



# Food 2030 Village – Plovdiv – 14-15 June 2018

Stand	Stand owner	Heading	Logo	Short description
<b>Hall in front of Plenary</b>				
1	European Commission DG Research & Innovation	Research and Innovation for Tomorrow's Food Systems		<p>The <b>FOOD 2030</b> stand is situated in front of the plenary hall. All visitors are invited to contribute to the stop-motion movie production where you can have your say on the future of our food systems. At the stand you can also grab one of recent DG Research and Innovation publications to learn more of FOOD 2030 policy initiative, relevant and successful EU funded projects, and future needs of microbiome research.</p> <p><a href="https://ec.europa.eu/research/bioeconomy/index.cfm?pg=policy&amp;lib=food2030">https://ec.europa.eu/research/bioeconomy/index.cfm?pg=policy&amp;lib=food2030</a></p>
<b>FOYER 1</b>				
2	EIT FOOD	Creative and Innovative European AgriFood Sector with EIT Food and its RisingFoodStars		<p><b>EIT-Food</b> is a European Knowledge and Innovation Community (KIC), part of European Institute of Innovation and Technology, which was set up to transform our food ecosystem. EIT Food connects partners from leading businesses, universities, research centres and institutes across 13 countries in Europe and from the entire food value chain.</p> <p>EIT Food's ambition is to redesign the way we produce, deliver, consume and recycle our food and to create a future-proof, effective, innovative and competitive food sector which supports a sustainable and circular bio-economy.</p> <p><b>Foodmaestro</b> is a data platform that is able to interrogate food products, their ingredients, nutrients and on-pack claims to determine the products' relevance to personalized health segmentations. The platform help retailers inform the ranging planning process to improve relevance to their consumers whilst also deploying digital services to aid shoppers in finding the suitable foods.</p> <p><b>RethinkResource</b> creates an online marketplace where producing and processing companies can trade their side and waste streams. It offers a consulting business on product and process innovation with secondary resources as well as cross-industry know-how sharing. This combination of a marketplace and community is a platform solution that allows active users to emerge as industry leaders with respect to resource stewardship.</p>

<https://eit.europa.eu/eit-community/eit-food>

3 CRISPR-CAS9

**Innovative Plant Breeding Technologies - CRISPR-CAS9**



Plant breeding is a cornerstone for agriculture. Many novel varieties are produced using technologies falling under the EU regulation for genetically modified organisms (GMOs), and are not available for farmers. In the last years, genome editing technologies like **CRISPR-CAS9** has produced plants identical to those that could result from traditional plant breeding.

4 ESA

**Embracing Nature: touch, taste and experience plant breeding innovation - ESA**



**ESA – European Seed Association** - Research and innovation are fundamental for the plant breeding and seed sector. Most companies invest on average 15% of their annual turnover in order to develop new and improved varieties to satisfy farmers and consumer's needs. With that, the plant breeding and seed production sector is among the most innovative industries in Europe.

The overall theme for the stand will build on ESA's existing campaign "Embracing the Power of Nature" which seeks to communicate the role and relevance of plant breeding innovation for farming and society at large. The stand will demonstrate how private plant breeders' work and plant breeding innovations contribute to the objectives of FOOD 2030.

<https://www.euroseeds.eu/>

5 HEALTHYMINOR CEREALS

**Minor cereals for a healthy nutrition**



**HealthyMinorCereals** is an international research project, funded by the EU 7th Framework Programme, aiming to enhance the cultivation and consumption of minor cereals in Europe through the application of modern research methods. This project is supporting a more viable sustainable agriculture (environment-friendly, low-input, organic etc.), by increasing the demand for minor cereals in Europe benefiting marginal areas such as mountainous or arid regions.

On the stand in the Food 2030 Village you can learn more about:

- New foods incorporating minor cereals with potentially higher nutritional value than existing foods based only on major cereals
- Innovative food processing technologies to obtain more nutritious food and close-to-market, attractive consumer food products.

<http://healthyminorcereals.eu/>

**6 PERFORMANCE PERFORMANCE-  
3D-printed  
meals of the  
future**



Labelled by some as the future of food, 3D printed meals could soon make it to our plates. The EU-funded **PERFORMANCE** project is presenting its vision of this future, with a 3D printed meal for elders facing swallowing and masticating difficulties.

Unlike current dysphagia diets, which are mostly based on purée and pre-mashed food and result in loss of appetite, eventually leading to malnutrition, the PERFORMANCE concept replicates the look and taste of 'real' food and it to each patient's needs. The project team will show that that 'puréed and strained food is brought back into its original shape, providing the same texture and look, and provides additional health benefits.'

<http://www.performance-fp7.eu/>

**7 EIP-AGRI The European  
Innovation  
Partnership for  
Agricultural  
Productivity  
and  
Sustainability  
(EIP-AGRI)**



**EIP-AGRI** - launched by the European Commission in 2012 - aims to foster a competitive and sustainable agriculture and forestry sector that "achieves more from less". It contributes to ensuring a steady supply of food, feed and biomaterials, and to the sustainable management of the essential natural resources on which farming and forestry depend, working in harmony with the environment.

Innovation under the EIP-AGRI may be technological, non-technological, organisational or social, and based on new or traditional practices. A new idea turns into an innovation only if it is widely adopted and when it has proven its usefulness in practice.

<https://ec.europa.eu/eip/agriculture/>

<http://www.eip-agri.eu/>

**8 KATANA KATANA –  
Cutting edge  
Technology in  
Agribusiness**



The EU-funded business accelerator **KATANA** supports European SMEs in the agrifood value chain to simultaneously access knowledge, technology, capital and markets in order to respond to the global competitive environment. KATANA aims to provide this access to companies by leveraging upon the multiplier potential of cross-border/cross-sectoral collaboration and the systemic approach which homogenizes services towards the overall aim to place new products/services in the market. KATANA is a cluster-driven project, bringing together 7 active clusters of SMEs from all over Europe (from Scandinavia to Mediterranean and Balkans) covering the entire ecosystem, namely agriculture, food production and ICT/emerging industries. At the same time a diverse and strong presence of six SMEs – technology providers within the consortium guarantees that a technological infrastructure for the large scale demonstrators is

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**FATIMA  
APOLLO DIANA**

**Leveraging  
Copernicus for  
water and  
agriculture**



delivered by actors who understand the needs of the community.

<https://katanaproject.eu/>

**FATIMA** has developed innovative and new farm capacities that help the intensive farm sector optimize their external input (nutrients, water) management and use, with the vision of bridging sustainable crop production with fair economic competitiveness. It addresses effective and efficient monitoring and management of agricultural resources to achieve optimum crop yield and quality in a sustainable environment. It covers both ends of the scale relevant for food production, i.e., precision farming on one hand and the perspective of a sustainable agriculture in the context of integrated agri-environment management on the other.

[www.fatima-h2020.eu](http://www.fatima-h2020.eu)

**APOLLO** is an EU-funded innovation project aiming to open up the precision agriculture market by making affordable and easy-to-use agricultural advisory services available to farmers, using free and open Earth Observation data, such as those provided by the European Union's Copernicus programme.

<http://apollo-h2020.eu/>

**DIANA** is delivering a commercial service platform specifically for water managing authorities and empowering them in:

- Detecting non-authorized water abstraction and monitoring to optimize control
- Forecasting and monitoring seasonal drought
- Assisting the implementation and monitoring of the Water Framework Directive (WFD)

<https://diana-h2020.eu/en/home/>

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**ICT-AGRI2**

**ERA-NET ICT-  
AGRI - IT and  
robotics in  
agriculture**



The ERA-NET **ICT-AGRI** will present the latest vision of IT and robotics in agri-food systems. Agri-food systems are undergoing tremendous change, and the potential of new technologies is far from being exploited, even in Europe. Recently, the new preparation of the new phase of ICT-AGRI, the Cofund "ICT-enabled agri-food systems", has started. The network will cover the entire value chain "from farm to fork", in order to better integrate consumer and society, industry and research to make our agri-food systems more secure, safe and sustainable. Presentations of projects funded over the past 10 years and the Strategic Research and Innovation Agenda are available at our

booth.

<http://www.ict-agri.eu/>

## FOYER 2

11 REGIONS WEST

Regional Food Initiatives - Basque Government (ES) and AgriFood Capital (NL)



The food value chain in the **Basque Country** represents more than 10% of the GDP and 96,500 jobs. It is a strategic sector for the economy of the Basque Country defined as territory of opportunity and entrepreneurial discovery within the RIS3 plan.

Within this context, AZTI is the main Basque technological center providing solutions for the food and marine-fishery value chain. The innovation generated by AZTI and its technology investment are oriented at making the food value chain more competitive, always keeping in mind that the consumer is the end recipient of its research and innovation programmes.

Be&Be cold processing juices and the solutions for personalized nutrition are only two of the many results obtained.



In 2018 Brabant is 'European Region of Gastronomy' and to celebrate this it launched the We Are Food programme. There are 10 themed months of which March is the month 'together against food waste'. Joining the programme this month are the Eco Chefs. This initiative, which is led by the Society for Ecological Living and Gardening (VELT) and the Brabant Environmental Federation, aims to train young Eco Chefs from all over Brabant. In turn, the Chefs will encourage consumers to make good use of food surpluses in order to avoid waste. The AgriFood Capital has invested in creating awareness on the topic of food waste and pointing out to companies that there are interesting business models to be pursued in the fight against food waste. They have stimulated initiatives through matchmaking, project and business development and funding and created an environment for a fight against food waste which has resulted in initiatives as mentioned above.

12 REGIONS EAST

Regional Food Initiatives – Łódzkie (PL) - Bács-Kiskun County (HU)



Researchers at the Institute of Fermentation Technology and Microbiology– of the **Technical University in Lodz**, Poland in partnership with local industry are currently conducting research on probiotic and symbiotic preparations intended to be used, both in humans and animals (poultry and swine).

On the stand the region will present innovative products like the LAVIPAN preparation -

13 BIOSMART

BIOSMART –  
The Smart  
Packaging



which can result in significant improvement in animals' gastrointestinal health and breeding efficiency or Latopic® preparation which is recommended in atopic dermatitis prophylaxis.

**Bács-Kiskun County** Council is part of the Hungarian governance system. Bács-Kiskun County has elaborated a project proposal in cooperation with its local, regional, national and international partners in the framework of H2020 in order to work out a Regional Bioeconomy Strategy and Action Plan. The aim of the region is to foster the development of sustainable agricultural production, create new value chains for biomass valorisation and introduce the term of green economy. Pilze-Nagy Ltd. has been working in the field of mushroom cultivation for 25 years. It produces substrate for oyster and poplar mushrooms. Most of the used substrate materials are types of low-value lignocellulosic wastes, primarily derived from agricultural practices or agro-industry. The bioconversion of these wastes might make the cultivation of edible mushrooms a future option for soil independent primary food production.



The **BIOSMART** project has the ambition to develop active and smart bio-based recyclable and/or compostable packages, for fresh and pre-treated food applications. The packaging product will reduce the weight by design; include shelf life monitoring to reach a longer food shelf life, with less residues and easier waste handling, and all this at competitive cost. The new functionalities are super-hydrophobic surfaces, new bio-active antimicrobial and antioxidants, microencapsulated phase change materials, barrier coatings, sensing devices, into all-bio-based multilayer flexible or semirigid packages.

<https://www.bbi-europe.eu/projects/biosmart>

14 FRESH

FRESH – Bio  
Based  
Packaging



Ready meal consumption continues to grow swiftly throughout Europe. The trays they come in are creating vast quantities of waste, many of which go for landfill.

The **FRESH** project will deliver a full value chain that will demonstrate the techno-economic viability (including customer satisfaction) of a 100% bio-based and 100% biodegradable alternative made from an innovative cellulose-based composite, using a new lamination technology.

<https://www.bbi-europe.eu/projects/fresh>

15	BALKANET	BALKANET		<p>The Chamber of Commerce and Industry <b>Vratsa</b> is a non-governmental organization of public interest established in 1991. It is formed on the basis of representative association of entrepreneurs, companies and institutions with the capacity to protect their interests and the formation of business and social climate, providing ascending socio-economic development and living environment in North-western Bulgaria.</p> <p>The Chamber works in close cooperation with national, regional and local authorities and NGOs, SMEs, Academic and Research bodies, as well as with other business support structures and CCIs from abroad.</p> <p>CCI Vratsa is an active member of Enterprise Europe Network – Bulgaria, SG “Intelligent Energy” and other Associations, EUROCHAMBRES, etc. CCI Vratsa is founder of Regional Academic Center Vratsa and cooperates in research, innovation and development activities.</p>
16	FARMHOPPING	FARMHOPPING		<p><b>FARMHOPPING</b> is an innovative SME that makes a direct link between the local farmers and the consumers. It delivers high quality food products from over 90 small and family farms at the time convenient to the customers.</p>
17	BIOSELENA	BIOSELENA		<p>Foundation for Organic Agriculture <b>BIOSELENA</b> is a Bulgarian NGO, established in 1997 by the Research Institute of Organic Agriculture (FiBL) – Switzerland. Our Mission is to support organic agriculture, on-farm processing/short value chain and biodiversity preservation. Bioselena is a member of IFOAM since 1999.</p> <p>Main activities are:</p> <ul style="list-style-type: none"> <li>• technical advice for organic farmers, processors and traders</li> <li>• professional training for farmers and experts</li> <li>• technical advice for on-farm processing and short value chain</li> <li>• on farm research</li> <li>• lobby and promotion of Organic Agriculture</li> </ul>
18	REFRESH	REFRESH: Resource Efficiency in the entire Food and Drink Supply		<p>The project <b>REFRESH</b> will present research results and novel products aimed at the reduction of avoidable waste and improved valorisation of food resources. Visitors will be invited to participate to a quiz on food waste valorisation, highlighting REFRESH results about food waste streams, valorisation options, and innovations developed and promoted within the project and its pilots. Visitors can also see, touch, and smell novel food products, test REFRESH online tools, and read REFRESH results on consumer food</p>

## Chain

- 19      **SABANA**      **SABANA:  
Sustainable  
Algae  
Biorefinery for  
Agriculture and  
Aquaculture**
-  The **SABANA** project aims at developing a large-scale integrated microalgae-based biorefinery for the production of biostimulants, biopesticides and feed additives, in addition to biofertilizers and aquafeed, using only marine water and nutrients from wastewaters (sewage, centrate and pig manure). The objective is to achieve a zero-waste process at demonstration scales up to 5 ha, sustainable both environmentally and economically. A Demonstration Centre of this biorefinery will be operated to demonstrate the technology, assess the operating characteristics of the system, evaluate environment impacts and collaborate with potential customers for use.
- <http://eu-refresh.org/>
- <http://www.eu-sabana.eu/>
- 20      **BIGPICNIC**      **'Big Picnic: Big  
Questions –  
Engaging the  
public with  
Responsible  
Research and  
Innovation on  
Food Security'**
-  How to ensure that our growing population has access to sufficient safe and nutritious food? Will we have fertile enough land to grow food in the future? Is it possible to adapt food production to climate change?
- The research project **BigPicnic** aims to generate debate on all these topics and more, by bringing together the public, scientists, policy-makers and industry to help address the global challenge of food security.
- The **BigPicnic** team involves nineteen Partner organisations, including botanic gardens, universities, a science shop, an institute for art, science and technology, and an international NGO. Co-ordinated by Botanic Gardens Conservation International (BGCI), **BigPicnic** Partners span twelve countries across Europe and one in Uganda. This collaborative approach aims to give a voice to adults and young people on Responsible Research and Innovation, communicating their views to policy-makers, sharing ideas, and encouraging debate on the future of our food.
- <https://www.bigpicnic.net/>
- 21      **AQUASPACE**      **AQUASPACE –  
more space for  
sustainable**
-  **AquaSpace** will provide increased space of high water quality for aquaculture, leading to sustainable development and increased production. It will do so by identifying and attempting to overcome key constraints limiting the industry's development using an ecosystem approach leading to a sustainable increase in EU aquaculture, while

waste behaviour, voluntary agreements on food waste reduction, policy options to reduce food waste, and more.

<http://eu-refresh.org/>

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<http://www.eu-sabana.eu/>

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<https://www.bigpicnic.net/>

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## aquaculture

maintaining environmental quality.

The AquaSpace Seascape Visualisation Tools provide stakeholders with a hands-on experience of virtual reality environments used in research and public engagement. They can learn about key findings on spatial planning of aquaculture and the multiple uses of land and sea for the provision of food whilst protecting environmental quality.

The toolset is demonstrated using Oculus Rift Virtual Reality headsets enabling:

- Seascape creation (in coastal Scotland) by users who add and relocate features (e.g. aquaculture, energy, leisure), in an Augmented Reality environment;
- Exploration of a simulator of a hypothetical aquaculture site, in which the visitor navigates around and within fish cages and feeder systems, and 'swims' with the fish.

A Google Earth interface enables exploration and viewing of scenarios of fish cage deployment in coastal Scotland, natural heritage designations, and landscape characteristics.

Visitors can 'drop-by' and try the models, taking 5 to 20 minutes.

<http://www.aquaspace-h2020.eu/>