



# SUSFOOD2 ERA-NET

The Horizon 2020 ERA-NET Cofund on Sustainable Food Production and Consumption



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 SUSFOOD2

## JOIN OUR KICK-OFF SEMINAR OF COFUNDED CALL PROJECTS

25.10.2018 / STOCKHOLM

SUSFOOD2 ERA-Net Cofund will fund 12 transnational research projects with a total budget of 11.5 Mio EUR including co-funding from the European Commission.

The kick-off seminar on 25.10.2018 in Stockholm will include:

- presentations of projects,
- keynote speeches,
- interactive sessions.

Attendance to the seminar is free of charge. Travel and accommodation expenses will not be covered.

Venue of seminar:

Kapitel 8 – Klara Strand

Klarabergsviadukten 90, 111 64

Stockholm, Sweden

Subway station: T-centralen

The selected projects are related to **three different topics.**

### **Topic 1: Innovation in food processing technologies and products**

**BIOCARB-4-FOOD** - Extraction and characterization of BIOactives and CARBohydrates from seaweeds and seagrasses FOR FOOD-related applications

**InProVe** - Innovative Processing of Vegetables and Potato

**FUNBREW** - Biotransformation of brewers' spent grain: increased functionality for novel food applications

**MEFPROC** - Improving Sustainability in Food Processing using Moderate Electric Fields (MEF) for Process Intensification and Smart Processing

**DISCOVERY** - Disaggregation of conventional vegetable press cakes by novel techniques to receive new products and to increase the yield

**ProSeaFood** - Innovative processing of seaweed for novel, healthy food products and ingredients

### **Topic 2: Providing added value, increased resource efficiency and reduction of waste in sustainable food systems**

**AVARE** - Adding value in resource effective food systems

**SPAREC** - Sustainable Processing of Agrofood Residues to Elicitors and Chemicals

**ImProVE** - Innovative (pre)POmace Valorization process

**SUSPUFA** - Sustainable production of health-promoting n-3 LCPUFA using agro food industry by-products through microalgae

### **Topic 3: Understanding consumer behavior and food choices**

**SUSCHOICE** - Towards Sustainable Food and Drink Choices among European Young Adults: Drivers, Barriers and Strategical Implications

**PLATFORMS** - Sustainable Food Platforms: Enabling sustainable food practices through socio-technical innovation

For more detailed information and registration, please follow our web-site: <https://susfood-era.net>