



Minutes of the

**WORKSHOP OF THE WORKING GROUP 4 OF ACTION FA1001 ON  
“TECHNOLOGY TRANSFER” IN THE AREA OF FOOD FUNCTIONALITY DESIGN:  
EFFECTIVENESS CRITERIA**

Vienna, 20 February 2013

**OVERVIEW OF THE COST FA1001 ACTION**

**Welcome of participants and agenda adoption (Prof. Schleining) 9:10-9:30**

Welcome greetings and information about BOKU University, Department of Food Science and Technology, study programs as well as brief information about the ISEKI-Food Association, different projects, their outcomes as well as the relation to the cost action FA1001 were provided.

**Report from the Chair of the Action (Prof. Piazza) 9:30-9:55**

1. General information about the cost action FA1001 and the progress of the action were reported.
2. The research direction of the action, scientific breakthrough, reverse gastro-intestinal engineering approach and significant highlights in science (some examples: pickering emulsions, chitin nano crystal stabilized emulsions, symbiotics, effect of chocolate crystallization on sensory properties etc. were also presented.
3. The participation of the action in different meetings and connection to other European scientific organizations were announced

**REAL CASE STUDY OF TECHNOLOGY TRANSFER IN UNIVERSITY OF HELSINKI (PROF. KIRSI JOUPPILLA) 9:55-10:10**

Prof. Jouppila provided an overview about Helsinki University and how the close connection between university and companies could promote technology transfer. The possibility of education activities for companies inside universities as well as agreements between companies and universities were also asked and discussed by Dr. Kerstin Lienemann and Dr. Chiara Soncini.

**INTRODUCTION OF THE PARTICIPANTS 10:10-10:20**

## **TECHNOLOGY TRANSFER EXPERIENCES/INPUTS BY DIFFERENT NETWORKS/ORGANIZATIONS**

### **Technology Transfer in a large food company: from the analysis of technological needs to the delivery of the solutions – Barilla (Dr. Giancarlo Addario) 10:20-11:00**

Dr. Addario provided a brief introduction to the Barilla Company and its history and how the technology transfer should be processed. Prof. Piazza discussed about the possible ways for our action to help companies in technology transfer. It was concluded for technology transfer a strong infrastructure is needed and both sides, the university and the company should put more effort in to this field.

### **Coffee break 11-11:30**

### **ISEKI-Food Association and projects (Prof. Silva and Prof. Pittia) 11:35-12:15**

Prof. Silva provided information about related projects of the ISEKI organization such as Track fast and gave some information about the role of these projects on connecting research, education and industry. She introduced the Track fast and Food carrier websites and their capabilities to promote professionalism.

Prof. Pittia gave some introduction on main objectives and activities of the past ISEKI projects and their outcomes up to now. She described the aims of ISEKI 4 (Towards the innovation of the Food Chain through the modernisation of Food Studies), its partners and 8 work packages (WP) the different tasks and activities. A brief overview was given on WP 6 which is related to Innovative teaching tools.

Prof. Schleining suggested to use Webinars as a useful tool to transfer some technologies which is required by many people. The possibility of offering webinars were discussed among participants.

### **European Technology Platform Food for Life - High Tech Europe (Dr. Kerstin Lienemann) 12:15-12:55**

HighTechEurope, Network of Excellence for knowledge transfer in food processing was introduced by Dr.Lienemann. The Interactive technology portal (ITP) to inspire and inform food processing industry about latest findings in the area of food processing were also described. At the end some discussions on accessibility of infrastructure and technology data sheets were done by participants.

### **The Enterprise Europe Network- FFG Austria (Mr. Thomas Roebreiber) 12:55-13:10**

The Enterprise Europe network (EEN) and its services and the main aim to generate international partnership were introduced by Mr. Roebreiber. Some information about transferring of technology data was given as well.

### **LUNCH BREAK 13:10-14:10**

## **KNOWLEDGE AND TECHNOLOGY TRANSFER – EXPERIENCES OF THE MEDIATORS AT NATIONAL LEVELS ON: HOW TO WRITE PROJECTS, CARRY**

## **OUT PROJECTS, FIND PARTNERS, FUNDINGS ETC.**

### **FFG Austria (Mr. Thomas Roebreiber) 14:10-14:45**

Mr. Roebreiber gave a brief insight into small and medium size enterprises and partnership process in EEN. The challenges in finding and contacting SME were described and discussed by Prof. Piazza and Dr. Lienemann.

### **Swiss Food Research/ EuroAgri FoodChain (Dr. Jean-Claude Villettaz) 14:45-15:10**

Swiss food research, an association for the promotion of Research and Innovation in the Food and Food related sectors was introduced by Dr. Villettaz. One of the positive points of this organization is its growing national and international networks and wide range of partners from universities and research institutes to industries and companies. Prof. Piazza asked about the support of government for such research institute.

### **Knowledge and Technology Transfer in Serbia (Prof. Duro Kutlača) 15:10-15:40**

Prof. Kutlača gave an overview on technology transfer in Serbia and mentioned that establishing and application of technology transfer in Eastern European countries needs some more effort as this field is not well developed yet. He added the first 2 offices for technology transfer are starting to establish now and more time is needed to improve this idea. The colleague from Slovenia gave her own experience and told the situation in her country is a bit better in technology transfer and they established some science parks for technology transfer.

## **FINAL DISCUSSIONS AND CLOSING 15:40-16:00**

Prof. Piazza summarized the lectures and opened a discussion about the role of the action FA 1001 to be involved in technology transfer.

Attachments:

List of participants