulunduğu ve peynir suyu tedavi merkezleri kurulduğu bilinmektedir. Günümüzde de serum proteinlerinin antibakteriyel ve bağışıklığı artırıcı özellikleri nedeniyle bazı hastalıklara karşı kullanılabileceği ifade edilmektedir. Peynir suyu proteinlerinin baş ve boyun bölgesinde tümör bulunan hastaların diyetlerinde, kolon kanserinde, bağırsak hastalıkları ve yaralarında, deri yangısında ve glukoma hastalığında etkili olduğu bilimsel verilerle ortaya konulmuştur.



www.wheyeurope.eu
www.wheyeurope.eu
www.wheyeurope.eu





Erasmus+

WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management



Peyniraltı suyu nedir?

Peynir yapımı sırasında pıhtıyı süzme işleminden sonra geriye kalan, süt bileşenlerinden laktoalbumin ve laktooglobulin gibi serum proteinleri ile değişen düzeylerde laktoz, yağ, mineral madde ve vitaminleri içeren önemli bir sütçülük yan ürünüdür.

Peyniraltı suyu tozu nedir?

Peyniraltı suyu tozu peynir oluşumu sırasında çöktürülen süzülerek elde edilen sıvının ısıtılarak toz haline getirilmesiyle elde edilir. Peynir yapımı sırasında yan ürün olarak ortaya çıkan peyniraltı suları, özel tanklarda depolanarak kalite kontrolden geçirilip pastörize edilirler. Pastörize edilen ham peyniraltı suyu özel geliştirilmiş nanofiltrasyon tekniği ile tuzlarından ayrıştırılarak demineralize edilir. Demineralize olan sular evaporasyon tekniği ile konsantrasyon haline getirilip püskürtme yöntemi ile kurutularak "peyniraltı suyu tozu" olarak özel ambalajlarında piyasaya sunulur.

Peynir yapımında sütün ne kadarı peyniraltı suyuna dönüşür?

Peynir yapımına göre farklılık göstermekle birlikte, kullanılan sütün %70-90'ı peyniraltı suyu olarak elde kalmaktadır.

Peyniraltı suyu nasıl uzaklaştırılır?

Değerlendirilmeden atılması durumunda peyniraltı suyunun uzaklaştırılması için özel kanalizasyon sistemine ihtiyaç duyulmakta veya kanalizasyon sisteminin bulunmadığı durumlarda bu maddenin tanklarla taşınması gerekmektedir.

Eğer değerlendirilmeyecekse, peyniraltı suyu kesinlikle akarsu ya da durgun sulara bırakılmamalıdır. Çünkü atılan peynir suyu organik maddeler su içinde fermentasyona uğrayarak önemli düzeyde çevre kirlenmesine yol açmakta ve atıkların döküldüğü sulardaki canlılar zarar görmektedir.

Peyniraltı suyunun yapısı nedir?

Peynir işlenen sütün bileşimine ve kalitesine, peynir yapım tekniğine, pıhtılaştırma sıcaklığı ve süresine, pıhtının parçalanma biçimi gibi çok değişik faktörlere bağlı olarak, elde edilen peynir suyunun bileşimi de geniş sınırlar içinde değişim göstermektedir. Bileşim olarak süte benzerlik gösteren peynir suyu, süt kuru maddesinin yaklaşık yarısını, süt şekerinin hemen hemen tamamını, proteinlerin yaklaşık 1/5'ini ve B vitaminlerinin ise büyük bir bölümünü içermektedir. Peyniraltı suyu bulunan kalsiyum, fosfor, laktoz ve serum proteinleri, onun besin değerini artırmaktadır. Peynir suyu % 0.5-1 gibi düşük miktarlarda protein bulunmasına karşın, bunların α-laktoalbumin, β-laktoalbumin, serum albumini ve globulinlerden oluşması onu değerli bir ürün haline getirmektedir.

Peyniraltı suyunun yararları nelerdir?

- * İçerdiği maddelerle vücudumuzun bağışıklık sistemini oluşturan antikorların yapısına girer.
- * Kötü kolesterol yani düşük yoğunluklu lipoprotein (LDL)'den daha da zararlı olan ve de çok daha fazla oranda damar sertliği ve daralmasına neden olan oksitlenmiş kötü kolesterol ya da oksitlenmiş düşük yoğunluklu lipoproteine dönüşümünü engelleyerek kalp ve damar hastalıklarına karşı koruyucu rol oynar.



* Prostat büyümesinde de prostat kanserinde de koruyucu etkiye sahiptir.

* Kanser tedavilerinde kanserli hücrelerin dayanıklılığını azaltarak, sağlıklı hücrelerin ise tersine dayanıklılığını artırarak kanser tedavilerinin daha etkili olmasını sağlar.

* Hücrelerin çevresindeki antioksidant etkili glutathione adlı maddenin miktarını artırarak hücreleri ve dolayısı ile vücudu oksidasyon ve zararlı etkilere karşı korur.

* Hücrelerin çevrelerindeki glutathione adlı maddeyi artırarak hücre çeperlerini sağlamlaştırmak 'antiaging' faktör olarak kullanılabilir.

* Proteinlerinin emilme oranı diğer hayvansal proteinlerden daha yüksek olduğundan kaslarımız için önemli bir proteindir.

* Özellikle yaşlılarda hareketsizliğe bağlı kas erimelerine karşı destekleyici olarak kullanılır.

* Kas ve bağ dokulardaki olumlu etkisi nedeniyle güç ve kas geliştirici sporcularda kişiye sağlamlık ve direnç kazandırır.

Peyniraltı suyu nasıl değerlendirilir?

Peyniraltı suyu şu şekillerde kullanılabilir:

1. Hayvan beslenmesinde kullanımı: Peyniraltı suyu hayvan beslemede hayvanlara doğrudan içirmek, yem katkı maddesine dönüştürmek, buzağı mamalarında kullanmak veya kaba yemlerine katmak suretiyle kullanılmaktadır.



www.wheyeurope.eu

www.wheyeurope.eu

www.wheyeurope.eu

From COMU:



www.wheyeurope.eu

Project no. 2014-1-TR01-K202-012957





Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management



COORDINATOR: AYDIN SHEEP AND GOAT BREEDERS
ASSOCIATION

Project Partners

Project Duration: 2 yıl



Aydın İli Damızlık Koyun ve Keçi Yetiştiricileri Birliği liderliğinde yürütülen "Nüf - peynir sektöründe üretim ve yönetim süreçlerinin iyileştirilmesi, atık yönetimi" projesi Türkiye, Bulgaristan, Macaristan, Polonya ve Yunanistan'dan 8 katılımcı kuruluşla 2 yıl süresince gerçekleştirilecektir. Proje Avrupa Birliğinden, 268.000 Euro mibe ile gerçekleştirilecek olan bir L&L Öncelikli Ortaklık projesidir.

Yenilikçi eğitim kaynakları ve ilgili teorik bilgiyi yüksek "süt ve peynir sektöründe önemli girişimci" taşıyabilmek, bu sektörlerde kalite ve sıvı atık yönetiminde doğru doğru çalışan uygulamaların transferini, peynir atık suyunun katma değeri yüksek ürünler, edilebilirlik yöneltir bir müfredat programı oluşturmayı amaçlayan bu proje, ülkemizde AB projeleri çerçevesinde desteklenen ilk Damızlık Koyun ve Keçi Yetiştiricileri Birliği projesidir. Bu projeye, süt ve peynir sektöründe çalışanları eğitmek ve sürdürülebilir bir atık yönetimi için, atık yönetimi prosedürünün geliştirilmesi, iyi uygulama örneklerinin transferi ve sürdürülebilir kural kalıtıma için



WHY WHEY (Neden Peynir atık suyu) projesi ile,

- Kural atarının ve işletmelerin ne kadar etkin ve sürdürülebilirliğini iyileştirmek;
- Süt ve Peynir sektöründeki yenilikçi yaklaşımları diğer birikimle aktarılmasını sağlamak;
- Süt ve Peynir sektöründeki kalite ve sıvı atık yönetimini iyileştirmek, katma değer yaratmak;
- Kural atarında yaşam kalitesinin iyileştirilmesini desteklemek;
- Kural atarında istihdam geliştirme, yeni işler için yeni becerileri desteklemek;
- Tarım sektörüne yönelik mesleki eğitimde EQF (Avrupa Yeterlilikler Çerçevesi) önerilerini uygulamak;
- Genç çiftçiler ve girişimci için hedeflenen EQF eğitim materyallerini adapte etmek;
- AB önceliklerine önem verilerek yeni tarımsal eğitim kaynakları geliştirmek;
- Süt ve peynir sektöründeki yenilikçi alıcılar arası transferlerini



SÜT - PEYNİR SEKTÖRÜNDE ÜRETİM VE YÖNETİM
SÜREÇLERİN İYİLEŞTİRİLMESİ, ATIK YÖNETİMİ



www.wheyeurope.eu

Project no. 2014-1-TR01-K202-012957



Erasmus+

WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

FROM HUNGARY:



A projekt nyitóértekezlete (Perugia, Olaszország)

A WHY WHEY-projekt fő célkitűzései:

- a tejsavó hasznosítási lehetőségeinek tudatosítása a projektben résztvevő partnerországokban;

- a tejsavó hasznosítását bemutató tananyag létrehozása a szakképzés, a tejipar és a takarmányelőállítás mint célcsoport részére: mezőgazdasági, élelmiszer-ipari, környezetvédelmi mérnökök, állatorvosok, egészségügyi dolgozók, üzletemberek és vállalkozók az érintett szektorokban.



A projekt honlapja
(www.wheyeurope.eu)

A tejfeldolgozás során keletkezett melléktermékek komoly környezetvédelmi problémát okoznak, melyek szennyvízként távoznak a tejfeldolgozó üzemekből. Vidéki területeken a tejfeldolgozás során keletkezett szennyvíz öntözésre is használható. Ha viszont nem kezelik megfelelően ezt a szennyvizet, az oldott sókat tartalmazó folyadék leszivárog a talajvízbe, és tetemes mértékben szennyezi azt. A sajttüze-mek működése során keletkező melléktermék, a tejsavó igen magas (biológiai lebontható) szervesanyag-tartalmú (akár 70 g COD/L-ig) és csekély lúgtartalmú (50 meq/L) anyag. Mivel a tejsavó fehérjében és laktózból gazdag mellékterméke a sajtgártásnak, költséghatékony hasznosítása vagy ártalmatlanítása egyre fontosabbá vált az utóbbi időben. Ha kezeletlenül kerül a környezetbe, a talajvízbe, akkor komoly környezetvédelmi problémákat okoz magas biológiai és kémiai oxigénigénye miatt.

A tejsavó a sajtgártás vagy a zsír és kazein tejből való eltávolítása során keletkező melléktermék. Az EU-ban a tejtermelés 18%-kal növekedett 2001 és 2013 között, és 156 millió tonnát tett ki az elmúlt évben. A tejfeldolgozó üzemek 124,1 tonnát gyűjtöttek be, aminek 98%-a tehénjé volt. Mennyiség tekintetében a savó a legfontosabb termék a tejfeldolgozás során.

A projekt futamideje: 24 hónap (2014. szeptember 1 – 2016. augusztus 31.)

A projekt honlapja tartalmazza a közös fejlesztő munka eredményeként létrehozott tananyagot: <http://www.wheyeurope.eu>



A projekt Facebook-oldala
(www.facebook.com/erasmuswhy)

* * *

A projekt eredményei a Tudás Alapítvány honlapján találhatók (<http://tudasalapitvany.hu>).



Információ:

Tudás Alapítvány
6800 Hódmezővásárhely, Holló utca. 2.
Tel.: +36 30 248 3431
Fax: +36 62 240 001
E-mail: tudas@tudasalapitvany.hu

A projekt támogatója:



IMPROVEMENT OF PRODUCTION AND MANAGEMENT PROCESSES IN DAIRY-CHEESE SECTOR AND DAIRY WASTE MANAGEMENT



WHY WHEY
2014-1-TR01-KA202-012957

ERASMUS+ KA2 STRATÉGIAI PARTNERSÉGEK - SZAKKÉPZÉSI PROJEKTEK

Együttműködő partnerek:

Aydin Damizlik Koyun Keci Yetistiricileri Birliği, Aydin (Törökország)

Çanakkale Onsekiz Mart University, Çanakkale (Törökország)

Balkesir University, Balkesir (Törökország)

Association of Regional Initiatives Development "Lacjum", Krakko (Lengyelország)

Tudás Alapítvány, Hódmezővásárhely (Magyarország)

Eurocultura, Vicenza (Olaszország)

Confederazione italiana agricoltori dell'Umbria, Perugia (Olaszország)

A tejfeldolgozás fő termékei: sajt (67 millió t), vaj és egyéb feldolgozott termék (31 millió t), fogyasztói tej (31 millió t). Ezen termékek előállításánál összesen 40×106 t/év savó termelődik az EU-ban. Az éves többletermelés tehát 13×106 t, ami 619 250 t laktózt tartalmaz.

2013-as statisztikai adatok szerint 13,5 millió t tejterméket állítottak elő évente, ebből 20% az ömlesztett sajt, tekintettel arra, hogy 2,7 millió t tejet használnak fel a termeléshez. Mindebből következik, hogy nagy mennyiségű savó képződik és kerül a környezetbe. Ezért nyugodt szívvel kijelenthetjük, hogy gazdasági és környezetvédelmi szempontból nagy jelentősége van a savó hasznosításának.



A WHY WHEY a Tudás Alapítvány honlapján (<http://tudasalapitvany.hu>)

Manapság azonban ezt a többletmennyiséget nem hasznosítják további termék előállítására, így a savó ártalmatlanítása komoly problémát jelent a gazdaság és környezetvédelem számára.

A tejsavó egy igen erős szennyezőanyag, amikor a szennyvízzel vagy szennyvízként távozik. Magas szervesanyag-tartalma miatt biokémiai oxigénigénye (BOD5) 30-tól 40 g-oxigén/liter. Ez alapján, ha egy sajtfeldolgozó üzem napi 100 000 l tejet dolgoz fel, a szennyezés mértéke megegyezik egy 60 000 lakosú várossal. Tekintettel arra, hogy a világ tejsavó termelése igen nagy, a környezetszennyezés veszélye különös figyelmet érdemel minden érintett részéről.

Azt is fontos azonban tudni, hogy a tejsavó értékes tápanyagokat tartalmaz. A savó összetevőinek hasznosítása és/vagy fermentációs közzegként való alkalmazása előnyös lehet mind környezetvédelmi, mind a fenntartható gazdaság szempontjából. Mégis, összehasonlítva a fejlett nyugat-európai piacokkal, a kelet-európai és a csatlakozásra váró országokban a savóból ki-nyert termékek iránti kereslet csekély. Ezekben az országokban a magasabb termelés és a savó alkotóelemeinek hasznosítása a hagyományos élelmiszer-iparban jelentős hozzáadott értéket jelenthet, ezért különös figyelmet érdemel.





Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

FROM POLAND:

WHY WHEY
„Usprawnienie procesów produkcyjnych i zarządzania
w sektorze mleczarskim oraz zarządzanie odpadami.”
Program Erasmus +

Projekt numer 2014-1-TR01-K202-012957

Cele projektu WHY WHEY:

- a) upowszechnianie wyników projektu NATURALITER w czterech krajach europejskich (TR, IT, HU, PL),
- b) dostosowanie materiałów dydaktycznych do szerszego grona użytkowników,
- c) adaptacja systemu zarządzania VET w sektorze mleczarskim,
- d) analizę przydatności tego systemu kształcenia i szkolenia zawodowego dla sektora rolnego, działań w zakresie współpracy i zatrudnienia związanego z zarządzaniem środowiskiem w sektorze mleczarskim,
- e) stworzenie programu dla kursów, dokonanie adaptacji materiałów dydaktycznych, w zależności od potrzeb nowych użytkowników docelowych,
- f) dostosowanie jakości nowych zaktualizowanych, przystosowanych i sprawdzonych materiałów szkoleniowych do norm UE

Projekt numer 2014-1-TR01-K202-012957

Projekt WHY WHEY adresowany jest do osób związanych z przetwórstwem mleka zarówno w skali mikro jak i makro. Projekt obejmował będzie konkretne studia przypadków i problemów w zakresie zarządzania odpadami pochodzącymi z produkcji nabiału. Celem projektu jest stworzenie materiałów szkoleniowych dla odbiorców z krajów Unii Europejskiej jak i krajów trzecich. Materiały przeznaczane będą dla profesjonalistów z branży mleczarskiej jak i zainteresowanych instytucji i organizacji pozarządowych działających w tym zakresie.

Dostosowanie umiejętności technicznych i zarządzania udostępnionych przez partnerów konsorcjum może również stanowić wartość dodaną dla poprawy efektywności pracy przedsiębiorców wobec tak zwanych "zielonych miejsc pracy" powstałych w wyniku włączenia zasady zrównoważonego rozwoju w procesy modernizacyjne i dostosowanie do tej filozofii pracowników w wieku poprodukcyjnym doświadczonych pracowników.

Włączenie do współpracy wszystkich głównych podmiotów w sektorze gospodarki odpadami mlecznymi (firmy, uniwersytety, władze szczebla lokalnego i krajowego, publiczne instytucje pozarządowe, zainteresowane strony) pozwoli określić ogólne potrzeby szkoleniowe dotyczące przetwórstwa mleczarskiego w szczególności serwacji, która jest głównym tematem prezentowanego projektu.

Grupami docelowymi projektu są pracownicy publicznych i prywatnych firm odpowiedzialni za procedury zarządzania odpadami (TR), zainteresowane strony (pracownicy sektora serwowarskiego, pracownicy - specjaliści ochrony środowiska, organizacje pozarządowe, rolnicy) , osoby zainteresowane racjonalnym i zrównoważonym zarządzaniem odpadami (IT), studenci szkół wyższych i pracownicy instytucji publicznych odpowiedzialnych za ochronę wód i zdrowia publicznego (TR), rolnicy i władze lokalne odpowiedzialne za zrównoważony rozwój obszarów wiejskich (HU, PL).

www.whyeurope.eu

Projekt numer 2014-1-TR01-K202-012957

Aydin Demetrik Koyun Kird Yetistirenler Birligi
www.gdtdbtk.org.tr
Gaziantep University
www.gantep.edu.tr
Sakarya University
www.sakarya.edu.tr
TURKEY

Association of the Regional Initiative Development „Lacjumi”
www.lacjumi.org
POLAND

Sopacultura
www.sopacultura.it
CIA Unvria
www.ciaunvria.it
ITALY

Foundation of Knowledge
www.fok.hu
HUNGARY

Projekt numer 2014-1-TR01-K202-012957

500 copies released and distributed



www.whyeurope.eu
Project no. 2014-1-TR01-K202-012957



Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

4. POSTER AND ROLL-UP - IS DONE

The WHY WHEY poster has been prepared to make the project more visible for the audience of those conferences/exhibitions and events where WHEY presentations are made or just poster session planned. The poster like all other materials is available from WHEY website.

The roll-up will be produced for the events. Roll up will have a shape of rectangle size 100 cm x 200 cm. The roll-up will consist of project's logo, all EU demanded logos, logos and flags of every partner's country. In the middle will be short description of the project and short description of the project's result. The background of the roll-up was designed by ARID Lacjum. All partners using this kind of designed to be more recognizing on social networks.

Roll-up from POLAND



www.whyeurope.eu

Project no. 2014-1-TR01-K202-012957



Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

POSTER FROM ITALY:

EUROCULTURA



WHY WHEY

Miglioramento della produzione
e dei processi di gestione dei rifiuti nel settore lattiero-caseario

Il principale problema ambientale legato alla trasformazione lattiero-casearia è la produzione di grandi quantità di reflui.

Soprattutto nelle zone rurali, le acque reflue casearie, se non opportunamente gestite, possono accidentalmente irrigare il terreno e i sali disciolti possono filtrare nelle acque sotterranee e alterarne la qualità.

Il siero di latte, invece, se opportunamente trattato, è una fonte importante di nutrienti e il recupero dei componenti e / o l'uso del siero di latte come mezzo di fermentazione può essere **vantaggioso** non solo per l'**ambiente** ma anche per un'**economia sostenibile**.

Nei paesi dell'Europa orientale e nei paesi candidati all'adesione la domanda di prodotti derivati dal siero di latte è molto bassa rispetto all'Europa occidentale, mentre una maggiore trasformazione in alimenti funzionali può costituire un grande **valore aggiunto** per questi paesi.



Obiettivi del progetto:

Creare la consapevolezza delle opportunità offerte dal riutilizzo del siero di latte in Turchia e nell'Europa orientale.

Adattare il materiale didattico sviluppato nell'ambito del progetto comunitario NATURALITER per adeguarlo ad una platea più ampia di destinatari.

Valutare la qualità del materiale didattico prodotto in base agli standard europei.

Creare un percorso formativo specifico per il settore lattiero-caseario.

www.wheyeurope.eu

2014-1-TR01-K202-012957

Printed: 50 posters



www.wheyeurope.eu

Project no. 2014-1-TR01-K202-012957




Erasmus+

WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

CIA UMBRIA

Why-Whey: Improvement of Production and Management Processes in Dairy-Cheese Sector



Anno: 2014 (durata 24 mesi)
Programma: Erasmus+ KA2 VET Strategic Partnerships
Codice identificativo: 2014-1-TR01-K202-012957
Titolo: Why-Whey: Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

La produzione di grandi quantità di acque reflue costituisce una delle problematiche ambientali più rilevanti legate ai processi di trasformazione lattiero-casearia.
Nelle aree rurali, in particolare, i reflui della lavorazione di latticini e formaggi, possono, se non opportunamente gestite, diffondersi accidentalmente nei terreni e i sali disciolti possono filtrare nelle acque sotterranee e alterarne la qualità.
Fra i sottoprodotti derivati dalla lavorazione del latte, il siero, se opportunamente trattato, costituisce una fonte importante di nutrienti e il recupero dei componenti e l'utilizzo del siero di latte come mezzo di fermentazione può produrre vantaggi non solo per l'ambiente ma anche per un'economia sostenibile.
La diffomità nell'uso del siero di latte nei paesi dell'Europa orientale e nei paesi candidati all'adesione, caratterizzati da una scarsa domanda di tali sottoprodotti, rispetto a molti Paesi dell'Europa occidentale, può essere colmata con un maggiore orientamento ed un'adeguata formazione verso i molteplici utilizzi del siero di latte.

Obiettivi del progetto WHY WHEY

- Creare la consapevolezza delle opportunità che possono essere offerte dal riutilizzo del siero di latte in Turchia e nell'Europa orientale.
- Adattare il materiale didattico sviluppato nell'ambito del progetto pilota Leonardo da Vinci NATURALITER per adeguarlo ai temi dell'uso di reflui e biomasse da lavorazione lattiero-casearia ad una platea più ampia di destinatari.
- Valutare la qualità del materiale didattico prodotto in base agli standard europei.
- Creare un percorso formativo specifico per il settore lattiero-caseario.

Partnership

Coordinatore
Aydin Damızlık Koyun Keci Yetistiricileri Birliği (Tr)

Partner
Canakkale Onsekiz Mart Üniversitesi (Tr)
Balıkesir Üniversitesi (Tr)
Tudás Alapítvány (Hu)
ARID Lacjum (Pl)
Eurocultura (It)
Confederazione Italiana Agricoltori dell'Umbria (It)

Segui le attività progettuali su: <http://www.wheyeurope.eu/>

10 Posters A3 Format for exhibition



www.wheyeurope.eu

Project no. 2014-1-TR01-K202-012957



Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

FROM TUKEY:



BALIKESİR'in YENİ AB PROJESİ "WHY-WHEY"

"Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy Waste Management."

(Süt İşleme ve Peynircilik Sektörü Artıklarının Değerlendirilmesi ve İdaresi)
(2014-1-TR01-KA202-012957)

Proje Ortağı: Prof. Dr. Ergün DEMİR
Balıkesir Üniversitesi

Why-Whey Projesi nedir? Proje, AB Erasmus+ Ana Eylem 2: Yenilik ve İyi Uygulamaların Değişimi için İşbirliği Programı Mesleki Eğitim Stratejik Ortaklık kapsamında Aydın İli Koyun ve Keçi Yetiştiricileri Birliği tarafından yürütülen, peyniraltı suyunun değerlendirilmesine yönelik bir projedir.

Projenin Amacı Nedir? Süt sanayi ve peynircilik sanayi artıklarının katma değer yaratacak ürünlere işlenmesi ve çevresel kirlenme risklerinin azaltılmasına yönelik güncel ve bilimsel gelişmeler ışığında e-öğrenme esaslı eğitim ve öğretim materyallerinin oluşturulması ve hedef kitlenin eğitilmesidir.

Projenin hedef kitlesi kimlerdir? Hayvan yetiştiricileri, yetiştirici birlikleri ve kooperatifleri, süt sanayi, yem katkı sanayi, gıda alanındaki mühendis ve teknikerler, sağlık sektörü ve çevresel sivil toplum kuruluşlarıdır,

Projenin Ortakları:

- ❖ Aydın İli Koyun Keçi Yetiş. Bir. , Türkiye (Halit Kahraman)
- ❖ **Balıkesir Üniversitesi, Türkiye, (Prof. Dr. Ergün DEMİR)**
- ❖ Tudas Alapitvany, Macaristan, (Janos Palotas)
- ❖ ARID Lacjum, Polonya, (Maciej Dymacz)
- ❖ Çanakkale Onsekiz Mart Üniv., Türkiye, (Prof. Dr. Kemal ÇELİK)
- ❖ Cia Umbria, İtalya (Dr. Massimo Canalicchio)
- ❖ Eurocultura, İtalya, (L. Levi Bettin)



www.wheyeurope.eu

Project no. 2014-1-TR01-K202-012957



Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

Erasmus+ ÇOMU Ziraat Fakültesi ÇOMU Ziraat Fakültesi ÇOMU Ziraat Fakültesi ÇOMU Ziraat Fakültesi




**PEYNİR ALTI SUYU (WHEY) PROJESİ ÇİFTÇİ
TANITIM TOPLANTISI**
Prof. Dr. Kemal Çelik

Yer: ÇOMU Ziraat Fakültesi- Zootečni Bölümü
Tarih: 03-02-2015
Saat: 10

www.wheyeurope.eu www.wheyeurope.eu

Erasmus+ ÇOMU Ziraat Fakültesi ÇOMU Ziraat Fakültesi ÇOMU Ziraat Fakültesi ÇOMU Ziraat Fakültesi



PEYNİR ALTI SUYU, " ÇEVRESEL ETKİLERİ "
Prof. Dr. Kemal Çelik

Yer: ÇOMU Ziraat Fakültesi- Zootečni Bölümü
Tarih: 04-03-2015
Saat: 13

www.wheyeurope.eu www.wheyeurope.eu



www.wheyeurope.eu

Project no. 2014-1-TR01-K202-012957



Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

www.wheyeurope.eu www.wheyeurope.eu

Erasmus+    

**Kars'ta
Peynir Altı Suyu tesisi kuruluyor**



HER YÖNÜYLE PEYNİR ALTI SUYU (WHEY)

Prof. Dr. Kemal Çelik

Yer: ÇOMU Ziraat Fakültesi- Zootekni Bölümü
Tarih: 05-01-2015
Saat: 13

Bu proje, T.C. Avrupa Birliği Bakanlığı, AB Eğitim ve Gençlik Programları Merkezi Başkanlığına (Ulusal Ajans <http://www.erasmus.gov.tr>) geleneksel Erasmus + kapsamında ve Avrupa Komisyonu'nun sağladığı bütçeye gerçekleştirilmiştir. Burada yer alan görüşlerden Ulusal Ajans veya Avrupa Komisyonu sorumlu tutulamaz.

Printed: 20 posters

Erasmus+  

WHY WHEY
Improvement of Production and Management
Processes in Dairy-Cheese Sector and
Dairy Waste Management

**Erasmus+ KA2
Stratégiai partnerségek – Szakképzési projektek
2014-1-TR01-KA202-012957**

A tejfeldolgozás során keletkezett melléktermékek komoly környezetvédelmi problémát okoznak, melyek szennyvízként távoznak a tejfeldolgozó üzemekből. Ha nem kezelik megfelelően ezt a szennyvizet, az oldott sókat tartalmazó folyadék lecsúszva a talajvízbe, és kémiailag mérgezően szennyezi azt.

Az is fontos tudni azonban, hogy tejsavó értékes tápanyagokat tartalmaz. A savó összetevőinek felhasználása és/vagy fermentációs közegként való alkalmazása előnyös lehet mind környezetvédelmi, mind a fenntartható gazdaság szempontjából. Magis, összehasonlítva a fejelt nyugat-európai piacakkal, a kelet-európai és a csatlakozásra váró országokban a savóból kinyert termékek iránti kereslet csekély. Ezekben az országokban a magasabb termelés és a savó alkotórészeinek felhasználása a hagyományos élelmiszeriparban jelentős hozzáadott értéket jelenthet, ezért különös figyelmet érdemel.










A WHY WHEY-projekt fő célkitűzései:

- ♦ a tejsavó hasznosítási lehetőségeinek tudatosítása a projektben résztvevő partnerországokban;
- ♦ a tejsavó hasznosítását bemutató tananyag létrehozása a szakképzés, a tejipar és a takarmányellátás mint célcsoport részére: mezőgazdasági, élelmiszer-ipari, környezetvédelmi mérnökök, állatorvosok, egészségügyi dolgozók, üzletemberek és vállalkozók az érintett szektorokban.

A projekt honlapján elérhető e-learning platform tartalmazza a közös munka eredményeként létrejött tananyagot:
<http://www.wheyeurope.eu>

A projekt eredményei a Tudás Alapítvány honlapján találhatóak:
<http://tudas.alapitvany.hu>

Információ:
Tudás Alapítvány
6800 Hódmezővásárhely, Művelő utca. 2.
Tel.: +36 30 243 3431
Fax: +36 62 240 001
E-mail: tudas@tudas.alapitvany.hu

Türkiye Cumhuriyeti Kars'ta
Kars, Türkiye Erasmus+ Kars'ta
Erasmus, Türkiye Erasmus+ Kars'ta
Erasmus, Türkiye Erasmus+ Kars'ta
Erasmus, Türkiye Erasmus+ Kars'ta
Erasmus, Türkiye Erasmus+ Kars'ta
Erasmus, Türkiye Erasmus+ Kars'ta
Erasmus, Türkiye Erasmus+ Kars'ta
Erasmus, Türkiye



www.wheyeurope.eu
Project no. 2014-1-TR01-K202-012957



Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

5. LETTERHEAD - IS DONE

A template was produced to give WHEY partners possibilities to use official headed paper in communication with stakeholders.



Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management



www.wheyeurope.eu
Project no. 2014-1-TR01-K202-012957



www.wheyeurope.eu
Project no. 2014-1-TR01-K202-012957



Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

6. POWER POINT TEMPLATE – IS DONE

A set of information about the WHEY goals and aims has been prepared for the partners use when presenting WHEY on relevant international or national conferences.

The information will be prepared in English. Partners presenting the information on national conferences are responsible for translation.

As information presented on conferences sometimes had to be changed to serve the conference purpose those with significant changes prepared by the partners were made available on the WHEY website for internal use for all WHY WHEY members.

A PowerPoint presentation template of the WHEY project in English and translated in all partner languages are available since the fifth month of the project in the dissemination section of the website/platform-one drive.



WHY WHEY
Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

Your logo here



www.wheyeurope.eu
Project no. 2014-1-TR01-K202-012957



Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

7. SOCIAL MEDIA: FACEBOOK - DONE

Facebook offers for Internet users a very simple method to promote various projects - fan page,. With their help to promote the project results and products of our WHY WHEY project. The project will establish an account on the Facebook. Buttons and links to the WHEY facebook profile will be posted on the home page of the project and all partners will post the link or button to facebook profile on own website.

<https://www.facebook.com/erasmuswhey?ref=hl>





Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

8. ARTICLES

Every partner will send article about the project in the national language to the branch newspapers and/or branch websites. The article should be relevant to the topic of the project and always should refer to the WHY WHEY project. There should be at least 2 articles per partner per year of project lifetime (total 4 articles/partner for project lifetime).

No.	Title of article	Title of newspaper	Data	Picture (Print Scrn)
1	Why-Whey project	Journal of Breeders	Year:7, number: 27, July/August 2015	
2	360 Bin Ton Peynir Altı Suyu Ekonomiye Kazandırılacak	Ana Sayfa» TÜRKİYE» Ekonomi http://www.aydinilkhaber.com/360-bin-ton-peynir-alti-suyu-ekonomiye-kazandirilacak-51818h.htm	18.12.2014	





Erasmus+

WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

3	Aydinli çobanlar ab'ye ayak uydurdu	Milliyet.com.tr » Aydın Haberleri » Haber http://www.milliyet.com.tr/aydinli-cobanlar-ab-ye-ayak-uydurdu-aydin-yerelhaber-588957/	2015-01-25	
4	WHY-WHEY	Nuova Agricoltura Umbria	2015-04-29	





WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

9. NATIONAL DISSEMINATION ACTIVITIES

All partners will be responsible for dissemination activities and will manage disseminations all over the partner countries level and expected to be very important for the international connections of this partner.

Partners from each country participating in the WHY WHEY project are requested to organize a wide range of national dissemination activities especially targeted to dairy and other stakeholders institutions. The activities should be tailored to the national context and include conferences, exhibitions, fairs, workshops, training events, briefings, meetings, press releases and email bulletins.

At least two national dissemination events per country per year are expected (either on its own or attached to another national or international events).





Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

DISSEMINATION TEMPLATE - DONE

Template is prepared for proof dissemination activities and it's a good way to prepare also dissemination report.



Erasmus+

WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

DISSEMINATION TEMPLATE	
TITLE OF DISSEMINATION ACTIVITIES	
DESCRIPTION OF DISSEMINATION ACTIVITIES	
PHOTOS	
LINKS	



www.wheyeurope.eu
Project no. 2014-1-TR01-K202-012957



PARTNER

NAME OF EVENT

PICTURE

www.wheyeurope.eu




Project no. 2014-1-TR01-K202-012957



Erasmus+

WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

<p>COMU – TR</p>	<p>At 14-17.05.2015 has been disseminating project during big international agricultural event which took place in the Canakkale between 14th to 17th may 2015. EXPOTROIA fairs is one of the largest agricultural event in Canakkale. Project was presented by disseminating leaflets and also by conversations with visitors.</p>	
<p>BALIKESIR UNIVERSITY – TR</p>	<p>Meeting with students. Introduction of Why-Whey project to the students from animal production and food science technology departments. 16 participants.</p>	
	<p>Meeting with dairy sector. Introduction of the project to the sector. 13 participants.</p>	





Erasmus+

WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

Meeting with technicians, animal scientists and food science engineers. Introduction of project and further activities. 25 participants.

Erasmus+ logo and project title: "Why-Why-Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management"

Why-Why-Project
Dissemination Activities Participant List
(Dissemination Activities Participant List)

Adi ve Soyadı (Name and Surname)	Adres (Address)	İmza (Signature)
1. Ali Aygün
2.
3.
4.
5.
6.
7.
8.
9.
10.
11.
12.
13.
14.
15.
16.
17.
18.
19.
20.
21.
22.
23.
24.
25.
26.
27.
28.
29.
30.

http://www.whyeurope.eu
Project no: 2014-1-TR01-KA202-012957

Meeting with dairy sector. What is whey? How can we use and sell it?. 16 participants.

Erasmus+ logo and project title: "Why-Why-Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management"

Why-Why-Project
Dissemination Activities Participant List
(Dissemination Activities Participant List)

Adi ve Soyadı (Name and Surname)	Adres (Address)	İmza (Signature)
1.
2.
3.
4.
5.
6.
7.
8.
9.
10.
11.
12.
13.
14.
15.
16.
17.
18.
19.
20.
21.
22.
23.
24.
25.
26.
27.
28.
29.
30.

http://www.whyeurope.eu
Project no: 2014-1-TR01-KA202-012957

Meeting with students from food science department. Production and use of whey. 26 participants.

Erasmus+ logo and project title: "Why-Why-Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management"

Why-Why-Project
Dissemination Activities Participant List
(Dissemination Activities Participant List)

Adi ve Soyadı (Name and Surname)	Adres (Address)	İmza (Signature)
1.
2.
3.
4.
5.
6.
7.
8.
9.
10.
11.
12.
13.
14.
15.
16.
17.
18.
19.
20.
21.
22.
23.
24.
25.
26.
27.
28.
29.
30.

http://www.whyeurope.eu
Project no: 2014-1-TR01-KA202-012957





Erasmus+

WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

EUROCULTURA - IT

2015-02-23 Public conference organized by the Youth Centre of the Municipality in Ferrara: Lecturer: Bernd Faas, Eurocultura; Distribution of leaflets. 45 participants.



2015-02-23 Workshop to create awareness about the reuse of whey (IO 3) Presentation of the project and of the Italian report on Milk Supply Chain and Whey Production. 4 participants

eurocultura
EUROPEAN UNION
ERASMUS+ Programme

Date: 23-02-2015
Purpose of the meeting: Dissemination seminar - Workshop IO 3
Place: Vicenza

Attendance list

Name and surname	e-mail	Signature
André Pichard	andre.pichard@europa.eu	[Signature]
Valeria Pichard	valeria.pichard@europa.eu	[Signature]
Enzo Pichard	enzo.pichard@europa.eu	[Signature]
Anna Pichard	anna.pichard@europa.eu	[Signature]

2015-02-25 Workshop to create awareness about the reuse of whey (IO 3) Presentation of the project and of the Italian report on Milk Supply Chain and Whey Production. 16 participants.

eurocultura
EUROPEAN UNION
ERASMUS+ Programme

Date: 25-02-2015
Purpose of the meeting: Dissemination seminar - Workshop IO 3
Place: Vicenza

Attendance list

Name and surname	e-mail	Signature
Alessandra Ciceri	alessandra.ciceri@europa.eu	[Signature]
Nicola Ciceri	nicola.ciceri@europa.eu	[Signature]
Francesco S. Gattuso	francesco.gattuso@europa.eu	[Signature]
Dennis Bravito	dennis.bravito@europa.eu	[Signature]
David Proietto	david.proietto@europa.eu	[Signature]
Antonella Pichard	antonella.pichard@europa.eu	[Signature]
Francesco Pichard	francesco.pichard@europa.eu	[Signature]
Valeria Pichard	valeria.pichard@europa.eu	[Signature]
Enzo Pichard	enzo.pichard@europa.eu	[Signature]
Anna Pichard	anna.pichard@europa.eu	[Signature]

eurocultura
EUROPEAN UNION
ERASMUS+ Programme

Date: 25-02-2015
Purpose of the meeting: Dissemination seminar - Workshop IO 3
Place: Vicenza

Attendance list

Name and surname	e-mail	Signature
Valeria Pichard	valeria.pichard@europa.eu	[Signature]
Enzo Pichard	enzo.pichard@europa.eu	[Signature]
Anna Pichard	anna.pichard@europa.eu	[Signature]
Francesco Pichard	francesco.pichard@europa.eu	[Signature]
Dennis Bravito	dennis.bravito@europa.eu	[Signature]
David Proietto	david.proietto@europa.eu	[Signature]





Erasmus+

WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

2015-02-27 Workshop to create awareness about the reuse of whey (IO 3) Presentation of the project and of the Italian report on Milk Supply Chain and Whey Production. 11 participants.

eurocultura
EUROPEAN CULTURAL HERITAGE

Date: 27/02/2015
Purpose of the meeting: WORKSHOP
Place: VICENZA

Attendance list

Name and surname	e-mail	Signature
Lechmanowicz, Szymon		S. Lechmanowicz
Wojcik, Adam		A. Wojcik
Wojcik, Adam		A. Wojcik
Wojcik, Adam		A. Wojcik
Wojcik, Adam		A. Wojcik
Wojcik, Adam		A. Wojcik
Wojcik, Adam		A. Wojcik
Wojcik, Adam		A. Wojcik
Wojcik, Adam		A. Wojcik
Wojcik, Adam		A. Wojcik

2015-03-16 Public conference organized by the Labour Office in Venice. Lecturer: Bernd Faas, Eurocultura. Presentation of the project, distribution of leaflets. 54 participants.

CONFERENZE
INGRESSO LIBERO

VENEZIA MESTRE
Servizi Proibiti del Lavoro Informale
via Centro Civico Benaglio, via Benaglio 43
Lunedì 16 marzo 2015
ore 10.00 - 12.00
CORRISPONDENTE VITALI IN INGLESE ore 10.00 - 12.00

VALDAGNO
via Progetto Giovani Valdagno
Martedì 17 marzo 2015
ore 10.00 - 12.00
LAVORARE IN GERMANIA ore 10.00 - 12.00
LAVORARE IN GRAN BRETAGNA ore 10.00 - 12.00

BASSANO DEL GRAPPA
via Informazione e CREA
Giovedì 18 aprile 2015
ore 10.00 - 12.00
DIPLOMA IN TACCA ore 10.00 - 12.00
DESTINAZIONE GERMANIA ore 10.00 - 12.00

DESTINAZIONE RECORD UNITO ore 10.00 - 12.00

MOBY FLASH

VENEZIA MESTRE
Servizi Proibiti del Lavoro Informale
via Centro Civico Benaglio, via Benaglio 43
Lunedì 16 marzo 2015
ore 10.00 - 12.00
CORRISPONDENTE VITALI IN INGLESE ore 10.00 - 12.00

VALDAGNO
via Progetto Giovani Valdagno
Martedì 17 marzo 2015
ore 10.00 - 12.00
LAVORARE IN GERMANIA ore 10.00 - 12.00
LAVORARE IN GRAN BRETAGNA ore 10.00 - 12.00

BASSANO DEL GRAPPA
via Informazione e CREA
Giovedì 18 aprile 2015
ore 10.00 - 12.00
DIPLOMA IN TACCA ore 10.00 - 12.00
DESTINAZIONE GERMANIA ore 10.00 - 12.00

DESTINAZIONE RECORD UNITO ore 10.00 - 12.00

SPORTELLI ESTERO

SPORTELLI MOBY-LINE
THIENE
ore 20.30 - 23.00
Consultare via free con foglio di accompagnamento

CONSULENZE INDIVIDUALI
THIENE cio URBAN CENTER
ore 15.00 - 18.00
Martedì 17/03/2015 Martedì 17/03/2015
Giovedì 19/03/2015 Martedì 17/03/2015

BASSANO DEL GRAPPA
via Informazione e CREA
martedì e giovedì ore 15.00 - 18.00

VENEZIA
via Europa Direct Venezia Venezia
dal lunedì al venerdì ore 9.00 - 13.00
martedì e giovedì ore 15.00 - 17.00

VALDAGNO
via Progetto Giovani Valdagno
dal lunedì al venerdì ore 9.00 - 13.00
martedì e giovedì ore 15.00 - 17.00

2015-03-17 Public conference organized by the Municipality of Thiene. Lecturer: Bernd Faas, Eurocultura. Presentation of the project, distribution of leaflets. 60 participants.

CONFERENZE
INGRESSO LIBERO

VENEZIA MESTRE
Servizi Proibiti del Lavoro Informale
via Centro Civico Benaglio, via Benaglio 43
Lunedì 16 marzo 2015
ore 10.00 - 12.00
CORRISPONDENTE VITALI IN INGLESE ore 10.00 - 12.00

VALDAGNO
via Progetto Giovani Valdagno
Martedì 17 marzo 2015
ore 10.00 - 12.00
LAVORARE IN GERMANIA ore 10.00 - 12.00
LAVORARE IN GRAN BRETAGNA ore 10.00 - 12.00

BASSANO DEL GRAPPA
via Informazione e CREA
Giovedì 18 aprile 2015
ore 10.00 - 12.00
DIPLOMA IN TACCA ore 10.00 - 12.00
DESTINAZIONE GERMANIA ore 10.00 - 12.00

DESTINAZIONE RECORD UNITO ore 10.00 - 12.00

MOBY FLASH

VENEZIA MESTRE
Servizi Proibiti del Lavoro Informale
via Centro Civico Benaglio, via Benaglio 43
Lunedì 16 marzo 2015
ore 10.00 - 12.00
CORRISPONDENTE VITALI IN INGLESE ore 10.00 - 12.00

VALDAGNO
via Progetto Giovani Valdagno
Martedì 17 marzo 2015
ore 10.00 - 12.00
LAVORARE IN GERMANIA ore 10.00 - 12.00
LAVORARE IN GRAN BRETAGNA ore 10.00 - 12.00

BASSANO DEL GRAPPA
via Informazione e CREA
Giovedì 18 aprile 2015
ore 10.00 - 12.00
DIPLOMA IN TACCA ore 10.00 - 12.00
DESTINAZIONE GERMANIA ore 10.00 - 12.00

DESTINAZIONE RECORD UNITO ore 10.00 - 12.00

SPORTELLI ESTERO

SPORTELLI MOBY-LINE
THIENE
ore 20.30 - 23.00
Consultare via free con foglio di accompagnamento

CONSULENZE INDIVIDUALI
THIENE cio URBAN CENTER
ore 15.00 - 18.00
Martedì 17/03/2015 Martedì 17/03/2015
Giovedì 19/03/2015 Martedì 17/03/2015

BASSANO DEL GRAPPA
via Informazione e CREA
martedì e giovedì ore 15.00 - 18.00

VENEZIA
via Europa Direct Venezia Venezia
dal lunedì al venerdì ore 9.00 - 13.00
martedì e giovedì ore 15.00 - 17.00

VALDAGNO
via Progetto Giovani Valdagno
dal lunedì al venerdì ore 9.00 - 13.00
martedì e giovedì ore 15.00 - 17.00

2015-03-18 Public conference organized by the Municipality of Valdagno. Lecturer: Bernd Faas, Eurocultura. Presentation of the project, distribution of leaflets. 52 participants.

CONFERENZE
INGRESSO LIBERO

VENEZIA MESTRE
Servizi Proibiti del Lavoro Informale
via Centro Civico Benaglio, via Benaglio 43
Lunedì 16 marzo 2015
ore 10.00 - 12.00
CORRISPONDENTE VITALI IN INGLESE ore 10.00 - 12.00

VALDAGNO
via Progetto Giovani Valdagno
Martedì 17 marzo 2015
ore 10.00 - 12.00
LAVORARE IN GERMANIA ore 10.00 - 12.00
LAVORARE IN GRAN BRETAGNA ore 10.00 - 12.00

BASSANO DEL GRAPPA
via Informazione e CREA
Giovedì 18 aprile 2015
ore 10.00 - 12.00
DIPLOMA IN TACCA ore 10.00 - 12.00
DESTINAZIONE GERMANIA ore 10.00 - 12.00

DESTINAZIONE RECORD UNITO ore 10.00 - 12.00

MOBY FLASH

VENEZIA MESTRE
Servizi Proibiti del Lavoro Informale
via Centro Civico Benaglio, via Benaglio 43
Lunedì 16 marzo 2015
ore 10.00 - 12.00
CORRISPONDENTE VITALI IN INGLESE ore 10.00 - 12.00

VALDAGNO
via Progetto Giovani Valdagno
Martedì 17 marzo 2015
ore 10.00 - 12.00
LAVORARE IN GERMANIA ore 10.00 - 12.00
LAVORARE IN GRAN BRETAGNA ore 10.00 - 12.00

BASSANO DEL GRAPPA
via Informazione e CREA
Giovedì 18 aprile 2015
ore 10.00 - 12.00
DIPLOMA IN TACCA ore 10.00 - 12.00
DESTINAZIONE GERMANIA ore 10.00 - 12.00

DESTINAZIONE RECORD UNITO ore 10.00 - 12.00

SPORTELLI ESTERO

SPORTELLI MOBY-LINE
THIENE
ore 20.30 - 23.00
Consultare via free con foglio di accompagnamento

CONSULENZE INDIVIDUALI
THIENE cio URBAN CENTER
ore 15.00 - 18.00
Martedì 17/03/2015 Martedì 17/03/2015
Giovedì 19/03/2015 Martedì 17/03/2015

BASSANO DEL GRAPPA
via Informazione e CREA
martedì e giovedì ore 15.00 - 18.00

VENEZIA
via Europa Direct Venezia Venezia
dal lunedì al venerdì ore 9.00 - 13.00
martedì e giovedì ore 15.00 - 17.00

VALDAGNO
via Progetto Giovani Valdagno
dal lunedì al venerdì ore 9.00 - 13.00
martedì e giovedì ore 15.00 - 17.00





Erasmus+

WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

2015-03-20 Dissemination seminar. Presentation of the project and of the Italian report on Milk Supply Chain and Whey Production. 3 participants.

eurocultura
EUROPEAN CULTURAL HERITAGE

EUROPEAN COMMISSION
EUROPEAN UNION

EUROPEAN UNION
EUROPEAN UNION

Date: 20/03/2015
Purpose of the meeting: Dissemination seminar
Place: Vicenza

Attendance list

Name and surname	e-mail	Signature
ANNA MARIA COSTANTINOU	costantinouanna@alia.it	
MARIA ROSARI	maria.rosari@gmail.com	
Sara. Pavesi	Sara.Pavesi@univ.it	

2015-03-25 Public conference organized by the Municipality of Ferrara. Lecturer: Bernd Faas, Eurocultura. Presentation of the project, distribution of leaflets. 80 participants.



2015-04-10 Transnational meeting of the project Yote. Presentation of the project and of the Italian report on Milk Supply Chain and Whey Production. Possible exploitation of results. 10 participants.

YOTE
YOTE 4th transnational meeting
Vicenza, April 9, 2015

Name, surname	Organization	Signature
Dahmar Mohamed Ali	Eurocultura	
Blaise Gruchot	VHG Hannover	
Patricia Comans	Fundacion Docete Oenit	
Georgios Katsoulas	ASSOCIOPPE	
José Luis Delany	Fundacion Docete Oenit	
Luciana Leif Berlin	Eurocultura	
Mohamed Kamoun	BICV Suisse	
Renate Ackmann	VHG Hannover	
Thomas Schwelger	VHG Hannover	
Vasiliki Botakagiotou	ASSOCIOPPE	

Finale on the Employment "YOTE" - Ref. 546327-LIA-1-2012-1-1-ES-LEONARDO-IMP

2015-04-16 Public conference organized by the Municipality of Bassano del Grappa. Lecturer: Bernd Faas, Eurocultura. Presentation of the project, distribution of leaflets. 70 participants.

ERENZE
LESSO LIBERO

MOBY FLASH

SPORTELLI ESTERO

SPORTELLI MOBY-LINE
THIENE

CONSULENZE INDIVIDUALI
THIENE c/o URBAN CENTER

BASSANO DEL GRAPPA
c/o Informagiovani e Città su appuntamento

VENEZIA
c/o Europe Direct Venezia Veneto su appuntamento

VALDAGNO
c/o Progetto Giovani su appuntamento









Erasmus+

WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management




	<p>2015-04-23 Training seminar organized by the Chamber of Commerce of Verona. Trainer: Bernd Faas, Eurocultura. Presentation of the project, distribution of leaflets, presentation of the report on Milk Supply Chain and Whey Production. 20 participants</p>	 <p>Progetto mobilità internazionale 2015 23 aprile 2015, ore: 14.00 -18.00 Camera di Commercio - Verona</p> <p>Stage e lavoro in Germania</p> <p>CHE COS'È Il seminario mira a fornire informazioni sulle opportunità di tirocinio e di lavoro che la locomotiva europea può offrire a persone motivate ad investire professionalmente nel mercato tedesco, tenendo conto che nessun altro Paese europeo vede una presenza italiana così forte come la Germania. Oltre 500.000 italiani infatti vivono in modo permanente in terra tedesca, mentre ogni anno migliaia di persone arrivano per studiare la lingua, per frequentare l'università, per fare un tirocinio, per svolgere un'attività di volontariato oppure per lavorare. La situazione del mercato del lavoro è buona. Il tasso di disoccupazione è intorno al 4%, c'è una forte richiesta di personale qualificato e di giovani da avviare come apprendisti. La Germania è inoltre il luogo ideale per formarsi, per confrontare le competenze professionali acquisite in Italia con quelle tedesche, tramite un tirocinio di 3 o 6 mesi, che permette poi di rientrare in Italia con conoscenze linguistiche e professionali spendibili sul mercato del lavoro.</p> <p>I CONTENUTI IN BREVE 1. La situazione attuale del mercato del lavoro. 2. Percorso di ricerca attiva di lavoro. Opportunità di stage per chi sta ancora studiando. 3. IL RELATORE Il relatore Bernd Faas opera da oltre 20 anni nel settore della mobilità internazionale. La sua esperienza professionale riguarda l'orientamento, la preparazione e la realizzazione di attività all'estero nell'ambito del lavoro, dello stage, della formazione e del volontariato. 4. DATA ORARIO SEDE Il seminario si tiene il 23 aprile, dalle 14.00 alle 18.00, in Camera di Commercio di Verona, Corso Porta Nuova, 96 - I piano, Sala Transatlantico. 5. MODALITÀ DI PARTECIPAZIONE La partecipazione è gratuita perché l'evento è finanziato da Verona Innovazione (Mobilità 2015). 6. ISCRIZIONE OBBLIGATORIA SUL SITO www.veronainnovazione.it 7. PER MAGGIORI INFO Verona Innovazione, Azienda Speciale della Camera di Commercio di Verona, Tel. 045/8055025 mail: orientamento@v.camcom.it</p>
	<p>2015-04-27 Public conference organized by the Municipality of Dueville. Lecturer: Gianluigi Rago, Eurocultura. Presentation of the project, distribution of leaflets. 35 participants.</p>	 <p>eurocultura mobilità internazionale Lunedì 27 Aprile ore 19:30 UNESTATE DIVERSA - Incontro con Eurocultura</p> <p>27 Lunedì 27 aprile dalle ore 19:30 alle ore 21:00 una 2 ore 15</p> <p>9 Centro Giovanile Dueville, Viale Martiri 7, Dueville Mostra mappa</p> <p>Scopriamo tutte le opportunità estive all'estero di lavoro, volontariato, stage, studio della lingua con gli esperti di Eurocultura.</p> <p>14 15 888 appuntamento partecipazioni inviti</p> <p>FORMAZIONE: 2° ed. 4° ed. - Venerdì 28 agosto presso Fom... Aree partecipazioni</p>
	<p>2015-05-07 Public conference organized by the Municipality of Thiene. Lecturer: Bernd Faas, Eurocultura. Presentation of the project, distribution of leaflets. 50 participants.</p>	 <p>CONFERENZE INGRESSO LIBERO</p> <p>MOBY FLASH INGRESSO LIBERO</p> <p>SPORTELLI ESTERO INGRESSO LIBERO</p> <p>VENEZIA MESTRE Servizi Professionali del Lavoro Informazione via Cenzo Cicco Sarmaga, via Sarmaga 42 Lunedì 18 marzo 2015 LAVORO STAGIONALE ALL'ESTERO CURRICULUM VITAE IN INGLESE ore 14.00 - 18.00</p> <p>VALDAGNO via Progetto Giovani Valdagno Martedì 16 marzo 2015 LAVORARE IN GERMANIA ore 14.00 - 18.00 LAVORARE IN GRAN BRETAGNA ore 14.00 - 18.00</p> <p>BASSANO DEL GRAPPA via Informazione e C&B Giovedì 12 aprile 2015 DIPLOMA IN TASCA ore 14.00 - 18.00 DESTINAZIONE GERMANIA ore 14.00 - 18.00</p> <p>TRIESTE via Informazione e C&B Martedì 10 marzo 2015 LAVORO QUALIFICATO IN EUROPA ore 14.00 - 18.00 DESTINAZIONE BELGIO ore 14.00 - 18.00</p> <p>VENEGIA via Informazione e C&B Martedì 10 marzo 2015 LAVORO QUALIFICATO IN EUROPA ore 14.00 - 18.00 DESTINAZIONE BELGIO ore 14.00 - 18.00</p> <p>VALDAGNO via Progetto Giovani Martedì 10 marzo 2015 LAVORO QUALIFICATO IN EUROPA ore 14.00 - 18.00 DESTINAZIONE BELGIO ore 14.00 - 18.00</p>
	<p>2015-05-14 Public conference organized by the Municipality of Bassano del Grappa. Lecturer: Bernd Faas, Eurocultura. Presentation of the project, distribution of leaflets. 28 participants.</p>	 <p>CONFERENZE INGRESSO LIBERO</p> <p>MOBY FLASH INGRESSO LIBERO</p> <p>SPORTELLI ESTERO INGRESSO LIBERO</p> <p>VENEZIA MESTRE Servizi Professionali del Lavoro Informazione via Cenzo Cicco Sarmaga, via Sarmaga 42 Lunedì 18 marzo 2015 LAVORO STAGIONALE ALL'ESTERO CURRICULUM VITAE IN INGLESE ore 14.00 - 18.00</p> <p>VALDAGNO via Progetto Giovani Valdagno Martedì 16 marzo 2015 LAVORARE IN GERMANIA ore 14.00 - 18.00 LAVORARE IN GRAN BRETAGNA ore 14.00 - 18.00</p> <p>BASSANO DEL GRAPPA via Informazione e C&B Giovedì 12 aprile 2015 DIPLOMA IN TASCA ore 14.00 - 18.00 DESTINAZIONE GERMANIA ore 14.00 - 18.00</p> <p>TRIESTE via Informazione e C&B Martedì 10 marzo 2015 LAVORO QUALIFICATO IN EUROPA ore 14.00 - 18.00 DESTINAZIONE BELGIO ore 14.00 - 18.00</p> <p>VENEGIA via Informazione e C&B Martedì 10 marzo 2015 LAVORO QUALIFICATO IN EUROPA ore 14.00 - 18.00 DESTINAZIONE BELGIO ore 14.00 - 18.00</p> <p>VALDAGNO via Progetto Giovani Martedì 10 marzo 2015 LAVORO QUALIFICATO IN EUROPA ore 14.00 - 18.00 DESTINAZIONE BELGIO ore 14.00 - 18.00</p>





WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

	<p>2015-05-28 Training seminar organized by the Chamber of Commerce of Verona. Trainer: Bernd Faas, Eurocultura. Presentation of the project, distribution of leaflets, presentation of the report on Milk Supply Chain and Whey Production. 20 participants.</p>	
	<p>2015-06-11 Public conference organized by Cattolica per i Giovani in Verona. Lecturer: Bernd Faas, Eurocultura. Presentation of the project, distribution of leaflets. 60 participants.</p>	
	<p>2015-06-18 Training seminar organized by the Chamber of Commerce of Verona. Trainer: Bernd Faas, Eurocultura. Presentation of the project, distribution of leaflets, presentation of the report on Milk Supply Chain and Whey Production. 20 participants.</p>	





Erasmus+

WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

	<p>2015-07-02 Training seminar organized by the Chamber of Commerce of Verona. Trainer: Bernd Faas, Eurocultura. Presentation of the project, distribution of leaflets, presentation of the report on Milk Supply Chain and Whey Production. 20 participants.</p>	
	<p>2015-07-13 Dissemination seminar. Presentation of the project and of the Italian report on Milk Supply Chain and Whey Production. Possible exploitation of results. 4 participants.</p>	
CIA UMBRIA – IT	<p>2015-07-17 Expo 2015 Milan National Seminar on Biodiversity Economic Value Project presented in the framework of a national seminar with participation of the Vice-Minister of Agriculture . 100 participants.</p>	
	<p>The Why-Whey Project will be presented on September 3rd 2015 at the Faculty of Agriculture of the University of Perugia in the framework of the final seminar for the scientific results of the BY-PRO-ENERGY project, based on sustainable use of by-products for biogas, including use of whey and performed in the framework of the Rural Development Plan of Umbria, 2007-2013, measure 124.</p>	





WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

	<p>2015-07-27/28/29/30 Expo 2015 Milan. Poster exhibited and leaflet distributed at the stand of Cia Umbria at Expo 2015 Milan. Estimated visitors 200 per day</p>	
	<p>2015-07-30 Cia Umbria Conference Hall – Presentation of the BeFOre H2020 project. Project presented in the framework of a workshop with participation of Italian and Spanish researchers. 60 participants.</p>	
ARID LACJUM - PL	<p>At 2015-02-12 took place the meeting with stakeholders and interested people in Kocmyrzów, Małopolska voivodship. At this meeting representatives of ARID Lacjum presented assumptions of the project, its goals and objectives. There was also executed survey necessary for need analyses. Participants of the meeting were very interested of the project and there was long and very interesting discussion during the meeting finished with the conclusions of the willingness of cooperation in the project. There was 19 participants.</p>	
	<p>At 2015-02-20/22 took place International Exhibition of Cattle, Pigs and Poultry. This is one of the biggest agricultural fairs in Poland organized every year during which farmers, producers, breeders and other stakeholders have opportunity to meet and see the newest technologies and possibilities of executing production in agriculture. ARID Lacjum had a stand during those fairs and actively promoted Whey project by exposing roll-up, disseminating leaflets and conversations directly with</p>	





WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

	<p>stakeholders. There were lots of people interested in the projects topic and its final results. There were about 40 thousand visitors during those 3 fairs days.</p>	
	<p>At 2015-03-25/26 took place international meeting in Hodmesovaserhely, Hungary. There was 15 participants from Hungary, Poland, Turkey and Romania. During this meeting the project was presented by roll-up, leaflets and direct ppt presentation. There were also direct conversation with participants and they were very interested of the project results and its exploitation.</p>	
	<p>KIELCE 2015-03-27/29</p> <p>ARID Lacjum has been disseminating project during big international agricultural event which took place in the Kielce between 27th to 29th march 2015. AGROTECH fairs is one of the largest agricultural event in Poland. Project was presented by roll-up and disseminating leaflets and also by conversations with visitors. ARID Lacjum collaborated with the local authorities and municipalities office. ARID “Lacjum” stand was attracted of great interest of visitors. The exhibition brought together over 600 exhibitors, not only from Poland but also from England, Austria, Czech Republic, Denmark, France, Netherlands, Ireland, South Korea, Lithuania, Germany, Slovakia, Slovenia, Turkey and Italy.</p>	





Erasmus+

WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

	<p>At 2015-04-8/9 in Balekisir, Turkey took place international meeting with participation of the representatives from Italy, Romania, Portugal, Spain, Turkey and Poland. Two days meeting gathered over 25 participants and during this meeting WHEY project was presented by ppt presentation by representatives of ARID Lacjum and also there was several direct conversations with participants of the meeting.</p>	
	<p>At 2015-04-30 in Wilków , Małopolska voivodship, Poland took place meeting with stakeholders. There were 20 participants taking part in this meeting. There was presentation by ppt, roll-up and leaflet. After presentation there was long discussion about project assumptions and results. During this meeting participants filled also the survey questionnaires which results were used to the need analyses report.</p>	
	<p>SIELINKO 2015-06-29/30</p> <p>ARID Lacjum has been disseminating project during big national agricultural event which took place in the Sielinko between 29th and 30th June 2015. Sielinko agricultural fairs is one of the largest agricultural event in central Poland. Project was presented by roll-up and disseminating leaflets. ARID Lacjum collaborated with the local agricultural advisors. ARID “Lacjum” stand was attracted of great interest of visitors. The exhibition brought together over 100 exhibitors.</p>	



www.whyeurope.eu

Project no. 2014-1-TR01-K202-012957



WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

	<p>At 2015-06-18 took place the meeting with stakeholders and interested people in Kocmyrzów, Małopolska voivodship. Participants of the meeting were very interested of the project and there was long and very interesting discussion during the meeting finished with the conclusions of the willingness of cooperation in the project. There was 11 participants who take part in the meeting</p>	
	<p>BRATOSZEWICE 2015-06-20/22</p> <p>Dissemination of the project during Regional agricultural fairs in Bratoszewice 20-22.06.2015, Łódzkie Voivodship. ARID Lacjum presented and disseminated project during regional agricultural exhibition in Bratoszewice near Łódź. Within 2-days lasting agricultural fairs representatives of the association presented project by roll-up, brochures and direct conversations. They also met several potential beneficiaries of the project and also farmers. There were about 20 thousands participant visiting fairs.</p>	
	<p>At 2015-06-28 in Modliszewice, Łódzkie voivodship, Poland took place regional agricultural fairs. ARID Lacjum presented project by roll-up, leaflets and direct conversations with potential stakeholders. There was very big interest of the project assumptions and results. There were disseminated few hundred leaflets. The fairs were visited by about 1000 visitors</p>	





Erasmus+

WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

LUDŹMIERZ 2015-07-11/12

Dissemination of the project during Regional agricultural fairs in Ludźmierz 11-12.07.2015, Małopolskie Voivodship. ARID Lacjum presented and disseminated project during regional agricultural exhibition in Ludźmierz near Zakopane City. Within 2-days lasting agricultural fairs representatives of the association presented project by roll-up, brochures and direct conversations. They also met several potential beneficiaries of the project and also farmers. There were about 10 thousands participant visiting fairs.





Erasmus+

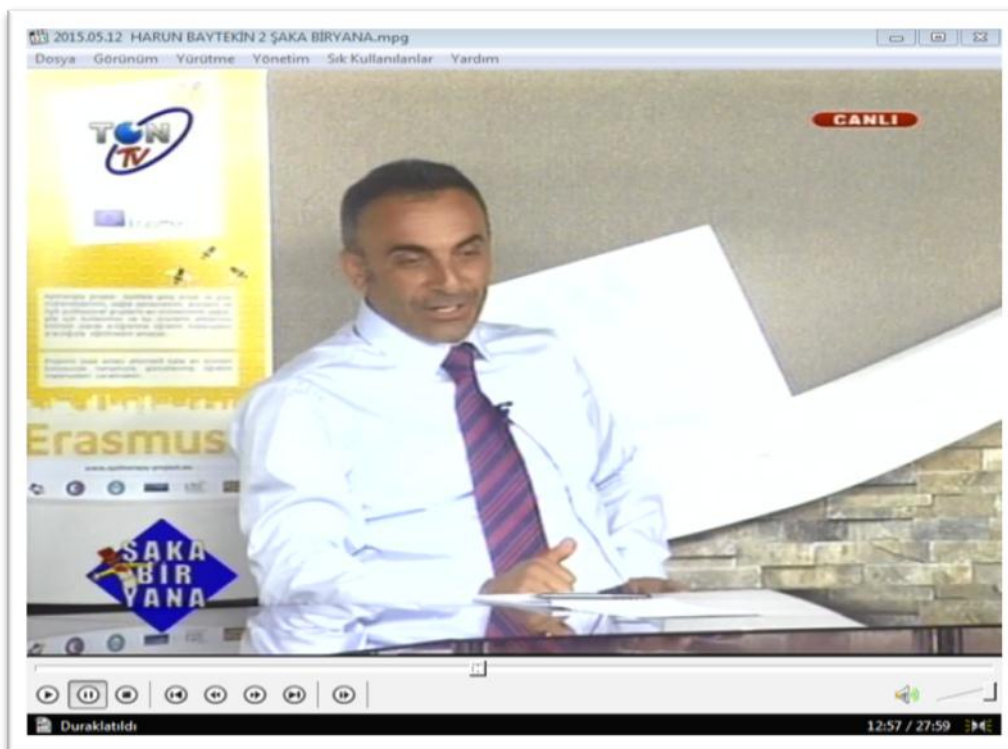
WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

10.EXTRA ACTIVITIES

Extra activities which wasn't planned in dissemination plan.

Two TV programs in Tarım Türk TV. National and TON TV from Turkey.



www.wheyeurope.eu

Project no. 2014-1-TR01-K202-012957

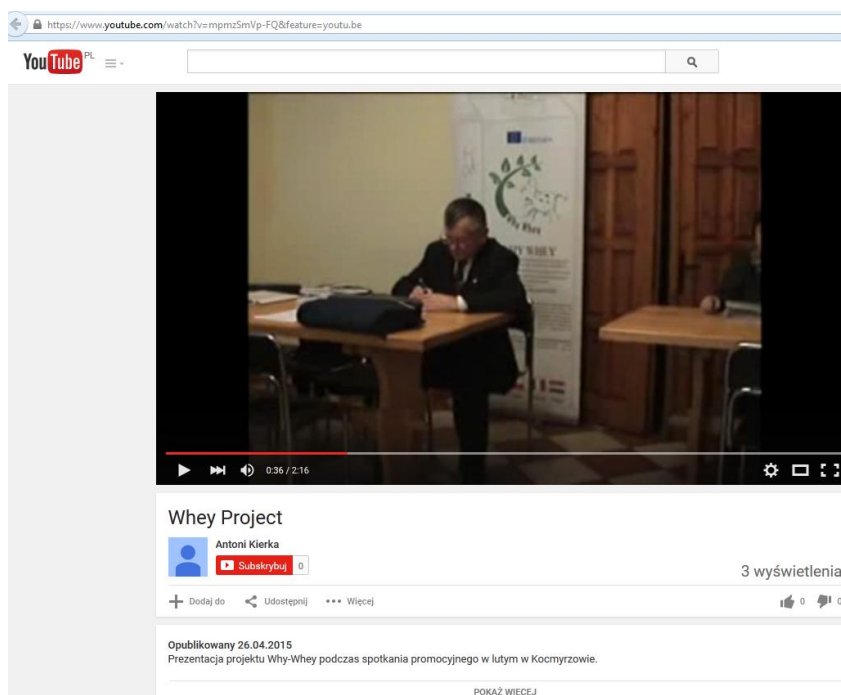


Erasmus+

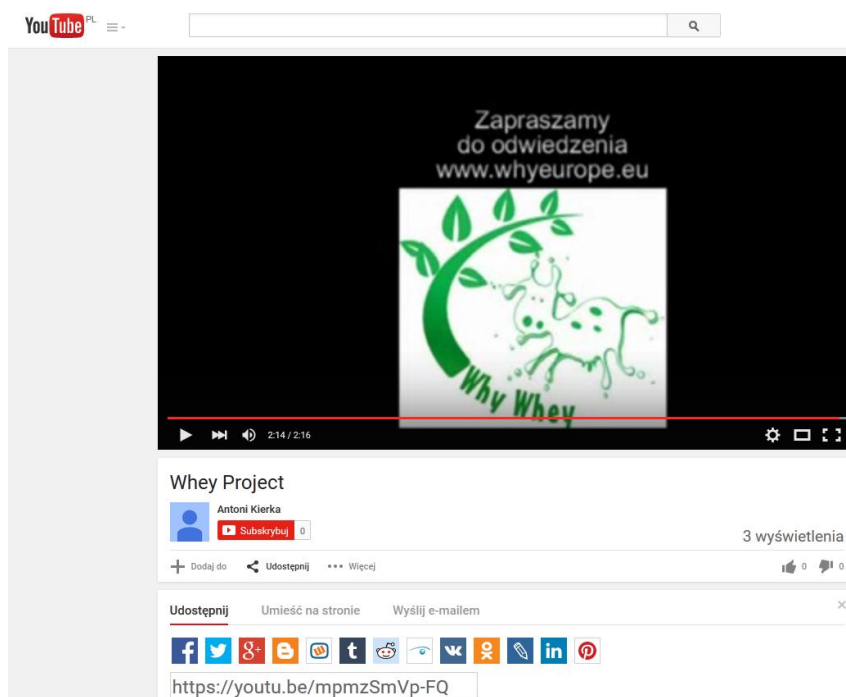
WHY WHEY

Improvement of Production and Management Processes
in Dairy-Cheese Sector and Dairy waste Management

Example from Poland from meeting in Kocmyrzów.



<https://www.youtube.com/watch?v=mpmzSmVp-FQ&feature=youtu.be>



www.whyeurope.eu
Project no. 2014-1-TR01-K202-012957



11. COMMUNICATION

Special emphasis will be put on good communications throughout the project. Project meetings where partners meet and discuss in detail will still be of critical importance.

Project meetings.

1st project meeting - IT	Host and organizer of the meeting- VERONA -16 TH and 17 TH of January 2015	In first project meeting participated 2 person from each partner.
2nd project meeting-PL	Host and organizer of the meeting- Poland (15th – 16th October 2015)	Each partner will participate with 2 persons and the meeting purpose will be to discuss in the consortium the draft of the curriculum and workshop demonstration and validation of the online course.
3th project meeting and 1 day final consortium TR	Host and organizer of the meeting- Turkey (9th - 11th June 2016)	Each partner will participate with 2 persons from staff and 1 stakeholders

The main tools of communication will be sending by e-mails and chatting by skype, conference by skype or local messenger.

However, the development of a communication network that will enhance the effectiveness and efficiency of communication outside of these meetings will be essential for success. During the first phase of the project much effort will be put in to developing such a network using all the tools available. A dedicated website will be developed on which materials can be posted and discussions hosted. This will ensure a continued stream of information to all partners involved and scope for development between partners and countries outside of project meetings. Every participant of the project will be made aware of the opportunities of the network and given any necessary training.

Communication between partners, monitoring and participation in evaluation process. Communication between partners will take place through virtual platform/one drive.





Erasmus+

WHY WHEY

Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management

For each of the partners ARID Lacjum prepared starter package with the name of the user and login. On drive platform ARID placed starter package with: logo design, role-up, poster, flyer, ppt., letterhead, dissemination activities template. Drive platform is divided into tasks included in the project.

WHEY INTRANET

Udostępnione > WHEY INTRANET

Sortuj wg: Nazwa



E- DISSEMINATIONS-Wor...

👤 Z możliwością edycji 0

Q1 - WHEY Project plan

👤 Z możliwością edycji 0

Q2- WHEY Management ...

👤 Z możliwością edycji 0

Q3- WHEY workshop(s)-...

👤 Z możliwością edycji 0

Q4- Handbook Finalizatio...

👤 Z możliwością edycji 0

Q5- WHEY Training Hand...

👤 Z możliwością edycji 0

Q6- Online WHEY tool de...

👤 Z możliwością edycji 0

Q7-E-learning platform

👤 Z możliwością edycji 0

Q8-Final project meeting

👤 Z możliwością edycji 0



www.wheyeurope.eu

Project no. 2014-1-TR01-K202-012957