



Optimizing food processing for nutritional and environmental quality

TITLE : Optimizing food processing for nutritional and environmental quality

STATUS : under preparation

INSTRUMENT: STREP

CALL : 4th Thematic call

RESEARCH AREA : Impact of food health

TOPIC : T5.4.3.3

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COORDINATOR : CRITT POITOU CHARENTES



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CONSORTIUM : Only French participants have been contacted (basic research and technical centres).

PROJECT DESCRIPTION & STRATEGY:

- following different nutrients during process units
- optimizing process with respect to establishment of a compromise including different parameters (environment, organoleptic quality, nutrition, health...)
- technology transfer to industry
- recommendations and dissemination to companies



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PARTNERS SOUGHT : We are looking for foreign research institutes specialized in nutrition and environment, and SMEs motivated by this project (equipment providers and end users).

INNOVATION & DISSEMINATION STRATEGY :

- optimizing nutritional quality of products (cereals...),
- dissemination of results to industry especially SMEs.