



EuFood-STA - connecting universities and businesses (B2U)

This fifth EuFood-STA Newsletter presents an overview of accomplished, ongoing and planned actions within the EuFood-STA network. Amongst others, you can read about the recent successfully completed 1st International Student Competition “FoodFactory-4-Us” with participation of students from all over the world; a selection of the recommendations drawn from the report outlining the needs, challenges and requirements as expressed by the European food industry; news from the EuFood-STA hubs; and an outline of upcoming and past events including a list of webinars. Check out this and other news below!

The EuFood-STA team wishes you a fruitful reading!

News

1st International students competition “FoodFactory-4-Us”

The 1st International Students Competition “FoodFactory-4-Us” was organised within the framework of the project with the aim to set an interactive and networking training activity for students and to strengthen the joint collaboration between industry and academia.

The competition was based on the development of a project aimed at finding the best solutions to one specific process – and/or food-industry-related problem with specific attention to improvement and innovation of food processing as well as quality and safety of foods.

In November 2016 fifteen student teams from different universities of European (Italy, The Netherlands, France, Portugal, Austria) and non-European (Mexico, Morocco, Australia) countries registered, worked according to the instructions and attended the intermediate virtual meetings. The final project reports and presentations of the nine teams that carried out all the steps were evaluated by a board made of 6 independent peer representatives of industry, food associations and academia. On March 29, the final projects were presented in an open virtual workshop during which the announcement of the winning team was presented. You can watch recording of the whole open virtual workshop here: <https://www.youtube.com/watch?v=JltoaK2U3y4>

The winner team of this 1st edition of the FoodFactory-4-Us competition was the Berry IQ students team from the Instituto Tecnológico y de Estudios Superiores de Monterrey (Mexico) that presented a project titled “Pretreatment and drying methods for the production of crunchy blueberries”.

The FoodFactory-4-Us competition was co-organised and sponsored by the ISEKI-Food Association (<https://www.iseki-food.net>) that awarded the winning team a grant of 200 Euro, an ISEKI-Food book, one year membership to the ISEKI-Food Association and a free-fee at the 5th International ISEKI-Food conference (3-5 July 2018, Stuttgart, Germany).

The success of the event has been already evaluated by the organizers that are already planning the 2nd edition of the FoodFactory-4-Us competition and looking forward to collaborate with food industries to further develop this international students competition.

Recommendations for university-business collaborations

In a survey carried out among representatives of the European food and drink industry- mainly SMEs - the educational and training needs and demands were scrutinized. Based on the findings, a set of recommendations were identified that will serve as a solid basis for the further work and proceedings of EuFood-STA.



- **The benefits of apprenticeship programs**

The full potential of apprenticeship programs should be used in all EU countries. The apprenticeship is an important route in the recruitment industry and all actors in the sector need to be convinced of the real long-term benefits of apprenticeship agreements effective. Again, the sharing of best practices in the EU countries, examples that work well would be helpful. See more at https://www.food-sta.eu/sites/default/files/wp_deliverables/D1.2.pdf

Within EuFood-STA, we are working to set up a mobility system to facilitate the exchange of students and staff between food industry and universities (internships, short term scientific missions (STSM)) as a platform for students and food industry staff, acting as a contact base providing information about mobility options in Europe.

- **Plan succession in your company**

Employers in the European food industry need to be persuaded of the benefits of improving succession planning in order to help address the industry's shortage of first line supervisors and managers. The job profiles developed as part of this research could, perhaps, be used to help show the range of career progression routes that are available.

See more at https://www.food-sta.eu/sites/default/files/wp_deliverables/D1.2.pdf

EuFood-STA local hubs

To reduce the gap between the European food industry and the academic sector, establishing and providing a frame to foster the collaboration between them, the EuFood-STA Centre (eFSC) was established to be able to reach the national stakeholders (companies of the food sector, associations and the academia sector) and to keep

a close distance to them. 8 EuFood-STA local contact hubs have been implemented in Austria, France, Germany, Greece, Italy, Portugal, Spain and United Kingdom.



The local hubs offer a close contact to stakeholders at the national level offering events, news, an online platform for job offers, and training materials (such as leaflets, videos). You can watch short videos presenting the local hubs and the EuFood-STA Centre at http://www.food-sta.eu/efsc_centre_hub

If you are interested in becoming eFSC-member, please read more at <https://www.food-sta.eu/food-sta-centre-membership-info>

EuFood-STA on YouTube

You can watch all recorded materials (videos, webinars, online workshops etc.) on our YouTube channel

at <https://www.youtube.com/channel/UC-zYsCKACSKx-HfGOfy77YQ/videos>



Events

EuFoodD-STA Webinars

EuFoodD-STA offers a series of highly interesting and topical webinars. Participation is free of charge and you can easily register through the registration link listed on each webinar on <https://www.food-sta.eu/events-view>. Until the end of June 2017, the following webinars are scheduled:

- **"Flavourings – focus on the use of the term "Natural" in Regulation (EC) No 1334/2008 on flavourings and certain food ingredients with flavouring properties for use in an on foods"** (16 May 2017 at 3:00 PM CEST).
- **"How to label food products? Positive communication for nutrition and health claims"** (18 May 2017 at 3 PM CEST).
- **"Information to Consumers – Focus on Labeling Regulation (EU) N° 1169/2011 on the provision of food information to consumers"** (23 May, 2017 at 3:00 PM CEST).
- **"Marketing strategies - importance of labelling and trust in the supply chain"** (24 May 2017)
- **"Bacillus cereus from a food industrial perspective"** (30 May 2017 at 3:00 PM CEST).
- **"EN ISO/IEC 17025 Standard - General requirements for the competence of testing and calibration laboratories. Food Safety Application"** (13 June 2017 at 3:00 PM CEST)
- **"Sym'Previus for beginners"** (14 June 2017 at 3:00 PM CEST).

Did you miss any of the previous webinars? No problem, you can view the recordings and download the presentations of all past webinars by clicking the webinar of your choice in the table "Past webinars" on <https://www.food-sta.eu/webinars-view>

EuFoodD-STA at the 7th University-Business Forum, Brussels, 6-7 April 2017

Together with other Knowledge Alliance (KA) projects, EuFoodD-STA was also present at the 7th University-Business Forum in Brussels 6-7 April 2017. Offering a good opportunity to show the ongoing work of EuFoodD-STA and engage with stakeholders especially from industry, the Forum also offered an excellent opportunity to engage with other KA-projects and learn about their experiences and engagements with the business sector. You can download most presentations and view recordings from the sessions here <https://ubforum2017.teamwork.fr/en/programm>



Report available from the International Conference on "Food Innovation Stakes and Business Competitiveness"

The report from the International Conference on "Food Innovation Stakes and Business Competitiveness" held in Paris in October 2016 in collaboration between Food-STA, FOODLAB & IDEFI-ECOTROPHELIA is now available in english and can be downloaded here: <https://www.food-sta.eu/node/151>



Company Profile: AnaVita Naturkost GmbH

AnaVita Naturkost GmbH is an owner-managed company providing delicatessen products for quality-conscious costumers. In the following we will give you a brief overview of our assortment:

- Dr. Ana wild mushrooms and mushroom-compositions originate from ecological pure forests in Southeastern Europe. There they are sustainably collected and air-dried by native small farmers, with which we are having relations in mutual trust and respect.
- Dr. Ana vitality mushrooms are very carefully processed to keep their healthy attributes and aromatic taste. Just as the wild mushrooms they are strongly controlled in accredited German laboratories to ensure high quality standards.
- Dr. Ana Risotto-compositions are harmonic and aromatic compositions with first-class Arborio rice from Italy and tasty ingredients (mushrooms, vegetables, spices and herbs). We don't use additives like preservatives or taste enhancers.

As depicted in the assortment-overview, the company policy is based on three principles: quality, sustainability and fair relations. Since we started in 2009 we have maintained these principles, which is the main reason for our success and the establishment of our brand in the German and Austrian market.

Our customers are several supermarket chains in Germany and Austria: EDEKA, REWE, Hit, Tengelmann, Globus and SPAR.

In its further development AnaVita is going to focus on expanding and entering new markets.

Our visiting card is quality.

As a partner of the EuFood-STA project, AnaVita has learned and benefited from:

- Access to a multidisciplinary expert network of European Universities and Research & Technology Centers, in order to ensure that they are updated with the latest food research, science and technological developments and with the possibility to co-participate in food research projects.
- The possibility to train and learn new research skills and techniques.
- The opportunity to present food related case studies and challenges and receive new insights, inputs and guidance from an expert and interdisciplinary group.

European
Food-STA



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EuFood-STA Consortium

Food companies



Universities



Multiplier organisations and training providers



eFSC members

