



# **EuFood-STA**

**European Food-Studies & Training Alliance**

**ERASMUS+ Knowledge Alliance Project**

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# VISION

**UNIVERSITIES**  
*(Food studies)*

- Focus on research: Looking for fundamental mechanisms
- Publication

G  
A  
P

**FOOD  
INDUSTRY**

## VISION: Closing the Gap

- Focus on practical applications: solutions as quick as possible
- IPR
- Time constraints

**FoodSTA**



- Long term partnerships on European Level
- clear simple goals, not too high expectations

# CONSORTIUM



- 7 universities,
- 3 food companies
- 11 multipliers and training providers



# CONSORTIUM

## universities

**BOKU** - VIENNA (AT)

**AGROPARISTECH** - MASSY (FR)

**IPC** - COIMBRA (PT)

**UCP** - PORTO (PT)

**UHOH** - HOHENHEIM (DE)

**UL** - LEEDS (UK)

**UNITE** - TERAMO (IT)

## food companies

**FRULACT** (PT): 8 sites in 5 countries for fruit preparations, designed for dairy, bakery, ice-cream and beverages

**GB FOODS** (ES): Business Units in ES, IT, NL, RU and Africa, producing in 50 countries on 4 continents with trade marks in segments as soups, ready meals, pasta, desserts .....

**NESTLE** (CH): worldwide acting food producer

# CONSORTIUM

## multipliers, training providers

- 1 LVA – LEBENSMITTELVERSUCHSANSTALT (AT)
- 2 ACTIA - ASSOCIATION DE COORDINATION TECHNIQUE POUR L'INDUSTRIE AGROALI (FR)
- 3 FEDERALIMENTARE - FEDERAZIONE DELL'INDUSTRIA ALIMENTARE ITALIANA (IT)
- 4 ANIA - ASSOCIATION NATIONALE DES INDUSTRIES ALIMENTAIRES (FR)
- 5 FIAB - FEDERACIÓN ESPAÑÓLA DE LA ALIMENTACIÓN Y BEBIDAS (ES)
- 6 SEVT - FEDERATION OF HELLENIC FOOD INDUSTRIES (GR)
- 7 FIPA - FEDERAÇÃO DAS INDÚSTRIAS PORTUGUESAS AGRO–ALIMENTARES (PT)

### associated:

- 8 IFA (ISEKI-Food Association), Internat. food related **university and teachers Network**
- 9 EFFOST, European Food Federation Network, **industry** related
- 10 SPES
- 11 IROICA, International Relations Officer's Network, **student** related

## target groups

INDUSTRY

TEACHERS

INDUSTRY

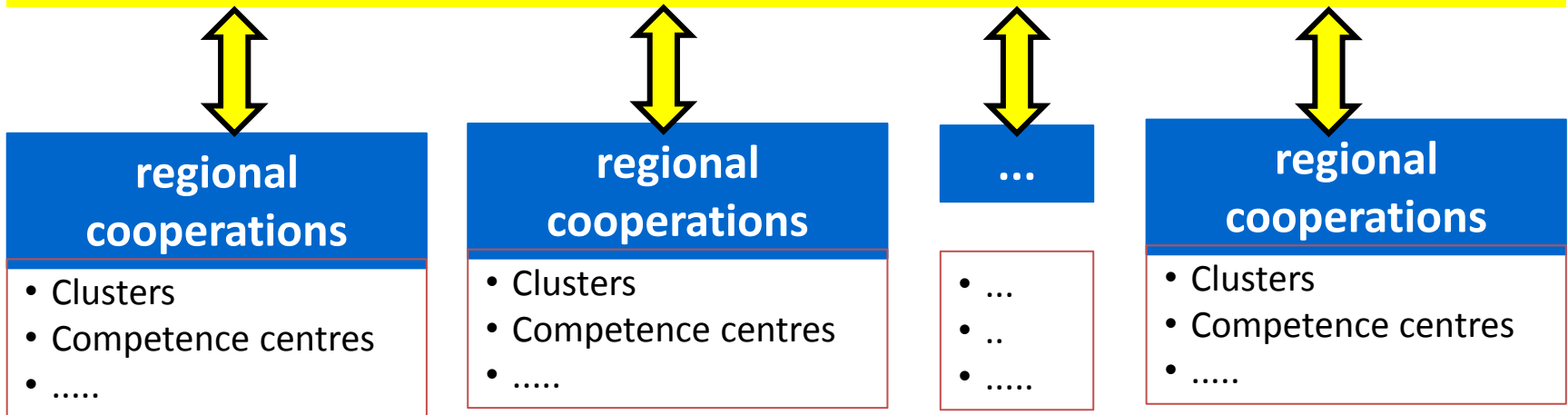
STUDENTS,  
University Administration

# What is needed to enhance Europe's innovation capacity

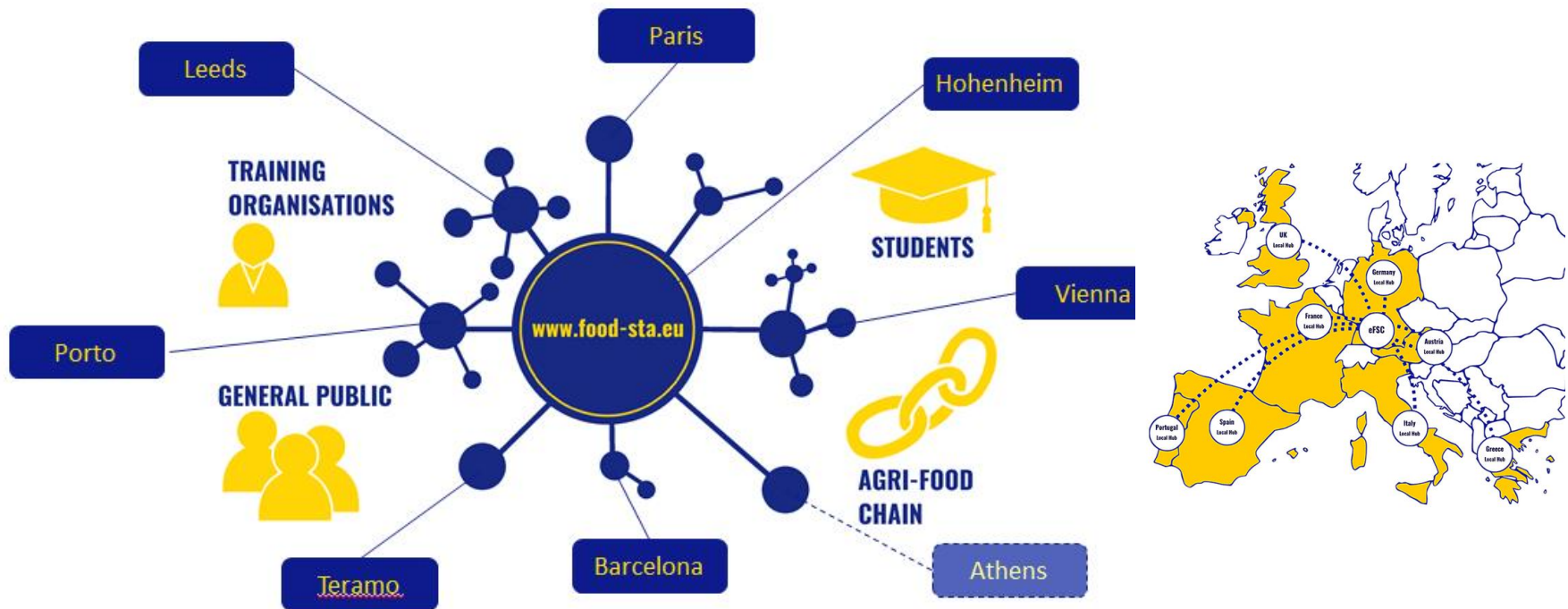
## INNOVATION

- access to expertise of up-to-date/new technologies
- multidisiplinarity

FooD-STA supports **accessibility to experts and partners on EU-level**



# eFSC (EuFood-Sta Centre)



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 MEMBERS

## Food-STA Project

*Project  
Partners*

*Associated  
Project  
Partners*

## External

- Food Industry
- Training providers
- Universities



**Food-STA Network**  
*European Food-STA Centre Members*



it is **free**, apply at <https://www.food-sta.eu/>



## ***2nd International student competition game (2018)***

in collaboration with the ISEKI-Food Association ([www.iseki-food.net](http://www.iseki-food.net)) and GSICA (<http://gsica.net/en/>)

**Project topic:** Shelf-life of foods, formulation changes, innovative processing, biopreservation, use of innovative packaging, as well as innovations in distribution and logistics.

**Who:** 12 teams made of Master and PhD students in food science and technology and any other food-related study programme.

### **Awards:**

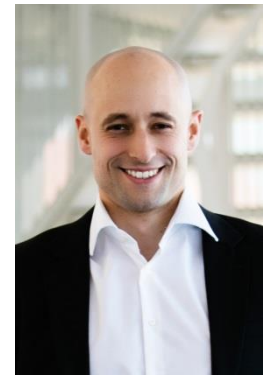
- 500 €: best project on innovative **packaging, distribution and logistics** to improve shelf-life, sponsored by **GSICA**
- 500 €: best project on innovative **process and formulation actions** to enhance shelf-life, sponsored by the **ISEKI-Food Association**

Final presentation of all the projects at the ***FoodFactory-4-Us- Virtual workshop*** in presence of industry and multiplayer representatives and nomination of the **2 winning teams**.

# Rainer Svacinka

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Rainer Svacinka is an IPMA certified Project Manager (cPM) who holds a MSc degree in Food- and Biotechnology. Working for 10 years in Research Project Management and Consulting, his expertise lays in project development, project management during the project implementation (including reporting and controlling) and project management trainings.

His main focus was on projects funded by the EC 6th and 7th Framework Programme in the area of KBBE, HEALTH and ICT. Working for a consulting company, Rainer Svacinka supported several EU projects by either direct participation or as external project management support for projects.

Since 2013 he supports Universities, research organisations SMEs and Industry in developing their research agenda and aligning it with H2020 (Energy, Food, Marie Skłodowska-Curie), Erasmus+ program and national funding schemes. Since 2014 he is working for the University of Natural Resources and Life Sciences Vienna (BOKU) supporting the researchers in applying for Erasmus+ projects and managing the Erasmus+ Knowledge Alliance project “Food-STA” and the Capacity Building project “SEA-ABT”. Since 2015 Rainer Svacinka is working on his own start-up, the foodintegritystudio, developing digital solutions for the food sector.