Food related science
Topics for mutual interest

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Main areas

- Food safety, risk assassment and risk management
- Strategies and tools to reduce food waste along the whole food chain
- Strategies and tools to make the healthier choice the easier choice
- Enhancing the competiviness of SMEs through improved knowledge transfer, networking, clustering

1.Food safety, risk assessment and risk mangement

1.1 Risk assessment methods at goverment level
   - chemical residues, mycotoxins, heavy metals,
     organic contaminants

1.2 Decision supporting risk assesmnt and modelling
    tools for industry and researchers and tools and
    solutions for food transparency and tracebility
   - microbiological, chemical, shelf life
   - solutions to support food transparency and
     tracebility particularly for non- prepacked, bulk
     products

1.Food safety, risk assessment and risk mangement

1.3 Food safety risk assesssment and risk mangement for
    aquaculture and fishery products
    - fish and shellfish toxins,heavy metals, bioactive
      materials
    - cold chain
    - food transparency, fish traceability
1.4 Elements enhancing the operation of (HACCP based)
    food safety mangement systems
1.4.1 Development and promoting the use of
      standardised reference materials for testing for
      verification
1.4.2 Development and application of rapid testing methods
      for monitoring

1.Food safety, risk assessment and risk mangement

1.4.3 Harmonisation of food safety and quality standards and (labelling requirements?)

2. Strategies and tools to reduce food waste

2.1 Development of advanced concepts and solutions to reduce waste along the food chain with particular focus on intelligent logistics

- Transdisciplinary approach using ICT and manufacturing solutions
- Vegetables and fruits

3. Strategies and tools to make the healthier choice the easier choice

3.1 Solutions and tools to support the choice for healthy
    diet
      - tools to support product development and
        consumer information
      - alternatives to reduce meat consumption
3.2 Understanding cultural differences in motivators and
    barriers of choosing healthier diet. Exploring
    opportunities in using the Chinese gastronomy to
    provide fruit and vegetable based alternatives

4.Enhancing the competiviness of SMEs through improved knowledge transfer, networking, clustering

- Involving the SMEs into research and innovation through networks, clusters, technology platforms
- Improve knowledge transfer
- Collective research

Possible forms and instruments

1.1   Supporting action, collaborative research through joint
       calls, education and training

1.2   Collaborative rearch , joint calls

 1.3 Collaborative research

1.4.1 Training and education

1.4.2 Supporting action

1.4.3 Supporting action

2.1.   Collaborative research , PPP, joint calls

3.1   Collaborative research, joint calls

3.2   Collaborative research

4.   Supporting action

Timescale

1.1 mid-tem, longer term

1.2 short term

1.3 mid term

1.4 mid term

1.5 mid term

1.6 mid term

2.1 short term, mid term

3.1 mid term

3.2 mid term

4.   short term, mid term