

Food scientists of the BSR at the R&D Network Conference in Lübeck



From 10th until 11th of November 2011 35 representatives of scientific institutions in the Baltic Sea Region held a meeting in the Scandic Crown Hotel of Lübeck for the kick-off of the baltfood R&D Network

The target of the INTERREG IV B-project baltfood was to successfully strengthen the position of the food processing industry in the Baltic Sea Region and to exhaust synergies in the branch. The focus of the cooperation is international networking in the field of science and business. The implementation of an interna-

tional baltfood Research & Development Network, in which companies have a simplified access to a variety of innovations in the R&D-sector, was advanced by this conference.

During the first session the partner institutions were given the chance to introduce themselves. The opening speeches were given by the Lübeck University of Applied Sciences and the Lübeck Business Development Corporation as the project coordinator of baltfood, who jointly hosted this event in Lübeck. Afterwards the structure of the R&D Network and the databasis of an already implemented online research portal were presented. The next day the results regarding the network structure were discussed.

The 12 partners of the baltfood project

Denmark

- Roskilde University

Germany

- Free and Hanseatic City of Hamburg, Ministry of Economics, Transport and Innovation
- Lübeck University of Applied Sciences
- University of Rostock
- Lübeck Business Development Corporation

Finland

- Agropolis Ltd.
- University of Turku, Food Finland Theme Group

Lithuania

- Lithuanian Cluster of Food Sector

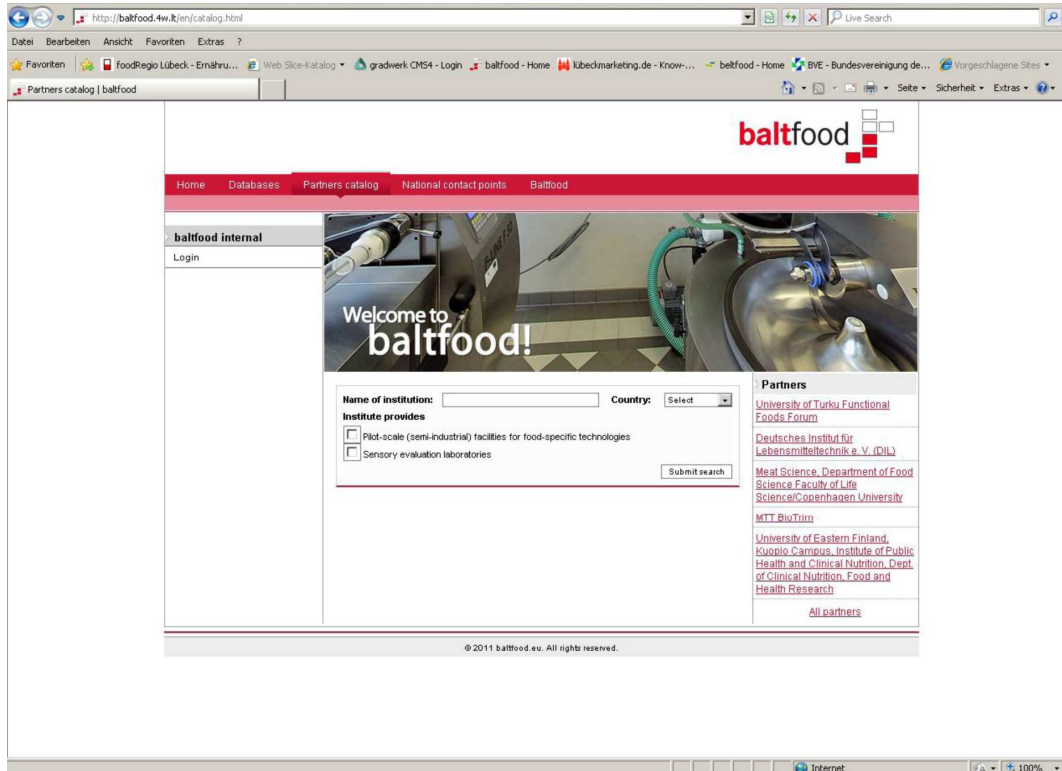
Poland

- Lubelskie Voivodship, regional clustermanagement biofood
- University of Warmia and Mazury in Olsztyn, polish cluster with focus on dairy industry

Sweden

- Skåne Food Innovation Network
- University of Lund, Lund International Food Studies

baltfood R & D Network



Baltic Sea Region countries have a strong network of R&D institutions with food research facilities where scientific innovators are focused on developing leading-edge food products and technologies. The new ICT-based "baltfood R&D tool" is the online database to get to know these food technology centers. The primary goal is to assist SMEs to commercialize food products and bioactive ingredients.

Each "baltfood R&D Network" member offers a wide range of pilot scale equipment and sensory analysis laboratory services for the food industry. You can find this broad food technology expertise in the new online portal.

On the Internet:

**<http://www.baltfood.org>
→ project results**

Some members of the "baltfood R&D Network" offer unique or specialized technological equipment, such as high pressure homogenisation, which can be applied to various raw materials. Some members evolved commodity-specific equipment, such as vegetables or meat processing.

By leveraging the resources at each centre and creating databases of pilot scale technology laboratories and sensory analysis laboratories, industry clients have access to product and process development, small-scale processing and sensory analysis services.

The idea behind this online tool is that for example a Finnish company wanting to introduce a new / refined product in the Lithuanian, Polish and German market will be offered a single point of contact (the "baltfood R&D network") for contracting its product testing (like sensory testing) in three different markets. If this example is taken further, the "baltfood R&D network" needs to include product testing / sensory labs in each of the BSR states. These facilities must be able to deliver standardized / quality assured results. This whole process needs to be handled by the ICT tool "baltfood R&D network".