



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

TOPIC SUGGESTIONS FROM INDUSTRY FOR PROJECTS

Are you and your colleagues willing to participate but you missing an idea for your project ? Here below some suggestions that have been collected from our industry partners....Feel free to use and develop them!

- Efficiency of (a) selected detergent(s) on different surfaces
- given a new product or a traditional product, propose methodologies to optimize and improve quality and shelf life – for example for a tropical country
- Development of a temperature-stable ice cream/chocolate for tropical countries (hot climate countries)
- Improving shelf-life/spreadability of spreads with reduced palm oil content
- Improvement of shelf-life of bakery products where palm oil has been substituted with oils
- Concepts of improving traceability of fresh meat products
- Concepts of waste reduction in vegetable processing
- Development of a new product based on the valorization of by-products (e.g. apple marc/pomace) (e.g edible straw, construction materials (dowels,...))
- How to deal with 20% salt reduction in cooked ham while keeping the same shelf-life
How to adapt a food product to elderly people?
- Strategy to avoid spice contamination and cross-contamination in formulated foods.
- Improvement/enhancement of flavor in dairy products.
- Clean Label sugar reduction – how to reduce the amount of added sugars to obtain an equivalent sweetness profile?
- Future trends and technology - How will yogurt be like in the future?
- Naturalness – How can we improve the shelf life of pre-cut packaged fresh fruit and vegetables?