



 **SUSFOOD**

# SUSFOOD FINAL CONFERENCE

SIAL SIDE-EVENT : THE LARGEST FOOD  
INNOVATION OBSERVATORY IN THE WORLD

21 OCTOBER 2014

## VENUE

Exhibition Centre of Paris-Nord Villepinte - FRANCE  
Conference Centre 4 Jean Thèves - Room 402  
Between halls 3 and 4

The SUSFOOD ERA-NET aims at developing research to increase sustainability in food and drink sector by using a multi-disciplinary approach.

On the 21<sup>st</sup> of October 2014, we are pleased to welcome you to our final conference which will take place during SIAL Exhibition, the largest food innovation observatory in the world. The main objective of this final conference is to introduce the main tools produced by SUSFOOD and especially the main research topics contributing to increase sustainability in European food sector. It will also present iconic projects illustrating these topics.

This final event is targeting researchers, food industry and policy makers.

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**REGISTRATION AND MORE INFORMATION**  
**[WWW.SUSFOOD-ERA.NET](http://WWW.SUSFOOD-ERA.NET)**



AN **FP7** ERA-NET ON SUSTAINABLE  
FOOD PRODUCTION AND CONSUMPTION  
GRANT AGREEMENT NUMBER/FP7-291766

**COORDINATOR** INRA



SUSFOOD

# SUSFOOD FINAL CONFERENCE

21 OCTOBER 2014

**AGENDA** 13:00 – 13:30 Welcome cocktail

13:30 - 14:20 **OVERVIEW OF SUSFOOD MAIN OUTCOMES**

MODERATOR: NIELS GØTKE, DASTI, DENMARK, SUSFOOD DEPUTY COORDINATOR

13:30 - 13:40 **General introduction about the SUSFOOD scope and aims**  
BÉATRICE DARCY-VRILLON, INRA, FRANCE, SUSFOOD COORDINATOR

13:40 - 13:50 **Presentation of the SUSFOOD Meta Knowledge Base**  
KATRIEN BROEKAERT, ILVO, BELGIUM

13:50 - 14:05 **Presentation of the SUSFOOD Strategic Research Agenda**  
JEANINEKE DAHL KRISTENSEN, UCPH, DENMARK

14:05 - 14:20 **Introduction to the topics and selected projects  
of the 1<sup>st</sup> and 2<sup>nd</sup> SUSFOOD Calls**  
ANNIKA FUCHS, BLE, GERMANY

14:20 - 17:05 **PRESENTATION OF THE 9 SUSFOOD-FUNDED PROJECTS (1<sup>ST</sup> CALL)**

14:20 - 15:40 **1<sup>ST</sup> SESSION: 5 PROJECTS**

MODERATOR: CATHERINE ESNOUF, INRA, FRANCE

**CEREAL** Improved and resource efficiency throughout the post-harvest  
chain of fresh-cut fruits and vegetables

PROF. AMADEO RODRÍGUEZ FERNÁNDEZ-ALBA, UNIVERSITY OF ALMERÍA, SPAIN

**SUNNIVA** Sustainable food production through quality optimized raw  
material production and processing technologies for premium  
quality vegetable products and generated by-products

D<sup>R</sup> TROND LØVDAL, NOFIMA AS, NORWAY

**BIOSUCK** Decision support system on optimized waste collection  
by vacuum technology with simultaneous production  
of bioenergy from wastes

D<sup>R</sup> CHRISTOPH GLASNER, FRAUNHOFER UMSICHT, GERMANY

**CIBUS-FOOD** Computational-design & Innovative Building of Uniquely Structured Food

D<sup>R</sup> PIETER VERBOVEN, UNIVERSITY OF LEUVEN (KU LEUVEN), BELGIUM

**SUSTAINABLE  
& HEALTHY** Development of sustainable processing technologies  
for converting by-products into healthy,  
added value ingredients and food products

PROF. LILIA AHRNE, THE SWEDISH INSTITUTE FOR FOOD AND BIOTECHNOLOGY (SIK), SWEDEN

15:25 - 15:40 **1<sup>st</sup> question session**

15:40 - 16:00 **Coffee break**

16:00 - 17:05 **2<sup>ND</sup> SESSION: 4 PROJECTS**

MODERATOR: NIELS GØTKE, DASTI, DENMARK

**BIOPROT** Novel multifunctional plant protein ingredients with bioprocessing

PROF. KATI KATINA, UNIVERSITY OF HELSINKI, FINLAND

**FOCAS** Food, Convenience and Sustainability

PROF. BENTE HALKIER, ROSKILDE UNIVERSITY, DENMARK

**COSUS** Consumers in a sustainable food supply chain: understanding barriers  
and facilitators for acceptance of visually suboptimal foods

D<sup>R</sup> MARIJE OOSTINDJER, NORWEGIAN UNIVERSITY OF LIFE SCIENCES, NORWAY

**SUSDIET** Implementing sustainable diets in Europe

D<sup>R</sup> LOUIS-GEORGES SOLER, INRA-ALISS, FRANCE

16:50 - 17:05 **2<sup>nd</sup> question session**

17:05 - 17:20 **General conclusion**

BÉATRICE DARCY-VRILLON & NIELS GØTKE

