Wachong Kum Somindu





KEY-WORDS:

ENVIRONMENT, HEALTH, SAFETY, CULTURE, ECONOMY AND ETHICS IN MEAT SUPPLY, SUSTAINABILITY - DAIRY CATTLE

PROFILE

I am a first-year PhD student in Agricultural and Food Economics and specialized in sustainable Agricfood system. Thanks to several international experiences (Africa and Europe)

I learnt the value of networking.

AFFILIATION

Università Cattolica del Sacro Cuore

LANGUAGES



Mother tongue



Level C1



Level B

HOW TO REACH ME

Email Address: somindu.wachongkum01@unicatt.it

Reference Contact

Prof. Ettore Capri Prof Lucrezia Lamastra Paolo Sckokai

PROJECT TITLE

Development of Techniques and Technologies for sustainable food productions.

STEPS OF THE RESEARCH

- To Identify key sustainable techniques in managing waste from cured meats.
- Propose suitable sustainability methods that are efficient, cost wise and resource wise.
- The willingness of consumers in accepting to consume byproducts obtained from cured meat waste.

MAIN RESULTS

Identification of sustainable food production technologies to reduce waste, increase efficiency and minimize environmental impact. Evaluation of existing technologies and assesement of environmental impact.

RESEARCH CONTRIBUTION

It aims to develop innovative and sustainable techniques and technologies for food production that can help reduce the environmental impact of food production while ensuring food security for the growing population. When validated, this information would permit. The resulting higher production efficiency and lower environmental impact will improve the sustainability of the cured meat industry.

COLLABORATIONS

Universita Cattolica Del Sacro Cuore Capitelli Fratelli Srl.

Why should you care?

Sustainable food production is essential to ensure that we can support a growing population while reducing our climate footprint. Improve food security and build resilience. Enabling innovative and cuttingedge technology to reduce waste.