

Technology transfer in the area of food functionality design: effectiveness criteria

**Workshop of the Working Group 4 “Technology Transfer” of ACTION FA1001:
THE APPLICATION OF INNOVATIVE FUNDAMENTAL
FOOD-STRUCTURE-PROPERTY RELATIONSHIPS TO THE DESIGN OF FOODS
FOR HEALTH, WELLNESS AND PLEASURE**

Vienna, 20 February 2013

BOKU - Universität für Bodenkultur

Department of Food Science and Technology

Muthgasse 18, A-1190 Wien

2nd Floor, seminar room 2/28 (opposite the elevator)

http://www.foodstructuredesign.net/WG4_Vienna

COST Action FA1001 started on November 2010 and will end on November 2014. It is an example of a trans-disciplinary approach that combines partners from private and public sectors from 29 European countries and one non COST Country which makes this project a multicultural project. The network covers a multidisciplinary food research domain (food engineering, biophysics, applied soft matter, food technology, applied human nutrition) and activities are strategically designed in the frame of a integrated process & product design approach for creating innovative products with real health benefits and optimal sensory characteristics.

Main objectives are:

- development of process-structure-property relationships in order to deliver new real multiphase structured foods (foams and emulsions) with health benefits (bioavailability/efficacy of nutrients) and optimal sensory characteristics;
- involvement of Early Stage Researchers in the new product/process design approach;
- management of the process of sharing knowledge and technologies for healthy foods design among academic institutions and other institutions and private enterprises (mainly SMEs) or services.

According to the decision of the Members of the Management Committee of the Action FA1001 a workshop on Technology Transfer (TT) is organized mainly oriented towards academia and multipliers of Technology Transfer.

AGENDA

- 9:00-09:50** **OVERVIEW OF THE COST FA1001 ACTION**
Gerhard Schleining, Welcome and introduction to the workshop
Laura Piazza, General overview of the action
Kirsi Jouppilla, “real case studies” of **technology transfer** for process-structure-property scheme approaches addressing food products with health and sensory benefits: scheme approaches addressing food products with health and sensory benefits: "TT actions in **University of Helsinki**"
- 09:50-10:45** **TECHNOLOGY TRANSFER EXPERIENCES/INPUTS BY DIFFERENT NETWORKS/ORGANIZATIONS**
Andras Sebok, Knowledge/technology transfer from research units to industry sector (**Capinfood, True food project**) - cancelled
Giancarlo Addario, Technology Transfer in a large food company: from the analysis of technological needs to the delivery of the solutions (**Barilla**)
- 10:45-11:15** **Coffee break**
- 11:15-13:00** **Cristina Silva, Paola Pittia**, ISEKI-Food Association and projects
Kerstin Lienemann, High Tech Europe, European Technology Platform Food for Life
Thomas Roebreiber, FFG, Austrian representative, The Enterprise Europe Network
- 13:00-14:00** **Lunch**
- 14:00-15:00** **KNOWLEDGE AND TECHNOLOGY TRANSFER – EXPERIENCES OF THE MEDIATORS AT NATIONAL LEVELS ON: HOW TO WRITE PROJECTS, CARRY OUT PROJECTS, FIND PARTNERS, FUNDINGS ETC.**
Jean-Claude Villettaz (Switzerland), Swiss Food Research/EuroAgri FoodChain
Đuro Kutlača (Serbia), Institute Mihajlo Pupin
Kerstin Lienemann, Julian Drausinger (Austria)
Thomas Roebreiber (FFG, Austria)
- 15:00-16:00** **DISCUSSION AND INITIATION OF PREPARATION OF THE JOINT TT PROJECT (moderator Laura Piazza)**

ONLINE REGISTRATION MANDATORY

http://www.foodstructuredesign.net/WG4_Vienna