

# **FoodFactory-4-Us - International Students Competition 2<sup>nd</sup> EDITION**

**Final Virtual workshop & Awards Ceremony**



**FoodFactory-4-Us**

International  
students'  
competition  
game

**7° June 2018**

# ***Outline***

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**10:00-10:20**

**Opening and Welcome  
Paola Pittia (FoodFactory-4-Us)**

**10:20-12:40**

**Projects teams presentations (7)**

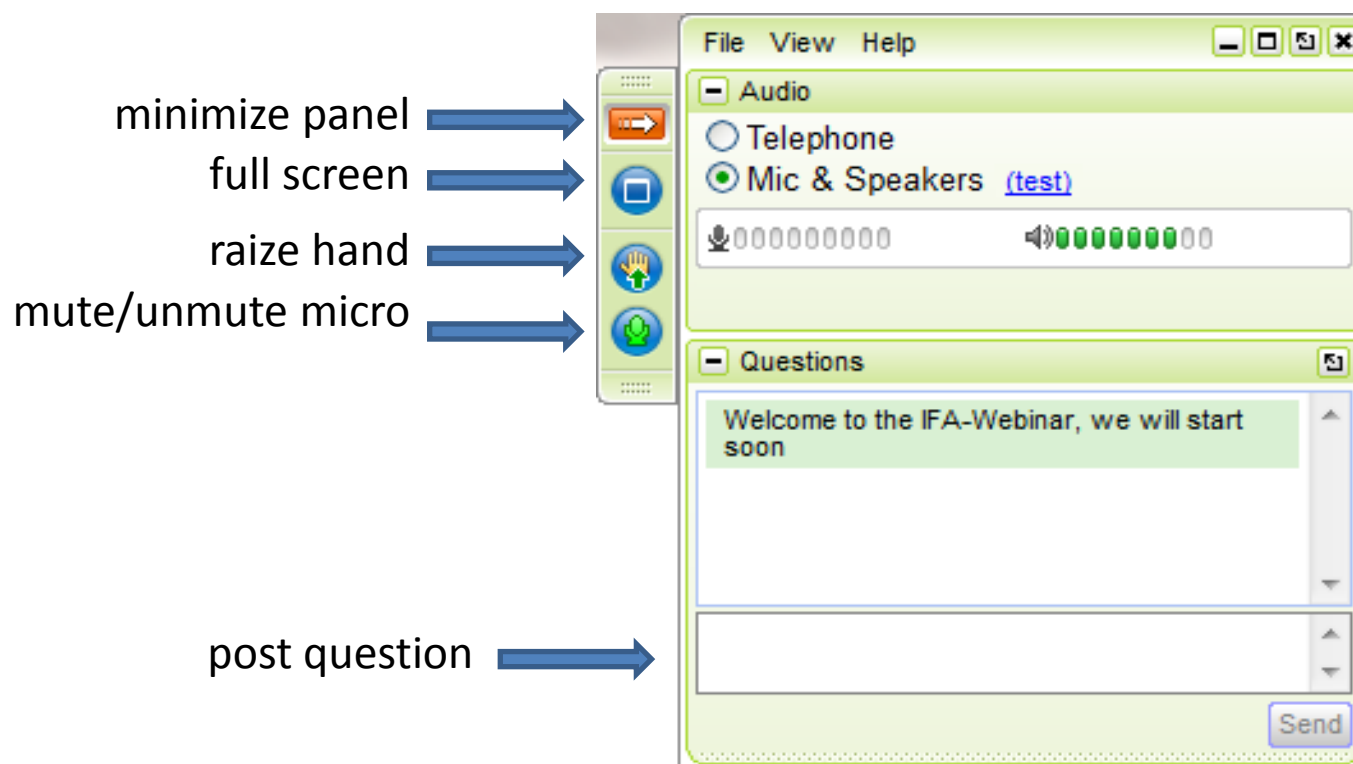
**12:40-13:00**

**Awards nomination  
Gerhard Schleining (IFA) and Luciano Piergiovanni (GSICA)  
Closure**

# General info on GTM

## General info about the Gotomeeting tool (how to use)

*Line Friis Lindner (BOKU, ISEKI-Food Association)*



- All micros are muted
- Session will be recorded

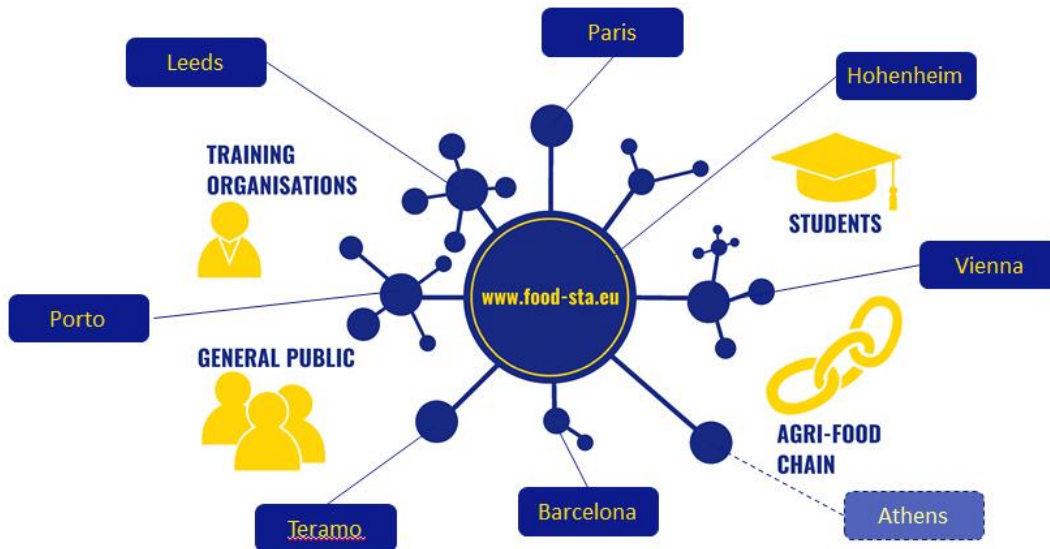
# EuFood-STA project



The overall aim of the “EuFood-STA Centre” is to **enhance Europe's innovation capacity**

- innovative education for **students** targeted towards needs of **the industry** thus increasing their **employability**, coordinate **internships** at European level
- facilitation of innovative **continual professional development** (CPD) and **training** of certified quality for **industry staff** (science and technology skills) and **teachers and trainers** (industry-oriented professional skills)
- exchange, sharing, **co-creation and of knowledge**, to understand the **academic and the company world** for the benefit of both worlds

# EuFood-STA Centre (e-FSC)



7 universities,  
3 food companies  
11 multipliers and training  
providers

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.

# eFSC: TRAINING

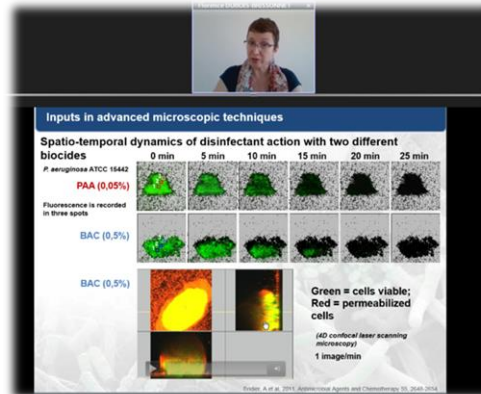


## workshops



## online demonstrations

## webinars



## online courses

### HYGIENIC DESIGN

#### A) EQUIPMENT DESIGN

-  Closed Equipment for Dairy Processing & Cleaning Procedures
-  Open Equipment for Dairy Processing & Cleaning Procedures

#### Tasks to be carried out:

-  Select a picture from the given ones and make comments about that picture (what is good / bad? what is missing / should be...)

## Flash presentations (youtube)

# eFSC: CPD (Continual Professional Development)



will offer:

- a **DATABASE ON TRAINING ACTIVITIES** offered by different training providers



- **CERTIFICATION** of training activities
- **CERTIFICATION** of food professionals (recognition of knowledge and skills)



- Certificate of Attendance
- Certificate of Completion



## FoodFactory-4-Us - International students competition game (2<sup>nd</sup> edition)

### 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





# FF-4-us General info

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## FoodFactory-4-Us - International students competition game (2<sup>nd</sup> edition)

### 2<sup>nd</sup> edition thematic objectives :

*Strategies and actions aimed to enhance the shelf-life of foods, including:*

- *formulation changes,*
- *innovative processing,*
- *biopreservation,*
- *use of innovative packaging,*
- *distribution and logistics.*

*Project focused on the identification, design and development of solutions and ideas relevant for food industry with specific action on improvement and innovation of food processing as well as quality and safety of foods.*



# ***FF-4-Us General info***

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## **SPONSORS**

**ISEKI-FOOD ASSOCIATION-IFA**  
**[www.iseki-food.net](http://www.iseki-food.net)**



Platform and networking organization aimed to promote synergies between **research, education and industry** via a **diverse series of activities and actions**



**Quality Improvement of Higher Education on Food Studies**

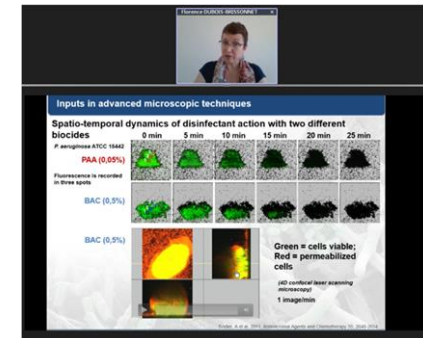
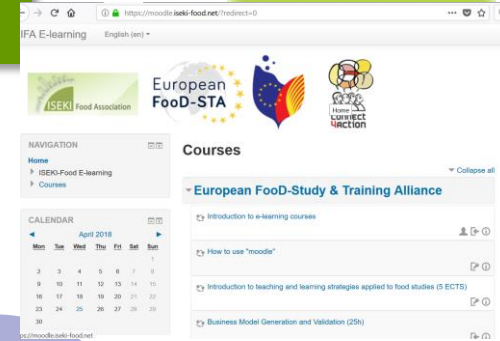


**Bridging Education with Research and Industry/Business**





## Quality Improvement of Higher Education on Food Studies





## Bridging Education with Research and Industry/Business



- **Forum/conferences**
  - *Int. ISEKI\_Food Conference (5°, Hoheinheim-DE, July 2018)*
  - *Virtual conferences*
- **Transfer of Knowledge**
  - *Int. Journal of Food Studies (IJFS)*
  - *8 Special Interest Groups (SIG's)*
  - *Webinars*
  - *ISEKI-Food-SPRINGER Book Series*
- **Platforms for collection of skills needs**
- **Certification platform for food professionals (FoodCareers)**
- **Projects**





# ***FF-4-us General info***

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## **SPONSORS**

***ISEKI-FOOD ASSOCIATION-IFA***

***[www.iseki-food.net](http://www.iseki-food.net)***



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

***[www.gsica.net/en](http://www.gsica.net/en)***





***GSICA, Gruppo Scientifico Italiano di Confezionamento Alimentare***

**[www.gsica.net/en](http://www.gsica.net/en)**



**Italian Scientific Group of Food Packaging, is a cultural association which collects researchers in the Food Packaging field, motivated by the wish to share their own experience**

- **Mission**
- To encourage the growth and diffusion of a food packaging scientific culture;
- To skilfully represent the Italian research in international contexts;
- To allow a fruitful exchange between public and private research;
- To create aggregation among whoever faces scientific problems in the field of food packaging;
- To contribute to the progress of knowledge in this specific area of applied research.



## ***GSICA, Gruppo Scientifico Italiano di Confezionamento Alimentare***

**[www.gsica.net/en](http://www.gsica.net/en)**

### Working area

- Analysis, testing, certification
- Consulting, auditing
- Design, communication
- Food company
- Production of packaging machines and equipment
- Production of packaging materials (raw materials and converting)
- Public institute, associations
- Research and teaching



**Neaples, 17-20 June 2019**

## **FoodFactory-4-Us - International students competition game (2<sup>nd</sup> 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***

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**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



# FF-4-Us General info

## FoodFactory-4-Us - International students competition game (2<sup>nd</sup> edition)

### Timing and steps



# TEAMS

12 teams registered

EU : IT (2)  
FR (2)  
IE (1)  
SE/NL (1)  
CY (1)

No-EU: UA (3)  
Nigeria (1)  
SA (1)





## 7 teams submitted reports

EU : IT (1)  
CY (1)  
SE/NL (1)

No-EU: UA (3)  
SA (1)



# *Virtual seminars*

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**"Making Cheesecake the PM way – A basic introduction to Project Management"** (by Rainer Svacinka, foodintegritystudio, Austria)

**27 March 2018**

**"Shelf-life and packaging: what should be take into account to develop innovative high quality foods?"** (by Prof. Luciano Piergiovanni, University of Milan, Italy),

**7<sup>th</sup> May, 2:00 pm**

**"BIOPLASTICS for food packaging: better biobased or biodegradable ?"**

(presenter: Prof. Luciano Piergiovanni, University of Milan, Italy)

**11 June, 9:00 am**

<https://www.food-sta.eu/bioplastics>





# and now...it is your time..

## 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.



ents competition 2018

## 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



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

2<sup>nd</sup> 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





# and now...it is your time..

<b>10:20-10:40</b>	<b>Fresh Wind of Food Changes from the Black Sea</b> Application of barrier technologies in extending the shelf life of meat products by I. Larionov, L.Melnyk, V. Hevryk, A. Tropets, <i>Odessa Nat. Academy Food Technol.</i> (UA)
<b>10:40-11:00</b>	<b>Fat-caky</b> Impact of of fibre incorporation and processing conditions on the development of a low-fat, high-fibre snack, by Oluwatoyin Onipe, T. Mokhele, M. Sevoke, <i>Univ. Venda</i> (SA)
<b>11:00-11:20</b>	<b>Smart pastry</b> Use of natural potential of non-typical species of wheat to extend the freshness of pastry. By A. Fateeva, Y. Morhunova, H. Mushachova), <i>Odessa Nat. Academy Food Technol.</i> (UA)
<b>11:20-11:40</b>	<b>HealthyCrunchies</b> The natural ways of oxidative rancidity prevention in low-moisture content bakery products By A. Onishchuk, V. Holovniak, K. Savenko, <i>Odessa Nat. Academy Food Technol.</i> (UA)
<b>11:40-12:00</b>	<b>FermenteDoc</b> Set up of biotechnological protocols to reduce vegetable waste By M. Verni, C. Schiavone, M. Costantini, <i>Università di Bari Aldo Moro</i> (IT)
<b>12:00-12:20</b>	<b>FOODCY</b> Strengthening and promoting short food supply chains and local food systems. By C. Menelaos, A. Zinonas, E. Styliana, A. Kyriakou, <i>Cyprus Univ. of Technology</i> (CY)
<b>12:20-12:40</b>	<b>Imagineers</b> Innovative Solutions to Extend Shelf Life of Button Mushrooms By O. Pratik, Chunyi Yan, S. S. Jacob, G. Landry, <i>Univ. Lund &amp; Wageningen</i>



*and now...it is your time..*

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