



New roots for traditional european foods: Possibilities for success and sustainability

Final Conference

TRUEFOOD > Traditional United Europe Food

Brussels, Bibliothèque Solvay,
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FEVIA – Belgium Food and Drink Federation

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The final TRUEFOOD conference presents the main results achieved by the project and provides a platform to debate the different aspects of innovation and sustainability in the traditional food production with all stakeholders. Participants will have a unique opportunity to network, listen and debate with key players from the food production and academic sectors involved in innovation of traditional food production.

The conference is organized by SPES FEVIA and SPES FIPA in cooperation with all TRUEFOOD project partners.

The languages of the conference are English and French, with simultaneous translation.

Schedule: from 9.00 am to 3.00 pm (registration at 8.30 am). After the conference (from 3.00 to 3.30 pm) the TROPHELIA Belgium Award will take place. From 3.30 to 4.00 pm a cocktail will be offered to all participants.

Venue: Bibliothèque Solvay, Parc Leopold, 137 rue Belliard, 1040 Brussels

Free entrance. The participation to the conference is for free. All costs (information materials, lunch, cocktail, etc.) will be covered by the organizers.

For more information and on-line registration: www.truefood.eu | www.fevia.be

Conference Programme

08:30-09:00

Registration of participants

Introduction:

Daniele Rossi (SPES – TRUEFOOD Project Coordinator)

Antonio di Giulio (Head of Unit Directorate E: Biotechnology, Agriculture and Food – EC DG Research)

Mella Frewen (Director General CIAA – Confederation of the Food and Drink Industries of the EU)

Consumers' definition of traditional food and their attitudes to innovations in Traditional Food Products

Margrethe Hersleth (Ph.D, Research Scientist – Nofima Mat)

Social and health impact of innovation in Traditional Food Products

Laura Rossi (Ph.D, Researcher – Human Nutrition Unit – INRAN)

Some examples of innovations in Traditional Food Products:

> Advances in dry-cured meat processing

Pere Gou (Ph.D, Researcher – Food processing and engineering – IRTA)

> Improvement in cheese ripening processing and packaging aspects

Georges Corrieu (Ph.D, TRUEFOOD Scientific Pillar Coordinator – INRA)

> Microbial safety of traditional cheeses

Marie-Christine Montel (Ph.D, Head of Cheese Research Department – INRA) and

John Samelis (Ph.D, Researcher – NAGREF)

11:30-11:45

Coffee break

Predictive modelling tools implementation

George John Nychas (Professor in Food Microbiology, Agricultural University Athens)

Improve market access through innovative chain management

Xavier Gellynck (Professor Agro-food marketing & chain management – Ghent University)

SPES Techno-Scientific Mediators, research institutions and TFP SMEs – A successful cooperation in 15 countries: an overview of demonstration activities, knowledge and technology transfer activities to SMEs, new tools and success stories on innovation in TFPs

Christophe Cotillon (Deputy Manager ACTIA)

Cecilia Chiapero (TRUEFOOD Training and Dissemination Manager, Agriconsulting)

András Sebok (Ph.D, General Manager, Campden BRI Magyarország Nonprofit Kft.)

Some examples of success stories and main results achieved presented by SPES Techno-Scientific Mediators from selected countries (Belgium, Turkey, Greece, France, etc.)

13:30-14:15

Lunch

Some examples of success stories and main results achieved presented by SPES Techno-Scientific Mediators (continued)

Final conclusions by:

Daniele Rossi (SPES – TRUEFOOD Project Coordinator)

Joseph Culioli (Research Director – INRA – Chairman of Governing Board)

Marina Leonardi (ENEA – TRUEFOOD Industrial Pillar Coordinator)

And the winner is...

TROPHELIA Belgium Award – the student food innovation award

Chris Moris (Director General FEVIA)

15:30-16:00

Cocktail

12:05-12:25

12:25-13:30

09:00-09:30

09:30-09:50

09:50-10:10

10:10-11:30

11:45-12:05

14:40-15:00

14:15-14:40

15:00-15:30

TRUEFOOD › Traditional United Europe Food

Putting values on traditional food products

Project Essentials

Full Project name:
Traditional United Europe Food

Project Acronym:
TRUEFOOD

Project type:
Integrated Project

Theme:
FP6 Food Quality and Safety

Contract No.:
FOOD-CT-2006-016264

Project Start Date:
01/05/2006

Total Budget:
€ 20 080 000

EC Contribution:
€ 15 500 000

Project website:
<http://www.truefood.eu>

The overall objective of the TRUEFOOD Integrated Project is to bring innovations to the traditional food industry. This sector includes not only protected and patented foods, but also other regional and national traditional specialties. The innovations will improve competitiveness in the sector through higher food quality and safety standards as demanded by consumers, but will ensure that the essential characteristics of these culturally important foods are not sacrificed. The project will bring research and the industry closer and facilitate effective collaboration and technology transfer.

Project Coordinator:

The overall coordinator is Spread European Safety - SPES GEIE (Italy). The Group associates 11 European Food & Drink National Federations representing 280 branches and 35.000 European small to medium size enterprises:

- ANIA › Association Nationale des Industries Alimentaires (France)
- Federalimentare › Federazione Italiana dell'Industria Alimentare (Italy)
- FEVIA › Fédération de l'Industrie Alimentaire (Belgium)
- FFDI › Federation of the Food and Drink Industries (Czech Republic)
- HFHI › Federation of Hungarian Food Industries (Hungary)
- FI › Foedevareindustrien (Denmark)
- FIAA/LVA › Fachverband Lebensmittelindustrie/Lebensmittelversuchsanstalt (Austria)
- FIAB › Federación Española de la Alimentación y Bebidas (Spain)
- FIPA › Federação das Indústrias Portuguesas Agro-Alimentares (Portugal)
- SETBIR › Union of Dairy, Meat, Food Industrialists and Manufacturers (Turkey)
- SEVT › Federation of Hellenic Food Industries (Greece)

Project Partners:

Project partners are "centres of excellence" in food related R&D, with strong technology transfer units or cooperating with the traditional food sector:

- Agriconsulting S.p.A. (Italy)
- Agricultural University of Athens (Greece)
- Agricultural Institute of Slovenia (Slovenia)
- Association de Coordination Technique pour l'Industrie Alimentaire (France)
- Campden BRI Magyarorszag Non profit Kft. (Hungary)
- Centre National Interprofessionnel de l'Economie Laitière (France)
- Confédération des Industries Agro-Alimentaires de l'UE (Belgium)
- Ente per le Nuove Tecnologie, l'Energia e l'Ambiente (Italy)
- Food Industrial Research and Technological Development Company SA (Greece)
- Genus plc. – Pic (Great Britain)
- Ghent University (Belgium)
- Istituto Nazionale di Ricerca per gli Alimenti e la Nutrizione (Italy)
- Istituto Superiore di Sanità (Italy)
- Institut de Recerca i Tecnologia Agroalimentàries (Spain)
- Institute National de la Recherche Agronomique (France)
- Institute of Chemical Technology Prague (Czech Republic)
- Laboratoire Interprofessionnel D'Aquitaine (France)
- Karadeniz Technical University (Turkey)
- Nofima Mat, Norwegian Food Research Institute (Norway)
- National Agricultural Research Foundation (Greece)
- Norwegian University of Life Sciences (Norway)
- Progetto Europa Group S.r.l. (Italy)
- PPRC - Slovak Agricultural Research Centre (Slovakia)
- Technische Universität München (Germany)
- Technological Educational Institution of Ionian Islands (Greece)
- Università degli Studi di Perugia (Italy)
- Universidade Católica Portuguesa Escola Superior de Biotecnologia (Portugal)
- University of Applied Sciences of Weihenstephan (Germany)
- Università degli Studi di Milano (Italy)
- University of Ljubljana (Slovenia)
- Warsaw Agricultural University, Faculty of Human Nutrition and Consumer Sciences (Poland)