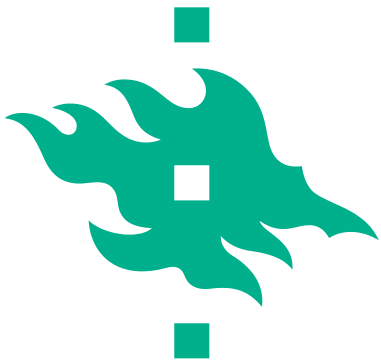


TT Actions in University of Helsinki

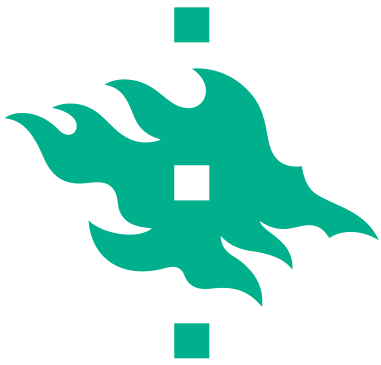
Kirsi Jouppila

Department of Food and Environmental Sciences



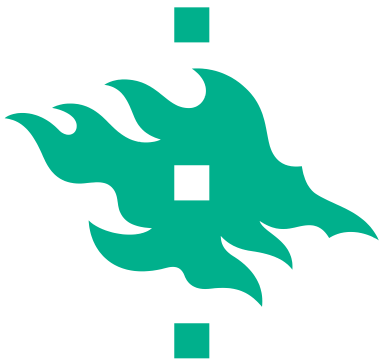
Outline

1. Knowledge and technology transfer in University of Helsinki
 - Helsinki Innovation Services Ltd
 - An example: Yosa[®]-technology
2. TT Actions in Department of Food and Environmental Sciences
 - Cooperation with companies
 - Viikki Food Centre
 - Food Sector Advisory Board
3. The most efficient way for TT



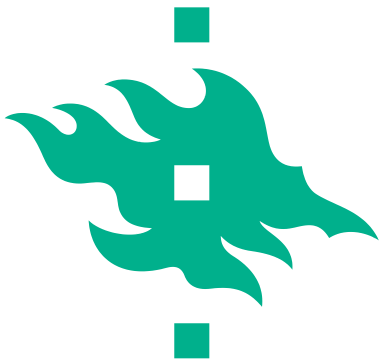
University of Helsinki in a nutshell

- **University of Helsinki (founded 1640)**
 - **8 500 staff members; 36 500 students**
 - **11 faculties + many independent institutes**
- **Faculty of Agriculture and Forestry**
 - **500 staff members; 3 100 students**
 - **4 departments**
- **Department of Food and Environmental Sciences**
 - **200 staff members; 500 students**



Knowledge and technology transfer in University of Helsinki

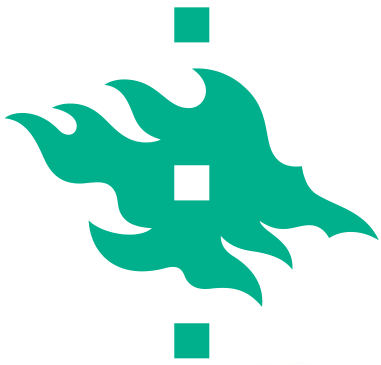
- **For knowledge transfer:**
 - **RESEARCH DATABASE TUHAT**
(<https://tuhat.halvi.helsinki.fi/portal/en/>)
- **For technology transfer:**
 - **Industrial Relations and Knowledge Transfer Services**
 - promote national and international research collaboration with research-intensive companies
 - works in close cooperation with Helsinki Innovation Services Ltd (HIS Ltd)



Helsinki Innovation Services Ltd (HIS Ltd)

- fully owned by University of Helsinki (established in 2011; personnel of 6 in 2012)
- non-profit, service oriented company
- provides innovation services to University of Helsinki and its employees
- offers help to UH employees with utilization plans, contracts, invention disclosures and commercialization (resulting in patents, licences, establishing a company etc.)

<http://www.his.fi/en/services/utilization-plan.html>

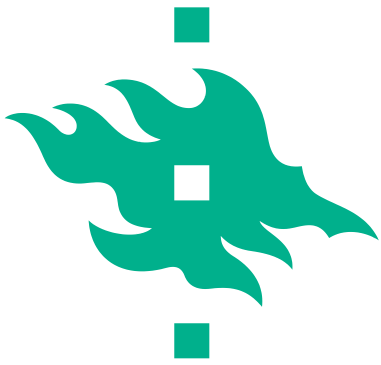


An example: Yosa[®]-technology



1. European Patent: EP 0 568 530 B1 (Approved 14.1.1997). Food product containing dietary fibre and method of making said product. Salovaara H., Kurka A.-M.
2. 1995 – exclusive territorial rights (Finland) licensed to Bioferme Ltd.
 - Yosa[®] – first probiotic cereal-based manufactured food
3. 2005 – international patents licensed and sold to Velle Ltd. (St. Petersburg)
 - Velle[®] – first drinkable probiotic cereal smoothie

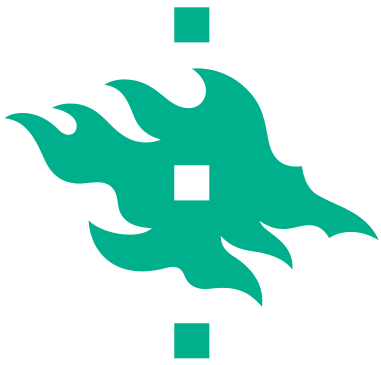




Viikki Campus – Biocampus



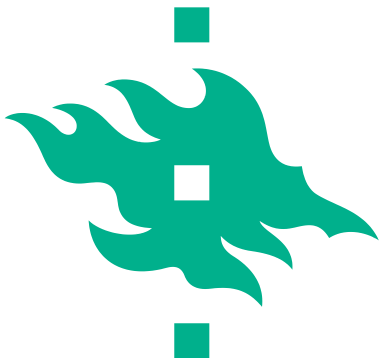
- 4 faculties: Agriculture and Forestry, Biological and Environmental Sciences, Pharmacy and Veterinary Medicine (6 500 students)
- Finnish Food Safety Authority Evira
- Helsinki Business and Science Park (e.g., business incubator)
- The City of Helsinki Environment Centre (the quality and hygiene aspects of foodstuffs)
- Etc.



TT Actions in Department of Food and Environmental Sciences (1/2)



- Close connection to companies
 - Two persons hired by food industry work in pilot plants
 - Equipment of dairy pilot plant partly financed by dairy industry
 - facilities are used in teaching and research but also in product development of companies: e.g., GoGreen products, Frezza drinks and several milk products (Valio Ltd)
 - Doctoral thesis projects carried out in companies
 - e-theses available in Helda (<https://helda.helsinki.fi/?locale-attribute=en>)



University homepage Suomeksi På svenska In English

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Cheese-making by full concentration of milk with membrane filtration and evaporation

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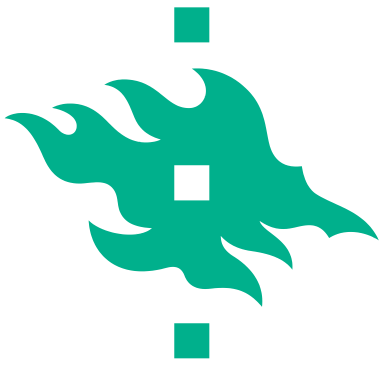
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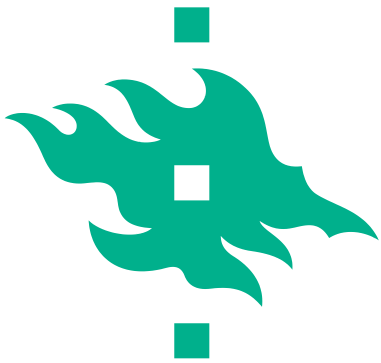
Title:	Cheese-making by full concentration of milk with membrane filtration and evaporation
Author:	Aaltonen, Terhi
Contributor:	University of Helsinki, Faculty of Agriculture and Forestry, Department of Food and Environmental Sciences
Thesis level:	Doctoral dissertation (article-based)

Almost 40 years ago, a cheese-making process was described in which milk was concentrated to the final total solids content of cheese and no whey draining was made after coagulation. This full concentration (FC) process has



TT Actions in Department of Food and Environmental Sciences (2/2)

- Research projects with companies financed by Tekes – the Finnish Funding Agency for Technology and Innovation; companies finance partly these projects
 - Emphasis on knowledge and technology transfer
- Master's thesis projects with companies financed by the company in question
 - Related to problems or product development of companies
- Service activity subjected to a charge
 - For example laboratory analyses or consulting requested by companies
- Others: Viikki Food Centre, the Food Sector Advisory Board



Viikki Food Centre

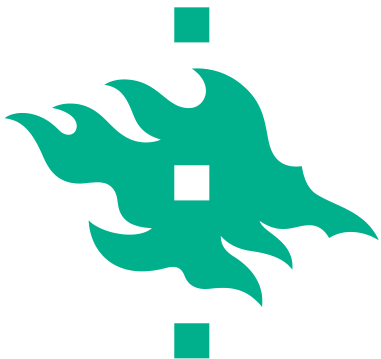


- is part of the Helsinki Business and Science Park (HBSP); University of Helsinki owns 15% of HBSP
- offers technical services and advice to food industry (e.g., product development, pilot plant facilities, labelling, sensory evaluation, quality management, product launching, hygiene proficiency test)
- uses equipment and premises of University of Helsinki and pays for this use
- employs often newly-graduated students who are later employed by the food companies



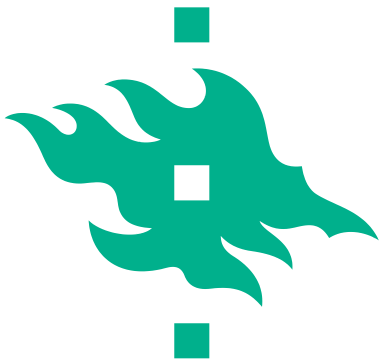
The Food Sector Advisory Board

- consisting of stakeholder representatives: members represent research, industry, trade and advisory services of the sector as well as different organisations (like Finnish Food and Drink Industries' Federation, Association of Packaging Technology and Research, trade union of experts in agriculture, food and nutrition)
- part of stakeholder work: communication and dialogue with stakeholders
- it provides feedback on the research alignment and the social interactivity of the operations



The most efficient way for TT: Education





Thank you for your attention!



food
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