

# FooD-STA

## 1<sup>ST</sup> INTERNATIONAL STUDENTS COMPETITION “FOODFACTORY-4-US”

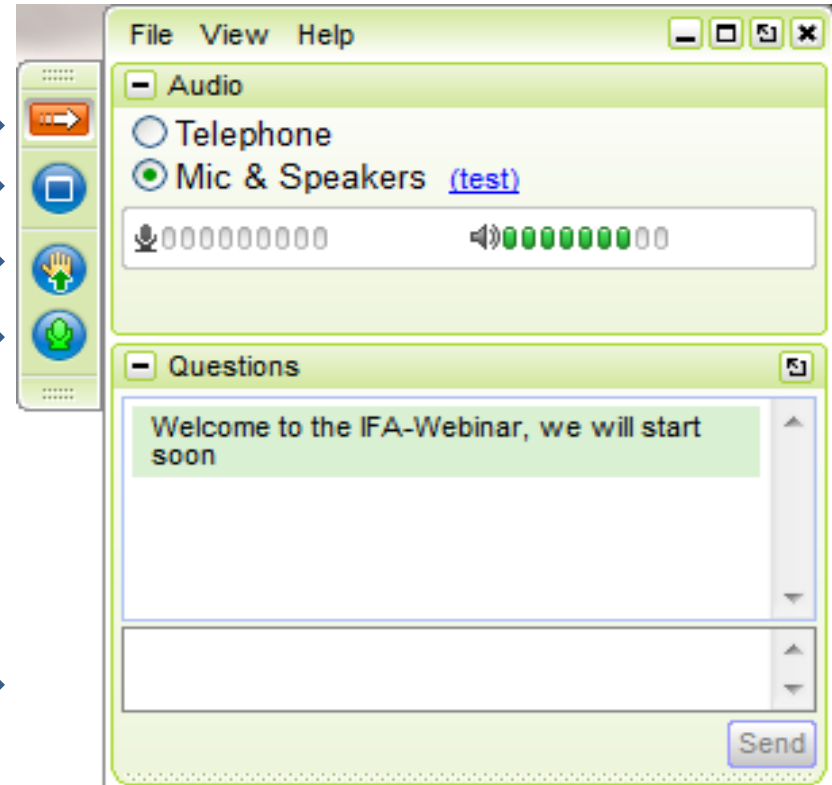
Virtual Workshop: final presentations and awarding  
29 March 2017, 2 PM CEST

Organized by the  
EU-project **FooD-STA** in cooperation with the **ISEKI-Food Association**



# control panel

- minimize panel →
- full screen →
- raise hand →
- mute/unmute micro →
  
- post question →



- All micros are muted
- Session will be recorded

# AGENDA



14:00	Opening	Paola Pittia (ISEKI-Food Association & University of Teramo, IT) Gerhard Schleining (ISEKI-Food Association & BOKU, AT)
14:10	Keynote	Succeeding through Education, Basic/applied R&D in Innovative Academia/Industry Partnerships <b>Sam Saguy</b> , Professor Emeritus, The Hebrew University of Jerusalem, Israel and Visiting Professor, Università degli Studi di Teramo, Italy
14:30	AgroTeam (AgroParisTech, FR)	How to deal with 20% salt reduction in cooked ham while keeping the same shelf-life?" (Sophie Parent)
14:45	Avo Cadeau (Wageningen University, NL)	Development of Yoghurt Product Containing Antioxidant from Avocado Seeds (Stefani Hartono)
15:00	BerryIQ (Instituto Tecnológico y de Estudios Superiores de Monterrey, MX)	Pretreatment and drying methods for the production of crunchy blueberries Andrea Maribel Castillo Treviño
15:15	Foodreamers (Universidade Católica do Porto, Portugal)	Glair Biscuits Bruna Mendes

# AGENDA



<b>15:30</b>	Grin Snackers (Wageningen University, NL)	Process and product innovation in reducing fat content in deep-frying chips (Daniella Rojas)
<b>15:45</b>	MamaFood (University of Teramo, Italy)	Raviolado: a product designed for pregnant women and for diets with folic acid supplement. product for the nutritional requirements of pregnant women (Leonardo Di Antonio)
<b>16:00</b>	One team, one spirit (Hassan II institute of agronomy and veterinary medicine, Morocco)	The treatment and valorization of olive wastewaters Ben Mahjoub Manal
<b>16:15</b>	WUR (Wageningen University, NL)	Incorporation of Friendly Bacteria BsIA produced by Bacillus subtilis for the Development of a Temperature-Stable Ice cream Hikmat Masri
<b>16:30</b>	Awarding session	Gerhard Schleining (IFA & BOKU, AT) Rui Costa (IFA & Instituto Politecnico de Coimbra, PT)
<b>16:45</b>	Conclusions and closure	

# VISION



**UNIVERSITIES**  
*(Food studies)*

- Focus on research: Looking for fundamental mechanisms
- Publication

**G  
A  
P**

**FOOD  
INDUSTRY**

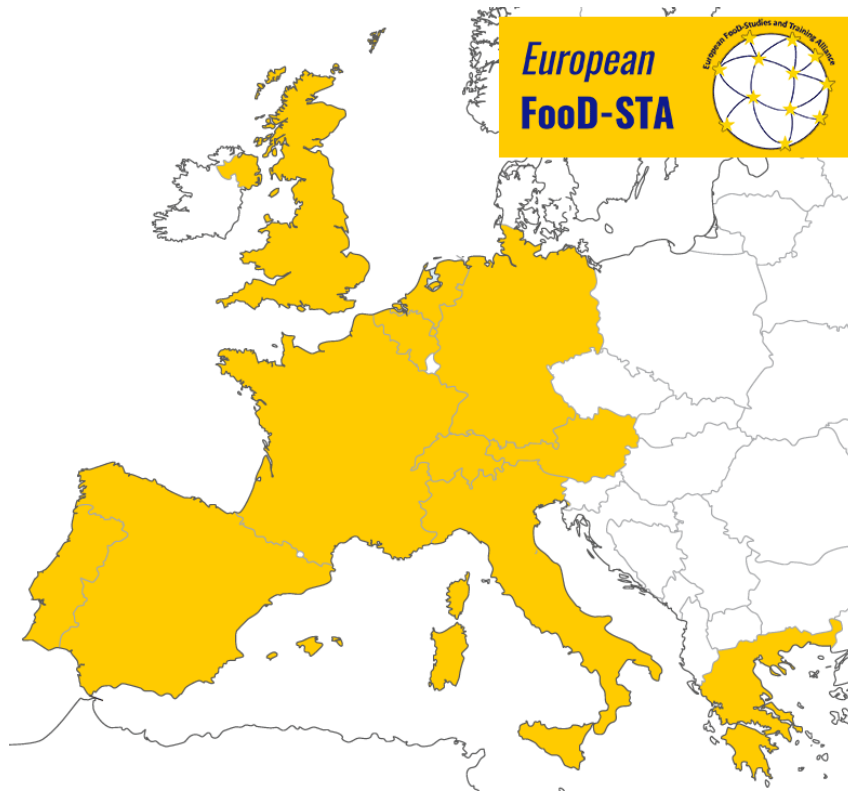
## VISION: Closing the Gap

- Focus on practical applications: solutions as quick as possible
- IPR
- Time constraints



- Long term partnerships on European Level
- clear simple goals, not too high expectations

# CONSORTIUM



- 7 universities,
- 3 food companies
- 11 multipliers and training providers

# CONSORTIUM



## universities

**BOKU** - VIENNA (AT)

**AGROPARISTECH** - MASSY (FR)

**IPC** - COIMBRA (PT)

**UCP** - PORTO (PT)

**UHOH** - HOHENHEIM (DE)

**UL** - LEEDS (UK)

**UNITE** - TERAMO (IT)

## food companies

**FRULACT** (PT): 7 sites in 4 countries for fruit preparations, designed for dairy, bakery, ice-cream and beverages

**GB FOODS** (ES): Business Units in ES, IT, NL, RU and Africa, producing in 50 countries on 4 continents with trade marks in segments as soups, ready meals, pasta, desserts .....

**NESTLE** (CH): worldwide acting food producer

# CONSORTIUM



## multipliers, training providers

- 1 LVA – LEBENSMITTELVERSUCHSANSTALT (AT)
- 2 ACTIA - ASSOCIATION DE COORDINATION TECHNIQUE POUR L'INDUSTRIE AGROALIMENTAIRE (FR)
- 3 FEDERALIMENTARE - FEDERAZIONE DELL'INDUSTRIA ALIMENTARE ITALIANA (IT)
- 4 ANIA - ASSOCIATION NATIONALE DES INDUSTRIES ALIMENTAIRES (FR)
- 5 FIAB - FEDERACIÓN ESPAÑÓLA DE LA ALIMENTACIÓN Y BEBIDAS (ES)
- 6 SEVT - FEDERATION OF HELLENIC FOOD INDUSTRIES (GR)
- 7 FIPA - FEDERAÇÃO DAS INDÚSTRIAS PORTUGUESAS AGRO-ALIMENTARES (PT)

### associated:

- 8 IFA (ISEKI-Food Association), Internat. food related **university and teachers Network**
- 9 EFFOST, European Food Federation Network, **industry** related
- 10 SPES
- 11 IROICA, International Relations Officer's Network, **student** related

## target groups

INDUSTRY

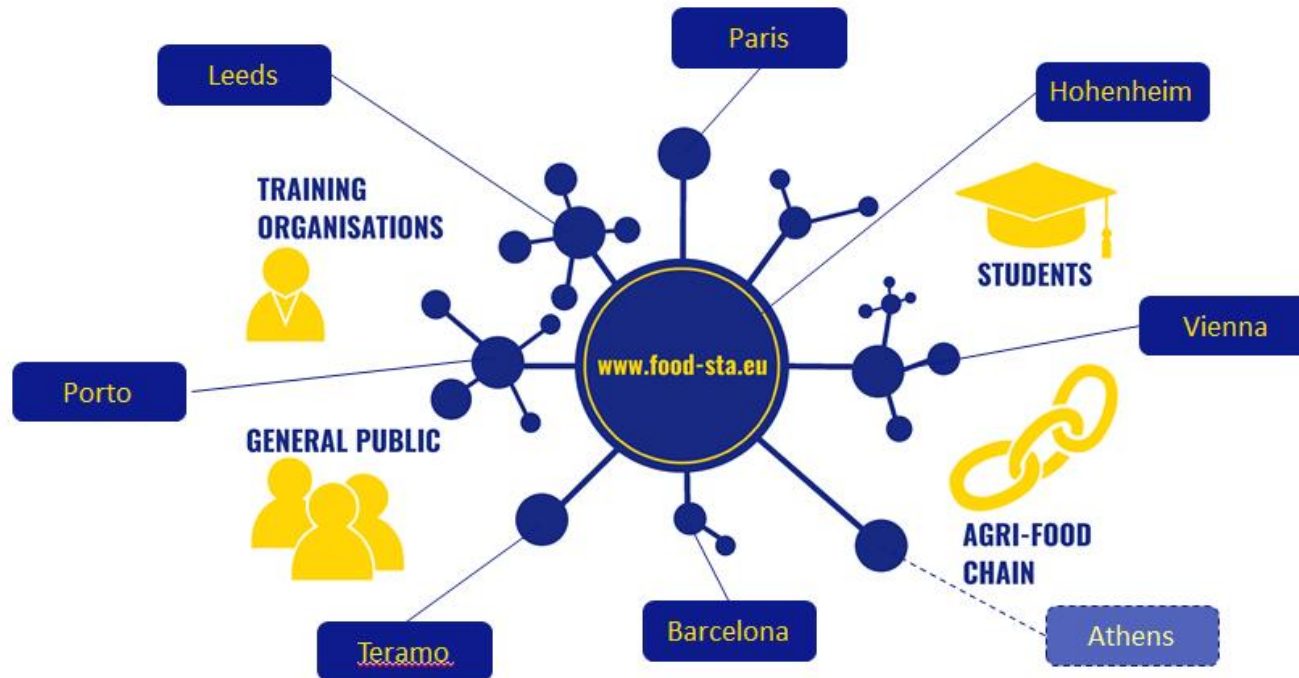
TEACHERS

INDUSTRY

STUDENTS,  
University Administration



# eFSC (EuFood-Sta Centre)



The “EuFood-STA Centre” is an **independent** platform with **physical hubs** in different regions for international and sustainable collaborations between industry academia and other key stakeholders in the food sector.

# FOODFACTORY-4-US - INTERNATIONAL STUDENTS COMPETITION GAME

*Virtual Workshop*

*29 March 2017*



# *Evaluation board*

**Made of a team of independent experts from industry (4),  
university and food associations (2)**

**They evaluated:**

- Report (remote)
- ppt presentation (remote)



## FoodFactory-4-Us - International students competition game

### Objectives:

**1. The improvement of practical knowledge and abilities in solving real processing- and food industry-related problems is essential for students in Food Science and Technology and Food related studies to meet the requirements of the professional skills by the job market**

- *communication skills*
- *team working*
- *problem solving*
- ...

**2. To favour the interaction among students from various universities, from different countries ...all over the world**

**Scientific committee (chair: P. Pittia, UniTE, IT)**

C.L. M. Silva (UCP, PT)

Florence Dubois- Brissonnet (AgroParisTEch, FR)

Gerhard Schleining (BOKU, AT)

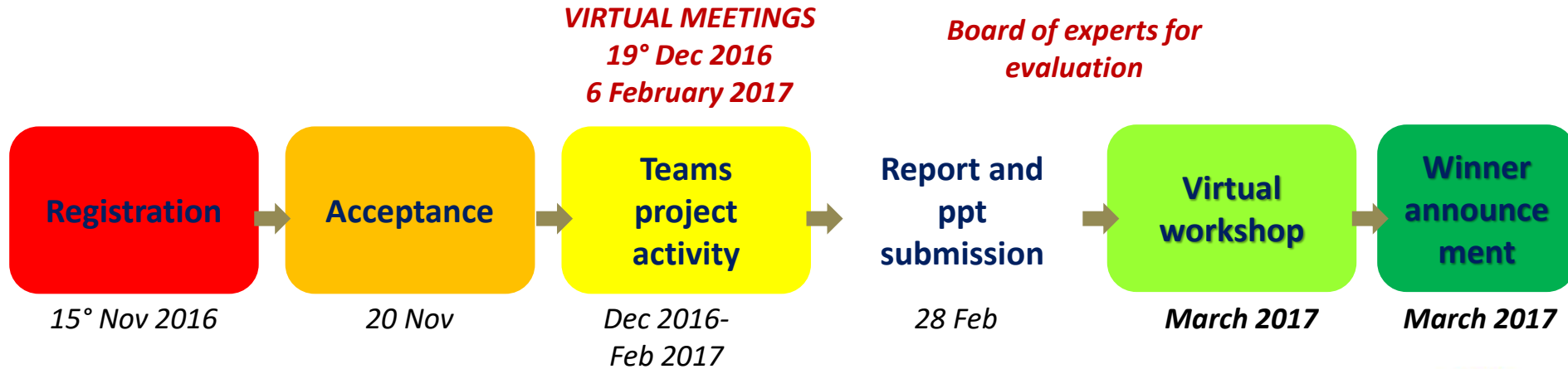




# ...the game is over!

## FoodFactory-4-Us - International students competition game

### Timing and steps



# Some data...

## Participants:

START: 15 teams, 9 countries

END: 8 teams, 6 countries (NL, IT, PT, FR, MX, MA,



Virtual meetings: 2 (Dec 2016, Feb 2017)