



European Food-Studies and Training Alliance



FOOD-STA 1st INTERNATIONAL STUDENTS COMPETITION "FOODFACTORY-4-US"

Awarding session 29 March 2017, 2 PM CEST



Organized by the EU-project **FooD-STA** in cooperation with the **ISEKI-Food Association**

....new technologies develop new bridges....



Evaluation board

Made of a team of <u>independent</u> experts from industry (2), food industry associations (2) and from university (2)

They evaluated:

- Report (remote)
- ppt presentation (remote)







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Evaluation criteria

Project

- Innovation
- Potential application
- Potential benefits

<u>Report</u>

- Quality of the strategy and development
- Overall quality

Presentation

- Overall quality









AWARD:

Each team and student will receive **a certificate** of participation to the **FoodFactory-4-Us** *competition game*

The **winner team** will receive

- certificate as winners.
- 200 Euro/team award of and 1-year registration membership of IFA

(for each member member) (sponsor: IFA)

- One book of the Springer ISEKI-Food book Series (for each team member)
- Free entrance at the 5th international ISEKI-Food conference 2018 Stuttgart/Germany, 3-5 July 2018 (for each team member)







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PARTICIPANTS....

| AgroTeam (FR) | How to deal with 20% salt reduction in cooked ham while keeping the same shelf-life?" |
|---------------------------|---|
| Avo Cadeau (NL) | Development of Yoghurt Product Containing Antioxidant from Avocado Seeds |
| BerryIQ (MX) | Pretreatment and drying methods for the production of crunchy blueberries |
| FooDreamers (PT) | Glair Biscuits |
| Grin Snackers (Wageningen | Process and product innovation in reducing fat content in deep-frying chips |
| University, NL) | |
| MamaFood (IT) | Raviolado: a product designed for pregnant women and for diets with folic acid supplement. product for the nutritional requirements of pregnant women |
| One team, one spirit (MA) | The treatment and valorization of olive wastewaters |
| WUR (NL) | Incorporation of Friendly Bacteria BsIA produced by Bacillus subtilis for the Development of a Temperature-Stable Ice cream |







.....Participation certificates





CERTIFICATE of ATTENDANCE

This is to certify that the team

from Wageningen University, Netherlands, with the team members Eric SURYAWIRAWAN

Regina GIOVANI

participated in the 1st International Students Competition Game FoodFactory-4-Us with the project

"Development of Yoghurt Product Containing Antioxidant from Avocado Seeds"

Gerhard Schleining, Coordinator EuFooD-STA



CERTIFICATE of ATTENDANCE

This is to certify that the team

BERRY IQ

from Instituto Tecnológico y de Estudios Superiores de Monterrey, Mexico, with the team members

Maria Marcela Martinez

Eguiarte

Diana Cecilia Martinez Garza Andrea Maribel Castillo Treviño Priscila Treviño Alanís Andrea Nieto Gutierrez

participated in the 1st International Students Competition Game FoodFactory-4-Us with the project

"Pretreatment and drying methods for the production of crunchy blueberries"

On 29 March 2017

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Gerhard Schleining, Coordinator EuFooD-STA



CERTIFICATE of ATTENDANCE

This is to certify that the team

FooDreamers

from Universidade Católica do Porto - Escola Superior de Biotecnologia, Portugal, with the team members

Bruna Mendes Margarida Mendes Margarida Oliveira Cassandra Peixoto

participated in the 1st International Students Competition Game FoodFactory-4-Us with the project

"Glair Biscuits"

On 29 March 2017

Julual Schlering

Gerhard Schleining, Coordinator EuFooD-STA









.....Participation certificates











.....Winner certificates



Gerhard Schleining, Coordinator EuFooD-STA





European FooD-STA







.....keep in touch with us







ISEKI-Food Association www.iseki-food.net









