

Parallel Workshop Sessions

FoodNexus General Assembly

Hotel Crowne Plaza le Palace, Brussels

21 June 2017 from 13:20-16:30

At the FoodNexus General Assembly, there will be parallel workshop sessions. Below, you can find brief information on each of the sessions and thereby select, which one fits your interests the best.

The workshops themes are prepared based on interest expressed by the five FoodNexus Ready-

to-go project leaders, as well as the lately created survey by FoodNexus.

Each organisation participating in the General Assembly is more than welcome to bring more persons in order to attend more than just one workshop.

Find more information on the event [here](#).

We look forward to seeing you!

PLEASE, note that registration is closed. If you still would like to sign up, please contact Jeanineke Kristensen [jkris @ food.ku.dk](mailto:jkris@food.ku.dk).

<h1>1</h1>	<p>Towards Gentle Processing and Zero Waste Marcel van der Vaart, Unilever This workshop is based on FoodNexus Ready-to-go project #1. <i>Attendance by invitation only.</i></p>
<h1>2</h1>	<p>Food and Wellbeing Platform Artem Klebnikov, Danone & Klaus G. Grunert, Aarhus University Here, you will:</p> <ul style="list-style-type: none"> • Recap survey results on Company needs in area of “consumers, food & wellbeing”, as presented in the morning session by Yara ten Pas, Unilever • Receive an update and do a “Deep Dive” into a prepared project proposal by the group with a Q&A session • Be able to share an update on any other initiatives relevant to FoodNexus Food & Wellbeing platform that you are aware of or your institution/company is participating/planning to engage in • Discuss with partners that have expressed interest in this platform through the recent survey and identify gaps/solutions/opportunities within the current proposal • Give feed-back on the current proposal <p>The workshop is based on the outcome of earlier work by the FoodNexus Ready-to-go project #2 and is open to partners that already participated in the proposal elaboration as well as to those who would like to join.</p>

<h1>3</h1>	<p>Smart Dairy System Mark Fenelon, Teagasc;</p> <p>This workshop will take the outcome of earlier work by the FoodNexus Ready-to-go project #3 to the next level. The workshop will cover three identified sub-projects:</p> <ul style="list-style-type: none"> • Digital Dairy-production Processibility for Next Generation Milk Based Products. • Connect-au-lait (preparing a H2020 proposal) • An ICT Hub (preparing a H2020 proposal) <p>The workshop will sharpen the objectives, identify key partners, and recognising gaps with view to develop three robust proposals.</p> <p>The workshop is open, and in particularly the industry partners are welcome.</p>
<h1>4</h1>	<p>Continuing Education within FoodNexus: A business case Jacob Juul Gade, University of Copenhagen</p> <p>Here, you will dig into the question: What is in it for business and academic partners? We will discuss a Continuing Education model in order to develop a business case. This involves looking into existing best practices and actual business needs and to establish a building ground for next steps. It is important to get input from industry partners on what it would take to commit themselves and to invest in Continuing Education lead by FoodNexus. For developing the business case we are inviting external expertise.</p> <p>This workshop is based on the work from FoodNexus Ready-to-go project #4.</p>
<h1>5</h1>	<p>FoodNexus Startup Challenge Thomas van den Boezem, StartLife; Linze Rijswijk, Oost NV & Frans Kampers, Wageningen University & Research</p> <p>The "Oscars" of AgroFood startup companies is on air! The challenge has rounds in seven countries, and a European final on 7 December 2017. In this workshop, whether you are already on board or not, you will get a chance to engage your organisation as a partner in the FoodNexus Startup Challenge. The focus of the workshop will be to:</p> <ul style="list-style-type: none"> • Present the outline of the Challenge and the progress so far, • Discuss and agree on essential elements for the next steps (including criteria to determine the winners), • Plan and assign activities both in the different countries and at European level, • Engage industrial partners and ensure alignment with their interests. <p>The workshop is based on previous work from FoodNexus Ready-to-go project #5.</p>

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H2020-call: Towards more healthy and Sustainable food (SFS-16-2018)

Catherine Renard and Christine Michel, INRA

Here, you will focus on the upcoming H2020 call, which states: “Increasingly, consumers are paying attention to healthier food diets, “healthy” food attributes (such as “freshness”, “naturalness” and “nutritional value”) and overall sustainability of production and processing methods” from a research as well as an innovation angle. Are you considering how and with whom to collaborate in an application on this topic? The aim of this workshop is to discuss what an application could focus on and what the roles of various partners could be in a proposal, as wells as in the application process.

The workshop is a new initiative in FoodNexus and open to all partners

If, you not yet have signed up for the FoodNexus General Assembly June 21, but wish to attend, please contact Jeanineke Kristensen jkris@food.ku.dk.