

FoodFactory-4-Us - International Students Competition 2nd EDITION

Awarding Session



FoodFactory-4-Us

International
students'
competition
game

7° June 2018

Awards

FoodFactory-4-Us - International students competition game (2nd edition)

- Award of 500 Euro for the best project dealing with innovative **packaging, distribution and logistics** to improve shelf-life, sponsored by **GSICA**
- Award of 500 Euro for the best project dealing with innovative **process and formulation actions** to enhance shelf-life, sponsored by the **ISEKI-Food Association**



**ISEKI-FOOD ASSOCIATION
(IFA)**

www.iseki-food.net



**Italian Scientific Group of Food
Packaging (GSICA)**

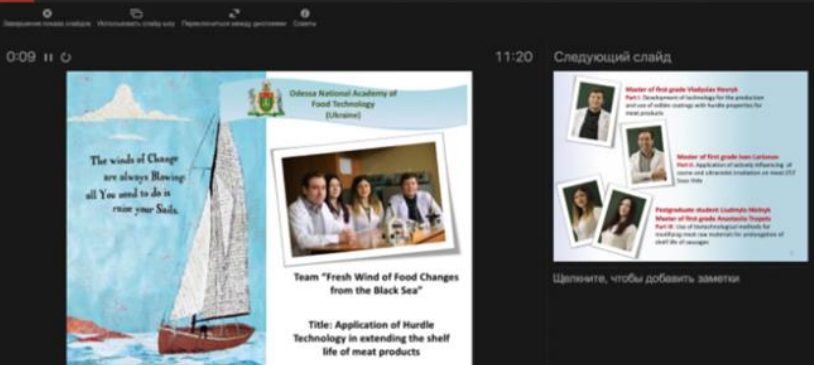
www.gsica.net/en



Awards

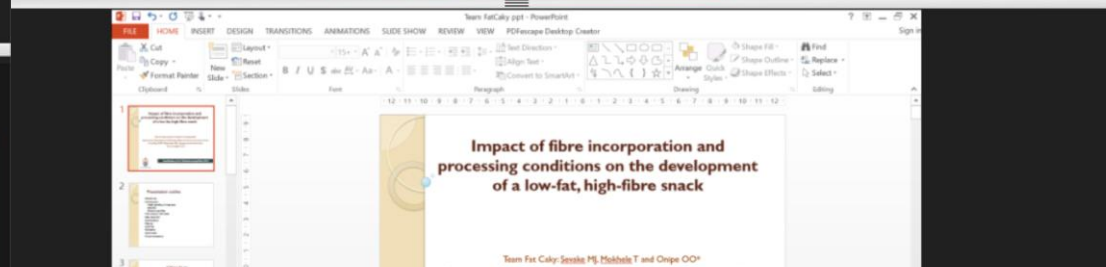
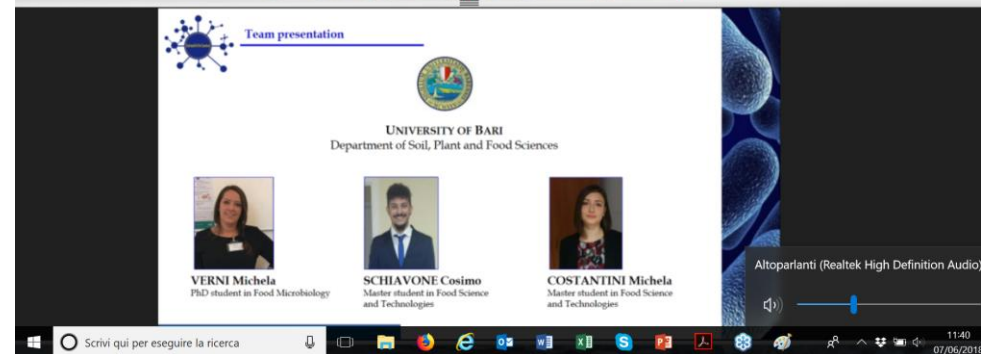
Ora è visualizzato lo schermo di **Fresh Wind of Food Changes from the Black Sea**

Sta parlando: Fresh Wind of F... Tutti Webcam Zoom: 48% Screenshot



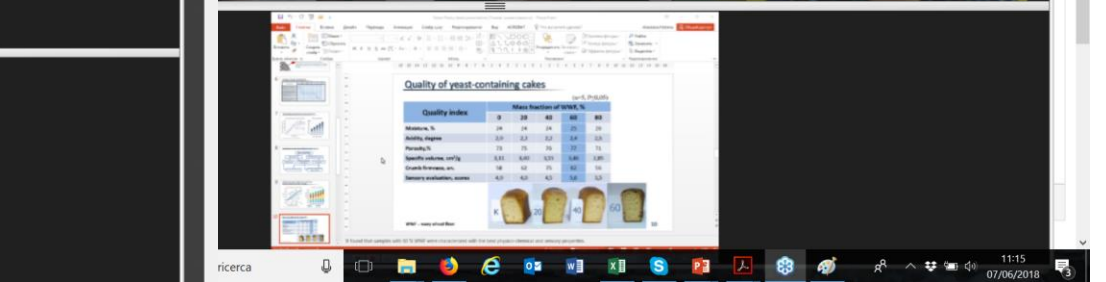
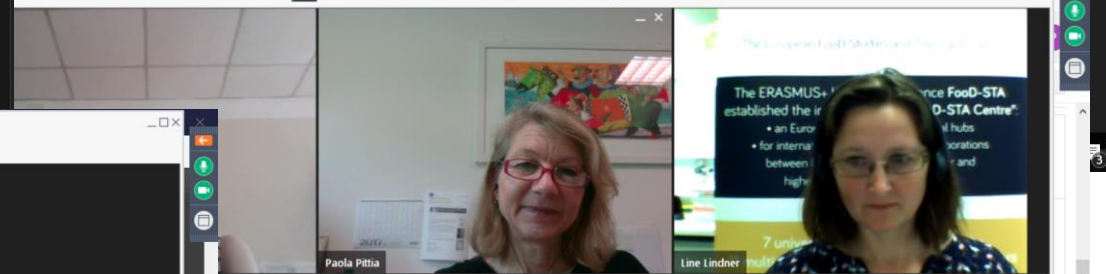
izzato lo schermo di **Michela Verni**

Michela Verni Tutti Webcam Zoom: 57% Screenshot



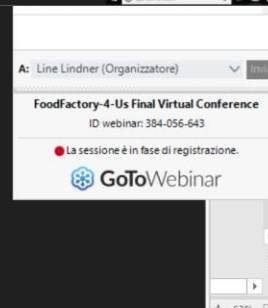
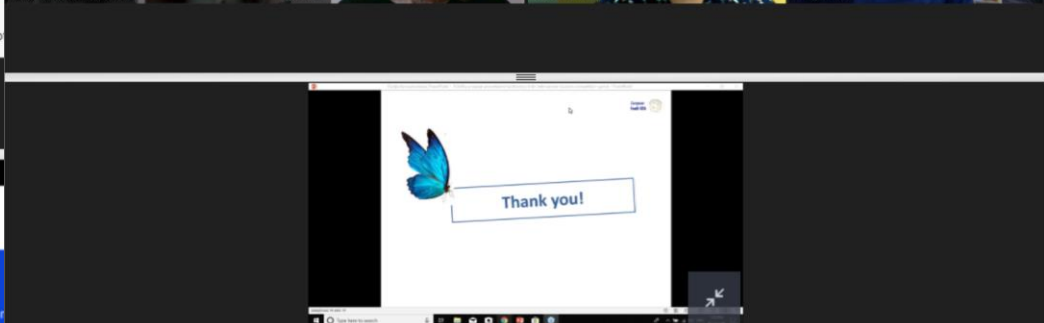
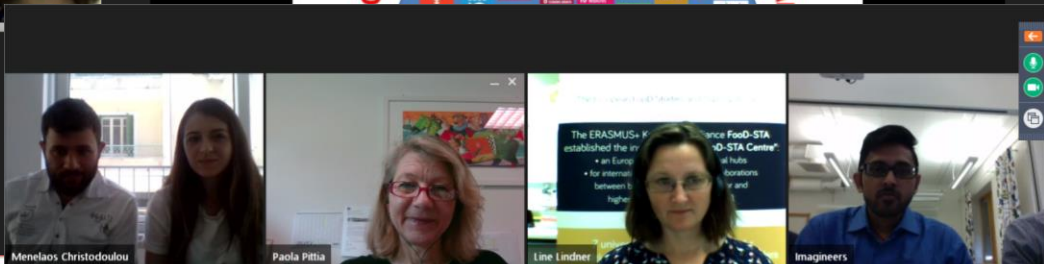
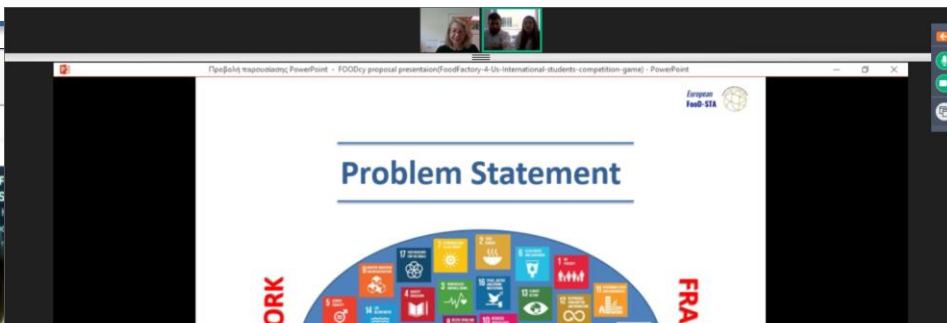
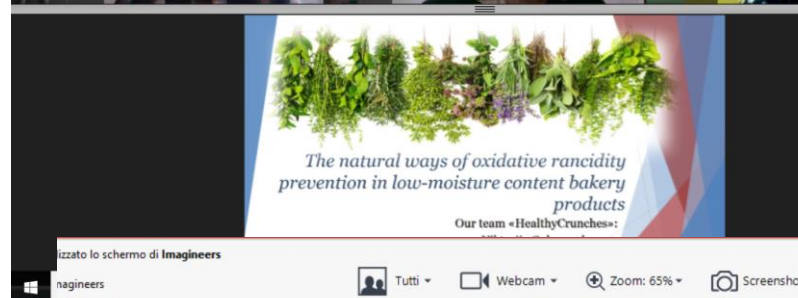
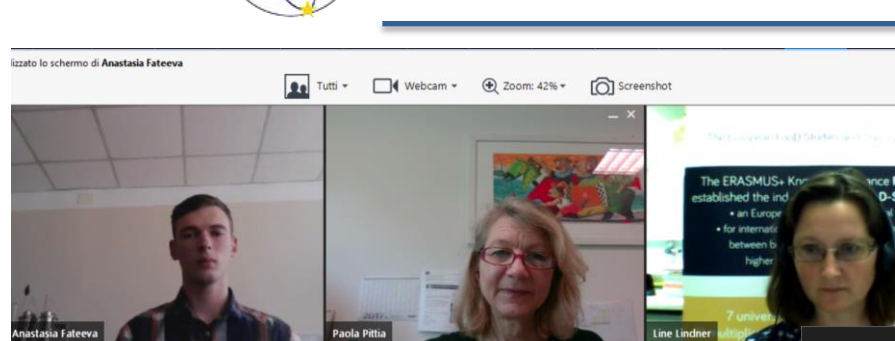
izzato lo schermo di **Anastasia Fateeva**

Tutti Webcam Zoom: 38% Screenshot





Awards





Certificates

FoodFactory-4-Us - International students competition game (2nd edition)

CERTIFICATIONS

Each team and student will receive a letter/certificate of participation to the **FoodFactory-4-Us competition game**.

The winner team will receive the corresponding "winners certificate".

FoodFactory-4-Us - International students competition game (2nd edition)

Scientific Committee:

Florence Dubois-Brissonnet (AGROPARISTECH-FR),
Cristina L.M. Silva (Catholic Univ. Portugal-PT) ,
Gerhard Schleining (IFA-AT & BOKU-AT),
Luciano Piergiovanni (GSICA & Univ. Milan-IT),
Christophe Cottilon (ACTIA-FR),
Paola Pittia (IFA-AT & Univ. Teramo-IT)



Evaluation board

Made of a team of independent experts from industry, university and food associations

Evaluation team:

- Representative of the ISEKI-Food Association & University
- Representative of GSICA
- Representative of Food Industry association (ACTIA-FR)
- Representative of food Industry

They evaluate:

- Report (remote)
- ppt presentation (remote)
- Virtual workshop presentation



Evaluation criteria

Project:

Innovation

Potential application

Potential benefits

Report:

Quality of the strategy and development

Overall

Presentation:

Quality



Candidate teams

Fresh Wind of Food Changes from the Black Sea	Application of barrier technologies in extending the shelf life of meat products <i>Odessa Nat. Academy Food Technol. (UA)</i>
Fat-caky	Impact of fibre incorporation and processing conditions on the development of a low-fat, high-fibre snack, <i>Univ. Venda (SA)</i>
Smart pastry	Use of natural potential of non-typical species of wheat to extend the freshness of pastry. <i>Odessa Nat. Academy Food Technol. (UA)</i>
HealthyCrunchies	The natural ways of oxidative rancidity prevention in low-moisture content bakery products <i>Odessa Nat. Academy Food Technol. (UA)</i>
FermenteDoc	Set up of biotechnological protocols to reduce vegetable waste <i>Università di Bari Aldo Moro (IT)</i>
FOODCY	Strengthening and promoting short food supply chains and local food systems. <i>Cyprus Univ. of Technology (CY)</i>
Imagineers	Innovative Solutions to Extend Shelf Life of Button Mushrooms <i>Univ. Lund & Wageningen Univ.- Res.(SE, NL)</i>



Candidate projects...

Impact of fibre incorporation and processing conditions on the development of a low-fat, high-fibre snack

Team Fat Caky: Sevak, M.J. Mokhele T and Onipe OO*
Department of Food Science and Technology, School of Agriculture University of Venda
Private Bag X5050, Thohoyandou 0950, Limpopo province, South Africa.



Innovative Solutions to Extend Shelf Life of Button Mushrooms

Team - Imagineers

Chunyi Yan
Onkar Pratik
Sera Susan Jacob
Gérault-Landry Eggermont

Referee: Dr. Lars Nilsson, Lund University

ents competition 2018

European
Food-STA



Odessa National Academy of Food Technologies



Use of natural potential of non-typical species of wheat to extend the freshness of pastry

Tutor: Khvostenko K.
Team members: Fateeva A.,
Morgunova J.,
Mushacheva A.



Smart Pastry

European
Food-STA



FoodFactory-4-Us
International students competition game
2nd EDITION 2018

FOODcy

Evolution of food su
through primary production

Dr. Tsaltas Demetrios (T)
Andreou Zinonas
Christodoulou Menelaos (Co
Efsthathiou Styliana
Kyriakou Anna



European
Food-STA



Food Factory-4-Us

2nd International students competition game

Strategies and actions aimed to the enhancement of the shelf-life of foods

Project Title:

SET-UP OF BIOTECHNOLOGICAL PROTOCOLS
TO REDUCE VEGETABLE WASTE

Team:
FERMENTEDOC

May-June 2018



al ways of oxidative rancidity
low-moisture content bakery
products

Our team «HealthyCrunches»:

Viktoriia Golovnyak,
Kateryna Savenko,
Andrii Onishchuk

actory-4-Us



International
students
competition
game



Certificates



CERTIFICATE of ATTENDANCE

This is to certify that the team

Fat-Caky

Oluwatoyin Onipe
Tabea Mokhele

Moloko Sevake

participated in the 2nd International Students Competition Game
FoodFactory-4-Us with the project

*Impact of fibre incorporation and processing conditions on
the development of a low-fat, high-fibre snack*

On 7 June 2018

Gerhard Schleining, Coordinator EuFood-STA



CERTIFICATE of ATTENDANCE

This is to certify that the team

Smart Pastry

Anastasia Fateeva
Yulia Morhunova

Hanna Mushachova

participated in the 2nd International Students Competition Game
FoodFactory-4-Us with the project

*Use of natural potential of non-typical species of
wheat to extend the freshness of pastry*

On 7 June 2018

Gerhard Schleining, Coordinator EuFood-STA



CERTIFICATE of ATTENDANCE

This is to certify that the team

Fresh Wind of Food Changes from the Black Sea

Ivan Larionov
Liudmyla Melnyk

Vladyslav Hevryk
Anastasiia Tropets

participated in the 2nd International Students Competition Game
FoodFactory-4-Us with the project

*Application of barrier technologies in extending the
shelf life of meat products*

On 7 June 2018

Gerhard Schleining, Coordinator EuFood-STA



CERTIFICATE of ATTENDANCE

This is to certify that the team

FOODCY

Andreou Zinonas
Efsthathiou Styliana

Kyriakou Anna
Christodoulou Menelaos

participated in the 2nd International Students Competition Game
FoodFactory-4-Us with the project

*Strengthening and promoting short food supply chains
and local food systems*

On 7 June 2018

Gerhard Schleining, Coordinator EuFood-STA

CERTIFICATE of ATTENDANCE

This is to certify that the team

Fermente Doc

Michela Verni
Michela Costantini

Cosimo Schiavone

participated in the 2nd International Students Competition Game
FoodFactory-4-Us with the project

*Set up of biotechnological protocols to reduce
vegetable waste*

On 7 June 2018



Gerhard Schleining, Coordinator EuFoodD-STA

CERTIFICATE of ATTENDANCE

This is to certify that the team

Healthy Crunchies

Andrii Onishchuk
Viktoria Holovniak

Kateryna Savenko

participated in the 2nd International Students Competition Game
FoodFactory-4-Us with the project

*The natural ways of oxidative rancidity prevention in
low-moisture content bakery products*

On 7 June 2018



Gerhard Schleining, Coordinator EuFoodD-STA

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This is to certify that the team

Imagineers

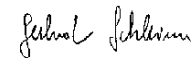
Onkar Pratik
Chunyi Yan

Sera Susan Jacob
Gérault-Landry

participated in the 2nd International Students Competition Game
FoodFactory-4-Us with the project

*Innovative Solutions to Extend Shelf Life of Button
Mushrooms*

On 7 June 2018



Gerhard Schleining, Coordinator EuFoodD-STA

Imagineers

Innovative Solutions to Extend Shelf Life of Button Mushrooms

Univ. Lund & Wageningen Univ.- Res.(SE, NL)



«....Hurdle technology well applied....»

«Innovation, sustainability, consumer health has been considered...»

Smart pastry

Use of natural potential of non-typical species of wheat to
extend the freshness of pastry.

Odessa Nat. Academy Food Technol. (UA)



*«....innovative solution, also
by the use and valorisation of
local raw materials....»*



...your evaluation ...

A questionnaire will be sent to all of you.

Please reply as soon as possible and by 20th June





...all invited

**5th ISEKI-Food Conference
(July 2018)**



**SLIM 2019
(June 2018)**





...ready

....ready for the FoodFactory-4-Us 2019 international Students Competition

