



TRansition paths to sUustainable
legume-based systems in Europe

agri KULTI

● **ESSRG**
Environmental
Social Science
Research Group

Legume consumers – Looking at legumes through the consumers' eye

**2nd Continental Legume Innovation and Networking
(LIN) Workshop in Budapest, Hungary**
Tuesday 11th September – Thursday 13th September



This Project has received funding from the European Union's Horizon 2020
research and innovation programme under grant agreement No 727973

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2nd C-LIN Workshop

Budapest, Hungary

11-13 Sept. 2018

Foreword from the hosts

Dear Madam or Sir,

the Hungarian TRUE project-partners AgriKulti and ESSRG are happy to host the **2nd TRUE C-LIN Workshop** which will be held in **Budapest** between **11-13, September 2018**, under the title '**LEGUME CONSUMERS – Looking at legumes through the consumers' eye.**'

The meeting is another exceptional opportunity to get together sustainable farms and professionals related to responsible farming, processing and trading, consumers and NGOs and to interact with members of the TRUE project.

TRUE's perspective is that the scientific knowledge, capacities and societal desire for sustainable legume supported systems exist, but that practical co-innovation to realize transition paths have yet to be achieved. Against this background, the aims of this Legume Innovation and Networking Workshop are to:

- share legume focused activities with other networks and actors
- exchange insights from legume based innovations
- collate challenges and needs regarding legumes across the entire value chain
- gather stakeholder assessments on legume markets and policies
- identify key leverage points for improving framework conditions for legume-based food- and feed-chains.

The first day of the conference is going to be an **open forum**, with presentations of participants based on the rules of Pecha Kucha. In the evening, a **Networking Event** is held on the famous ship of **A38** on River Danube with a spectacular view to Budapest at night.

Day Two is about networking and knowledge exchange and will be co-organised by the **Budapest Business School, University of Applied Sciences**. The main hall of the university will provide space for a series of **10-minute-long keynotes** on a variety of topics around legumes. The **poster session** and a **stakeholder world café** continue for the whole day.

Day Three is about a most exciting **trip to Lake Balaton**, aka the Hungarian Sea. It seems that fate wants beans to flourish, as this year's gastro star around Balaton is **Bean 'Törek'** which we will meet on Lajos Fodor's farm. After taking a look at the plants, we go even further by tasting them as well in one of **Hungarian Gastro Map's** restaurant, **Kistücsök**, where we can experience what happens when beans and a legume committed staff meet.

We hope that we all meet in September in the spectacular city of Budapest and we can go on a thrilling journey into the world of legumes. Until then, have beautiful days full of plant proteins!

Yours,
AgriKulti and **ESSRG**
Organizers of C-LIN Workshop in Hungary



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Meeting Programme

DAY 1 - 'LEGUME FAIR' - 11 Sept

Venue: **A38 Ship** (Budapest, Petőfi Bridge)

13:00 **Registration**

14.00 **Opening JHI + ESSRG/AK (warm up to PKN: max 7-7 min.)**

- Welcome on board – Gábor Bertényi (AgriKulti)
- Foreword - Pete Iannetta (JHI – TRUE project coordinator)
- Warm up and outline of the TRUE C-LIN Conference – Bálint Balázs (ESSRG)

14.15 **Pecha Kucha Session part 1. (8 presentations + 30 min Q+A)**

Master of Ceremony - Bálint Balázs (ESSRG)

Short introductions and presentations of stakeholders from the whole legume supply chain. *Particular focus on human consumption and retail: status quo and outlook of food legume consumption; processing, products and product development; market challenges.*

16.00 **Coffee/comfort break**

16.30 **Pecha Kucha Session part 2. (8 presentations + 30 min Q+A)**

Master of Ceremony - Attila Králl (AgriKulti)

Short introductions and presentations of stakeholders from the whole legume supply chain. *Particular focus on human consumption and retail: status quo and outlook of food legume consumption; processing, products and product development; market challenges.*

18.15 - Dinner and networking Event @ A38

22.30



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DAY 2 - LEGUME INNOVATION & NETWORKING WORKSHOP - 12 Sept

Venue: Markó u 29-31., 1055 Budapest

Conference all day to showcase actually existing legume innovations

Co-organiser: Budapest Business School - University of Applied Sciences



BUDAPEST BUSINESS SCHOOL
UNIVERSITY OF APPLIED SCIENCES

BGE

- 10.00 Welcome from the organisers** – Prof. Balázs Heidrich, PhD Rector (BGE), Bálint Balázs (ESSRG), Gábor Bertényi (Agri Kulti)
Background of the TRUE project – Pete Iannetta (TRUE coordinator, JHI)
Legume consumption in Hungary – Anikó Juhász (Ministry of Agriculture)

- 10.20 Legumes and novel legume products**
Marta Vasconcelos (UCP)

- 10.30 Nutritional Knowledge in Hungary**
Antal Emese (TÉT Platform)

- 10.40 Market potential – opportunities for legumes in food service**
Karen Hamann (IFAU)

- 10.50 Consumption policies for a legume supported food system in Europe**
Bálint Balázs - Eszter Kelemen (ESSRG)

- 11.00 Q&A session**

- 11.20 Introduction to the poster session**
- 11.25 Coffee Break**

- 11.40 Building networks - Partner & Case Study Poster Session**
Every legume initiative and every TRUE Case Study and/or partners who have a role in a Case Study is invited to present a poster

- 12.40 LUNCH**

- 14.00 Stakeholder World Café** around two main questions in three parallel groups:
What circumstances facilitate and hinder legume consumption?
Which next steps are needed for a short, medium and long-term improvement?
The results will be extracted by Market, Policy, Production theme-leaders.

- 15.30 Closing plenary**
- 16:30 End of Day 2**



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Day 3 - FIELD TRIP - 13 Sept

Role of Legumes in Premium Gastronomy

08:00 **Travelling to** Lake Balaton.

Meeting Point: Budapest, Erzsébet square 9-10. Opposite to Ritz-Carlton hotel, Hop-on, Hop-off bus station. Bus type: Setra 417 GT-HD. Plate number: PZW-202



10:30 **Visit the farm of Lajos Fodor – Töreki**



12:30 **Lunch at Kistücsök Restaurant, Balatonszemes**

Presentations on the Hungarian Gastro Map and the top 2018 Ingredients of Balaton Region

14:30 **Tasting the waves of Balaton Lake @ Balatonboglár Beach**

Swimwear is required!

17:00 **Travelling to Budapest**



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General Information

Registration

Please register [here](https://www.true-project.eu/lin-workshops/continental/registration-form/) before August the 11th if you are interested in the C-LIN Workshop:

<https://www.true-project.eu/lin-workshops/continental/registration-form/>

Meeting Locations

Day 1: **A38** (ship)

Budapest, Petőfi híd,
1117 Hungary

Day 2: **Budapest Business School - University of Applied Sciences**

In Hungarian: Budapesti Gazdasági Egyetem - Alkalmazott Tudományok Egyeteme
<https://goo.gl/maps/4BYfX8v6Uhz>

Budapest, Markó u. 29-31, 1055 Hungary

Accommodation

No prior arrangements

| Hotel name | Address | Reservation | RATES |
|---|---|---|---|
| Agape Aparthotel | Akacfa Street 12 / 1st floor, door 111, 1073 Budapest, HU | www.agapeaparthotelbudapest.com | € 48.60 single € 57.60 double Breakfast optional (€8.00) |
| City Hotel Ring | Szent István krt 22., 1137 Budapest, HU | www.cityhotel-ring.hu/en | € 65.79 single € 77.40 double Breakfast incl. |
| Home at Parliament | 6th floor, door 2, 1055 Budapest, HU | http://home-at-parliament-budapest.booked.net/en | € 85.00 single € 90.00 double |
| Roombach Hotel Budapest Center | Rumbach Sebestyén street 14, 1075 Budapest, HU | https://roombach.accenthotels.com/en | € 82.80 single € 99.00 double Breakfast incl. |
| Marmara Hotel Budapest | Nagy Ignác street 21., V. district, 1055 Budapest, HU | www.marmara.hu/en-gb | € 119.00 single € 129.00 double Breakfast incl. |



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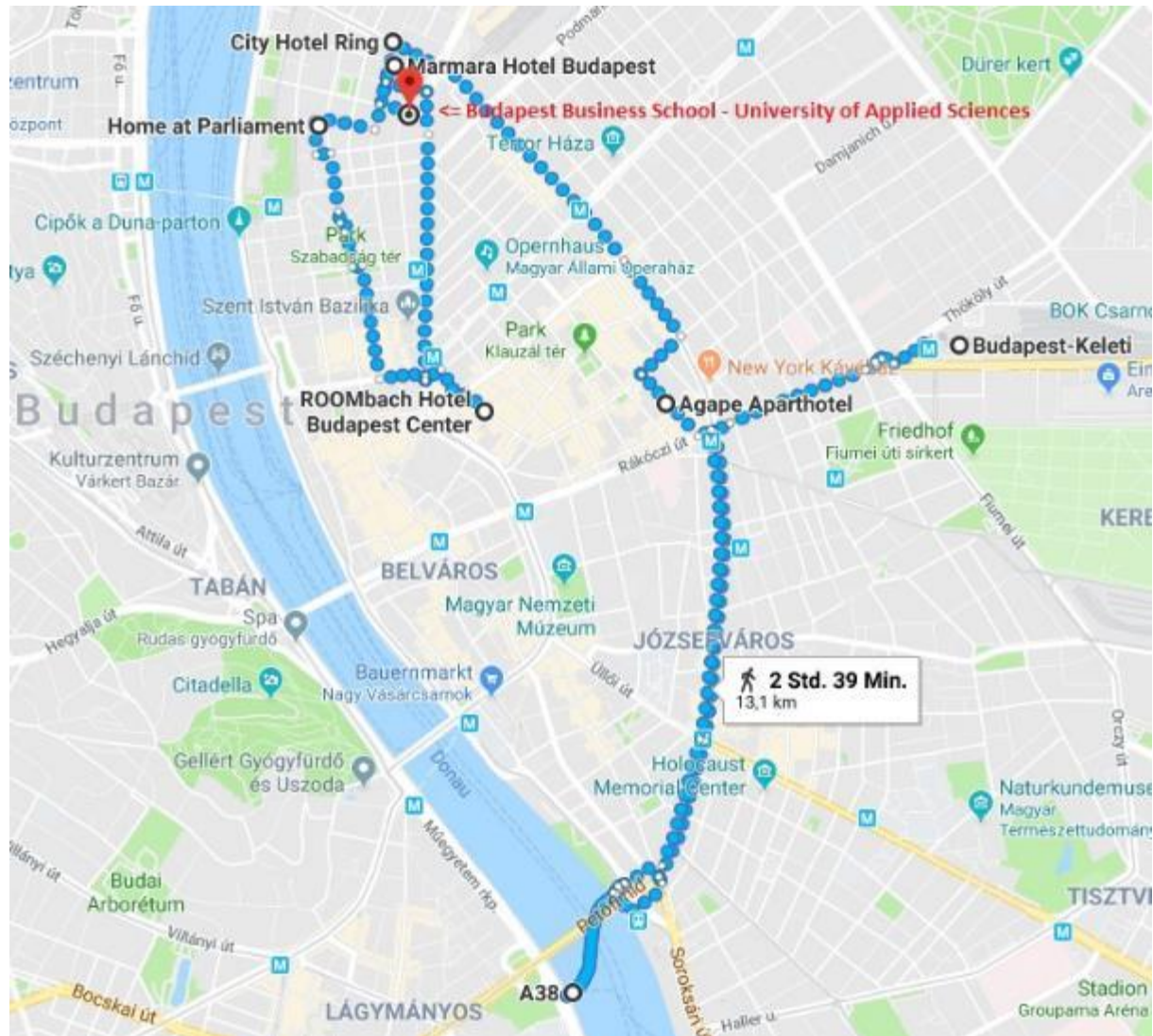
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Map of the venues and hotels



For further information regarding your stay in Budapest, do not hesitate to contact:

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Getting around: important travel information

Credit Cards, Currency and Exchange: The official currency in Hungary is Hungarian Forint (HUF). Exchange facilities are offered at the airport, in hotels and at the exchange desks of banks. American Express, Visa and Master Card are accepted at ATMs, in hotels, restaurants and city stores, but you should ask or look for the logo before ordering a service.

Weather: Due to Hungary's continental climate, the weather in September can be considered typically late-summer: mostly dry and warm. Rainy days may be expected.

Getting to Budapest by Air: Participants arriving at Liszt Ferenc International Airport are advised to take the airport shuttle minibus to their hotels; this is the least expensive and most reliable service. The Airport Shuttle Minibus (ASM), shuttle service to hotels runs every 10 minutes for approx. 5-6 persons. Fare: approx. EUR 12. For detailed information and reservation, please click here: <http://www.airportshuttle.hu/en/>. Bus No. 200E (blue) also leaves from the terminal building for Kőbánya-Kispest station, where you may take metro line No. 3 (blue line) to the centre of the city. Taxis are also available. The taxi company at the airport is Főtaxi. Fare: approx. EUR 30-50. The taxis are equipped with credit card readers (please check it in advance with the driver).

Arrival by Train: There are three major international railway stations in Budapest (Déli pu., Keleti pu. and Nyugati pu.), located in the city centre and within easy reach of hotels either by public transport or by taxi.

Public Transport in Budapest: Public transport in the city is well-organised. Trams, buses and metro trains operate without conductors. Tickets must be purchased in advance at tobacco shops, newsstands, metro stations or at vending machines at some tram and bus stops. Weekly and Tourist (valid for three days) pass allowing free travel on all means of transportation within the city limits can be bought at each metro station.

Timetables and route planner: <http://www.bkk.hu/en/timetables/>

Tickets and passes: <http://www.bkk.hu/en/prices/>

A Budapest public transport route planner and live (GPS-based) timetable is available for smartphones and tablets (Android/Apple/Windows Phone). The name of the app is "BKK FUTÁR". A Web version is also available [here](#).

Taxis: We suggest that you use only taxis equipped with a taximeter, such as Főtaxi, City Taxi, Taxi5, TaxiPlus or Buda Taxi. Beware of private cabs, especially those without a taximeter.

Parking: Parking in the central districts of Budapest is available upon payment. You need to purchase a parking ticket from the vending machines on the streets. Only HUF coins are accepted.

Notice for Drivers (Zero Alcohol): Drivers should be aware that there is a zero tolerance of blood alcohol level while driving in Hungary.

Tipping: It is customary to give a tip of 10% over the amount of the bill at restaurants (unless a service charge is already included) and in taxis.

Time Zone: The timezone in Budapest is GMT + 1 hour. Daylight Saving Time is used until the end of October.

Drinking Water: The drinking water quality in Budapest is of high and consistent quality, which means that you can drink directly from the tap.

Electricity: Electricity is supplied at 230 V, 50 Hz. Round, European-style two-pin plugs are used, different from that used in some other countries, e.g. the USA, the UK and Japan. Appliances designed to operate on 110/120 Volts need a voltage converter and a plug adapter.

Shopping Hours: The usual shopping hours in Budapest are from 10:00 to 18:00, in big shopping centres up to 21:00.



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