



TRUEFOOD

Traditional United Europe Food

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Instrument: Integrated Project

Thematic Priority: Food Quality and Safety (# 5)

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RE	Restricted to a group specified by the consortium (including the Commission Services)	<input type="checkbox"/>
CO	Confidential, only for members of the consortium (including the Commission Services)	<input type="checkbox"/>

Interview with Joseph Culioli

Research Director at the INRA Centre of Clermont-Ferrand in France and Chairman of the Governing Board of TRUEFOOD.



He was interviewed for TF Newsletter to give his opinion about the project which, after two years, has reached its mid-term stage.

How do you evaluate the functioning of TRUEFOOD project?

TRUEFOOD is a very large project in terms of partnership, field of investigation and food products considered. Indeed, it gathers a high number of partners (47) from research institutes, universities, industrial companies and professional organisations (11 National Food Federations). Its field of interest is also very wide as it concerns traditional food products that represent more than 80% of the food production in European Union countries and as it addresses many issues such as consumer attitudes, beliefs and expectations, improvement of safety and nutritional properties, product and process innovation, and social, economical and environmental impacts. Considering these different aspects, I must confess that I was a bit anxious at the start of the project about how such a large project could efficiently be carried out. In spite of the extent of the task, I have to recognize after two years that the project is progressing well, thanks in particular to a very efficient coordination and management of the project, to a strong commitment of the pillar coordinators and work package leaders, and to an effective collaboration between the partners leading to the development of strong synergies. I also have to add that the project is conducted in a very good atmosphere which contributes to the efficiency of the work performed.

Is the advancement of the project in line with the initial planning and what are the main results obtained?

If the advancement of the project is evaluated in terms of number of deliverables that the partners had to prepare, one can globally be satisfied. In fact, although this number was very high (97), 93% of the deliverables were set up on time during these two first years.

Among all the results obtained, I have identified a few examples characteristic of the work carried out in the work packages addressing consumer issues, microbiological and chemical safety, and nutritional properties of TFPs: (1) set up of a consumer's definition of traditional food products and identification of the attitudes, beliefs and expectations of the consumers from different EU countries towards traditional food products, (2) selection of microbial consortia exhibiting inhibitory activities in cheese and meat against pathogenic bacteria such as *Listeria monocytogenes* and *Staphylococcus aureus*, (3) utilization of natural compounds (*Melaleuca alternifolia*) to prevent mastitis and then decrease the use of antibiotics in dairy cows, (4) improvement of analytical methods to quantify chemical hazards in TFPs such as mycotoxins, biogenic amines, N-nitrosamines and furans, (5) creation of databases for the prevalence of foodborne pathogens in traditional fermented meats, dairy products, and plant products, (6) development of new models for the prediction of TFPs safety, (7) set-up of a boning-salting-binding methodology for the preparation of dry-cured ham with reduced salt content.

I also have to emphasize the fact that one of TRUEFOOD objectives is to develop the relationships between Research and Industry both directly in the research program and in the actions of the 11 National Food and Drink Federations involved in the training and the transfer activities. One important result in this field is the setting-up of Technical Dissemination Units in each Federation which have to transfer the new knowledge and the innovations to the industry, especially SMEs.

What will be the next actions in TRUEFOOD project?

One of the main objectives of TRUEFOOD during the second half of the project is, beside the continuation of the scientific tasks and the publication in peer review journals of the results obtained, the transfer to European SMEs of the innovation generated. This implies first the validation of the innovation at the pilot plant scale and then the demonstration of the product or process innovation at the industry scale.

From the work performed by the different TRUEFOOD partners, several applications (9) have been identified as transferable. Some examples are (1) the use by small producers of microbial consortia exhibiting anti *Listeria* activities in traditional cheese such as Saint Nectaire, (2) the application of a new air monitoring strategy based on sequential air circulation to reduce energy consumption of cheese ripening rooms, (3) the use of active films containing anti microbial substances for packaging of traditional cheeses and low salt dry-cured ham, (4) the biopreservation, by a selection of lactic acid bacteria (*Lactobacillus sakei* strains), of raw pork meat to be used in dry fermented sausage production, and (5) the production of low salt dry-cured ham by applying the boning-salting-binding methodology set up in the project.

The challenge in the two coming years will be to successfully transfer the innovation to the industry. This will be of the responsibility of the Training Dissemination Units which have been set up during the first period. One means to reach this objective is to organize training sessions dedicated to SMEs. More than 20 training programs have already been set up and are planned in the 15 European countries with the participation of the researchers at the origin of the innovations.

As a conclusion of this interview, how do you locate TRUEFOOD project in the present and future research and industrial contexts?

TRUEFOOD is a project exemplary in terms of development of close relationship between research and industry. This relationship has been identified as a key point to increase the competitiveness of the food industry. TRUEFOOD is then quite in line with the politics of creation of competitiveness clusters set up in different European countries such as France Belgium, Spain and Italy.

TRUEFOOD is also in line with the European "Food for Life" Technological Platform especially because of its matrix-based construction crossing generic scientific, technical and social aspects with the various food commodities.

Finally, TRUEFOOD should play an important role in the field of Traditional Food Products. It should participate to the increase in the competitiveness of the European food SMEs through the development of knowledge and the introduction of product and process innovation in the various traditional food product chains. Beside this economical influence, TRUEFOOD should also participate to the defence of the traditional European Foods and the preservation of our gastronomy heritage. ■



TROPHELIA EUROPE 2008

The student food innovation award in Europe

On the initiative of ACTIA and the Chamber of Commerce and Industries of Vaucluse (France), twenty establishments of higher education and centres of technology throughout France have been organizing the students' Trophy for food product innovation since 2000. More than 80 food products have been created in the framework of this competition. About 20 of them have been manufactured and marketed through distribution channels in France.

Trophelia has become the national reference for challenges in the food product innovation sector.

In the context of the European regulation and policy, it has decided to launch in 2008 Trophelia Europe alongside with the SIAL (the Global Food Marketplace).

The competition will be an engine of stimulation of food product innovation in Europe.

The candidates for 2008 are the following eight countries: Austria, Belgium, Denmark, France, Germany, Italy, Slovenia, Spain. ■

"TRUEFOOD FOR LIFE"

First research results to boost innovation in the traditional food industry sector.

PARIS, SIAL Exhibition, 21 October 2008

The conference "TRUEFOOD FOR LIFE" presents the first tangible results of TRUEFOOD and provides a platform to debate the different aspects of innovation in the traditional food products with all stakeholders. Participants will have a unique opportunity to network, listen and debate with key industrial and academic players involved in innovation in the traditional food production. The Conference is organized by CIAA and SPES in cooperation with all TRUEFOOD Partners.

Schedule: From 10.00 am to 4.30 pm

(Registration at 9.30 - Cocktail from 4.30 pm to 5.30 pm)

For more information, a detailed programme and on-line registration, please visit our dedicated conference web pages under: <http://www.truefood.eu/>
<http://www.ciaa.eu/truefood/index.asp>

The participation to the conference is for free. All costs (information materials, lunch, cocktail, etc.) will be covered by the organizers. However, to access the SIAL exhibition you will need a badge which you can order on-line at <http://sial2008.e2m-solution.com/index.php?&lang=UK> or you can buy it at the entrance of the exhibition ■

Conferences and events related to food issues



20 October 2008

Paris- France TROPHELIA EUROPE (SIAL Exhibition)

First TROPHELIA Europe: student food innovation award in Europe

(www.trophelia.fr)



22 October 2008

Paris- France TOWARDS PROJECT (SIAL Exhibition)

International Conference on challenges and opportunities for the European Agri-food Sector

For further information and registrations please contact Eva Pérez/Charo Camacho (International Programmes Department)

rcamacho@iat.es; evaperez@iat.es



23- 24 October 2008

Paris - France Traditional Foodstuffs

"Food in Europe: Diversity and Safety"

Conference in the framework of the French Presidency of the European Union Council Centre de conférences internationales of the Ministry of Foreign and EU Affairs 5 avenue des Portugais

http://pfue-produitstraditionnels.com/index_gb.htm



12 December 2008

Oslo Norway TRUEFOOD GOVERNING BOARD

Next TRUEFOOD Governing Board will be held on the 12 of December 2008 in Oslo- Norway, hosted by Matforsk.

www.truefood.eu

27-29 April 2009 - Girona, Catalunya Spain

Novel Technologies and Food Qualities, Safety and Health

TRUEFOOD for life

First research results to boost innovation in the traditional food industry sector



Programme

09.30 - 10.00	Registration of participants
10.00 - 11.00	“The future of traditional foods - Possibilities for SMEs through the outputs of research” Moderated by Daniele Rossi (SPES - TRUEFOOD Project Coordinator - Chairman Research Group CIAA) Interventions: Catherine Chapalain (General Manager, ANIA) Joseph Culioli (Research Director “Quality of Animal Products” Unit, Clermont -Ferrand INRA Research Centre) Antonio Di Giulio (Head of Unit Directorate E: Biotechnology, Agriculture and Food - EC DG Research) Horacio González Alemán (Deputy Secretary General FIAB - Spanish Food and Drink Industry Federation)
11.00 - 12.30	“Tradition and modernity: consumer attitudes, nutritional aspects and improved food supply chain” Moderated by Xavier Gellynck (Prof. Agro-food marketing & chain management - Ghent University) Interventions: Alessandro Banterle (Professor, Department of Agricultural, Food and Environmental Economics, University of Milan) Pere Gou (Researcher - Food processing and Engineering - IRTA) Margrethe Hersleth (Research Scientist MATFORSK - NOFIMA FOOD)
12.30 - 13.00	“Safety in traditional foods: new possibilities for SMEs” Moderated by Andras Sebok (General Manager, Campden & Chorleywood Food Industry development Institute Hungary) Interventions: Marie-Christine Montel (Head of the Cheese Research Department - INRA- Aurillac) Georges Corrieu (Research Director - Food Microbiology and Engineering Dept. - INRA-Grignon -TRUEFOOD Scientific Pillar) Raffaele Lamanna (Researcher Ph.D - ENEA) George John Nychas (Professor in Food Microbiology, Agriculture University of Athens)
13.00- 14.30	Lunch break and Press conference Catherine Chapalain (General Manager, ANIA) Antonio Di Giulio (Head of Unit Directorate E: Biotechnology, Agriculture and Food - EC DG Research) Joseph Culioli (Research Director “Quality of Animal Products” Unit, Clermont-Ferrand INRA - Chairman of Governing Board) George Corrieu (Research Director - Food Microbiology and Engineering Dept. - INRA-Grignon - TRUEFOOD Scientific Pillar) Daniele Rossi (SPES - TRUEFOOD Project Coordinator - Chairman Research Group CIAA)
14.30 - 15.20	“Safety in traditional foods: new possibilities for SMEs” (continued)
15.20 - 16.10	“Success stories and good practices for SMEs on training, knowledge & technology transfer and financing food innovation” Moderated by Tim Hogg (Associate Director of the College of Biotechnology of the Catholic University of Portugal and President of the Scientific Committee of SPES) Interventions: Cecilia Chiapero (TRUEFOOD Training and Dissemination Manager, AGRICONSULTING) Christophe Cotillon (Deputy Manager ACTIA) Francisco de Aristegui (Asesoría Industrial Zabala SA Project Coordinator ENFFI - European Networking for Financing Food Innovation, EU project financed under DG Enterprise)
16.10 - 16.30	Final conclusions by: Daniele Rossi (SPES - TRUEFOOD Project Coordinator - Chairman Research Group CIAA)
16.30 - 17.30	Cocktail



PROJECT NEWS

Work Package 1:

Determination of consumer perception, expectations, and attitudes

An internet-based consumer survey was carried out in November 2007. The sample size was 4 828 respondents from six European countries; Norway, Poland, Spain, Belgium, France and Italy. One of the main result from this survey is the following final consumer-driven definition of Traditional Food Products: A traditional food product is frequently consumed or associated to specific celebrations and/or seasons, transmitted from one generation to another, made in a specific way according to the gastronomic heritage, distinguished and known because of its sensory properties and associated to a certain local area, region or country.

Another important result for the traditional food sector was a unanimously positive general image of traditional food in Europe. Attributes that contribute to this image are: High and constant quality, a good and special taste, good appearance, high safety, high nutritional value, healthiness, environmental friendliness and support of local economy.

Further, the pan-European survey indicated that European traditional food consumers typically belong to middle-aged to older age groups, are originated from their country of residence, live in larger households, are health-concerned, prefer familiarity and stability in relation with their life as well as with their food behaviour, are characterised by a high involvement in food purchasing and preparation, and perceive preparing food as a natural and pleasurable obligation towards their family. ■

For any additional information:

Magrethe Hersleth (magrethe.hersleth@matforsk.np), Matforsk AS, Food Research Institute (Norway).



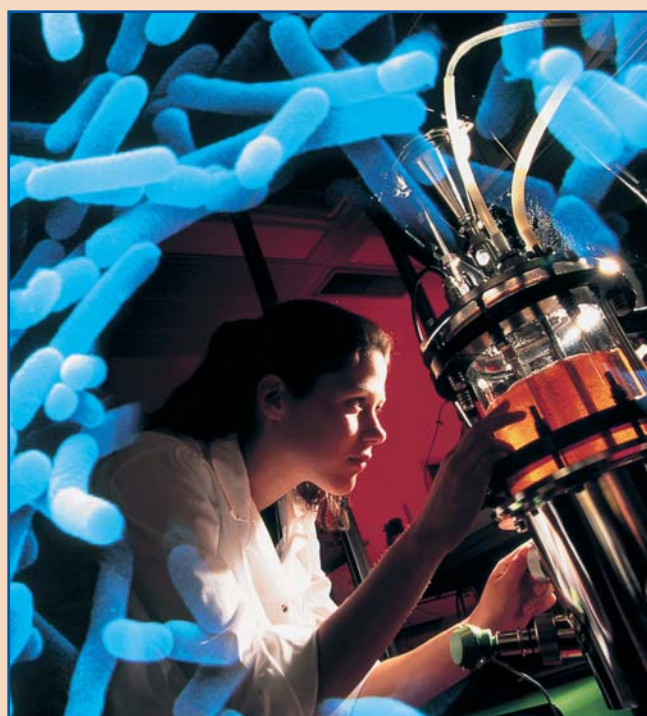
Work Package 3:

Predictive Modelling and Risk Assessment of Traditional Foods

WP3 focuses on Predictive Modelling and Risk Assessment of Traditional European Food Products. In particular, this workpackage aims at the development of new mathematical models or the optimisation of existing ones that would define pathogens' responses in qualitative and quantitative terms and include them in risk assessment process for safer and higher quality traditional food products. During the second year of the project the following additional results have been produced in each task/subtask of the work package:

Task 1: Evaluation of safety level of selected traditional products.

A retail survey has been carried out in 548 traditional European food products to determine the presence of foodborne pathogens and other spoilage microbiota. The focus was given on *Escherichia coli* O157:H7, *Listeria monocytogenes*, and *Salmonella* sp. as well as on *Bacillus cereus* and *Staphylococcus aureus*, depending on the specific characteristics of the examined food. Results were combined in a single database developed on MS Access to facilitate retrieval of the data. Additional supply chains of fermented green olives, cooked sausages, cooked meat products, honey, dry pasta, food jams, and bottled soda have been mapped and the critical control points (CCPs) and the general hygiene control points (GHPs) from the processing lines have been defined. Finally, time-temperature profiles have been recorded in retail outlets (supermarket refrigerators), sausage supply chain, and transportation trucks to define any temperature abuse during the distribution of food products. In the same task, the growth/survival/inactivation profile has been studied in representative products such as cheese, sliced pork ham, and cream.



PROJECT NEWS

Task 2: Effect of microbial interactions and food matrix on the growth kinetics of pathogens.

Data collection on the effect of microbial interaction and food matrix on growth responses of pathogens has been completed. Future work will focus on the development of a general mathematical package to model this interaction. This approach will be based on neural network methodology. So far, the architecture of two different neural networks has been designed for this purpose. Additional work has been carried out on gel models that mimic food matrix and simulate the effect of food texture on microbial growth.

Task 3: Predictive modelling and microbial risk assessment.

A risk profiling, based on the Risk Ranger software, for smoked fermented sausages has been developed for *Salmonella* spp., *E. coli*, and *L. monocytogenes*. In addition, a simple risk profiling information system has been developed as a result of successful cooperation between WP partners and SMEs. Future work in this field will include the development of risk profiling for other traditional European products.

Task 4: Improvement of already existing user-friendly software for the prediction of safety of traditional food products.

The existing predictive modelling platforms (e.g. Growth Predictor, Sym'Previus) have been used to predict the kinetic responses of pathogens on selected traditional products and environmental conditions. The quality of predictions has been compared with conventional mathematical models developed for the same products and environmental conditions. Ongoing work in this task will define the necessary changes (if any) that will improve the quality of prediction of these modelling platforms for the benefit of SMEs.

It must be emphasised that in the 2nd year of the project special focus has been given on the dissemination of results, mainly through a series of training seminars for the industry. In particular, WP participants together with SPES have organised 4 seminars on Predictive Microbiology and Risk Assessment in Greece, 1 seminar on the same topic in Hungary, and 1 seminar on Predictive Microbiology in Portugal. The seminars were attended by 153 participants from over 66 SMEs. ■

For any additional information:

George Nychas (gjn@aua.gr), Agricultural University of Athens (Greece)



Work Package 4:

Improving nutritional quality of traditional products in line with consumer demand.

Milk and dairy products:

The reduction of daily milking from twice to once (ODM) reduces milk yield (about 38% during the first 18 weeks of lactation) and increases milk fat (20%) and protein content (7%). The average weight losses of cows are reduced in early lactation. Keeping the calves with the cows in early lactation does not permit to limit the milk losses once the calves are weaned. Milk compositional analysis will be finished at the end of 2008 and final conclusions about the cost/benefit of ODM will be achieved.

A new experiment comparing different vegetal lipid sources (without vitamin E) has started to study the long term effect of diet supplementation on the milk composition and on the cow's performances.

Peptidases from *Lactobacillus helveticus* involved in the production of biologically active peptides (BAPs) have been collected and characterized. Monoclonal antibodies against these peptidases have been produced, which will be further used for ELISA tests in order to build rapid and simple tools to evidence the presence of such peptidases directly in dairy products.

Meat products:

A non-destructive method has been developed for salt distributional analysis in salmon fillets using a computed X-ray tomography system with an average local prediction error of 0.34%. This system is being adapted for salt distributional analysis in ham and it will be used to monitor the salt distribution during the dry-cured ham process.

Restructured dry-cured hams with reduced salt content (<7% on dm) and acceptable from a technological and sensory point of view have been obtained. However, a procedure to obtain dry-cured boned hams with an acceptable final presentation has to be developed.

The effect of storage temperature at subzero temperatures to prevent white film formation on dry-cured ham has been evaluated; and to assure microbiological safety of the final product, a high-hydrostatic-pressure (HHP) treatment was proposed.

Fruits and vegetables:

Foliar treatments of tomato crops by spraying a volume of 2.5 to 3 L of Milsana® at 3 ml L⁻¹ or Chitoplant® at 0.5 g L⁻¹; at 7 days intervals, did not have any negative or positive impact on plant growth and yield. Both chitin and milsana treatments gave mean values for both vitamin C and flavonoids higher or comparables to those detected for treatment using Sulphur or not treatment. Furthermore, treatment with Milsana was able to maintain the carotenoid levels also in fruits produced by plants affected by powdery mildew disease. ■

For any additional information:

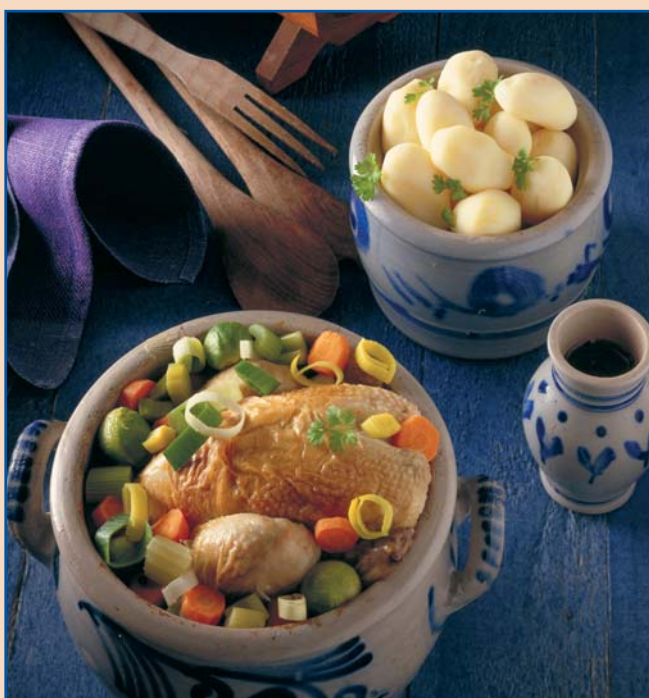
Agusti Fonts (agusti.fonts@irta.es) and Pere Gou (pere.gou@irta.eu), Institut de Recerca I Tecnologia Agroalimentarias -IRTA (Spain)

PROJECT NEWS

Work Package 5:

Improved marketing and food supply chain organization methods for traditional food products

The participants of WP5 (Belgium - Ghent University, Hungary - Campden & Chorleywood, Italy - University of Milan and PE-Group) carried out a survey with the participation of 271 companies belonging to 91 traditional food chains across three European countries (Belgium, Italy and Hungary). In these countries traditional food subsectors were selected based on their socio-economic importance (Belgium: cheese and beer, Italy: cheese and ham, Hungary: white pepper, sausage and bakery). The interviews have been carried out between December 2007 and June 2008. The aim of the survey was to identify bottlenecks and success factors of traditional food chains, on which the design of actions for improving efficiency & effectiveness can be based. The preliminary results allow the identification of how well the investigated chains are performing and draw attention to where improvements are possible. Further, they enable chain stakeholders to get involved in those areas, where performance is distracting (e.g. at logistics efficiency or lead time). The survey results are for the moment being compared to findings from WP1, which will result in identifying the differences between consumers' and producers' views on bottlenecks and success factors of traditional food products and will allow WP5 participants to develop innovative chain strategies to meet the needs of traditional food consumers. Further, the views of the producers will also be compared to the views of those organizations, who are providing support for the activities of producers. A questionnaire survey is presently ongoing, and by the end of September, 11 food federations and additional 10-15 support organisations in the three countries will be interviewed. This unique, three-sided comparison goes beyond the scope of any previous research initiative and will allow to formulate all-encompassing recommendations to producers to reduce bottlenecks and promote success factors.



Further, WP5 developed an inventory on best practise case studies of traditional and conventional food chains for eliminating or reducing bottlenecks. The inventory provides a structured information on methods and solutions, which have already been applied successfully. These successful examples demonstrate that there are several ways how SMEs can improve the performance of their chains and demonstrate also the benefits of implementing the chain management approach.

Next, a web-based self-evaluation tool was also developed to assess marketing management capabilities of food firms. The tool is still available on-line at EU-level in the respective languages (<http://users.unimi.it/truefood/>). The purpose of the web-based self-evaluation is two-fold. On the one hand, software provides direct feedback to the participating firms on their results about marketing management capabilities. On the other hand, a summarizing report is published drawing conclusions on the marketing management capabilities of about 300 food firms representing 10 EU countries. Further, the views of food firms are compared to the views of consumers (WP1) and other chain members, therefore the recommendations are supported from different perspectives.

NOTE:

During the period 26-29 August 2008, the XIth Congress of the European Association of Agricultural Economists 'People, Food and Environments: Global Trends and European Strategies' was held in Ghent (Belgium).

In this occasion, an organised session related to the TRUEFOOD project was organised by Alessandro Banterle from University of Milan, Department of Agricultural, Food and Environmental Economics.

The title of this organised session was "Perspectives of traditional food supply chains on the European market". In this session five papers were presented, and three of them concerned the results of TRUEFOOD, in the framework of WP1 and WP5.

The proceedings of this organised session were collected in the book "Perspectives of traditional food supply chains on the European market" edited by Alessandro Banterle and Xavier Gellynck. ■

For any additional information:

Xavier Gellynck (Xavier.gellynck@ugent.be), Ghent University (Belgium).



PROJECT NEWS

Work Package 8:

Dissemination, training and technology transfer

The 11 Training and Dissemination Units (TDUs) established last year at the SPES (Spread European Safety) Food & Drink National Federations started with the training and knowledge transfer activities to SMEs involved in the production of traditional food. The main responsible for these activities are the Techno-Scientific Mediators (TSM) that are part of the TDUs from SPES, a grouping of 11 Federations helping promote and carry out research and training in the food sector at the European level. The role of the TSM is to bring research and industry closer and to disseminate the project findings mainly through training events for the 35.000 enterprises represented by SPES and beyond.



*Cibus Parma- May 2008
TSMs of Federalimentare and Trainers, during a training course to SMEs*

The training events targeting SMEs are taking place in 15 countries to ensure a large dissemination and exploitation of results in France, Italy, Belgium, Greece, Spain, Portugal, Denmark, Czech Republic, Hungary, Austria, Turkey, Germany, Poland, Slovenia and Great Britain. Some topics to be covered are: consumer expectations and behavior; chain management; marketing, sales and distribution; packaging & environment; sensorial study; predictive microbiology; salt reduction in meat products; risk assessment; predictive modeling; rapid methods for monitoring foods and quality and safety; use of ripening cultures and prevention of *Listeria monocytogenes* in the production of red smear cheeses; shelf life and innovative packaging; improved marketing and food supply chain organization methods for traditional food products, etc. All these activities are organized in cooperation with the centres of excellence, research institutions and universities partner of the project.

Contact details for TRUEFOOD training courses

The training courses for SMEs are free of charge. All expenses are covered by the TRUEFOOD project. To receive information and to apply to the training activities on food innovation issues please contact the Techno-Scientific Mediators (TSM) working at the different Training and Dissemination Units from the SPES Food & Drink Industry National Federations:

ANIA - Association Nationale des Industries Alimentaires (France) Training and Dissemination Unit (TDU)

Mrs. Françoise GORGA (fgorga@ania.net)

Mrs. Virginie GUERIN (vguer@ania.net)

TDU ANIA website: <http://www.ania.net/fr/dossiers/truefood/>

Federalimentare - Federazione Italiana dell'Industria Alimentare (Italy) Training and Dissemination Unit (TDU)

Mrs. Federica SCOTTO DI TELLA (scottoditella@federalimentare.it)

Mr. Alessandro CORDELLI (cordelli@federalimentare.it)

TDU Federalimentare website: <http://www.federalimentare.it/formazione/>

FEVIA - Fédération de l'Industrie Alimentaire (Belgium) Training and Dissemination Unit (TDU)

Mrs. Anne-Christine GOUDER (acg@fevia.be)

Mrs. Els DE LANGE (edl@fevia.be)

TDU FEVIA website: <http://www.flandersfood.com/ned/default.htm> (for the Flemish web page)

<http://www.wagralim.be/fr/projets/formation.htm> (for the French web page)

FFDI - Federation of the Food and Drink Industries (Czech Republic) Training and Dissemination Unit (TDU)

Mr. Jan PIVONKA (jan.pivonka@vscht.cz)

Mrs. Sarka STEJNAROVA (stejnarova@vscht.cz)

TDU FFDI website: <http://www.foodnet.cz>

FHFI - Federation of Hungarian Food Industries (Hungary) Training and Dissemination Unit (TDU)

Mr. Istvan PAUER (pauer@efosz.hu)

Mr. Balazs PALYI (bpalyi@efosz.hu)

TDU FHFI website: http://www.efosz.hu/truefood/truefood_hu?lang=hu

FI - Foedevareindustrien (Denmark) Training and Dissemination Unit (TDU)

TDU FI website: <http://fi.di.dk/0m+FI/Projekter/Truefood.htm>

FIAA/LVA - Fachverband Lebensmittelindustrie/Lebensmittelversuchsanstalt (Austria) Training and Dissemination Unit (TDU)

Mrs. Brigitte MEHLMAUER-LARCHER (brigitte.mehlmauer@eunet.at)

Mr. Julian DRAUSINGER (jd@lva.co.at)

TDU FIAA/LVA website: <http://www.atp.or.at/truefood/>

FIAB - Federación Española de la Alimentación y Bebidas (Spain) Training and Dissemination Unit (TDU)

Mr. Federico MORAIS (otri@fiab.es)

Ms. Nuria Maria ARRIBAS (otri2@fiab.es)

TDU FIAB website: <http://www.fiab.es/>

FIPA - Federação das Indústrias Portuguesas Agro-Alimentares (Portugal) Training and Dissemination Unit (TDU)

Mr. Pedro QUEIROZ (pedro.queiroz@fipa.pt)

Ms. Catarina DIAS (caterina.dias@fipa.pt)

TDU FIPA website: <http://www.fipa.pt/truefood.html>

SETBIR - Union of Dairy, Meat, Food Industrialists and Manufacturers (Turkey) Training and Dissemination Unit (TDU)

Mrs. Yudum IKI YAKIN (yudumikiyakin@setbir.org.tr)

Mrs. Elif YUCEL (elifyu@setbir.org.tr)

TDU SETBIR website: <http://www.setbir.org.tr/default.asp?id=27&mnu=27>

SEVT - Federation of Hellenic Food Industries (Greece) Training and Dissemination Unit (TDU)

Ms. Fotini SALTA (fotsal@sevt.gr)

Ms. Aggeliki AVGOUSTINIATOU (sevt@hol.gr)

TDU SEVT website: <http://www.sevt.gr/site/content.php>

For training activities in GERMANY, POLAND, SLOVENIA and GREAT BRITAIN please ask information at the TRUEFOOD Training and Dissemination Manager Cecilia CHIAPERO (training@truefood.eu).

For any additional information:

Daniele Rossi (direzione@federalimentare.it), SPES GEIE Spread European Safety - European Economic Interest Grouping (EU) and Cecilia Chiapero (training@truefood.eu), Agriconsulting S.p.A. (Italy).

You can find more news related to WP 2A, WP 2B, WP 6 and WP 7 on the TRUEFOOD website: www.truefood.eu

http://www.truefood.eu/

Traditional United Europe Food

ABOUT TRUEFOOD
TRUEFOOD introduces innovation into the traditional European Food Production systems. Traditional Food Products means for us all regional and national products in cooking traditions.

PARTNERS ONLY SECTION >>

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Why TRUEFOOD
Welcome to TRUEFOOD
The TRUEFOOD Project Coordinator and Project Partners welcome you to this website!

Objectives
Partnership
Work Package Activities
Project Management

News & Events
Press Room
Mailing List

PROJECT NEWS

TRUEFOOD Kick-off meeting in Rome
The TRUEFOOD kick-off meeting took place in Rome, at SPES GEIE premises, on 14 and 15 September 2006. The event saw the participation of representatives...

TRUEFOOD has a new definition of traditional food products (TFPs)
The 1st workshop of WPS was organised in Gent (Belgium) in July. At the workshop the participants developed a new definition of traditional food product...

Training and Dissemination Units (TDU) established within SPES Members
The successful selection of Techno-Scientific Mediators (TSM) led to the establishment of 11 Training and Dissemination Units (TDU) within the European...

Green light for the TRUEFOOD Training Programme
Training is one of the core tasks of TRUEFOOD. During the first phase of the project, the selected Techno-Scientific Mediators (TSM) will be trained o...

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www.truefood.eu

Editorial Office:

CIAA - Confederation of the Food and Drink Industries of the EU

Avenue des Arts, 43 - 1040 Brussels - BELGIUM - Tel: +32 2 5141111 - Fax: +32 2 5112905 - www.ciaa.eu

SPES GEIE - Spread European Safety - European Consortium of Food Industry Federations for Research, Innovation and Training directed to SMEs

Viale Luigi Pasteur, 10 - 00144 Rome - ITALY - Tel.: +39 06 5903380 - Fax: +39 06 5903342 - www.federalimentare.it/Attivita/SPES.asp

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