



1ST INTERNATIONAL STUDENTS COMPETITION “FOODFACTORY-4-US”

Virtual Workshop: final presentations and awarding 29 March 2017, 2 PM CET (Vienna)

The 1st international students competition game FoodFactory-4-U_s is an activity of the Erasmus + KA European Food-STA project (<https://www.food-sta.eu>) aimed to develop an interactive and networking platform of training with the joint collaboration of industry and Academia.

It is an activity promoted and sponsored by the ISEKI-Food Association (<https://www.iseki-food.net>).

Since November 2016, **9 student teams** have been participating in the **EuFood-STA** international student competition game “**FoodFactory-4Us**” working on a project focused on the identification, design and development of solutions and ideas relevant for food industry with specific attention to improvement and innovation of food processing as well as quality and safety of foods.

In this Virtual Workshop all teams will present their projects and the winning team will be selected.

Programme

14:00	Opening and welcoming session	Paola Pittia (ISEKI-Food Association & University of Teramo, Italy) Gerhard Schleining (ISEKI-Food Association & BOKU, Austria)
14:10	Keynote presentation	Succeeding through Education, Basic/applied R&D in Innovative Academia/Industry Partnerships Sam Saguy Professor Emeritus, The Hebrew University of Jerusalem, Israel and Visiting Professor, Università degli Studi di Teramo, Italy
14:30	AgroTeam (AgroParisTech, France)	How to deal with 20% salt reduction in cooked ham while keeping the same shelf-life?" Sophie Parent
14:45	Avo Cadeau (Wageningen University, The Netherlands)	Development of Yoghurt Product Containing Antioxidant from Avocado Seeds Stefani Hartono
15:00	BerryIQ (Instituto Tecnológico y de Estudios Superiores de Monterrey, Mexico)	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
15:30	Grin Snackers (Wageningen University, The Netherlands)	Process and product innovation in reducing fat content in deep-frying chips Daniella Rojas
15:45	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

16:00	One team, one spirit (Hassan II institute of agronomy and veterinary medicine, Morocco)	The treatment and valorization of olive wastewaters Ben Mahjoub Manal
16:15	WUR (Wageningen University, The Netherlands)	Incorporation of Friendly Bacteria BslA produced by Bacillus subtilis for the Development of a Temperature-Stable Ice cream Hikmat Masri
16:30	Awarding session	Gerhard Schleining (ISEKI-Food Association & BOKU, Austria) and Rui Costa (ISEKI-Food Association & Instituto Politecnico de Coimbra, Portugal)
16:45	Conclusions and closure	

The workshop is open to students, teachers, industry representatives and professionals and to any interested people.

Please register for Virtual Workshop by clicking this link:

<https://attendee.gotowebinar.com/register/4659549239917936387>

After registering, you will receive a confirmation email containing information about joining the webinar.