

ERA-Net on **SUS**tainable **FOOD** production and consumption



Cofund envisaged from 2016 onwards under Horizon 2020

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FP7-ERA-Net from Dec. 2011 til Nov. 2014

COORDINATOR: INRA, Béatrice Darcy-Vrillon

OUTREACH



PARTNERS

- 1 INRA
- 2 ANR
- 3 ACTIA
- 4 BLE
- 5 BMEL
- 6 EVPM
- 7 JÜLICH
- 8 DASTI
- 9 FORMAS
- 10 INFO MURCIA
- 11 INIA
- 12 ILVO
- 13 UCPH
- 14 MTT
- 15 MMM
- 16 EZ
- 17 MIPAAF
- 18 MIZS
- 19 NCBIR
- 20 ELIKA
- 21 RCN
- 22 GDAR
- 23 TSB
- 24 DEFRA
- 25 UEFISCDI

COUNTRIES

- BELGIUM (EV-ILVO, IWT)
- DENMARK (DASTI, UCPH)
- ESTONIA (EVPM)
- FINNLAND (LUKE, MMM)
- FRANCE (ACTIA, ANR, INRA)
- GERMANY (BMBF, BLE, BMEL, PTJ)
- ITALY (MIPAAF)
- NORWAY (RCN)
- POLAND (NCBIR)
- ROMANIA (UEFISCDI)
- SLOVENIA (MIZS)
- SPAIN (ELIKA, INFO MURCIA, INIA)
- THE NETHERLANDS (EZ)
- THE UNITED KINGDOM (DEFRA, TSB)
- TURKEY (GDAR)

Associated partners:

- 26 BMBF
- 27 IWT
- 28 DNCF

SCOPE

SUSFOOD includes the entire food supply chain with a main focus on food chain sustainability beyond the farm gate. It covers processing, packaging, transport, retailing, food services, storage and consumer activities.

SUSFOOD promotes a multi-disciplinary approach from biology to food engineering and social sciences.



Strengthening research activities in the field of sustainable food production and broadening cooperation by

- Implementing a successful Cofund including valuable additional activities
- Building up and sustaining cooperation with other European initiatives (JPIs FACCE and HDHL, other ERA-Nets, e.g. Core Organic)

OUTLOOK

OUTPUT

• OVERVIEW of EXISTING RESEARCH

Open web based archive named Meta Knowledge Base (MKB) as platform for information exchange, mapping and partnering
CONTACT: ILVO

• STRATEGIC RESEARCH AGENDA

Description of key research priorities in the field and joint agenda for European food research
CONTACT: UCPH

• TRANSLATIONAL CALLS

CONTACT: BLE

Topics	1. Call (2013)	2. Call (2014)
	Number funded projects (number proposals/success rate)	
Increasing resource efficiency and added value in products, processing and food chain	3 (35/ 9%)	1 (7/ 14%)
Innovation in food processing technologies and food products	3 (30/ 10%)	3 (13/ 23%)
Innovative food products and use of new raw materials	-	2 (17/ 12%)
Consumer behaviour	3 (26/ 12%)	-
Total	9 (98/ 9%)	6 (37/ 16%)
Total funding sum [Mio. €]	9.7	5.16

PROJECT EXAMPLE

CEREAL

Coordinator: UNIVERSITY OF ALMERIA (ES)
Partners: ES, DE, FI, IT, SE

- new active packaging



Resource-efficient food processing

- Water and energy savings
- Reduce use of chemicals
- Valorisation of food residues

Food Quality & Safety:

- Extension of shelf-life
- Avoiding harmful distribution by-products
- Good appearance and flavour



- new membranes with biocidal functionality
- hybrid technology (ozone combined with ultrafiltration)

www.susfood-era.net

Nikola Schulz, 09/2015

