

## ERA-Net Cofund on SUSTainable FOOD production and consumption

### Kick-off seminar of Cofunded Call projects 25.10.2018/ Stockholm

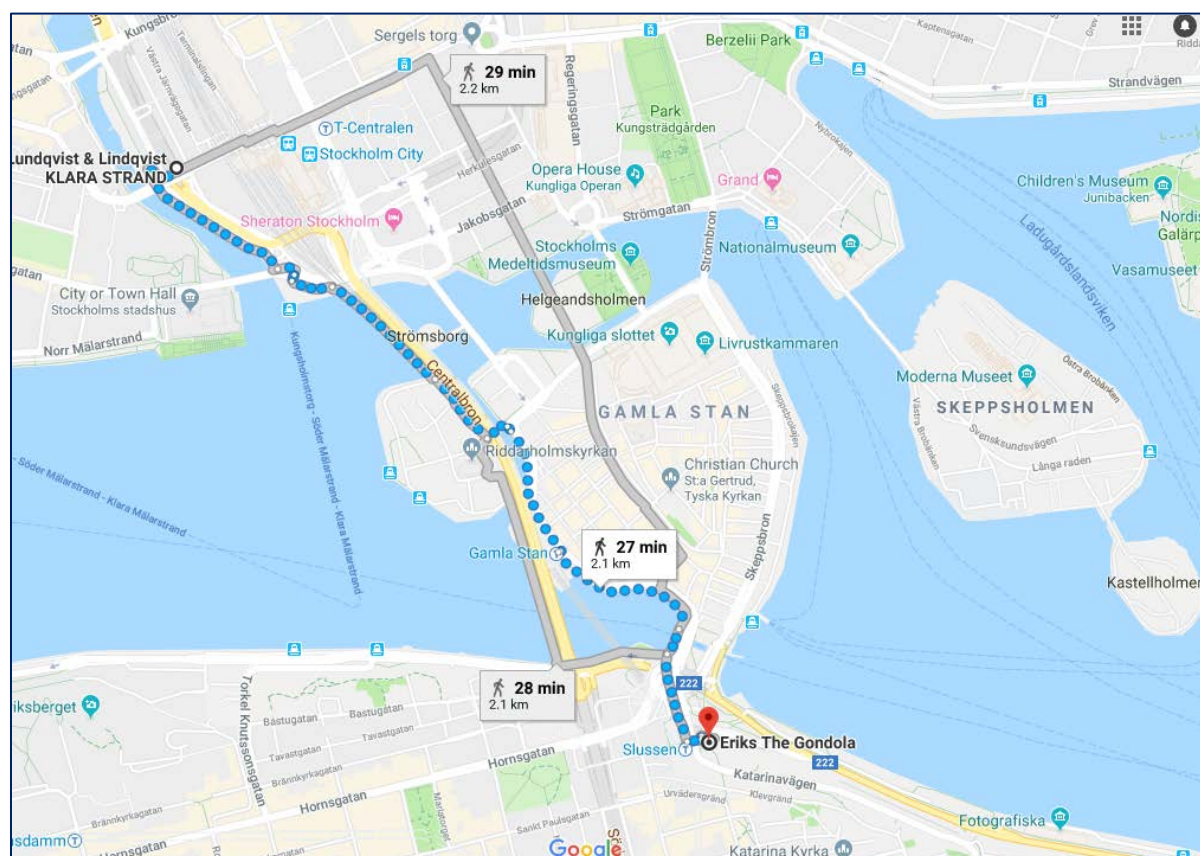


### Final Agenda

Time	Activity	Speaker
08 :45-09 :00	Registration	
09 :00-09 :10	Welcome	Ingrid Petersson, FORMAS DG
09 :10-09 :20	Introduction to SUSFOOD2	Nikola Hassan, Project management Jülich
09 :20-11 :20	<p><b>Easy listening session with SUSFOOD Call 3 projects (Marketplace-like session with 12 projects)</b></p> <p>Four platforms with fixed audiences Project representatives visit each platform to present their projects very briefly in 90 sec.</p>	Projects Call 3
15 min	☕ C O F F E E B R E A K	
11 :20-11 :50	<p><b>Keynote speech</b></p> <p><b>“Enhancing sustainable food system R&amp;D by learning from responsible research and innovation approaches”</b></p>	Clare Shelley-Egan, Oslo Metropolitan University
11 :50-12 :30	<p><b>FORMAS</b></p> <p><b>The National Research Programme for Food</b></p> <p><b>Introduction to 12 running national projects</b></p>	Erika Ax, FORMAS Project representatives
12 :30-13 :30	☕ L U N C H B R E A K	
13 :30-15 :30	<p><b>Presentations of projects SUSFOOD Call 3</b></p> <p>Each project representative presents a ppt à 7 min (including project idea, team, governance, objectives and plan)</p>	Projects Call 3
15: 30-16 :00	☕ C O F F E E B R E A K	
16:00-16:30	continued... <b>Presentations of projects SUSFOOD Call 3</b>	Projects Call 3

Time	Activity	Speaker
16: 30-17 :00	<b>Keynote speech</b> “From Planetary boundaries to global sustainability, food systems and resilience thinking”	Line Gordon, Stockholm Resilience Center
17 :00-18 :00	<b>SUSFOOD2 – Debating the Big Issues</b> 4 ‘themed’ debate teams 10 minutes for each team to represent core issues being addressed by SUSFOOD (debate which is most important/add most value/deliver future food solutions)	All projects
18 :00-18 :15	<b>Closure of seminar day</b>	

**20 :00 Dinner:**            **Gondolen Södermalm**  
**Stadsgården 6, 104 65 Stockholm**



**Map From Kapitel 8 to Gondolen Södermalm**



**ERA-Net Cofund SUSFOOD2**  
**Kick-off seminar of SUSFOOD2 projects Call 3**  
*Kapitel-8, Klarabergsviadukten 90, 111 64 Stockholm, Sweden*  
*Room Sankta Clara*



**Overview of SUSFOOD2 Cofunded Call Projects**

	Project Name	Project Title	Presenter
1	BIOCARB-4-FOOD	Extraction and characterization of BIOactives and CARBohydrates from seaweeds and seagrasses FOR FOODrelated applications	Amparo Lopez Rubio, (IATA-CSIC)
2	InProVe	Innovative Processing of Vegetables and Potato	Trond Løvdal, Nofima
3	FUNBREW	Biotransformation of brewers' spent grain: increased functionality for novel food applications	Rossana Coda, University of Helsinki
4	MEFPROC	Improving Sustainability in Food Processing using Moderate Electric Fields (MEF) for Process Intensification and Smart Processing	James Lyng, UCD
5	DISCOVERY	Disaggregation of conventional vegetable press cakes by novel techniques to receive new products and to increase the yield	Christoph Glasner, Fraunhofer UMSICHT
6	ProSeaFood	Innovative processing of seaweed for novel, healthy food products and ingredients	Håvard Sletta, SINTEF
7	AVARE	Adding value in resource effective food systems	Saija Rasi, Luke
8	SPAREC	Sustainable Processing of Agrofood Residues to Elicitors and Chemicals	Victoria E. Santos, UCM
9	ImPrOVE	Innovative (pre)POmace Valorization process	Cinzia Chiappe, UNIPI
10	SUSPUFA	Sustainable production of health-promoting n-3 LCPUFA using agro food industry by-products through microalgae	Jelena Helene Cvejic Hogervorst, UNS
11	SUSCHOICE	Towards Sustainable Food and Drink Choices among European Young Adults: Drivers, Barriers and Strategical Implications	Roberta Capitello, UNIVR-IT
12	PLATFORMS	Sustainable Food Platforms: Enabling sustainable food practices through socio-technical innovation	Arne Dulsrud, SIFO



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**Overview of Projects from Swedish National Research Programme for Food (FORMAS)**

	<b>Project Title</b>	<b>Presenter</b>
1	Multifunctional resistance: a key to integrated pest management, pollination, and fruit quality	Johan Stenberg, Swedish University of Agricultural Sciences
2	“SEACHANGE” Sea for change - Increasing production and consumption of sustainable seafood in Sweden	Max Troell, Royal Academy of Science
3	Towards a new generation sustainable seafood products—a cross-process approach (CROSS)	Ingrid Undeland, Chalmers University of Technology
4	Talk with the food in the mouth - Non-invasive determination of texture during food oral processing	Mats Stading, Research Institutes of Sweden
5	What’s to eat? Women, children and the urban food environment: the case of Addis Ababa	Eva-Charlotte Ekström, Uppsala University
6	Environment – Diet – Health Nexus - an integrated interdisciplinary approach to sustainable food production and consumption	Alicja Wolk, Karolinska Institute
7	Food waste into farmed fish - development of a novel two-stage microbial process	Anna Schnürer, Swedish University of Agricultural Sciences
8	Optimal diet guided by metabotype for health & wellbeing	Rikard Landberg, Chalmers University of Technology
9	Fostering sustainable dietary habits through optimized school meals	Liselotte Schäfer Elinder, Karolinska Institute
10	Eating crickets – an appetizing solution for today’s global problems.	Anna Jansson, Swedish University of Agricultural Sciences
11	Brown algae as feed additive in chicken diets- for a sustainable production and safe consumption	Emma Ivarsson, Swedish University of Agricultural Sciences
12	Supply chain strategies for transforming to sustainable fisheries	Sofia Käll, Royal Academy of Science