European FooD-STA

FoodFactory-4-Us - International students competition game

1° Virtual meeting

19° December 2016

European FooD-STA
Co-funded by the Erasmus+ Programme of the European Union

ISEKI Food Association

European FooD-STA

Outiline

Virtual
3:00 pm CET (Rome-Vienna time)

3:00 : Open and welcome (*Paola Pittia, Gerhard Schleining*)
General info about the Gotomeeting tool (how to use)

3:05 ca. : Presentation of the FoodSTA Erasmus project (*Gerhard Schleining*)

3:15-3:45: introduction of the teams (*Paola, all participants*)

3:45-4:00 c.a.: Q&A time (Questions & Answers)

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General info on GTM

General info about the Gotomeeting tool (how to use)

Gerhard Schleining (BOKU, ISEKI-Food Association)

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EU FooD-STA project

Presentation of the FoodSTA Erasmus project

Gerhard Schleining (BOKU, ISEKI-Food Association)

General info FoodFactory-4-Us

3:15-3:45: ***Paola Pittia***

FoodFactory-4-Us - International students competition game

Objectives:

1. The improvement of practical knowledge and abilities in solving real processing- and food industry-related problems is essential for students in Food Science and Technology and Food related studies to meet the requirements of the professional skills by the job market

- *communication skills*
- *team working*
- *problem solving*
- *…*

2. To favour the interaction among students from various universities, from different countries …allover the world

Scientific committe (chair: P. Pittia, UniTE, IT)
C.L. M. Silva (UCP, PT)
Florence Dubois- Brissonnet (AgroParisTEch, FR)
Gerhard Schleining (BOKU, AT)

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General info on GTM

3:15-3:45: ***Paola Pittia***

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Activities

The teams (3-5 people) are invited to present a project aimed to:

- identify solutions,
- design and develop ideas, tools and actions

aimed to solve a real industry-based issue and or an aspect/topic whose results may be of interest for the food industry and/or the food chain.

Themes/topics (suggestions) : safety and quality (improvement); product/process (included packaging) optimization and innovation; stability/shelf-life; logistics and distribution, sustainability.

The topic will not compulsory involve practical work in lab and should be focused on finding the best solution that could meet the food companies expectations in terms of health and safety risks, improvement of economic value, quality enhancement of the products, sustainability.

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General info on GTM

3:15-3:45: *Paola Pittia*

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Timing and steps

Registration	Acceptance	Teams project activity	Report and ppt submission	Virtual workshop	Winner announcement
15° Nov 2016	*20 Nov*	*Dec 2016-Feb 2017*	*28 Feb*	*March 2017*	*March 2017*

VIRTUAL MEETINGS
19° Dec 2016
6 February 2017

Board of experts for evaluation

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Report

The report has to include the following contents:

- **Abstract (150 words)**
- **Key words:….**
- **Main objectives (max 200 words):**
- **Strategy of project implementation and development**
  - *In this session you have to describe the organisation of the team for the competition and timing plan; tasks and activities identified to develop the issue/topic/problem; the approach you have used to tackle the project objective*: (max 300 words)
- **Development of the project (*max 2 pages, single line, Time New Roman*).**
  - In this part the description of the project in all the aspects considered have to be summarised.
- **Innovation, potential applicability and benefits in respect to the state of the art**

IP issues will we taken into account as described in the webpage

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Evaluation board

Made of a team of independent experts from industry, university and food associations

They will evaluate:

- Report (remote)
- ppt presentation (remote)
- Virtual workshop presentation

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TEAMS

15 teams registered

EU : NL (6)
FR (2)
AT (1)
IT (1)
PT (1)

No-EU: PE (1)
MX (1)
MA (1)
AU (1)

Agroteam

**Céline DOS SANTOS, Charlotte LEBOULEUX,
Sophie PARENT & Léo PUIROUD**

Food safety students in AgroParisTech (France)

→ **Tutors:** **Ms Florence DUBOIS-BRISSONNET
& M. Laurent GUILLIER**

How can we reduce salt in cooked ham without reducing its shelf life?

AVOCADEAU

Application of Avocado Seed as Antioxidant Source in Yoghurt

Objectives:

Increasing biofunctionality of yoghurt and decreasing waste from avocado

Team Coordinator:

Stefani Hartono

Team Member:

Earlyn Yaputra

Eric Suryawirawan

Regina Giovani

Country:

The Netherlands

WAGENINGEN
UNIVERSITY & RESEARCH

Incorporation of Friendly Bacteria BslA Produced by Bacillus Subtilis for the Development of a Temperature-Stable Ice-Cream


Cynthia


Lucia


Hikmat


Tiffany


Simha

WUR TEAM – NETHERLANDS

SUPERVISOR: TJAKKO ABEE

Project Objectives:

- **Reducing ice cream melting point by incorporating the protein BslA produced by Bacillus Subtilis.**
- **Designing a food grade and feasible process for the extraction of BslA protein from Bacillus Subtilis.**
- **Incorporation of the Bacillus Subtilis protein BslA in ice cream m[illegible] on a pilot plant scale.**

WAGENINGEN UNIVERSITY & RESEARCH

Wageningen University and Research Centre

IdeaLabs

STUDY OF EXTANT LITERATURE FOR DEVELOPMENT OF TEMPERATURE STABLE CHOCOLATES

Vigneshwaran Thevar
Anantha Alaganan
Kashmira Bandal
Merlizza Roosynda
Yunhong Cai

IdeaLabs

OBJECTIVES

Critical study of chocolate viz. composition, production process, for development of temperature stable chocolate for chocolate industry

Reduction Oil Content in Chips through Coating

Wageningen University, Netherland

Grin Snackers Team

María Alexandra Palomeque Tamayo - *Ecuador*
Quin-Yi Yuan Huan - *Spain*
Daniella Rojas Benites *- Peru*
Madeleine Audrey Gandasasmita - *Indonesia*

Objectives:

- Application of edible coating to chips in order to reduce oil uptake yet retain sensory attribute during deep fat frying.
- Evaluate different sources of edible coatings such as proteins and polysaccharides to would contribute in the reduction of oil intake.
- Identify the appropriate methodology for application of the edible coatings.

WAGENINGEN UR
For quality of life

BOKU BON VIVANT

Adaptation of a yoghurt with fruit puree topping for elderly people with increased nutritional density

Tutor: Dipl.- Ing. Dr. Schleining

Viktoria Schramm
Team Coordinator

Isabella Thiel

Marion Hohenwarter

Carola Bücher

Omid Niknam

PROJECT NAME: RAVIOLADO

Team Name: MamaFood

Members: Leonardo Di Antonio (group leader)
Nicola Algenj
Alessandro Placa
Tutor: Professor Paola Pittia

University of Teramo
Faculty of Bioscience & Technology for Food Agroiculture and Environment
(Teramo, Italy)

UNITE UNIVERSITÀ DEGLI STUDI DI TERAMO

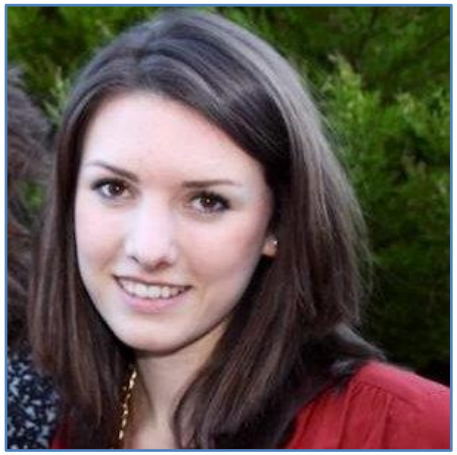
Project name: Raviolado

The AIM of the project:

Create an innovative and convenience food product to fullfil nutritional requirements of a particular category of consumers (pregnant women)

MFQ pro-team

Collaborator: Marleen Westra
Food Quality Management
Wageningen University



Coordinator: Floor Walg
Food Quality Management
Wageningen University

Collaborator: Gerke Schrijver
Food Quality Management
Wageningen University

Protein-enriched foods among elderly

The objective is to gain insight into how the purchase and consumption of functional foods can be influenced among functionally independent elderly, in order to enhance the intake of protein.

1. Which factors influence the purchase and consumption of functional foods?
2. What is the relative importance of these factors in influencing the purchase and consumption of functional foods?

The Netherlands

Wageningen University and Research

CHILD BRIGHT

Wageningen University

Our topic : Enhancing the life value and fulfillment of elder by food

Our team member

Pai (team leader) , Thai

Ming , Thai

Natty , Thai

Thar , Myanmar

Kedma , Brazil

FoodDreamers

- Bruna Mendes
- Cassandra Peixoto
- Margarida Oliveira
- Rosa Margarida Mendes

Food Engineering students at *Catholic University of Porto*

Tutor: Dr.Cristina Luisa Miranda Silva

Objective: Glair biscuits with the aim of satisfying the protein requirement of vegetarians, and enriching the diet of an athlete.

CATÓLICA
ESCOLA SUPERIOR DE BIOTECNOLOGIA
PORTO

Name of the team:
« ONE TEAM, ONE SPIRIT »

Collaborator :
LATIFI Hanane

Collaborator :
MOUJAHID
Anas

The coordinator :
BEN
MAHJOUB
Manal

Collaborator :
JAMLAOUI
Ikhlas

Collaborator :
ARROUB
Khadija

- **University : The Institute of Agronomy and Veterinary Hassan II, Rabat;**
- **Field of study : Food process engineering;**
- **Country : Morocco.**

Our tutor :
Pr KAANANE Amar

- Food product quality management;
- Valorisation of fishery products;
- Valorisation of the agricultural sectors;
- Audit and validation of food quality management systems;
- Post harvest technologies;
- Shelf life of food products;
- Beverage technology,

Our project :

The treatment and valorisation of olive wastewaters

Our objectives :

- To find a new ecological method of the treatment;
- To valorise the olive wastweaters and use them in a beneficial way;
- To minimise their polluant effect on the environment.

AGROMASSY

Development of a new product based on the valorization of by-products

- Affiliation : AgroParisTech, France
- Members :
  - Speaker : Arnault Romano
  - Collaborators : Arthur Blancpain, Pauline Dransart, Blanca Echevarria, Axelle Mahomed

- Objective of the project :

Use the apple-pommace (cellulose, acids of interest, pectin) to develop a new product

Pre-treatment and drying methods for the production of crunchy blueberries

Team : BerryIQ

Andrea Maribel Castillo Treviño
Priscila Treviño Alanís
Diana Cecilia Martínez Garza
Tutor: Dr. Aurora Valdez Fragoso

Tecnológico de Monterrey

MUSAU

Microbiological assessment and shelf life extension of modified atmosphere packaged live bivalve shellfish

Objectives:

1. To determine the effect of gas composition on shelf life in modified atmosphere packaged live mussel stored at 4oC.
2. To optimise pouch water composition for minimising bacterial growth and extending live mussel shelf-life.

Team coordinator **Country**

Olumide A Odeyemi Australia

Team members

Amin Mohamad

Chris Burke (Tutor)

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...missing?

- **La canasta de la Ciencia para la alimentacion (PE)**
  - *Extensibility Shell life of artisan bread*
- **BerryIQ (MX)**
  - *Pretreatment and drying methods for the production of crunchy blueberries*
- **Maussel (AU)**
  - *Microbiological assessment and shelf life extension of modified atmosphere packaged seafood*

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...Questions?

3:45-4:00 c.a.:

Q & A time (Questions & Answers)

Interested to open a FB page?

Conclusions

Thanks….. ☺

….and see you on 6th February 2017 3:00 pm (CET, Rome, Vienna time)

Kind wishes of peaceful
Season's Holidays!

www.food-sta.eu

ISEKI-Food Association
www.iseki-food.net