

Final Virtual Workshop FOODFactory-4-Us 2018, 2nd Edition

7 June 2018 at 10:00 AM CEST

The [2nd international student competition game FoodFactory-4-Us](#) is an activity of the Erasmus+ project EuFood-STA in collaboration with the ISEKI-Food Association (www.iseki-food.net) and GSICA (<http://gsica.net/en/>) aimed at developing an interactive competition game for teams from different European and non-European universities competing on finding the best solutions to one specific process – and/or food-industry- related problem.

Since December 2017, 11 student teams have been participating in the “FoodFactory-4Us” working on *projects dealing with strategies and actions aimed to the enhancement of the shelf-life of foods.*

In this Final Virtual Workshop, all teams will present their projects and the 2 winning teams will be selected and awarded. Please register for FoodFactory-4-Us Final Virtual Conference on Jun 07, 2018 10:00 AM CEST at: <https://attendee.gotowebinar.com/register/2283793793339621122>

After registering, you will receive a confirmation email containing information about joining the webinar.

Moderator: Line Friis Lindner (IFA)

Programme

10:00-10:20	Opening and welcome Paola Pittia (FoodFactory-4-Us)
10:20-10:40	Fresh Wind of Food Changes from the Black Sea <i>Application of barrier technologies in extending the shelf life of meat products</i> by I. Larionov, L.Melnyk, V. Hevryk, A. Tropets, Odessa National Academy of Food Technologies (UA)
10:40-11:00	Fat-caky <i>Impact of of fibre incorporation and processing conditions on the development of a low-fat, high-fibre snack</i> by Oluwatoyin Onipe, T. Mokhele, M. Sevake, University of Venda (SA)
11:00-11:20	Smart pastry <i>Use of natural potential of non-typical species of wheat to extend the freshness of pastry.</i> By A. Fateeva, Y. Morhunova, H. Mushachova), Odessa National Academy of Food Technologies (UA)
11:20-11:40	HealthyCrunchies <i>The natural ways of oxidative rancidity prevention in low-moisture content bakery products</i> By A. Onishchuk, V. Holovniak, K. Savenko, Odessa National Academy of Food Technologies (UA)
11:40-12:00	FermenteDoc <i>Set up of biotechnological protocols to reduce vegetable waste</i> By M. Verni, C. Schiavone, M. Costantini, Università degli Studi di Bari Aldo Moro (IT)
12:00-12:20	FOODCY <i>Strengthening and promoting short food supply chains and local food systems.</i> By C. Menelaos, A. Zinonas, E. Styliana, A. Kyriakou, Cyprus University of Technology (CY)
12:20-12:40	Imagineers <i>Innovative Solutions to Extend Shelf Life of Button Mushrooms</i> By O. Pratik, Chunyi Yan, S. S. Jacob, G. Landry, University of Lund and Wageningen University and Reserarch (SE, NL)
12:40-13:00	Awards nomination Gerhard Schleining (IFA) and Luciano Piergiovanni (GSICA) Closure