

## TRUEFOOD FINAL BULLETIN

### TRUEFOOD FINAL CONFERENCE- BRUSSELS- BIBLIOTEQUE SOLVAY- 13<sup>TH</sup> APRIL 2010



It is with a great pleasure that we announce that the last 13<sup>th</sup> April 2010 the Final TRUEFOOD Conference took place at the Biblioth que Solvay in Brussels.

The magnificent location saw the participation of more than 150 stakeholders that had the unique opportunity to network, listen and debate with the main representatives of the EU Academia- presenting the most advanced research results from the TRUEFOOD project- as well as the "voice" of the Techno Scientific mediator from the SPES Geie Food&Drink Federations.

Besides the presentation of the project partner about the main project results, coordinated by Daniele Rossi (SPES EEIG Administrator) representatives from the EU Commission- Mr. Michel Coomans (Head of Unit- DG Enterprise), Mr. Antonio Di Giulio (Head of Unit- DG Research) and Mr. Dirk Pottier (Project Officer- DG Research)- with interesting interventions gave a synthesis of a successful experience. The Conference was organized by SPES FEVIA and SPES FIPA in cooperation with all TRUEFOOD project partners.



## THE FINAL SPEECH OF THE PROJECT GOVERNING BOARD CHAIRMAN-

Mr. Joseph Culioli, Chairman of the Governing Board of TRUEFOOD project, gave a final speech summarizing the project from year 2006 to year 2010.

He underlined the ambitious characteristics of the TRUEFOOD project who wanted to embrace the entire food chain of traditional foods and their innovation processes, taking into account social, environmental, economical, and healthy related aspects.

Due to the large field of investigation, a focus had to be done on some Traditional Foods. The research has been directed towards traditional foods such as cheese, dry-cured ham, smoked salmon, beverages such as beer, some fruits (olive, Clementine, tomato), but other traditional products could have also been the object of investigation (grain products like bread, beverages such as wine, ...).

Truefood had also to focus its work on a number of technologies directly related to production and transformation processes of the traditional products considered, but other technologies could have also been studied.

Regarding transverse activities on the hygienic and nutritional properties, choices had also to be made. Thus, work has concentrated on reducing salt content in ham and salmon, increasing polyunsaturated fats, including fatty acids such as omega 3 in milk and cheese, promoting the formation of bioactive peptides in cooked pressed cheeses, or increasing the antioxidant content in some plant products. However, other aspects could have been studied such as the reduction of fat content or the increase of the micronutrient content, other than the antioxidants in foods.

In the field of food safety the focus has been made, in particular, on microbial ecosystems as barriers to pathogens in dairy products and but decontamination processes and bio protection of food processing plants could have also been studied.

In conclusion, the opportunities for further research and transfer efforts, undertaken as part of Truefood, will be numerous in the months and years to come. I wish the researchers and the techno-scientific mediators involved in Truefood a lot of success in their future programs. However, it is with some nostalgia and sadness that I evoke a future that I will unfortunately not share. I personally appreciated the fruitful cooperation between Truefood, partners, but it is now time for me to discontinue my professional activities".

The Chairman of the Governing Board thanked all the participants to the project not only the researchers, but also the Techno Scientific Mediators of the Food & Drink Federations and the food companies for their commitment to make Truefood a real success.

## TROPHIELIA AWARD BELGIUM 2010

**Trophelia AWARD 2010: Students innovating for the food industry has awarded its FEVIA Trophelia awards intended to reward students who innovate in the food industry to a team from the University of Liege/ Gembloux Agro Bio-Tech and the Yellow**



**Team high school "Hogeschool Kempen Campus Geel.**

**This is the second time this contest is organized. This allows a jury of experts from the food industry and consumer organizations to distinguish the winning teams. The contest took place the 14<sup>th</sup> April 2010. The awards were presented at the Bibliothèque Solvay in Brussels during the prestigious International Congress Truefood. Fevia organized this competition for students of higher education in line with the food sector.**

**This contest is designed primarily to stimulate innovation among students by creating innovative food products.**



**The first prize (see picture) was awarded to the team of students from the University of Liège (University of Liège) and GxABT (Gembloux Agri-Bio Tech) for their project "The Queen of appetizers. It is a small bite appetizer that combines the unique organoleptic qualities of Herve cheese and syrup of Liège. The jury particularly appreciated:**

**(1) The collaboration and complementarities between different academic faculties (Technology**

**and Business) (2) the great taste of the bite, which combines two known regional specialties (3) the beautiful presentation in a carton which respects the environment.**

**The second prize was awarded to the team of students from the Katholieke Hogeschool Kempen Campus Geel for their project "RICE CREAM. This is an ice cream prepared with rice milk. Here the jury wanted to reward: - the exquisite aroma that combines the taste of rice pudding and creamy ice cream - technical innovation: a clever adaptation of the production process, the team successfully give this traditional dessert a whole new presentation.**

## THE POINT OF VIEW OF THE COORDINATOR

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**The TRUEFOOD project has been created after the visionary programme of the SPES GEIE Coordinator, Mr. Daniele Rossi, who asked to the main EU Research Centres and Universities to make this vision concrete and create the First project with an Industry oriented pulling approach.**

**Following his final remarks about this 4 years project " First of all I would like to thank everyone who has been involved in this project: the EU Commission, the research partners, the 12 SPES GEIE TSMs and their Food&Drink Federations, the scientific pillar Mr. George Corrieu, the industrial pillar Ms. Marina Leonardi and the Chairman of the Governing Board Mr. Joseph Culioli.**

**It has been a pleasure to coordinate, with the collaboration of Agriconsulting, this project which greatest result is to have created a link between Academia and EU Traditional Food SMEs in Europe. This project has been carried on by 43 partners representing Academia, F&D Federations, Centres of Excellence and SMEs up to more than 100 people. We are very proud to have more than 300 publications (i.e. scientific publications, posters and articles) and to have reached 28.000 stakeholders with our activities, among them 23.500 involved in technology and knowledge transfer activities. An important part of this project was dedicated to training with 6.078 attendances"**

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