



international
student
competition
game

FoodFactory-4-Us - International students competition game 3rd EDITION

1° Virtual meeting



4° March 2019



Outline

Virtual 13:00 CEST (Rome-Vienna time)

(<https://global.gotowebinar.com/pjoin/2518016164971955969/770462279389675521>)

13:00 : Open and welcome (*Paola Pittia, Katherine Flynn*)
General info about the Gotomeeting tool (how to use)

13:05 ca: brief introduction of the competition aims and status
(*Paola, all participants*)

13:20-14:00: Q&A time (Questions & Answers)



SPONSORS AND ENDORSERS



General information

FoodFactory-4-Us -2019

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



General information

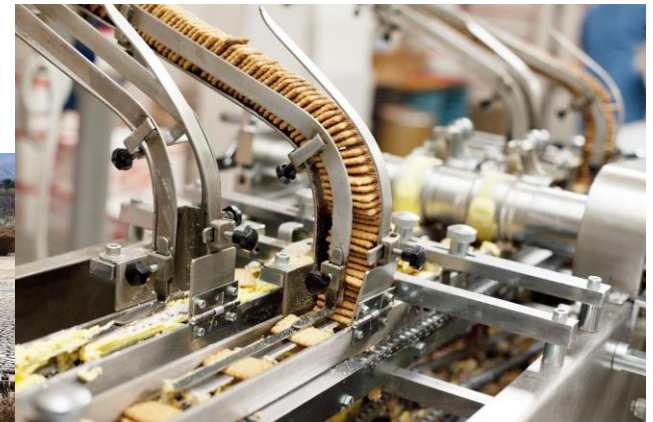


FoodFactory-4-Us -2019

3rd edition thematic objectives

“Fighting food, energy and water losses”

We welcome projects dealing with solutions, strategies, process and product innovations able to actively reduce waste throughout the food supply chain and life cycle of the product, from agricultural and breeding productions, food industrial processing, packaging, storage, distribution and service steps.



General information



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Scientific & organizing team:

Paola Pittia (IFA-AT & Univ. Teramo-IT)

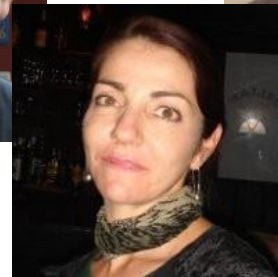
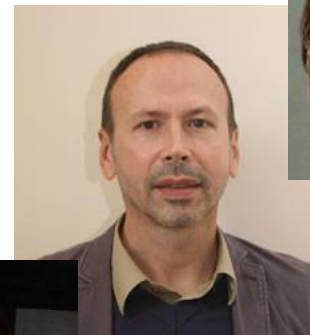
Florence Dubois-Brissonnet (AGROPARISTECH-FR)

Cristina L.M. Silva (Catholic Univ. Portugal-PT)

Gerhard Schleining (IFA-AT & BOKU-AT)

Christophe Cottilon (ACTIA-FR)

Katherine Flynn (IFA)



General information: project activities

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Activities

The teams (3-5 people, all students) are invited to present a project aimed to:

- identify solutions,
- design and develop ideas, tools and actions

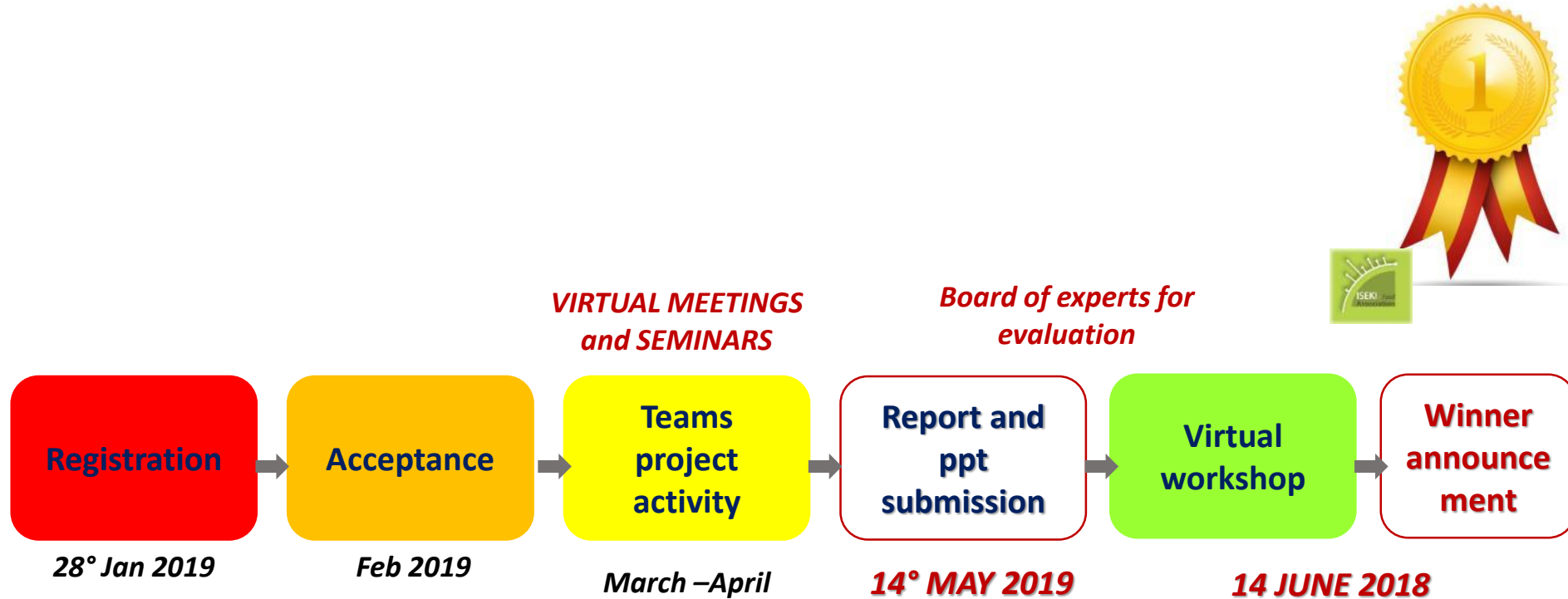
aimed to solve a real industry-based issue and or an aspect/topic whose results may be of interest for the food industry and/or the food chain.

The topic will not compulsory involve practical work in lab and should be focused on finding the best solution that could meet the food companies expectations in terms of health and safety risks, improvement of economic value, quality enhancement of the products, sustainability.



General information: timing and steps

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General information: reporting

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1. Project **Report**
2. **Ppt presentation** has to be delivered (max 20 slides). It will be also used for the final virtual workshop



General information: reporting

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The report has to include the following contents:

- **Abstract (150 words)**
- **Key words:....**
- **Main objectives (max 200 words):**
- **Strategy of project implementation and development**
 - *In this session you have to describe the organisation of the team for the competition and timing plan; tasks and activities identified to develop the issue/topic/problem; the approach you have used to tackle the project objective: (max 300 words)*
- **Development of the project (max 3 pages, single line, Time New Roman).**
 - = description of the project in all the aspects considered here summarised.
- **Innovation, potential applicability and benefits in respect to the state of the art**

IP issues will we taken into account as described in the webpage



General information: evaluation

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

They will evaluate:

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



General information: evaluation

FoodFactory-4-Us -2019

Evaluation CRITERIA

1. The Project: Originality of the project. The match of the project to the competition aim. The innovativeness and potential exploitability of the project.
2. Written Report: Clarity and overall quality of the written report.
3. Presentation: Clarity and overall quality of the submitted ppt presentation, oral presentation. Ability to respond to questions at the Final Virtual Workshop.



General information: award & certificates

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Certificates:

- Each team member will receive a certificate of participation in the **FoodFactory-4-Us competition game.**
- Winning team: certificate as winners.

AWARDS (Sponsored by the ISEKI-Food Association)

- 1st: 250 Euro
- 2nd 150 Euro
- 3rd 100 Euro



General information: training

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Making Cheesecake the PM way – A basic introduction to Project Management

Presenter: Rainer Svacinka, SUMO, Austria

Use of computer vision as process analytical technology (PAT) tool for food drying and energy consumption optimisation

Presenter: dott. Roberto Moscetti, University of La Tuscia, Italy)



General information: training

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AGROPARISTECH

MOOC on food waste (in French/English)

Open at the beginning of April 2019,

5 weeks from the beginning of April

4 X 6 min videos/week

Please register at the MOOC at the webpage

<https://www.fun-mooc.fr/courses/course-v1:AgroParisTech+32003+session02/>



General information: teams

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Foodineers	KU Leuven	BE
Vinhotec	KU Leuven	BE
Revivers	Cairo University	EG
Food Savers	Cairo University	EG
Droplt	Cardiff Metropolitan University, AgroParisTech, Lund University	SE/UK/MX
fIPAdes	AgroParisTech	FR
NIFTEM	National Institute of Food Technology Entrepreneurship and Management	IN

General information: teams

Food resolver	Panjab university	IN
Vigilant foodies	Panjab University	IN
Food Monks	National Institute of Food Technology, Entrepreneurship and Management	IN
Techno Foodie Professionals	Sam Higginbottom University of Agriculture, Technology And Sciences	IN
Food Artisans	Sam Higginbottom University of Agriculture, Technology And Sciences	IN
Vision	National Institute of Food Technology Entrepreneurship and Management	IN
Food Warriors	Wageningen University and Ressearch [Netherlands] & KU Leuven [Belgium]	NL

General information: teams

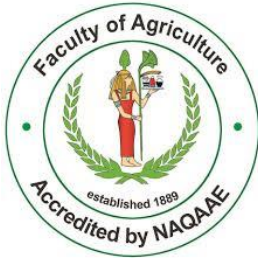
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14 teams registered

**EU : FR (1)
BE (2)
UK/FR (1)
NL (1)**

**No-EU: INDIA (6)
Egypt (2)**





Name of the team:
Food Savers

Project title:
Utilization of Sesame hull as a waste of food factories for the production of functional ice cream

University:
Cairo University- Faculty of Agriculture

Country:
Egypt

fIPA

- Project
 - *Spent Grain Fiber Recovery*
- Team members
 - *Luana Momm (Brazil)*
 - *Yurixy Bugarin Castillo (Mexico)*
 - *Klara Cerk (Slovenia)*
 - *Janelle Myers (USA)*
- School
 - *AgroParisTech/TU Dublin (Erasmus Mundus Food Innovation and Product Design master's program)*

FOOD ARTISANS

**TITLE OF PROJECT: TO UTILIZE AND CONVERT CEREALS
AND VEGETABLE WASTE INTO DRY MATTER FOR
PRODUCING SUSTAINABLE ENERGY**

UNIVERSITY

**SAM HIGGINBOTTOM UNIVERSITY OF
AGRICULTURE, TECHNOLOGY AND
SCIENCES**

INDIA

TEAM VISION

• PROJECT TITLE:

Retrieval of food packaging waste by means of reverse logistics.

Aims and Objectives:

1. Waste to wealth
2. Energy (power consumption), material and water wastage reduction
3. Overall cost reduction by minimizing new packaging material production
4. Reuse and recycle (refurbishing) of the packaging material

• ABOUT THE TEAM:

University Name:

National Institute of Food Technology Entrepreneurship and Management (NIFTEM)

Team Members:

1. Sidharth Bhardwaj
2. Saket Srivastava
3. Aman Ghatol
4. Abhishek Sharma
5. Vishnu Jayan

Country: India



TEAM

FOOD MONKS

TITLE OF PROJECT - To make a highly nutritious Energy Bar using Fruit & Vegetables waste to fight food, energy and water wastage and world hunger

UNIVERSITY - National Institute of Food Technology
Entrepreneurship and Management
Sonipat, Haryana, India

KU LEUVEN



UNIVERSIDADE
CATÓLICA
PORTUGUESA



Hochschule Anhalt
Anhalt University of Applied Sciences

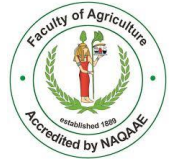
Foodineers

Incorporation of By-Product of Wine Industry to Develop Meat Analogue

Apoorva Tikku

Gemma Margaret Lyons

Jose Pablo Barahona Silva



- Team Name: **Revivers**

- Title of the project: Reducing food losses (by different drying methods) of highly perishable foods (especially vegetables and fruits) or foods that are about to be spoiled or go to waste. Making new products with prolonged shelf-life (powder, extract, dried products, smoothie flavors) and utilizing the water removed from the process.
- University: Cairo university
- Country: Egypt

Team name: **Vinhotec**
Winemaking process optimization
and waste conversion
KULeuven, Belgium

EDUARDO REGALADO ESPINOZA

ROCÍO SANTIAGO RAMOS

ROBERTO CASTRO FALCÓN

TEAM NAME -FOOD RESOLVER

TITLE OF PROJECT: FOOD WASTE CONTROL AND
MANAGEMENT

UNIVERSITY: PANJAB UNIVERSITY, CHANDIGARH

COUNTRY :INDIA

TECHNO FOODIE PROFESSIONALS

TOPIC

“Eco-innovative Novel Techniques For The
Development Of
Sustainable Systems In Food, Energy And Water”

Sam Higginbottom University Of Agriculture, Technology And Sciences,
Prayagraj (formerly Allahabad) 211007, Uttar Pradesh (U.P).

Country : INDIA

Introduction

Name of The Team – The Food Warriors

Project Title – Valorization of side stream from Vegetable and Brewery Industries to develop healthy and tasteful ‘Vegetable Muffin’.

Team Members

Member 1: G rault-Landry Aubry Baudouin Gauvin Nazaire Jonathan Maximilien Eggermont (Belgium)

Member 2: Shruti Aravindakshan (India)

Member 3: Cristina Barallat Perez (Spain)

Member 4: Onkar Pratik (India)

University – Wageningen University and Research (Netherlands) & K.U. Leuven (Belgium)

PROJECT TITLE:

"Recovery and utilization of waste products generated from unregistered butcher shops of a region by making them register to a central abattoir unit so as to increase efficiency and prevent losses"

About The Team

Siddhant | Yash | Mohit | Achyuth | Rituraj

Team Name: Visionn

University : National Institute of Food Technology

Entrepreneurship and Management (INDIA)

Objectives:

- 1) Registration of butcher shops with local health and safety departments.**
- 2) Establishment of collection and transportation units.**

Providing proper equipments for storage of byproducts that weigh them and share this data to centralized waste processing unit and after a threshold limit is reached transport facility will be sent for collection and transportation.

- 3) Centralized waste processing unit so as to reduce energy consumption and waste reduction.**

- 4) Subsidized sales of byproducts.**

Additional income for butcher is generated



Enhancement of quality and shelf life of watermelon (*Citrullus lanatus*) by using watermelon peel-based coating treatment

Team's Name	Team's Member
NIFTEM	Mansi Srivastav (B.Tech. 3rd Year Student)
	Kaustubh Kumar (B.Tech. 3rd Year Student)
	Anit Kumar (PhD Research Scholar)
	Rachna (PhD Research Scholar)
	Onkar Babar (PhD Research Scholar)
	Ashutosh Upadhyay (Professor)

**NATIONAL INSTITUTE OF FOOD TECHNOLOGY ENTREPRENEURSHIP AND MANAGEMENT
HARYANA, INDIA**

Title of the project:
DropIt

Name of the team:
Cyclos

Fernando Guardiola
Mexico



LUND
UNIVERSITY

Irineos Georgiou
Cyprus



Cardiff
Metropolitan
University

Prifysgol
Metropolitan
Caerdydd

Renata Kostovska
Croatia



AgroParisTech
INSTITUT DES SCIENCES ET INDUSTRIES DU VIVANT ET DE L'ENVIRONNEMENT
PARIS INSTITUTE OF TECHNOLOGY FOR LIFE, FOOD AND ENVIRONMENTAL SCIENCES

General information: award & certificates

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13:20-14:00 c.a.:

Q & A time (Questions & Answers)

Needs of training....?



Next steps...

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Another Virtual meeting (beginning-mid of April)

GOOD WORK AND SEE YOU SOON!



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ISEKI-Food Association
www.iseki-food.net

