**Excursions**

**6 parallel tours with visits to sites relevant to the future circular bio-economy**

Some excursions are by bus and some take place on Wageningen Campus and can be reached on foot.

You can register for one of the excursions at the Circular@WUR registration desk in the lobby of Orion Building. There are lists on which you can sign up for a excursions. We use the rule: full = full.

There are no costs associated with these excursions. The rules for Covid-19 are also applied here, you must show a valid QR proof; in addition, the visit to Unilever will include filling in an additional questionnaire for Unilever themselves. Signing up for this excursion will be possible until Monday noon.

You are expected at the registration desk at 2 pm on December 7th. From there you will be escorted to your excursions.

The excursions you can register for are:

1. Smaak Park / Flavor Park, Ede (by bus, full afternoon; maximum number of participants: 50)
2. The Binckhorst, The Hague (by bus, full afternoon; maximum number of   
   participants: 25)
3. Farm of the future, Lelystad, (by bus, full afternoon; maximum number of participants: 30)
4. WFSR, Wageningen Campus (on foot, duration 2 h, maximum number of   
   participants: 16)
5. WFBR, Wageningen Campus (on foot, duration 2 h, maximum number of   
   participants: 20)
6. Unilever, Wageningen Campus (on foot, duration 1.5h; maximum number of participants: 30)

**1. Smaak Park / Flavor Park, Ede**   
(by bus, full afternoon; maximum number of participants: 50)

What is the relationship between circularity and the landscape, our natural system of soil and water?

In the ‘Smaakpark’ (Flavor Park) in Ede we will see and hear how circularity in the water and agricultural system is related to the landscape and what the added value is for climate adaptation and biodiversity. Key stakeholders and researchers provide their vision for the area in and around the Smaakpark from a higher scale and abstraction level. Thereafter we will hear from the entrepreneur of the Smaakpark and from an employee/representative of the municipality how they implement circular use of natural resources in practice. Finally, we will discuss promising and sustainable solutions. What does it take to realize this? And who is responsible for that?

**2. The Binckhorst, The Hague**   
(by bus, full afternoon; maximum number of participants: 25)

The circular neighborhood of the future?

During the excursion, we will explore a neighbourhood in transition. The Binckhorst is a post-industrial area adjacent to the The Hague city center, with a building task of at least 5000 housing units. The future neighbourhood is envisioned to become sustainable and circular, and to provide sufficient space for working and greenspace. During your visit we will discuss the challenges and dilemmas of the circular transformation that are already becoming manifest. We will, among other topics, pay attention to the roles of established and new local entrepreneurs in the circular neighbourhood (some of whom we will also meet), to the current presence and disappearance of resource facilities and related issues of scale and mobility, and to what it may mean to work and live in a circular neighbourhood.

**3. Farm of the future, Lelystad**   
(by bus, full afternoon; maximum number of participants: 30)

At our location in Lelystad, we work together with farmers of the future on feasible solutions for the implementation of agriculture for states in which we want to make an important contribution to the transition to circular agriculture in Lower Loop agriculture. At the Farm of the Future we bring together the best applications and techniques from agronomy, ecology and technology. The Farm of the Future does not conduct its own investigation, but will conduct research agenda and exercise. Measures and knowledge from the historical and the used are combined in a business system that is as sustainable as possible. In this way, the Farm of the Future offers a middle ground where nature and landscape a place and emissions to the environment go to zero as much as possible.

The Farm of the Future has three types of facilities:

* A 25 ha FieldLab in Lelystad, where innovations in advanced stages of development can be tested and demonstrated on a semi-practical scale.
* An innovation programme, which can be further developed and developed as a nursery provided with innovations in earlier stages of development. More information about this Living Lab Agroecology and Technology can be found here.
* A platform in which stakeholders are involved in the transition to circular agriculture, through communication and network activities, based on a focused transition management strategy.
* During the conference, a presentation (background, goal, etc.) and a visit to the Fieldlab will be published in 1.5 hours about the Farm of the Future.

More information can be found at [https://farmofthefuture.nl/](https://eur03.safelinks.protection.outlook.com/?url=https%3A%2F%2Ffarmofthefuture.nl%2F&data=04%7C01%7Csil.traas%40wur.nl%7Cf120006407ef47baf55808d9a4a3b049%7C27d137e5761f4dc1af88d26430abb18f%7C0%7C0%7C637721845200963311%7CUnknown%7CTWFpbGZsb3d8eyJWIjoiMC4wLjAwMDAiLCJQIjoiV2luMzIiLCJBTiI6Ik1haWwiLCJXVCI6Mn0%3D%7C1000&sdata=vbdwKgQAOXv2IFchKleIB%2BRMgUqBQ7ZFIGyCzOVecnM%3D&reserved=0)

**4. WFSR, Wageningen Campus**   
(on foot, maximum number of participants – 16)

Food safety in circular systems

* At Wageningen Food Safety Research (WFSR) we focus on the safety of food for all. How does the circular economy impact food safety? In a circular economy, we aim to upgrade valuable nutrient containing waste streams. They are reused for, among others, crop production or as animal feed commodity. But is this safe? Or is human, animal or environmental heath on stake?
* A few examples:
  + How do we prevent that bovine proteins are not coincidently (or due to fraudulent practices) are used in feed for ruminants?
  + Can unwanted chemicals be introduced in the food system by applying fish meals as animal feed or fertilizer. And what is the fate of such hazardous substances after (re)introduction into the food chain?
  + Can insect proteins be produced on waste streams? And can these insects accumulate or degrade chemical substances.
  + What about pathogenss in the circular system?
  + What risk management systems need to be in place to prevent incidents?
* During this excursion you will get a guided tour through our (otherwise inaccessibel) laboratory facilities. Projects on the interface of food safety and circular economy are presented and discussed.

**5. WFBR, Wageningen Campus**   
(on foot, duration 2 h, maximum number of participants: 20)

The Biobased Products Innovation Plant of Wageningen Food & Biobased Research (WFBR) is a large R&D facility used to produce and test innovative processes and new biobased materials on a pilot scale. The aim is to accelerate the development of the circular biobased economy and replacement of fossil-based products.

During this excursion we will provide information at the example of using green waste from parks and communal areas as raw material for production of e.g. bokashi, biochar, paper and 3D-printed products on a city level for the creation of a circular city.

The tour will include:

* A short general introduction on our facilities and expertise on circular biobased economy
* A tour of the Biobased Products Innovation Plant
* A discussion on the possibilities to create a circular economy on a city level

**6.Unilever, Wageningen Campus**   
(on foot, duration 1.5h, maximum number of participants: 25)

Waste to Value – Building the Circular Economy through Eco-systems

Today, packaging waste commonly ends up going to Incineration, Landfill or worse, ends up in the environment.  Working with our eco-system partners and customers, Unilever Foods and Refreshments is developing new technology and programs that turn plastic and bio-based kitchen waste into valuable resources that can be infinitely recycled.  We will share how we are making the future happen…..today.