



KEYNOTE SPEAKER

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ESB-UCP

MANAGEMENT OF FARMING, FOOD AND FORESTRY SYSTEMS & VALORIZATION OF THE TERRITORY

Agriculture products and food processing

European Technology Platform 'Food for Life'

Priority setting and stakeholder mobilization on behalf of the European food industry

Strategic Research and Innovation Agenda 2016

A focus on a limited set of targets (and action items) that can have societal & economic impacts

<http://etp.fooddrinkeurope.eu/>



Agriculture products and food processing

3 major research targets

increase the engagement and involvement of consumers

create a more personalized and customized food supply

develop a more flexible, dynamic and sustainable food system

Major roles for processing

Increasing the Engagement and Involvement of Consumers

Action 3 - Food Inventors: New Food Production and Delivery Models to Provide Better Access

- new food production and delivery models that can be implemented locally to provide better access to the food system

Think channels and systems

Action 5 - The Smart Food Grid: Modular Food Production and Distribution

- new processing and packaging approaches, modular and scalable, empowering consumers or small groups to become producers

Think technologies

Providing the Basis for a More Personalized and Customized Food Supply

Action 5 - 4.0: Intelligent and Communicating Packages

- novel intelligent packaging solutions; increased sustainability and operability of the food systems

Think the package - physical and digital

Action 6 - Forerunner 'Foods for Tomorrow': New Concepts and Technologies to Assure Consumer Health and Wellbeing

- identify potential sources of food with added health functionality; alternative processing approaches and processing aids; nutritional attributes of future foods/ingredients/raw materials; improved predictive models for effects of (new) processing methods

Think new food sources and new ways with old sources

Developing a More Flexible, Dynamic and Sustainable Food System

Action 2 - The Matrix Matters: Food Structure for Better Health

- food structures for optimal satiety and nutrient uptake; new technological approaches to better design matrix structures and compositions for the explicit goal of a health benefit optimization; food matrices and encapsulation

Think food in nano 3D

Action 4 - It's All Food: Alternative Food Sources

- ways to process lower organisms, micro-organisms, etc. efficiently into high-quality food ingredients; multi-scale understanding of new food source ingredient functionality interaction behavior between different ingredients, and their nutritional quality.

Think new foods and functionalities

Action 6 - Simply Natural: Towards Less Refined, More Natural Food Ingredients

- new methods to prepare minimally processed, highly functional ingredients and reduced use of additives and processing aids; full exploitation of raw materials with overall higher value creation; attitude of consumers to products that are made of functional fractions without E-numbers

(re) Think primary processing