Catalogue of Partnering event profiles

"Fork to farm - Food including seafood, health and wellbeing"

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INTRODUCTION OF EVENT

The EU and India, being strategic partners, have renewed their Scientific and Technological Agreement in 2007, as a basis for a continued and intensified cooperation in all fields of research, through the definition of common joint interest and the mutual benefit of access to respective R&D programmes. In the era of rapid globalisation, the EU and India have agreed to significantly increase their science and technology collaboration as underlined at the India-EU Ministerial Science Conference (New Delhi, February 2008). India and the EU conduct research of mutual scientific interest in several fields, and also share the benefits in terms of political and socio economic developments. In this respect, the EU 7TH Framework Programme for Research and Development (FP7) offers an important window of opportunities for S&T partnership, with an already important track record of successful EU-India collaborative research.

As a step forward in EU-India S&T co-operation, the European Commission and the Government of India, Department of Biotechnology have agreed to pool their resources with reciprocal efforts in the areas of food, agriculture and biotechnology research. They recently implemented a coordinated call for EU-India research in the domain of food, health and well-being. In particular, functional foods and the reuse of by products in food processing that were targeted in this cooperation bear the potential of economic growth and putting the economy on a green path towards more sustainability.

The EU-India S&T Cooperation Days 2009 will further contribute to reinforce the EU-India S&T partnership, in various fields of life sciences and biotechnologies research and innovation. A large number of stakeholders from both India and the EU, from public and private sectors, will pave the way for future co-operation via foresight and research policy dialogues, through exchanges of information, networking and mutual training.

The EU-India S&T Cooperation Days will aim at:

1. **Informing** – highlighting the opportunities for cooperation available for European and Indian researchers (FP7 Info Day)
2. **Networking** – providing an opportunity for stakeholders from the EU and India to initiate cooperation in diverse fields of research, and to identify areas of common interest for future collaboration (Networking and Partnering Event)
3. **Training** – encouraging and facilitating participation in EU research, including practical sessions on Framework Programme 7
4. **Research policy analysis and development**- via interactive roundtable discussions to compare respective EU and India research -agendas, -potentials and -needs and to identify possible main lines of mutual interest in view of further collaboration (Round Tables).

EU-India Partnering Event

The afternoon session of 5th of November is dedicated to an EU-India Partnering Event to stimulate networking between EU and Indian researchers, in order to present together projects under FP7 or ERANET (NEW INDIGO) calls.

EUINEC and EBTC are the main responsible projects for the organisation of the EU-India Partnering Event. The session will be divided into three parts:

- Presentations (10 min) by EU senior researchers on opportunities for EU-India cooperation,
- Presentations (10 min) of Indian researchers of their Organisation,
- Face-to-face meetings between the EU researchers and Indian researchers.

The presentations will be done in 4 parallel sessions: focusing on:

- **Sustainable production and management of biological resources from land, forest and aquatic environment**
- **Life sciences, biotechnology and biochemistry for sustainable non-food products and processes**
- **Fork to farm - Food including seafood, health and wellbeing**
- **Health**

The matchmaking will be done through the *EU-India S&T Cooperation Days* website **www.euindiacoop.org**

This event is funded by the Seventh Framework Programme, European Commission

ORGANIZATION INVOLVED IN PARTNERING EVENT

EUINEC - *European Union and India Enhanced Cooperation Framework for Improved Bilateral Dialogue in the Field of Science and Technology*

Funded by the FP7 Capacities programme, EUINEC aims at Improving Scientific and technological cooperation between India and the EU by increasing awareness among Indian and European stakeholders about cooperation opportunities as well as capacity building activities for more successful collaboration. **www.euinec.org**

EBTC - *European Business and Technology Centre*

Co-funded by the EC European Commission Aid Programme and based in New Delhi since March 2008, EBTC provides support services to EU companies and researchers wanting to enter the Indian market, with a focus on technologies related to climate change and sustainable development. The Centre is therefore the reference point for the European scientific and business community who wish to strengthen ties with India, as well as for Indian interested in attain a better understanding of the European Union. Through its Biotech Cluster, EBTC will bring European biotechnology and pharma researchers to take part to the event. **www.ebtc.eu**

New INDIGO - *Initiative for the Development and Integration of Indian and European Research*

Funded by the FP7 Capacities programme, is a consortium of European and Indian S&T organisations involved in promoting research cooperation between Europe and India. It is intended to strengthen the international dimension of the European Research Area (ERA) by providing a networking platform for Indian and European S&T organisations.

BIO CIRCLE - *Creating a CIRCLE by extending the BIO NCP network to Third Countries*

Funded by the FP7 Co-operation programme, aims at fostering S&T co-operation between the EU and Third Countries, including India, in the area of Food, Agriculture, Fisheries and Biotechnologies

This event is funded by the Seventh Framework Programme, European Commission

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SECTION FORK TO FARM

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- FOOD INCLUDING SEAFOOD, HEALTH AND WELLBEING –

PROFILE	
Estonia	
Areas of activity	Functional foods, human microbiota, pro- and prebiotics, lipid metabolism, inflammation, oxidative stress, endothelial dysfunctionality, clinical trials, metabolomics, legumes ensiling, milk coagulation, genetic markers, breeding programme, PUFA, reological properties of dairy products, natural antioxidants.
ORGANISATION	
Name	*Bio-Competence Centre of Healthy Dairy Products*
Type	SME ene.tammsaar@emu.ee
Short description	The Bio-Competence Centre of Healthy Dairy Products (CC) is a private company, established by Estonian companies and universities with the main goal to study the possibilities of biotechnological improvement of milk production and biotechnological processing of milk, dairy products as well as milk-based products, with additional bioquality, through co-operation with Universities and Enterprises. The implementation of results of planned research helps to increase the innovativity and competitiveness of the Estonian dairy industry and the entire Estonian food industry.
PROJECT	
Research project	***The focus of the CC is to enhance industry's competitiveness and profitability through innovative solutions, encompassing the whole chain (feed industry, dairy breeding and nutrition, dairy technology, human nutrition and medicine) of the production of healthy added-value milk and dairy products***
Short description	The development area in cattle breeding and nutrition is focused on producing milk and dairy products with added value (especially/including health) from robust healthy animals. The objective of the development area is to promote biotechnological properties of milk, foster human health and increase profitability of the dairy sector through the creation of strategies to produce compositionally designed milk and dairy products. The development area is focused on the development of research-based functional dairy foods (FF) aimed at reducing risk for cardiovascular diseases (CVD) and recurrent inflammatory diseases and the establishment of innovative biotechnological platforms for enterprises.
Expertise offered	The uniqueness of the CC and the basis for creating added value lies in enfolding the efforts of cattle breeders and geneticists, animal feeding scientists, microbiologists, milk technologists, nutritionists, human biochemists, and clinicians and covering the entire chain starting from feed industry and cattle breeding up to making healthy dairy products. In the CC the principle "from fork to farm" is fully in force - the principal motivating force for the CC is the customers' demand for safe and healthy food.

PROFILE

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Italy	
ORGANISATION	
Name	ITALIA PEGASUS INSTITUTE SPA
Type	SME l.giovannetti@italiapegasusinstitute.com
Short description	Services, projects, supply & innovation in the agrozootechnical chain with particular reference to the animal chain food productions.

PROFILE	
Netherlands	
Areas of activity	Dairy science and technology, profitable processing, sustainability, safety, dairy processing, food beverage and ingredient development.
ORGANISATION	
Name	**NIZO food research**
Type	Research Center koos.oosterhaven@nizo.nl
Short description	NIZO food research is one of the most advanced, independent contract research companies in the world. Our 200 employees successfully assists food and ingredient companies to be more profitable by developing and applying competitive technologies for: * new product benefits (flavour, texture, health) * low cost alternatives for product formulations or processing * supporting responsibility (food safety & quality, sustainable processing, health claims).
PROJECT	
Research project	***Profitable dairy processing***
Short description	NIZO food research is able to cooperate with companies in India in e.g. dairy product development, profiitable processing, using EU safety and sustainability standards, starter culture development, strain selection.
Expertise offered	Dairy science and technology, fermentation expertise, starter cultures
Requested partner expertise	companies aiming at developing products with EU standards and/or consumer appreciation.

PROFILE

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Belgium	
ORGANISATION	
Name	University of Louvain - Institute of Life Sciences
Type	University marc.boutry@uclouvain.be
Short description	Research in molecular and cellular biology as well as in physiology (plants, animals and microorganisms) Plant response to abiotic and biotic stress, Biotechnology, proteomics
PROJECT	
Research project	***Caracterisation of pleiotropic drug resistance transporters involved in abiotic and biotic stress response***
Short description	We are characterizing various ABC transporters belonging to the ATP Binding Cassette (ABC) family. Some of them are expressed in the root epidermis and involved in the response to iron deficiency. Others are expressed in trochomes and roots and are involved in the biotic stress response by transporting out of the trichomes or the root epidermis secondary metabolites that are toxic for pathogens.
Expertise offered	Molecular and cell biology techniques, plant transformation, proteomics and mass spectrometry analysis

PROFILE

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Spain	**Jose Antonio Ballester Comas**
	fecoam@fecoam.es
	MANAGER
Areas of activity	AGRICULTURE, ENVIRONMENT
ORGANISATION	
Name	FECOAM - Federation of Agricultural Cooperatives of Murcia
Department	EUROPEAN PROJECTS
Short description	FECOAM is a non-profit organization providing all kind of services to the Agricultural Sector in the Region of Murcia, Spain. Activity goes from technical, legal and laboural advisory, education and training, environmental and quality consultancy, european projects management, etc.
PROJECT	
Short description	ANY RELATED TO R&D FOR AGRICULTURE, TECHNOLOGY TRANSFER, EDUCATION AND TRAINING, TICS FOR AGRICULTURE OR ENVIRONMENT
Expertise offered	Technical, legal and laboural advisory, education and training, environmental and quality consultancy, european projects management, etc.
Requested partner expertise	PROJECT COORDINATOR

PROFILE	
Italy	**Prof. Bruno Biavati**
	bruno.biavati@unibo.it
	Full Professor
Areas of activity	Probiotics, prebiotics, functional compounds, functional foods
ORGANISATION	
Name	DiSTA, University of Bologna-Alma mater studio rum
Type	University
Department	Department of Agroenvironmental Science and Technology
Short description	The University of Bologna, Alma Mater Studiorum (UNIBO, http://www.unibo.it), was founded in 1088 and is considered to be the oldest university in Western Europe. It accounts for nearly 100,000 enrolled students, 23 faculties, 69 departments, about 3,000 academics and 3,000 administrative staff. At UNIBO research activities are promoted and coordinated by departments autonomously. The UNIBO research group interested in this inititive is formed by 15 researchers working in the Department of Agroenvironmental Science and Technology (DiSTA), Agricultural Faculty. The major research areas of DiSTA involved in the project regards: i) the ecology of gastrointestinal microflora, probiotics and prebiotics, natural

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	antimicrobial substances, microbial taxonomy and physiology (Microbiology area, leader Prof. Bruno Biavati). The Microbiology area can offer a wide range of different probiotics cultures included in a microbial collection, named BUSCoB (Bologna University Scardovi Collection of Bifidobacteria). ii) primary (biomass) production of crops and spontaneous species; physical and chemical factors which can modulate the production of bioactive compounds in crops and food plants; study of physiological and molecular mechanisms undergoing plant expression of secondary metabolites (Agronomy Area, leader Prof. Giovanni Dinelli)
PROJECT	
Research project	***Cereal functional compounds and relationships with intestinal microbiota***
Short description	Several studies have permitted to underline the potentialities of durum wheat as functional food. Within the different classes of phytochemicals contained in wheat whole grains a particular interest has emerged for prebiotic fibers and anti-oxidants due to their proved benefits for human health. The prebiotic fibers are mainly formed by the soluble fractions of total fiber and include arabinoxylans, resistant starch and beta-glucans. In the vast class of anti-oxidants secondary metabolites such as phenolic acids, flavonoids, tocopherols, tocotrienols, and primary metabolites such as carotenoids are included. Although in the last decade numerous studies have been carried out with the main aim to complete the chemical characterization of wheat functional compounds, the available information are rather deficient for other aspects. In particular, in literature few data are available on the variation of functional compound (prebiotic fibers and anti-oxidants) content as a function of the genotype (old and modern varieties), the applied agronomic approaches (nitrogen fertilization, grain maturity at the harvest) and the environmental conditions during the crop life-cycle. Another important aspect, not completely investigated in literature, is the interaction between the intestinal microbiota and the different wheat functional components (prebiotic fibers and bioactive compounds). An increasing interest is arising on the possibility to tune and/or to maintain the equilibrium of intestinal microbiota through the daily consumption of foods (i.e. bread and pasta) containing high levels of prebiotic fibers such as resistant starch, beta-glucans and arabinoxylans. Recent investigations have evidenced that bifidobacteria and lactobacilli play an important role for the metabolism of isoflavones and other bioactive compounds of soybean. However, relatively few data are available in literature on the role of intestinal microbiota in relation to the metabolism of wheat bioactive compounds and on the tight relationships among their bioavailability, the ingestion of prebiotic fibers and the health status of colon microflora. The aim of the present project is to characterize the main functional fractions, with particular emphasis on prebiotic fibers and anti-oxidants, of five durum wheat genotypes: two modern cultivars (Svevo and Claudio), two old varieties (Senatore Cappelli, Urria) and one accession of T. turgidum subsp. turanicum, to which Kamut®, sharing the same genome set of durum wheat (genome AABB), belongs. The five genotypes will be grown in two locations according to two different levels of nitrogen fertilization. In addition, the grain will be sampled at different maturity (milky-, waxy- and fully-ripe stages). With the aim to characterize the caryopses harvested in field trials a metabolomic analyses will be carried out. Besides the characterization of functional compounds of whole grain, with particular emphasis on prebiotic fibers (resistant-starch, beta-glucans, arabinoxylans) and anti-oxidants (phenolic acids, flavonoids, tocopherols, tocotrienols, carotenoids), the analyses will permit to: i) define the role of environmental conditions and applied agro-technique on functional compound content of seeds; ii) evidence differences between old and modern wheat cultivars; iii) identify interactions among genotypes, environment and

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	agro-technique influencing the quali-quantitative content of phytochemicals. The present research is also aimed at: i) determining the effect of transformation processes on the content of functional compounds in end-products (i.e. bread and pasta); ii) determining the glucosidase activity of intestinal microbiota and its growth response to the stimulation induced by wheat prebiotic fibers (by using bifidobacteria and lactobacilli as model systems); iii) evaluating the interaction between prebiotic fibers and anti-oxidants of wheat flour and end-products (i.e. bread and pasta) with selected microorganisms (bifidobacteria and lactobacilli), with particular emphasis on the release of bioactive compounds as bioavailable molecules (i.e. aglycone flavonoids) and the degradation of gliadins.
Expertise offered	1. Characterisation of functional compounds in whole grains with emphasis on prebiotic fibers (resistant starch, beta-glucans, arabinoxylans) and antioxidants (flavonoids, phenolic acids, tocopherols, tocotrienols, carotenoids) 2. Study of the interaction genotype-environment-agrotechnique on the quali-quantitative content of whole grains as concerns prebiotic fibers and antioxidants; 3. Effect of the transformation processes on the functional compound content of end-products (pasta and/or bread); 4. Evaluation of the glucosidase activity of the intestinal microflora and its response to wheat prebiotic fibers; 5. Study of the relationship among prebiotic components and antioxidants of flours and end-products with selected microorganisms.
Requested partner expertise	Selection of Indian cereal genotypes and qualitative and quantitative characterization of the functional compounds present. The aim is to extent the study conducted in Italy to traditional cereal varieties present in India.

PROFILE	
Romania	**Richard Boqué**
	ricard.boque@urv.cat
	Associate Professor
Areas of activity	Multivariate data analysis, pattern recognition techniques, classification methods for food characterization and authentication
ORGANISATION	
Name	Rovira i Virgili University
Type	University
Department	Analytical Chemistry and Organic Chemistry
Short description	The Rovira i Virgili University (URV) is a higher education public institution that is at the service of a dynamic region in the south of Catalonia. The University is committed to the process of convergence towards the European Areas of Higher Education and Research. It has about ten thousand students and thousand academic staff. It offers 47 BSc degrees, 40 Master programmes (with 836 students) and 21 Doctoral programmes (with 287 PhD students). The number of thesis defended last year was 79. In R+D+I the different reasearch groups at the University are involved in 87 research projects, 10 of which are European projects. In 2008, a

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	total of 587 papers ISI were published. URV is the fourth Spanish (and the third Catalan) university in publications per member of teaching staff and it is visible (excellent) in 4 ESI areas: Chemistry, Chemical Engineering, Clinical Medicine and Agricultural Sciences.
PROJECT	
Research project	***Establishment of specifications of origin and quality for food commodities***
Short description	The project aims at characterize different food commodities based on their chemical, instrumental and sensory profiles. Both producers and consumers are very much concerned about the quality and authenticity of foodstuffs, and the prevention of counterfeits. But quality and authenticity (origin) are multivariate properties by nature, and no single measurement can provide a definitive answer. So, multivariate specifications for a given commodity have to be defined, that is, a category (or class) in which both producers and consumers have confidence that the product belongs to. This is only possible if different chemical (i.e. isotopic data or content in trace elements), instrumental (NIR, FT-IR, NMR or MS) and sensory measurements are combined (fused).
Expertise offered	Development of specifications based on data fusion using different multivariate classification methods, such as DPLS (discriminant partial least squares) or SIMCA. Development of probabilistic methods of classification, that is, methods that provide the reliability (uncertainty) of the classification.
Requested partner expertise	We would require good experimental data, especially from isotopic analysis, trace element analysis and image analysis. Data from trained sensory pannels would also be very welcome.
PROFILE	
Belgium	**Prof. Mia Eeckhout**
	mia.eeckhout@hogent.be
	President of the department Food science and technology
Areas of activity	food, animal feed, safety, animal food products
ORGANISATION	
Name	University college Ghent
Type	University
Department	Faculty of Biosciences and landscape architecture
Short description	University College Ghent (Hogeschool Gent) HoGent is an Institute of higher education delivering Bachelor and Master degrees. With more than 15.000 students and 2000 staff members it is the largest University college of Belgium. One of the faculties is the Faculty of Biosciences and Landscape Architecture which can count on a strong research tradition in the area of agriculture and agro-food industries. Rsearch area are: crop science and crop protection, animal production, food safety and quality, dough rheology, dairy technology and applied microbiology, applied mycology, biotechnology

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PROFILE	
Spain	**Sara Castello**
	scastello@ainia.es
	European Projects Manager
ORGANISATION	
Name	Ainia technological centre
Type	Research Center
Short description	Ainia is a technological research centre focused in the agro-food sector and related industries. Now it associates more than 1100 companies. ainia's mission is to "actively take part in the attainment of excellence of companies through innovation, by anticipating society's requirements, formed as a professional organisation which is acknowledged as a qualified and committed collaborator". The aim of the centre is to promote research and technological development in the agro-food sector, to increase the quality of production, improve competitiveness and promote modernisation and diversification in the agro-food industries, this being achieved by rendering service to its members, through the execution of scientific research projects and public or private technological development. Ainia staff is composed by more than 190 people (most of them with a University degree). We have 7 subsidiaries around Spain, 16 pilot plants and five different laboratories (analytical, biochemical and sensorial).
PROJECT	
Expertise offered	Nutrition and health (Identification and improvement of the nutritional properties of food and diet; Study of the physiological effects of functional ingredients; Characterization of eating habits) Biotechnology (Obtaining active ingredients; Study of biochemical mechanisms that modify food products; Biotechnological processes with an effect on the degradation of contaminating residues) Quality and food safety (New products development; Sensorial analysis; Development of fast evaluation systems for food contaminants (biosensors); New advanced industrial cleaning techniques based on the use of ozone; Fine tuning of new analytical techniques (chemical and bioassays); New traceability systems). Design and industrial production (Extraction of natural extracts with super critical fluids; Food packaging; New productive techniques; New systems and preservation processes: ionising radiation, freeze drying, etc) Electronics and communications (Development of artificial vision systems; Multispectral vision systems ; Fast, non-destructive measurement Systems). Materials (Development and optimisation of packaging; Evaluation of the applicability of new materials; Minimization of residues at source using a global design strategy). Sustainability and environment (Substitution of treatments with an environmental impact by use of ozone; Environmental optimisation using residues, minimization of

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	chemical treatment, etc; Sustainable production systems and the use of agro-industrial biogas, including the use of systems that produce microalgae as a source of renewable biomass) Nanotechnology and nanoscience (Nanostructured coatings; Product design; relating composition, structure, process and properties; Multidimensional separation techniques in capillary systems and microchips).

PROFILE	
Sweden	**Prof. Paresh Dutta**
	Paresh.Dutta@lmv.slu.se
	Professor and Head of the Food Chemistry Division at the Department of Food Science
Areas of activity	Food lipids, lipid oxidation, frying oils, cholesterol, phytosterols, fat solube antioxidants, tocopherols
ORGANISATION	
Name	Swedish University of Agricultural Sciences, SLU
Type	University
Department	Department of Food Science
Short description	The reseach in Food Science is divided into: Meat and fish quality; Food chemistry; Dairy science and Plant product science. The department is responsible for undergraduate- and post-graduate studies in food science focusing on meat and fish quality, food chemistry, dairy science and plant products.
PROJECT	
Research project	***Research on food lipids in general, lipid oxidation, cholesterol and phytosterol oxidation, antioxidants and relevant analytical issues***
Short description	Two main research areas are; diacylglycerol oil and structured lipids
Expertise offered	Lipid chemistry, cholesterol and phytosterol oxidation, antioxidants and lipid analytics
Requested partner expertise	In addition to my own areas, I would like to collaborate with research group having expertise in biological studies with foods designed for health benefits

PROFILE

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ITALY	**Prof. Corrado FANELLI**
	corrado.fanelli@uniroma1.it
	Full Professor in Plant Pathology
Areas of activity	Mycotoxins, bioactive compounds, feed quality, food quality, medicinal mushrooms
ORGANISATION	
Name	University Roma Sapienza
Type	University
Department	Plant Biology
Short Description	The Plant Biology Dept grouped different field of research in plant biology as Physiology, Pathology and Biochemistry of Plants and Fungi. Prof. C. Fanelli group that has almost 30 years international experience in mycotoxin formation processes and a profound knowledge of the biology of mycotoxigenic fungi. The great experience in mycotoxins of the group of Prof. Fanelli are fully demonstrated by more than 110 publications, 120 congress participations (50 of which as invited speaker) and several EC projects financed in mycotoxins research.
PROJECT	
Research project	***SAfeFEedbyBIOactiveCompounds***
Short description	The attainment of high quality food commodities is a societal requirement and a difficult challenge. Quality loss is due not only to spoilage but also to the ability by different microrganisms to produce toxins and furthermore the presence in feeds of materials like lignin and cellulose polymers can make the feed recalcitrant to the animal digestion. In order to prevent contamination in feed and, as a consequence, in food of animal origin, we propose the use of extracts from some edible mushrooms with medicinal properties (Lentinula edodes, Trametes versicolor) and of other biocontrol agents (such as lactobacillia) to treat feed commodities and feed. Furthermore a mixed composition of different cell wall degrading and hydrolysing enzymes can lead to a better feed digestibility and the feed enrichment with oligosaccharides of plant and fungal origin with prebiotic properties for improving the animal wellbeing. Moreover, these biocontrol agents and bioactive compounds have the established property to enhance the efficiency of the immune system in mammals and thus to prevent infectious diseases and carcinogenesis.
Expertise offered	The activities of our group are focused on four main aspects: 1. mycotoxin detection in complex matrix 2. mycotoxigenic fungi detection in complex matrix 3. mycotoxin prevention 4. mycotoxigenic fungi molecular and physiological characterisation 5. bioactive copounds production and characterisation
Requested partner expertise	– Animal husbandry and animal physiology. – Fermentative processes and feed formulation. – Food quality control with particular regard to microbiological aspects – Human trials of food obtained by using safebio

PROFILE

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Italy	**Roberto Fanelli**
	fanelli@marionegri.it
	Department Head
Areas of activity	food contaminants, toxicology, risk assessment, proteomics, metabolomics, cancer, neurodegenerative diseases, QSAR, high resolution mass spectrometry, sewage epidemiology od drug abuse,
ORGANISATION	
Name	**Mario Negri Institute of Pharmacological Research**
Type	Research Center
Department	Environmental Health Sciences
Short description	The Mario Negri Institute for Pharmacological Research is a not-for-profit biomedical research organization. It was founded in 1961, and started work in Milan on 1 February 1963. There are now research units in Bergamo, at Ranica – near Bergamo – and at Santa Maria Imbaro, near Chieti. The Institute's main aim is to help defend human health and life. To achieve this goal, we need a fuller understanding of the innermost workings of living organisms; we need to know why diseases arise, and what happens inside an organism when foreign substances enter it. The Institute's research programs therefore span from the molecular level to the whole human being, and the findings help build up the basis for developing new drugs, and making existing ones more effective. The main research headings are the battle against cancer, nervous and mental illnesses, cardiovascular and kidney diseases, rare diseases and the toxic effects of environmental contaminants, mother and child's health. The Institute is also involved in research on pain relief and drug addiction. Parallel to its biomedical investigations, the Mario Negri Institute runs training schemes for laboratory technicians and graduate researchers. It takes part in a range of initiatives to communicate information in biomedicine, on a general level and with the specific aims of improving health care practice, and encouraging more rational use of drugs.
PROJECT	
Research project	***Identification of biomarkers and novel therapeutical targets for cancer and neurodegenerative diseases.***
Short description	Focus of the project is to set up collaborations aimed at the identification of novel early markers of disease and/or therapeutic targets candidates. The project needs bridging together research groups having expertises in relevant cellular and animals models of target diseases and groups having good expertise in metabolomics and proteomics possessing the necessary modern analytical technological platforms.
Expertise offered	We have recently set up a proteomics/metabolomics/bioinformatics technological platform, mass spectrometry based, which can describe and identify deranged pathways in cellular and animal models of cancer and neurodegeneration.
Requested partner expertise	We are looking for partners interested in studying in depth specific and relevant cellular and animal models of disease.
PROFILE	

This event is funded by the Seventh Framework Programme, European Commission

Spain	**Vicente Felipo**
	vfelipo@cipf.es
	Head, Laboratory of Neurobiology
Areas of activity	Neurobiology, neurotoxicity, neuropathology, behaviour, cognitive function, motor activity, motor coordination, circadian rhyths, molecular mechanisms, signal transduction, developmental exposure; hepatic encephalopathy, hyperammonemia, liver cirrhosis, environmental contaminants, food contaminants, effects on brain development
ORGANISATION	
Name	Fundacion CV Centro de Investigacion Principe Felipe
Type	Research Center
Department	Laboratory of Neurobiology
Short description	Is a private Foundation, without commercial interests, suppoerted by the Valencian Government to perform Research in Biomedicine and regenerative medicine
PROJECT	
Research project	***Molecular mechanisms of cognitive, motor and circadian rhythms alterations in rat models of pathological situations (hepatic encephalopathy, hyperammonemia, etc) and following (developmental) exposure to food or environmental contaminants***
Short description	Using animal models of chronic hepatic encephalopathy, we are studying the mechanisms responsible for the neurological alterations in patients with hepatic encephalopathy i.e.impairment of cognitive and intellectual function, as well as alterations in motor activity and coordination and in the sleep-waking cycle. Once we have identifi ed the molecular alteration responsible for the neurological alteration, we try to restore normal cerebral function through pharmacological treatments. The studies performed have allowed us to 1) prevent death induced by acute ammonia intoxication; 2) prevent or delay death in rats with acute liver failure; 3) restore learning ability and, 4) reverse hypokinesia in these rats. We have shown that rats with liver failure suffer neuroinfl ammation which contributes to cognitive and motor impairment. We are studying the mechanisms leading to neuroinfl ammation and how this leads to cognitive and motor impairment. We have shown that acute liver failure leads to activation of NMDA receptors in brain. We have been able to increase the survival time and rate in rats with acute liver failure by blocking NMDA receptors. We are also studying the effects on brain development of neurotoxic compounds present in the environment and in the food chain, such as mercury or PCBs (polychlorinated biphenyls). We have found, in animal models, that ingestion of food containing these contaminants by female rats leads, when their pups are adult, to impaired cognitive function and altered motor activity and coordination. We are studying the mechanisms responsible for these neurological alterations.
Expertise offered	We are studying the molecular bases of the neurological alterations in hepatic encephalopathy and other patological situations or following exposure to food or environmental contaminants. The aim is, once identified these mechanisms, to design treatments to reverse the neurological alterations. Main neurological alterations studied are the impairment in intellectual and cognitive function, motor activity and coordination or in circadian rhythms. We study in animal models of the above pathological situations the molecular

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mechanisms by which cerebral function is impaired and leads to alterations in learning ability or motor function. We analyze signal transduction and neurotransmission in different brain areas in vivo by microdialysis in freely moving rats. To study in more detail the molecular mechanisms of the alterations we also use ex-vivo models: slices from hippocampus, cerebellum, striatum and cerebral cortex from the above animal models. We also use cellular models: primary cultures of neurons and astrocytes from different brain areas. Once identified the possible mechanisms responsible for the neurological alterations, we design treatments to reverse them. We assess in the animal models if these treatments restore learning and/or memory or motor fucntion or coordination. We analyze in the ex-vivo models and in the cultures the effects of the treatments at the molecular level. In these studies we use different types of technologies.

Learning and memory tests: We perform different types of learning and memory tests in rats. To this impairment seem to contribute a reduced function of the ionotropic glutamate receptors AMPA and NMDA under basal conditions and an impaired transport of these receptors to the synaptic membrane after tetanic stimulation, which, in turn, seems to be due to altered modulation of these ionotropic receptors by phosphorylation. We are studying the function of these ionotropic receptors and of GABA A receptors in hippocampal slices of the models by electrophysiological techniques: excitatory post-synaptic potentials and ionic currents (by patch-clamp). We also analyze the subcellular localization of the receptors (by cell fractionation-immunoblotting and by immunofluorescence) as well as the phosphorylation of these receptors in residues that modulate their transport and activity (using specific antibodies and immunoblotting). We analyze the mechanisms modulating this phosphorylation (protein kinases and phosphatases, signal transduction pathways) by using specific inhibitors or activators of the corresponding proteins. We also analyze how these treatments affect localization of the receptors and the magnitude and maintenance of LTP. We study the alterations in all these processes in the above animal models of hepatic encephalopathy. The final aim is to identify molecular mechanisms to restore LTP and, on these bases, to design and evaluate similar treatments to restore learning and memory in the rat models.

We also analyze, using similar technologies, the function of the ionotropic receptors in other brain areas (cerebellum, cortex, striatum) and in primary cultures of neurons.

2. Evaluation and testing of neuroprotective compounds that prevent neuronal degeneration and death induced by excessive activation of NMDA receptors.

We test the neuroprotective effects of compounds against excitotoxicity-induced neuronal death in primary cultures of cerebellar neurons. We analyze the molecular mechanisms involved. We also assess the protective effects of the compounds in rats in vivo in animal models of excitotoxicity (brain ischemia, acute ammonia intoxication). We analyze the effects on induction of apoptosis and on neurological alterations and death-survival of rats.

We are also using other methodologies (immunohistochemistry, immunoblot, magnetic resonance, etc) in animal models

We also perform studies in human patients in collaboration with different Hospitals

PROFILE

This event is funded by the Seventh Framework Programme, European Commission

Spain	**Jose M Gil**
	chema.gil@upc.edu
	Director
Areas of activity	Rural Development , Economics of Biotechnology
ORGANISATION	
Name	Centro de Investigacion en Economia y Desarrollo Agroalimentarios-UPC-IRATA (CREDA)
Type	Research Center
Short description	The Center for Agro-food Economy and Development (CREDA-UPC-IRTA) is a private Foundation created by the UPC (Universitat Politècnica de Catalunya / Catalonia Polytechnic University), and IRTA (Institut de Recerca i Tecnologia Agroalimentàries / Institute for Food and Agricultural Research and Technology) in 2005, with the aim to unify efforts and strengthen R&D capabilities and studies in the field of the agro-food economy in Catalonia, and to make these capabilities available to government and to the different administrations and the sector, in general. Its main objective is to promote research works and to give technical assistance service in the fields of social economy and sciences applied to the agro-food sector, as well as that of contributing to the rural development of our society and to a better understanding of the complex relations which unite the agro-food sector with the territory and with the natural environment in which it develops its activity.
PROJECT	
Research project	***The use of agricultural biotechnologies as a development tool: the impact of GMOs cultivation on small-holder farmers in India***
Short description	The purpose of this project is to investigate the potential for agricultural biotechnology to be used as a tool of social and economic development in the context of rural India. The research will progress in two directions: on one hand it will analyse current biotechnology projects aiming to produce economic development in the rural areas considering the way projects address/or fail to address all the variables influencing the realities of the poor. On the other hand, the research will look at the impact of the commercial application of biotechnology on the rural structure and specifically on small-holder farmers. We propose to undertake an objective study analysing the reciprocity of two aspects, biotechnology application and poverty reduction, through the lens of socio-economic considerations. Beyond blanket statements of support or opposition, this research strategy will contribute to identifying criteria by which scientific-technical progress and the introduction of modern production methods, including economic support (credit, information, input and output markets), could integrate with the needs and traditions of long-standing rural societies.
Expertise offered	Ability to deal with economic models related to farm economics. Expertise on issues related to adoption of food technologies, economics of biotecnology international coorperation and development studies. Expertise on analytical tools (econometrics and mathematical programming). Experience in working in multidisciplinary work teams (bot at European and International levels)
Requested partner expertise	Co-opeartion to realise a socio-economic analysis of the impact of GM cultivation on small-holder farmers in rural India.

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PROFILE	
Croatia	**Juraj Grizelj**
	jgrizelj@yahoo.com , jgrizelj@vef.hr
	researcher
Areas of activity	small ruminant reproduction, non hormonal and hormonal reproduction protocols approach, sustainable (organic) small ruminant production, small ruminant assisted reproduction procedures (in vivo and in vitro production of small ruminant embryos, ovum pick up, cryopreservation, ultrasound assessment of ovaries, (semi)laparoscopic transfer)
ORGANISATION	
Name	Faculty of Veterinary Medicine University of Zagreb
Type	University
Department	Clinic for obstetrics and reproduction
Short description	The specific expertise of Laboratory for assisted reproduction, Clinic for obstetrics and reproduction is oriented toward researches covering (small) ruminant reproduction, sustainable (small) ruminant production and health systems, udder health, seasonality of reproduction, intensive and extensive farming, controlled reproduction and breeding improvement programmes, ram/buck fertility and breeding activity, physiology and endocrinology of reproduction and assisted reproduction procedures and protocols.
PROJECT	
Research project	***Optimization of superovulation and cryopreservation of goat embryos***
Short description	testing and optimizing the hormonal superovulation protocols, influence of dominant follicle presence on superovulation, slow freezing and vitrification of in vivo produced goat embryos, laparoscopic embryotransfer
Expertise offered	in vivo and in vitro production of small ruminant embryos, ovum pick up, cryopreservation, ultrasound assessment of ovaries, (semi)laparoscopic transfer
Requested partner expertise	gene expression, endometrium transcriptome analysis, ram semen cryopreservation, early pregnancy recognition, embryo-maternal interactions

PROFILE	
Poland	**Dariusz Gruszfeld**
	d.gruszfeld@czd.pl
	NICU Head
Areas of activity	nutritional programming, neonatal intensive care, childhood obesity
ORGANISATION	
Name	Children's Memeorial Health Institute
Type	Reseacrh Center

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Department	Neonatal Dpt & NICU
Short description	The largest pediatric hospital in Poland, the referal center. Except treatment of patients research is the other important part of its activity.
PROJECT	
Research project	***EARNEST - Early nutrition programming***
Short description	Study of influence of early nutrition (protein, LCPUFA, micro a nd macronutrients) on different aspect of future/adult life
Expertise offered	anthropometry measurements, laboratory measurements
Requested partner expertise	experience in the field of nutritional programming

PROFILE	
ITALY	**Prof. Maria Elisabetta GUERZONI**
	elisabetta.guerzoni@unibo.it
	Full Professor
Areas of activity	Food Microbiology. Charaterization of microbial strains for industrial fermentation, conversion processes and food fermentation. Optimization of food formulation and technological processes. Row material and food by products conversion and exploitation .
ORGANISATION	
Name	University of Bologna
Type	University
Department	Department of Food Science (DSA)
PROJECT	
Research project	***Biotechnological conversion of byproducts of plant origin in to novel foods with improved, functional and nutritional properties.***
Short description	The project intend to transforms byproducts of the food industry, and namely fruit and cereal by product in to novel foods differentiated in terms of sensorial and textural properties and characterized and valuable functional attitudes due to the enrichment in polyphenols, vitamins, aminoacids, fibers and microbial metabolites. New low cost technologies will be used to give rise more stable products with extended durability. A microbiological and chemical risk assessment will be performed in order to assure the consumer safety.

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Expertise offered	Expertise in management in fermentation process and activity of microbial starter, expertise in the extraction separation and analysis of molecules and macromolecules, expertise in predictive microbiology and data modeling, expertise in non/thermal technologies
Requested partner expertise	Expertise in plant production and physiology. Expertise in the row material and byproduct composition.

PROFILE	
INDIA	**Dr Ashok GULATI**
	a.gulati@cgiar.org
	DIRECTOR IN ASIA
Areas of activity	Agriculture Trade, Agri-business, Food Security
ORGANISATION	
Name	INTERNATIONAL FOOD POLICY RESEARCH INSTITUTE
Type	Research Center
Short description	The International Food Policy Research Institute (IFPRI) seeks sustainable solutions for ending hunger and poverty. IFPRI is one of 15 centers supported by the Consultative Group on International Agricultural Research (CGIAR), an alliance of 64 governments, private foundations, and international and regional organizations.
PROJECT	
Research project	***TAPSIM – Trade, Agricultural Policies and Structural Changes in India's Agrifood System; Implications for National and Global Markets.***
Short description	The objective of the project is to study the impacts of domestic structural changes and trade agreements of India with the European Commission. The project will trace the overall macroeconomic and trade policies in India since 1980. The trends in Indian agricultural trade will be studied and issues related to comparative advantage of India over other countries in agricultural commodities will be reviewed. The study will identify the key processes of change and its impact on the Agrifood sector of India. Modeling tools will be developed for value chain analysis, analysis of demand for and supply of agricultural commodities, and forecasting the impact of policies on future developments of agriculture in India till 2020, 2025 and 2030. The findings will be eventually disseminated within the research and policy makers and key stakeholders in the Agrifood sector, both in India and the EU.
Expertise offered	Trade Specialist and Development of Value Chains in High Value Agriculture
Requested partner expertise	Agri-business(mainstreaming small holders in value chains) and Trade Issues.

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PROFILE	
Switzerland	**Adrian Härri**
	mailbox@biolytix.ch
	CEO
Areas of activity	GMO, Allergene, Species Identification, Microbiological testing, Genotyping, Gene Expression Studies, Veterinarian Diagnostics
ORGANISATION	
Name	Biolytix AG
Type	SME
Department	Molecular and microbiological analyses
Short description	Biolytix AG was founded in 1998 and is domiciled in Witterswil (Switzerland), twelve kilometers south-west of Basle. The team as well as the areas of services have steadily been expanded ever since the formation of the company. Biolytix now offers a wide array of services with the aspiration to always satisfy the expectations of our customers in a reliable and confidential manner. This goal can only be achieved with our highly skilled, experienced and motivated team. Biolytix AG is specialized in molecular and microbiological analyses. Biolytix has a very strong quality management and is accredited according to ISO 17025 since 2004. Our laboratory in Witterswil has analyzed over half a million samples in the past ten years. Our Services: Molecular Biological Analyses: • Affymetrix GeneChip analyses • Detection of GMO in animal feed, food and tobacco • Detection of allergens in food • Animal species identification • Establishment and validation of assays • Detection of bacteria, fungi and viruses • Wine analyses • Genotyping of transgenic mice • Gene expression studies • Distribution of PCR-Kits • Tick Test (www.zeckentest.ch) • Consulting Microbiological Analyses: • Detection of bacteria, fungi and viruses in food and water • Hygiene inspection of businesses and production facilities • Veterinary diagnostics • Drinking water analyses • Consulting
PROJECT	
Research project	***Detection of GMO's and Microorganisms in Food, Feed, Trinking Water and Animals.***

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Short description	Study of new varieties of pathogens (e.g. yersinia spp.) and zoonoses. Development of new detection systems for the detection and quantification of pathogens.
Expertise offered	PCR, real-time PCR, ELISA, Chip Technology, Microbiology, Sequencing and MALDI-TOF
Requested partner expertise	Profound knowledge about the GMO situation in India. Knowledge about epidemiological data on the continent. Expertise in the characterization of new varieties of pathogens.

PROFILE	
Macedonia	**Prof. Vlatko lieski**
	vilieski@fvm.ukim.edu.mk
ORGANISATION	
Name	University St Cyril and methodius Skopje
Type	University
Department	Functional morphology
PROJECT	
Research project	***ECONWELFARE***
Short description	Econ Welfare is a European research project aiming to provide suggestions for national and European policy makers to further improve farm animal welfare. In collaboration with stakeholder groups it collates and investigates policy options and their impacts on the livestock production chain, the animal and European society

PROFILE	
Bulgaria	**Dr. Sonya Ivanova-Peneva**
	ivanovapeneva@yahoo.com
Areas of activity	indigenous breeds, organic farming, presigion livestock farming, pigs, ammonia emissions, nutrient losses N,P,K, herbs, swine nitrition, swine management, traditional products, meat quality, fatty acids composition, pig's technology and behavoiur, free range pigs, water quality, breeding programme
ORGANISATION	
Name	Agricultural Institute
Type	Research Center
Department	Livestock breeding
Short description	research institute with main activities in: 1. genetic and selection, reproduction, nutrition and breeding technologies of pigs, buffalos, ships and dairy cows, as well as indigenous breeds, livestock environment, welfare; 2. biology, selection and plant protection of sugar and fodder beet and sorgum, agrotechnology, tissue cultivation of herbs and exotic plants.
PROJECT	

This event is funded by the Seventh Framework Programme, European Commission

Research project	***Use of herbs in animal nutrition for safety and sustainable production***
Short description	Recently public attention was drawn to the risk of bacterial resistance to antibiotics and the potential harm to both human and animal health. The European Commission already has suspended the use of several major antibiotics as animal feedstuffs after 1.01.2006. Alternative feeding strategies have to be applied according to new public perceptions and demands for healthy foods and health production methods. Herbs have been widely used as alternative therapies in medicine, and certain herbs have been found to enhance anti-microbial activity, have anti-viral and anti-oxidative properties and are said to stimulate endocrine and immune system. They promote a higher metabolic and immune status within the animal as well as enhancing animal welfare and prevention of some deseases. That's why aromatic plants could be used as growth-promoters instead of antibiotics in animal nutrition. Using natural substances will also enhance meat and milk quality, justified with fatty-acid composition and other analyses. This project will give necessary scientific knowledge in a creative and original way, using multidisciplinary approach.
Expertise offered	Demomstrative pig, sheep, buffalo and dairy cow farms, meat and milk quality analyses, own production of herbs
Requested partner expertise	1. Expertise in Indian herb's characteristics and use in animal nutrition. 2. A critical examination of bioactive herb substances by analyses on molecular level and hystological analyses of gut tissues and microflora.

PROFILE	
UK	**Dr Tahseen JAFRY**
	t.jafry@gcal.ac.uk
	Lecturer/Researcher
ORGANISATION	
Name	Glasgow Caledonian University
Type	University
Department	School of The Built and Natural Environment
Short description	Glasgow Caledonian University is a distinctive, inclusive and forward-looking university that is committed to its social mission to promote the common good. We have become an international centre of excellence in higher education, promoting employability and global citizenship in our graduates. We win awards for our support and commitment to the student experience, whilst delivering innovation through our world-class research in key areas of strength.
PROJECT	
Research project	***Agriculture-nutrition-health inter-linkages Impacts and Implications (Note this may be too specific but I am happy to modifay or accommodate as may be required to fit with the EU calls)***

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Short description	Objectives - To assess the impacts of the Green Revolution on current agriculture-nutrition-health pathways in South Asia's Indo-Gangetic Plains for (i) a gradient of rice-wheat systems and (ii) contrasting rural socio-economic groups. - To assess the implications of recent post-Green Revolution dynamics like climate change, food supply chain transformation and cereal productivity growth stagnation on these contrasting agriculture-nutrition-health pathways. - To identify potential equitable adaptation options to address these post-green revolution challenges and enhance these agricultural-nutritional-health pathways and derive the corresponding policy implications for research and development programs. Research questions - What are the impacts of the Green Revolution on agriculture-nutrition-health pathways in South Asia's cereal basket, particularly in view of regional diversity and gender and equity concerns? - How are agriculture-nutrition-health pathways being affected by recent dynamic challenges like climate change, food supply chain transformation and cereal productivity growth stagnation? - What are viable solutions or ways forward that
Expertise offered	My areas of expertise include agricultural and rural development, gender and agricultural extension, knowledge transfer, community development, socio-economic analysis and impact studies, agricultural technology dissemination and uptake, poverty mapping

PROFILE	
Lithuania	**Prof. Grazina Juodeikiene**
	grazina.juodeikiene@ktu.lt
	Professor
Areas of activity	Investigation of cereal processing properties, as well as developing biotechnological tools to increase the efficiency of cereal/plants fermentation processes in food and non-food applications; The isolation, purification and characterization of antimicrobial proteins (bacteriocins) from lactic acid bacteria for food preservation; The development of the acoustic method for the structure/texture measurement of the porous food and non-food products.
ORGANISATION	
Name	Kaunas University of Technology
Type	University
Department	Food Technology
Short description	Kaunas University of Technology (KTU) is the largest technical university in the Baltic States and the second largest institution of higher education of Lithuania (its establishment in 1922). The main study fields: technological, physical and social sciences, humanities, biomedicine. Presently the Kaunas University of Technology is an important part of the global university community. KTU scientists take part in different international programmes (FRAMEWORK, EUREKA, COST EU programmes). In 2007 KTU participated to 31 projects of the 6th Framework programme, 10 EUREKA projects and 12 COST actions. The University has signed more than 75 agreements of cooperation with foreign

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	universities, research institutes and companies. KTU is the leader among other Lithuanian universities and research institutes in fund raising activities, state budget allocations making about 50 % the University's income. KTU research group "Cereals and cereal products" within the Department of Food Technology is part of the Faculty of Chemical Technology. The research group has extensive experience in fundamental and applied plant product research, including aspects of biochemistry, nutritional and toxicology.
PROJECT	
Research project	***Novel bio-functional food systems with a wide range of biological activities***
Short description	The objective of this R&D project is to develop new technologies for the production of plant products with high value-added substances (e.g. antioxidants, antimicrobial peptides, enzymes, pro-and prebiotics) and to integrate them in traditional food chain in terms of increasing nutritional and safe values. These technologies are expected to strengthen competitiveness in manufacturing such useful novel bio-active food systems, meeting worldwide consumers' demands considering high accessibility, convenience, sensory quality, nutritional quality, shelf-life, and safety. Special atention will be paid to develop health-value-added food products in order to improve the diets of population groups at risk of poverty For the following objectives the project targets the following: • Identification and characterization of new bioactive substances (e.g. microorganisms with antimicrobial activity, antioxidants) isolated from traditional food products; • Optimization of resource utilisation for the development of plant bioactive substances production technologies. • Assessment of safe and health benefits of novel fermented formulations, protein-fortified ingredients, and antioxidant-fortified formulations. • Encapsulation of plant bio-actives compounds in novel food-grade formulations (matrices models, material packaging, and food models); • Improvement of the efficiency of traditional technologies, sensory and nutritional quality, shelf-life and safety of the end products, with the possibility to decrease the production costs by using novel biotechnological means.
Expertise offered	Identification and characterization of new bioactive substances such as microorganisms with antimicrobial activity, enzymes isolated from natural plant resources; Optimization of resource utilisation for the development of plant bioactive substances production technologies; Assessment of safe benefits of novel fermented formulations, protein-fortified ingredients, and antioxidant-fortified formulations; Improvement of the efficiency of traditional technologies, sensory and nutritional quality, shelf-life and safety of the end products, with the possibility to decrease the production costs by using novel biotechnological means.
Requested partner expertise	Identification and characterization of new bioactive substances such as antioxidants, pro- and prebiotics isolated from natural plant resources; Optimization of resource utilisation for the development of plant bioactive substances production technologies; Assessment of health benefits of novel fermented formulations, protein-fortified ingredients, and antioxidant-fortified formulations; Encapsulation of plant bio-actives compounds in novel food-grade formulations (matrices models, material packaging, and food models).

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PROFILE	
Bulgaria	**Dr. Iliya Kafedzhiev**
	office@canri.org
	Scientific researcher (Associate professor)
Areas of activity	Extrusion, Leguminous flours, Tuber crop, Food quality
ORGANISATION	
Name	Canning Research Institute
Type	Research Center
Department	Formulation and Design of the Food Products
Short description	The Canning Research Institute (CANRI) – Plovdiv was created in 1962. The CANRI is a structural entity of Agricultural academy – Sofia. The Canning Research Institute has experience in the successful participation at International and National scientific and applied programs and projects (INCO, 4th and 5th Framework Program of EC, the Program of American Agency for International Development, National Science Fund). The Canning Research Institute develops and transfers new products and technologies in the field of canning industry, food safety and quality control. The CANRI – Plovdiv has a modern research base: Spectral Laboratory, Physicochemical and Microbiological Laboratory, Laboratory of NIR-Technologies, Sensory Laboratory, as well as the pilot laboratories for trial food products (refrigerated, frozen, dried pasteurized, sterilized, roasted and fried fruits and vegetables products). The Institute has included in its structure Nationally Authorized Laboratory for safety and quality control of foods, beverages, waters and other products. The Institute has an official educational accreditation for training of Ph.D. students in scientific specialty “Technology of canned fruit and vegetables”.
PROJECT	
Research project	***EXAMINATION OF EXTRUSION PROCESS ON TUBER CROP AND LEGUMINOUS FLOURS***
Short description	The extrusion cooking is a popular procedure is for other cereals. Though some research has been carried out in the extrusion processing of legumes and tuber crops, the extruded legume- tuber crop based snack products are yet to appear in the market. Legumes are playing an important role in human diet in many countries, improving the nutritional status of many low income populations. Tuber crops are the most important food staple crops of man for the large population living in rural tropics and sub tropics. Tuber crop snack products are rich in carbohydrate but lacks in protein content. Since legumes are important sources of plant protein, calories and other nutrients, incorporation of legumes with selected tuber crop flours will improve the nutritional value of the extruded products. Objectives: a) To develop tuber crop-legume based fortified extruded food products; b)To investigate the effect of extrusion process parameters on tuber crop and legume blended flours; c) To determine the various physical, functional, nutritional and mechanical characteristics of food extrudates.
Expertise offered	Processing conditions including screw speed, flow rate, moisture content, barrel temperature, die temperature, screw compression ratio, determine the final product quality. Product quality: a) Evaluation of physio-mechanical properties such as expansion ratio, bulk density, hardness (Using standards methods and texture analyser); b) Functional properties such as water absorption index and water solubility index; c) Viscosity studies; d) In vitro enzyme digestibility of native and extruded samples; f)

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	Nutritional quality of the products.
Requested partner expertise	To develop process, models and knowledge on sensory preferences and desired product characteristics to enable to produce new protein rich extruded products which will be successful in the market while meeting the nutritional requirements.

PROFILE	
Bulgaria	**Prof. Grozdan Karadzhov**
	grkaradzhov@abv.bg
Areas of activity	Functional foods, fortification of foods, quality and safety of foods
ORGANISATION	
Name	University of Food Technologies
Type	University
Department	Technology of cereals, bread and confectionary
Short description	The University of Food Technologies-Plovdiv has been established as the Higher Institute of Food and Flavor Industries (HIFFI), by Decree No. 230 of the Presidium of the Parliament from 10.07.1953. On 23.01.2003, by decision of the 39th Parliament of R Bulgaria, the HIFFI has been named to the University of Food Technologies-Plovdiv (UFT). The mission and the purposes of the UFT have always served for the solution of national problems concerning the development of the food and flavor industries, biotechnological industry, catering and tourism and the related to them industrial management, economics of food industries, heat engineering, computer systems and technologies, machine and instrument building and automation of production. In its activities, the UFT-Plovdiv has been led by its experience gathered in the course of more than 55 years, as well by its constant contact with the higher schools in our country and abroad, which have been specialized or have specializing branches in the same professional fields. Quality and European integration have been a priority in the activities of the academic society of the UFT-Plovdiv.
PROJECT	
Research project	***CREATION OF FUNCTIONAL HIGH QUALITY STRUCTURED LOW- CALORIE FOODS***

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Short description	Today's diet trends show a greater demand for high quality, reduced-calorie convenience food. This has spurred the development of "lights food" with low or reduced fat and sugar often in combination with a non-caloric high potency sweetener. In most foods, the removal or reduction of ingredients causes detectable losses in appearance, texture and moth feel. Examination of the undesirable properties of the food products may be appropriate with the intention of minimizing or eliminating existing problems. The main objectives of the proposed research are: - investigation the relationship among the food ingredients and the product quality parameters; - optimizing texture of reduced-calorie new products with different combination and level of bulking agents to partially/ totally replacement of sugar as a functional ingredient; - model studies of structural development-optimizing quality parameters, structural and rheological characteristics; - sensory studies of selected high potency sweeteners-characteristics and sensory profiles of new products; - use of natural food additives for improvement the quality of new food products, rich in dietary fiber; - investigations of the nutritional and biological value of the dietetic low-calorie products; - development of new technologies and possibility to produce by industry.
Expertise offered	The science team of the Departement of Bread, Confectionary and Pasta Products at the University of Food Technologies -Plovdiv has a great experience on the field of fortification of foods with biologically active substances.
Requested partner expertise	The partners sahould have an exeperience on the food chemistry, food quality and food technology.

PROFILE	
Germany	**Günter Klein**
	guenter.klein@tiho-hannover.de
	Head of Department
Areas of activity	Food microbiology, food hygiene, milk hygiene, meat hygiene, food technology
ORGANISATION	
Name	University of Veterinary Medicine, Hannover
Type	University
Department	Inst. for Food Quality and Food Safety
Short description	Research fields: food microbiology, foodborne pathogens, esp. Campylobacter, Salmonella, Foodborne Viruses, food technology, meat hygiene, milk hygiene
PROJECT	
Research project	***Control of foodborne pathogens throughout the food chain***

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Short description	Detection, quantification and molecular characterization of foodborne pathogens, e.g. Campylobacter in poultry and evaluation of control measures at different intervention points in the food chain.
Expertise offered	Molecular and microbiological characterization of pathogens, Access to slaughterhouses and processing facilities
Requested partner expertise	Partner with same focus in India

PROFILE	
Belgium	**Prof Patrick Kolsteren**
	patrick.kolsteren@Ugent.be
	Professor
Areas of activity	Nutrition epidemiology, diet related chronic diseases, malnutrition, foetal development
ORGANISATION	
Name	Ghent University
Type	University
Department	Food safety and quality, unit of food and nutrition
Short description	The department is actve in the field of nutrition and health. Activities relate to studying the realtionship food and health, chemical aspects, food microbiology and food technology aspects.
PROJECT	
Research project	***Relation nutrition and food consumption and health with a specific empahisis on pregnancy, foetal development, infants and relation food and diet realted chronic diseases***
Expertise offered	nutrition epidemiology, food intake studies, complemantary feeding, food chemistry

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PROFILE	
POLAND	**Ms Karolina KOSMINSKA**
	karolina.kosminska@techin.pl
	Managing director
Areas of activity	Animal health, fishery, aquaculture
ORGANISATION	
Name	TECHIN Sp. z o.o.
Type	S M E
Short description	TECHIN is a company made up of a pool of consultants specialised in marketing and technology transfer with an extensive experience in supporting organizations and companies for R&D projects development and technology innovation stimulation, operating in Poland and in Italy International partnership and constant monitoring of the most advanced technology solutions are the visible indications of TECHIN's commitment to technology transfer and exploitation, its main priority and mission. TECHIN was involved in different projects in 6th and 7th Framework Programme working on several dissemination activities such as trainings, workshops, special dissemination actions, involving public administrations, institutions and companies. Moreover, TECHIN works with different PAs , regional and national agencies, ministries organizing and supporting them in activities aiming at preparing study visits in different EU countries to exchange good practises, knowledge and practical experiences on implementation European Funds and trainings on European Grants and stimulating their participation in national and European Research projects.
PROJECT	
Research project	***EU - Asia platform to support coordination and collaboration in the area of animal health***
Short description	The project is built to support coordination of research in Europe and Asia in the area of animal health, in particular infectious diseases related to fishery and aquaculture, and facilitate programming of research activities that will guarantee the complementarity of efforts undertaken on both continents, in order to achieve common goals. This can be done only if there is a common understanding and a shared vision of objectives, based on the principle of mutual benefit. This goal will be achieved by engaging in a dialogue a broad spectrum of stakeholders and supporting them to reach an agreement on future sustainable development in animal health as an important aspect of agricultural food production. The main idea behind the project is that enhanced coordination of research efforts in Europe and Asia will help to address current research needs and that enhanced cooperation in research can turn into innovation drivers for sustainable development having a strong impact on the whole food sector.

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Expertise offered	The proposal will be submitted on January 2010 within the FP7 - FP7-KBBE-2010-4, and it is a representation of a proposal submitted in the 2009 Call. The consortium can count on several Universities and Research centres from Europe (Insitute of Animal Reproduction and Food Research of Polish Academy of Science, DTU Aqua, National Institute of Aquatic Resources , Technical University of Denmark) and from Asia (The Freshwater Fisheries Research Centre and Tongwei Group, China, PRIMEX, Philippines, China, Madurai Kamaraj University, India). All partners can count on relevant experience on animal health, aquaculture.
Requested partner expertise	Universities and research centres from India dealing with animal health, aquaculture, fishery, association of companies, consultants

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PROFILE	
INDIA	**Prof. Madhusoodana KURUP**
	kurup424@gmail.com
	Director
Areas of activity	Coastal Aquaculture, Biofloc Technology, larviculture of giant prawn
ORGANISATION	
Name	Cochin University of Science & Technology,School of Industrial Fisheries
Type	University
Department	School of Industrial Fisheries
Short description	The Cochin University of Science & Technology is functioning with the specific purpose of developing higher education with focus on research in applied science, technology, industry and commerce. The School of industrial Fisheries was established in 1976 with a mandate of generating man power to cater the requirement in various facets of fisheries and purseing need based research in aquaculture, fisheries resources ,fish processing and fisheries management. The School developed research partnership with more than 30 countries and involved in colloboratory research programmes with a number of overseas Universities and research organisations.
PROJECT	
Research project	***Improving the N retention in the coastal aquaculture farms and its conversion in to harvestable products***
Short description	The major sources of N added to the aquaculture farms are from the fertilisers, feed and the N available in water and sediment.It is well known that less than 30% of N added to the aquafarms are retained as harvestable products and the remainig portion is lost and dischaged along the pond effluents.Inorganic nitrogenous products discharged from coastal aquafarms form one of the most important souce of toxic pollution .So developing technologies suitable for the maximum retention of N added to aquafarms is one of the important requirement for improving both economic and environmental sustainability.Development biofloc technology suitable for various farming systems and its evaluation for nutrition,fatty acid profiling,probiotic efficiency,ecological efficincy together with the bioturbation will be useful in addressing the issue in part.
Expertise offered	Application of biofloc technology in extensive farming of shrimp and giant prawn,larviculture of Macrobrachium rosenberii, evaluation of biofloc under various pH levels ,etc
Requested partner expertise	Nutrient budgeting of aquafarms, waste management in aquaculture ,technological development for amelioration of nitrogenous waste products in aquafarms, pond nutrient dynamics,etc.

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PROFILE	
France	**Alain Le-Bail**
	alain.lebail@enitiaa-nantes.fr
	Prof - scientific dean
Areas of activity	Refrigeration, freezing, heat transfer, modeling, phase change, high pressure processing, electric field, biopolymer, bakery, cold chain, life cycle accessement
ORGANISATION	
Name	ENITIAA - Ecole Nationale d'Ingenieurs des Techniques des Industries agricoles et alimentaires
Type	Research Center
Department	UMR GEPEA - CNRS 6144
Short description	ENITIAA is a teaching and research institute specialized in food processing and in food science and Technology. It is affiliated to the ministry of agriculture and is a member of the University of Nantes. It has PhD, MSc and MSc programs. The UMR GEPEA group is affiliated to the French National Council for research (CNRS) . The focus is on Food processing and food properties, Energy, Environnement. Pr Le Bail is supervising one of the 4 groups of this UMR (in total 80 permament 80 PhD, for the group of Pr Le BAIL 20 Permanenet, 17 PhD). Pr Le BAIL has participated to two european projects (BUGDEATH and SAFE ICE from FP6) and is the coordinator of the ongoing EU-FRESHBAKE project (FP7). He is also partner of AGRIFOOD FP7 project (ongoing).
PROJECT	
Research project	***Impact of moderate permanent electric field and magnetic field on food quality and shelf life***
Short description	Electric field and magnetic field can affect the behaviour of polar molecules such as water and other biopolymers. The use of static electric field in food processing can be considered as n innovative technology even though disperse workas are available in the literature. Static electric field seem to promote the quality of frozen food (finer crystals), to extend the shellife of fruit juice (higher vitamins, …), to improve the quality of bread (applied during fermentation). This very innovative project would consist in assessing the effectiveness of these tracks.
Expertise offered	Experimental facilities to do such eletric field tests, SEM, XRay tomography, all food science analysis (DSC, DMA, Dynamic Sorption systems, rheology, texture, aroma - GC-GC + 2D MS etc …
Requested partner expertise	Group specialized in physics, electric field, food science, food processing …

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PROFILE	
Lithuania	**Prof. Zivile Luksiene**
	Zivile.luksiene@tmi.vu.lt
	Senior scientist
Areas of activity	Novel light-based oncotherapies, novel non-thermal light based food safety technologies, ecological technologies to control insects
ORGANISATION	
Name	Vilnius university, Inst. Appl. Sciences
Type	University
Department	Dep. of Modern technologies
Short description	The main goal of Institute of Applied Sciences is to develope new technologies in different fields, begining from optoelectronics and finishing novel technologies for oncology, ecology and food safety. Combining knowledge and expertise in nonlinear optics, biophysics, microbiology the Institute is able to develop further light technologies for applied sciences including food safety, oncology, ecology, veterinary.
PROJECT	
Research project	***Non-thermal food safety technologies***
Short description	The main goal of our laboratory recently is to develope non-thermal ecologically friendly technologies for food safety. Deep experience has been obtained in the investigation of the antimicrobial mechanism of action of high power pulsed light on food pathogens. One of the fields which was investigated during EC COST 924 project dealed with the efficiency of high power pulsed light to decontaminate food matrix. In addition the nutritional and organoleptic properties of treated food were examinated. During EC FP6 STREP project (HighQRTE) we proposed pioniering approach to use photosensitization as non-thermal technology to solve food safety problems. We found, that main pathogens and harmful bacteria, yeasts and microfungi, different spores and biofilms are susceptible to this treatment. Moreover, obtained data indicate, that photosensitization can be applied for decontamination of sprouts, ready to eat fruits and vegetables, ready to eat salads etc.
Expertise offered	Multidisciplinary team with expertise in optoelectronics, biophysics, oncology, ecology, microbiology, food safety.
Requested partner expertise	Food safety, oncology, ecology, microbiology.

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PROFILE	
Spain	**Prof. Olga Martin-Belloso**
	omartin@tecal.udl.es
	Full Professor
Areas of activity	food processing, minimal processing, non-thermal technologies, pulsed electric fields, light pulses, fresh-cut produce, edible coatings, by-products valorization, technological ingredients, bioactive ingredients, development of new products
ORGANISATION	
Name	University of Lleida
Type	University
Department	Food Technology, Unit of New Technologies for Food Processing
Short description	The University of Lleida has its roots in the "Studium General de Lleida" created in 1300 by a charter to the city of Lleida from the king of Aragon James II, which was the basis of the papal bull issued in Rome on the 1st of April 1297, by Pope Boniface VIII. The commemoration of the 700th Anniversary of the creation of the "Studium General" with an extensive program of academic and cultural acts between 1997 and 2000, represented an outstanding landmark in its history. The University of Lleida is structured in 4 Campus with 7 Faculties: Faculty of Arts, Faculty of Law and Economics, Polytechnic Faculty, Faculty of Educational Sciences, Faculty of Medicine, Faculty of Nursing, Faculty of Food, Agricultural and Forestry Engineering. The latter is the largest agri-food and forestry campus in Catalonia and one of the largest in Spain. The curricula offers a wide range of optional subjects and opportunities to be specialized. Each year, a large number of students participates in international mobility programmes and internship agreements with companies. The Department of Food Technology is located in the Faculty of Food, Agricultural and Forestry Engineering. The academic staff teaches courses in the following degrees: Food Engineering, Food Science and Technology, Biotecnology, as well as Human Nutrition and Dietetics. The research is organized in a multidisciplinar scheme including food processing, food safety, food quality and nutrition. Professors also participate in the Official Postgraduate Program on Agri-Food Science and Technology with the Master of Research on Agro-Food Systems and Master on Management and Innovation in the Food Industry. Moreover, both PhD and post-doc students are supervised by Professors from the Department of Food Technology. New Technologies for Food Processing is the core unit of the research group Innovative Technologies for the Obtaining of Food Ingredients and Products, recognized as consolidate research group by the Catalonian government, and belongs to the Department of Food Technology of the University of Lleida (Spain).
PROJECT	
Research project	***Application of innovative technologies for obtaining ingredients and food products***
Short description	The objective of the project is the development of technologies that assure the safety of foods, but keeping nutritional and sensory properties as well as health-related compounds. Novel technologies such as pulsed electric fields for liquid foods and light pulses for fresh-cut vegetable products will be investigated. Intelligent combinations of these techniches with others (modified atmosphere packaging, edible coatings, natural preservatives) following a hurdle approach will be developed to obtain minimally processed plant-based products. In this way, the different aspects of food preservation,

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	such as microbiology, enzymatic activity, physical properties, nutritional and sensory aspects, and the shelf-life of processed products, will be studied. Moreover, plant materials will also be processed by traditional treatments in order to compare the effects of the above mentioned novel technologies on food quality preservation. Mathematical models will also be developed to describe the effects of critical processing parameters on every studied aspect of food safety and quality as well as the storage time in order to optimize process conditions to better scale up the technologies and being able to predict the shelf-life of the obtained products. Furthermore, by-products obtained from the studied products and processes will be analyzed and characterized in order to evaluate their potential for the development of new products.
Expertise offered	Development of novel techniches for processing plant-based foods following a technological and engineering approach. Mathemathical modeling of innovative processes as a tool to scale-up the technologies at an industrial level.
Requested partner expertise	Advanced instrumental methods for the analysis of microbiological, physico-chemical, nutritional and sensorial properties of food.

PROFILE	
Spain	**Emilio Martinez-Victoria**
	emiliom@ugr.es
	Director of the INYTA
Areas of activity	CVD and nutrition, Cancer, ageing, obesity, functional foods, fodd composition databases, stem cells, nutrigenomics, nutritional assessment
ORGANISATION	
Name	University of Granada
Type	University
Department	Institute of Nutrition and Food Technology (INYTA)
Short description	A Research Institute of the University that have multidisciplinary Research programs in Human Nutrition
PROJECT	
Research project	***Ingredients of the Mediterranean diet and cellular and molecular mechanisms on a celular line of acinar cell of the pancreas. Model of Pancreatitis***
Short description	WE study how the modification of the fatty acids profile of the cell membranes affect the response of the cell to injury throught inflamatory and oxidative mechanisms
Expertise offered	Cellular and molecular mechanisms of the functional foods ingredients
Requested partner expertise	Partner interested in relationships between diet and health

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PROFILE	
UK	**Prof. Harry Mc Ardle**
	h.mcardle@abdn.ac.uk
	Deputy Director (Science)
Areas of activity	Nutrient metabolism
ORGANISATION	
Name	Rowett Institute of Nutrition and Health, University of Aberdeen
Type	Research Center
Short description	Nutrition research Organisation
PROJECT	
Research project	***Molecular mechanisms of nutrient gene interaction***
Short description	The relationship between diet content and health.
Expertise offered	We have expertise in most areas of molecular nutrition, including gene/nutrient interactions, high throughput technologies and volunteer studies
Requested partner expertise	We are primarily interested in nutrition in relaiton to obesity, cancer and cardiac function.

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PROFILE	
Czech Republic	**Dr. Josef Mezera**
	mezera.josef@uzei.cz
	Division manager Structure and Economics of Linked Sector
Areas of activity	food chain, food-processing industry, food supply chains, performance, efficiency
ORGANISATION	
Name	Institute of Agricultural Economics and Information
Type	Research Center
Department	Agrarian Market
Short description	Institute of Agricultural Economics and information is a state contributory organization established by the Ministry of Agriculture CZ on 1.1. 1993
PROJECT	
Research project	***Performance and efficiency of food-processing industry***
Short description	The objective of the project is analysis performance, efficiency and competitive advantage of CZ food sector in processing sector and benchmarking in EU
Expertise offered	My areas of expertise include the identification of key processes in food chain first of all in food-processing industry and its perspectives
Requested partner expertise	Relevant experience from structure and economics of food sector and food policy

PROFILE	
Romania	**Anca Mihaly Cozmuta**
	mamihai@yahoo.com
	Head Of Chemistry Biology Department
Areas of activity	Food industry; Environment;
ORGANISATION	
Name	North University Of Baia Mare
Type	University
Department	Chemistry Biology
Short description	Chemistry-Biology Department includes researchers in the fields of chemistry and biology with expertise in: food control and expertize, monitoring of contaminants along of food chain, monitoring of environment pollution, rehabilitation of polluted sites;

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PROFILE	
UK	**Eric Morgan**
	eric.morgan@bristol.ac.uk
	Senior Lecturer in Veterinary Parasitology
Areas of activity	Veterinary parasitology, animal health, sustainable parasite control
ORGANISATION	
Name	University of Bristol, School of Biological Sciences
Type	University
Department	Biological Sciences
Short description	The University of Bristol is a leading University, whose Science Faculty is ranked third in the UK after Oxford and Cambridge. The School of Biological Sciences has a broad base of research, including a successful and active group focusing on veterinary parasitology.
PROJECT	
Research project	***Sustainable control of parasites in domestic and wild animals***
Short description	We are interested in discussing collaboratove research projects on any aspect of the epidemiology and control of parasites in animals, especially (but not only) the targeted selective treatment of nametodes in ruminants.
Expertise offered	Epidemiology, parasitology, molecualr biology
Requested partner expertise	Field sites and epidemiological investigation, partnership funding

PROFILE	
Serbia	**Tamas Petrovic**
	tomy@niv.ns.ac.rs
	Coordinator of the team for international cooperation in Institute and Head deputy of the Department of Virology
Areas of activity	research work is in the field of veterinary medicine and multidisciplinary research in medicine, agriculture, food and feed safety and protection of the environment
ORGANISATION	
Name	Scientific Veterinary Institute "Novi Sad" (NIV-NS)
Type	Research Center
Department	Virology department

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Short description	Scientific Veterinary Institute "Novi Sad" (NIV-NS) is a state research institution. Main activities at the NIV-NS are research work in the field of veterinary medicine and multidisciplinary research in medicine, agriculture and protection of the environment, as well as specialist work in the field of: prevention, diagnostic, control and eradication of contagious diseases and zoonosis, animal reproduction and clinical medicine, food and feed safety and quality, laboratory and clinical drug examination etc. NIV-NS constitutes from: Laboratory for molecular biology, bacteriology, serology, virology, microbiology and laboratory for food analysis, laboratory for feed control, drug examination and toxicology as well as Department for epizootiology, clinical examination and reproduction of different farm animal species. Laboratories are approved for ISO 9001 and certain techniques accredited under ISO/IEC 17025. The Institute develops strategic and operative developmental programs for protection of animal health, food and feed safety and quality (HACCP system), welfare of animals and protection of the environment that are in accordance to international legislation and standards. NIV-NS employs 34 scientists (15 Doctors of science: 5 Principal Research Fellows, 4 Senior Research Fellows, 6 Research Fellows; 12 Masters of Science (Research Assistance) and 7 young researchers). Ratio male/female: 19/15. More than 20 per-review publications and 10 research projects have been done during the last 5 years. NIV-NS possesses more than 40 years of experience in R&D for the needs of enterprises and in supporting agrarian regional policies. Moreover, NIV-NS is the leader representative in the field of veterinary medicine in Serbia Most important events in history of the Institute: 1950 – the Institute was established 1959 – received the status of scientific and research institution 1998 – received international certificate for introduced quality system ISO 9001:1994 1998 – accreditation of the Institute for Laboratory Examinations EN 45001 2002 – received the international certificate for introduced quality system ISO 9001:2000 2004 – accreditation of the Institute for Laboratory Examinations 17025:2001 2005 – re-certification of international quality certificate ISO 9001-2000.
PROJECT	
Research project	***Any KBBE and HEALTH project proposal with subjects on animal health protection and sustainable food production***
Short description	We are interested to be a partner in project proposals with folowing subjects: Animal health protection and sustainable food production; Detection and control of contagious animal diseases and zoonosis; Detection and control of biological and hemical hazards in primary production of food of animal origin; Veterinary drugs examination and toxicology; Animal reproductive disorders and semen quality.
Expertise offered	Our interdisciplinary team (in Institute) consists of 34 scientists with extensive expertise in specific areas. Our research work is in the field of veterinary medicine and multidisciplinary research in medicine, agriculture and protection of the environment. So, we have a broad range of expertise and expirience in afore mentioned subjects. In the field of scientific and research work with ISO 9001 approved and under ISO/IEC 17025 accredited laboratory, our team work on protection of animal health, food and of feed safety and quality, welfare of animals and protection of the environment. Main research activities at Virology department are: detection of animal viral diseases by classical and molecular tests, prevention, control and eradication of contagious viral diseases and zoonosis, detection of viruses in envirnonment (environmental virology) and in wild animals, vaccine laboratory and clinical trials (authorized by Medicines and Medical Devices Agency of Serbia). As the Virology department we can offer you virus

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	isolation and cultivation on different tissue cultures and embryonated chicken eggs, molecular diagnostic tests like PCR, RT-PCR and real-time PCR, different kind of serology tests (VN, ELISA, HA/HI, AGID…), laboratory for highly contagious pathogens (with BSL3 level laboratory characteristics), laboratory animal facility, animal experiment facility, vaccine laboratory and clinical trials (including testing of potency, safety and sterility), contact and collaboration with SME – different animals farms and productions (cattle, swine, ovine and goats, fish and bees) and control of animal health in the Northern part of Serbia (Southern Backa and Srem district). We, also, have close contacts with scientific and educational institutes, research facilities, professional and industrial associations, authorities and police decision makers at the national level.
Requested partner expertise	We are searching for possible coordinator and partners to form a consortium or to join an already formed consortium that is preparing the proposals on topics in veterinary medicine, agriculture, food and feed safety and protection of the environment

PROFILE	
Romania	**M. Pilar Cano**
	pcano@if.csic.es
	Research Professor
Areas of activity	Minimal processing of plant foods.New emerging technolgoies for processing, mainly non-themal. Antioxidants and antimicrobials from natural sources: Use to minimal preservation of foods. Bioactive compounds in vegetable products. Bioaccesability and bioavalability of bioactive compounds in the diet and health. Desing of functional foods and ingredientes to better health.
ORGANISATION	
Name	Consejo Superior De Investigaciones Científicas - Instituto Del Frio
Type	Research Center
Department	Plant Foods Science & Technology
Short description	The research in Food Science & Technology and Nutrition, that it is realized has an applied-basic orientation and counts on a public finance from the European Union, the National Plan for Food Technology and the Madrid Autonomous Community; as well as on a private finance from industrial contracts and technological support schemes. The scientific productivity is diffused in form of specialized publication in magazines and bulletins. And the most applied character of the research has materialized in patents which are available or in exploitation. The Instituto del Frío also takes active part in the formation of staff by supervising doctoral thesis, lecturing and supervising university courses of the third cycle, organizing formation courses and involving researchers in external courses. The Instituto del Frío also maintains extensive international relationship with European organisms as well as Latin Americans, through the research contracts with the European Union, bilateral agreement with Latin American countries or participation in CYTED projects.
PROJECT	
Research project	***Use of new procesing technolgies to improve functional propierties of foods.***

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Expertise offered	New processing technologies for preservation, mainly high pressures. Bioactive compounds in vegetables: bioaccesability and bioavailability Functional foods: desing and health promotion assays. Biochemistry of plant foods. Antimicrobials and antioxidant compunds from vegetable sources. Functional ingredients use and mode of action.
Requested partner expertise	Researchers and companies working in ethnic ingredients for functional foods.

PROFILE	
Romania	**Aurel Pop**
	apop@tritecc.ro
	Managing Director
Areas of activity	
ORGANISATION	
Name	Transilvanian Innovations and Technologies Center (TRITECC)
Type	SME
Department	Food
Short description	TRITECC supports scientists in their collaborations with private industry and other public or private research institutions. The transfer of research results into new products and services is fostered through the definition of commercialization strategies and their realization together with the scientists.
PROJECT	
Research project	***THE FIRST EUROPEAN FOOD PROCESSING NETWORK OF EXCELLENCE***
Short description	HighTech Europe aims to provide the building blocks for the establishment of the first European Institut for Food Processing (EU-IFP). It will research and develop the necessary means for achieving a durable integration of the R&D and knowledge transfer capacities between academics and industry.

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PROFILE	
Poland	**Prof. Edward Pospiech**
	pospiech@up.poznan.pl
	Professor, Director of the Institute of Meat Technology
Areas of activity	meat quality, proteolysis, culinary properties, interaction of meat components, bioavalibility, convenient food
ORGANISATION	
Name	Poznań University of Life Sciences
Type	University
Department	Food Science and Nutrition
Short description	Poznan University of Life Sciences is one of the national agricultural universities in Poland. It has 8 faculties including the Faculty of Food and Nutrition Sciences, with over 2000 students. The Institute of Meat Technology (IMT) is one of nine teaching and research units of this Faculty. The institute employs 25 persons, of whom 5 are professors, 10 doctors, 8 technicians and 3 Ph.D. students.
PROJECT	
Research project	***Enhanced culinary properties of meat for more nutritional and safer consumption***
Short description	The aim of the project will be enhanced processing of meat. It shall make it more convenient with increased its culinary properties and bioavailability of its nutritional components assuring at the same time the safety of meat consumption. Special attention will be paid on protein changes, their interaction with lipids and on microbial growth. The processes will have natural character and shall lead to increased meat consumption
Expertise offered	assestment of meat quality, proteolysis and glycolysis in muscle tissue, culinary properties of meat, interaction of meat components as result of culinary processes
Requested partner expertise	experience in MS spectrometry, bioavailability of meat components, lipids changes and interactions with other food components

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PROFILE	
Poland	**Prof. Edward Pospiech**
	pospiech@up.poznan.pl
	Professor, Director of the Institute of Meat Technology
Areas of activity	meat adulteration; authenticity of meat, meat products and by-products, food safety
ORGANISATION	
Name	Poznań University of Life Sciences
Type	University
Department	Food Science and Nutrition
Short description	Poznan University of Life Sciences is one of the national agricultural universities in Poland. It has 8 faculties including the Faculty of Food and Nutrition Sciences, with over 2000 students. The Institute of Meat Technology (IMT) is one of nine teaching and research units of this Faculty. The institute employs 25 persons, of whom 5 are professors, 10 doctors, 8 technicians and 3 Ph.D. students.
PROJECT	
Research project	***Increasing safety and healthiness of meat and meat products eating by emploing more precise species identification***
Short description	The aim of the study is species identification of meat from various animals based on proteomics. The differentiation shall allow on differentiation of meat from animals of various age and from by products of the same species. Protein analysis will employ two-dimensional electrophoresis and the mass spectrometry technique. One of the targets is selection of stable proteins during meat aging and processing, which can be used as a markers of selected species. The obtained results will be compared with that from the parallel PCR studies.
Expertise offered	Institute of Meat Technology offers investigations related to the estimation of biochemical and physical properties of meat, assestment of quality of meat, its culinary properties, interaction of meat components as result of culinary processes, bioavailability of meat components, application of proteomics to authenticity study
Requested partner expertise	Experience in mass spectrometry technique MALDI-TOF and FTICR and also PCR real time analysis.

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PROFILE	
GREECE	**Dr Apostolos RANTSIOS**
	ebteatr@hol.gr
	CEO
Areas of activity	Food safety Management Systems, Primary Livestock Production
ORGANISATION	
Name	EBTE Consultants Ltd
Type	SME
Short description	EBTE Consultants Ltd is a private company (SME) with considerable experience in Veterinary Public Health aspects in Greece and abroad. Its activities are related to veterinary intervention long the whole chain of food production – processing - distribution line, including developement and implementation of quality and food safety management systems. EBTE is involved in raining and knowledge dissemination, bridging academia and research institutions with recipients of VPH services in private sector and competent authorities, in Greece and other countries. It also involved in training and institution building projects, trrough EU twinning PHARE programs.
PROJECT	
Research project	***Generic Models Food Safety Management Systems (FSMS) at Livestock Primary Production***
Short description	To-day primary production producers are considered as Food Business Operators, playing an important role in providing safe food to the consumer. Therefore developing and implementing an appropriate FSMS at primary production potentially can improve safety of the product. Development of FSMS generic models, along with Good Practices, for the various sectors of primary livestock production will support implementation of proper food safety measures at farm level.
Expertise offered	Experience from EU legal requirements and implementation in particularly in large units of livestock production
Requested partner expertise	Relevant experience for family farm level implementation of zoonotic and food safety control measures.

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PROFILE	
Latvia	**Guna Salputra**
	guna@lvaei.lv
	Head of the unit
Areas of activity	Agricultural markets modelling, policy impact analysis, assesment of production factors return, farm income analysis.
ORGANISATION	
Name	Latvian State Institute of Agrarian Economics
Type	Research Center
Department	Sector economics and policy analysis unit
Short description	LVAEI (LSIAE in English) provides assessment of development processes in agriculture, food production, rural development and policy analysis by using modelling tools and the appropriate information systems (FADN and EAA).
PROJECT	
Research project	***Extention of the AGMEMOD partnership model to India.***
Short description	The AGMEMOD Partnership model - an econometrically estimated, dynamic, multi-product partial equilibrium model. The modelling strategy used is building of aggregate model by combining separate country models, where commodity market sub-models are the basic components, which will allow to make market projections and simulations and to evaluate the impact of different agricultural policy measures. The advantages of extension of AGMEMOD modelling framework are the following: increase of geographical coverage; extended regional competence; common modelling approach and modelling tool used for broader agricultural market analysis – possibility to get comparable and linked modelling results.
Expertise offered	Sharing experience to develop AGMEMOD modelling approaach for India - building of the model, implementation of statistical and econometric analysis and policy analsis.
Requested partner expertise	Regional competence, implementation of statistical and econometric analysis. Policy analysis. Validation of the results.

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PROFILE	
GREECE	**Dr Ioannis Savvaidis**
	isavvaid@uoi.gr
	Associate Professor
Areas of activity	Food MIrcrobiology, Food Safety
ORGANISATION	
Name	University of Ioannina
Type	University
Department	Chemistry
PROJECT	
Research project	***On-going Research on the Microbial Ecology of Foods as well as on Food Safety of Mostly of Animal Origin; Use of Emerging Methods of preservation***
Expertise offered	National. European and International Research Programmes
Requested partner expertise	Academic Research

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PROFILE	
Belgium	**Annemie Schols**
	amwj.schols@nutrim.unimaas.nl
	Scientifif Director of NUTRIM and professor of Nutrition and Metabolism in Chronic Diseases
ORGANISATION	
Name	Maastricht University/ NUTRIM, School for Nutrition, Toxicology and Metabolism
Type	University
Department	NUTRIM School for Nutrition, Toxicology and Metabolism
Short description	NUTRIM is a graduate school at Maastricht University Medical centre. NUTRIM initiates and catalyzes translational research into nutritional health benefits and risks focussing on certain metabolic and chronic inflammatory diseases (specfic focus on metabolic syndrome/diabetes, gut health/inflammatory bowel disease, chronic respiratory disease). Through its research master and PhD program NUTRIM aims to produce scientists of high academic excellence and ambassadors to support and develop the field of nutrition, metabolism and toxicology within and outside the Netherlands. 15 Biomedical, clinical, and behavioural-science departments are incorporated within NUTRIM.
PROJECT	
Research project	***Metabolic health: Tailored dietary and phyical activity strategies for muscle maintenance and cardiometabolic risk prevention***
Short description	The body mass index is often used to characterize nutritional status in health and disease but does not take body compositional shifts into account. The influence of hidden muscle atrophy on physical functioning and cardiometabolic health in otherwise healthy adults is unknown. Meanwhile the prevalence is high in the course of many chronic diseases and in ageing , conditions that are also characterized by the 'obesity paradox'. A thorough metabolic, functional, socioeconomic and lifestyle analysis of this "thin-fat phenotype" is lacking whereas from a prevention perspective this could be an important susceptible group for a tailored lifestyle approach. The project combines a longitudinal cohort study with nested case control metabolic studies using state of the art methodology.
Expertise offered	Complex physiological studies in humans; nutritional and functional assessment, regulation of fat and muscle metabolism in health and disease, novel biomarker development, design and conductance of multimodal (nutrition, exercise) intervention trials, etc etc (see website).
Requested partner expertise	Infrastructure for complex human metabolic studies, Epidemiology (cohort studies), Technology for ambulatory metabolic monitoring, food technology/drug development

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PROFILE	
GREECE	**Dr. Arnab SEN**
	arnabsen123@gmail.com
	Senior scientist and Incharge, Rinderpest Laboratory, Division of Virology, IVRI, Mukteswar.
Areas of activity	PPR, Pathogenesis, Receptors, Immunosuppression, Species jumping, morbillivirus
ORGANISATION	
Name	Division of Virology, Indian Veterinary Research Institute
Type	Research Center
Department	Division of Virology
Short description	The Division of animal virology is headed by Dr.V.Bhanuprakash. PhD and has experienced animal virologists,numbering eight, who are capable and well versed in conventional and molecular virology work including animal experiments and long-term efficacy trials for any prototype animal vaccine. We have the credit of having world class animal experimentation infrastructure and facilities for handling virulent animal viral isolates. Our team has been regularly carrying out studies on molecular pathogenesis, epidemiology of animal viruses, prototype vaccine development including transfer of vaccine technologies and also testing of vaccines produced by other laboratories and companies.
PROJECT	
Research project	***Studies on molecular mechanisms of morbillivirus pathogenesis using PPR as a model of study***
Short description	-Basic understanding of the mechanism responsible for receptor choice in morbillivirus infections. The question is to determine whether the morbillivirus receptor usage is related to attenuation as a result of change in residue 481 of the H protein. -The second aspect that needs to be addressed is the role of entry and fusion in mediating pathogenesis of morbilliviruses. -The third aspect is the role of receptor usage in determining virus spread and dissemination kinetics. Immunosuppression followed by viremia is the major pathogenesis mode followed by morbilliviruses however it is not clear as to why CD 46, which is expressed on all cells except erythrocytes, is not an efficient portal of virus entry in immune cells. It is seen that viruses with the most efficient CD 46 entry is the one that infects human PBMC'S least efficiently. -Role of these receptors in neurovirulence / altered tropism and interspecies propagation can also be addressed. The virulence can be correlated with regard to the upregulation and downregulation of various cytokine genes. The genetic basis and interactive features of receptors with viral ligands would help us in totally comprehending the minute aspects relating to pathogenesis of this group of viruses. -Finally a basic question as to the co-existence of a mixed viral population with regard to its receptor affinities can be studied for morbilliviruses.
Expertise offered	The Division of Virology has excellent facilities for studying aspects relating to pathogenesis of the PPR virus at a preliminary level. We have access to a large number of clinical tissue material from farm outbreaks that occur in geographically diverse locations. Apart from this being a referral laboratory we have access to a large number of reposited samples as well. A very strong base in molecular virology and tissue culture

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	facilities are an added advantage.Studies on viral pathogenesis will help us in understanding the basic features of the virus host interactions and would be useful in preparedeness for any emergency with respect to the virus adapting to a new host species. Such instances have been seen in morbilliviruses in the not too distant past (Hendra, Nipah and Menangle Viruses). Findings from this work would help us in devising suitable control strategies against these viruses so as to minimize their spread within the host species and also to an erstwhile new host species. Finally the pathogenic mechanisms employed by variants viz, neurotropic, of these viruses are poorly understood. This work would help us in better understanding of the same.
Requested partner expertise	A strong background in molecular and conventional virology with an interest in understanding the basic aspects of viral pathogenesis. Expertise in molecular proteomics and immunology is expected, as it would complement the overall work. These are the areas in which we lack expertise in terms of equipment infrastructure and manpower. Expertise and access to techniques like MALDI TOF, FACS, Confocal microscopy, Peptide sequencers and BIACOR would be of immense benefit to a bilateral execution of this project.

PROFILE	
INDIA	**Dr Anil Kumar Singh**
	ak.singh@cimap.res.in/akscimap@yahoo.co.in
	Scientist and Head Technology & Business Development
Areas of activity	Technology Dissemination,Business Development, Medicinal and Aromatic Plants , Herbal Products
ORGANISATION	
Name	Central Institute of Medicinal and Aromatic Plants (CIMAP) , CSIR
Type	Research Center
Department	Information and Project Management
Short description	Central Institute of Medicinal and Aromatic Plants, popularly known as CIMAP, is an ISO 9001: 2000 certified frontier plant research laboratory of CSIR. Established as CIMPO in 1959, CIMAP is steering research on medicinal and aromatic plants (MAPs) with its nucleus at Lucknow and extending its wings as four Resource Centres, (Bangalore, Hyderabad, Pantnagar & Purara), representing different agro-climatic zones of the country for multi-location field trials, research and technology dissemination.
PROJECT	
Research project	***Technology and Business Development in medicinal and aromatic plants***
Short description	Technology validation , dissemination and business development with special reference to agrotechnology and valu addition in economically important medicinal and aromatic plants
Expertise offered	Demontration and training for improved technologies for sustainable production of medicinal plants and essential oils and herbal based formulations for general health and hygiene
Requested partner expertise	Medicinal and aromatic plants agrotechnology , processing , value addition / product formulation and marketing

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PROFILE	
Slovakia	**Alexander Sirotkin**
	sirotkin@cvzv.sk
	Research Scientist, Head of the laboratory
Areas of activity	hormones, growth factors, ovaries, intracellular signalling, protein kinases, transcription factors, RNA interference
ORGANISATION	
Name	Animal Production Research Centre
Type	Research Centre
Department	Animal Genetics & Reproduction
Short description	The central coordinator of research activity in animal science in Slovakia. The main areas of interests: animal genetics, reproduction, nutrition, breeding, cell biology, molecular biology, biotechnology, endocrinology, management, economics, quality of animal products, animal welfare.
PROJECT	
Research project	***Serach for new regulators and markers of ovarian functions***
Short description	Search for new hormones, growth factors, protein kinases, transcription factors, RNA interference controlling ovarian functions amd mediating effect of external factors (nutrition, heat, stress) on reproductive processes. Effect fo some plant extracts. Human studies of association between hormonal indexes and metabolism, health, social behaviour etc.
Expertise offered	Basic studies including in-vitro cultures, cell transfection, RIA, IRMA, TUNEL, RT-PCR etc.
Requested partner expertise	Animal and cellular studies, analysis, possibility to detect association between hormonal and intracellular markers and indexes of reproduction, performance, stress and pattern of nutrition.

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PROFILE	
Serbia	**Prof. Biljana Škrbić**
	biljana@tf.uns.ac.rs
	Full professor
Areas of activity	food safety, food control, chemical contaminants, advanced analytical techniques, risk assessment, authenticity, geographical origin
ORGANISATION	
Name	University of Novi Sad
Type	University
Department	Faculty of Technology
Short description	Faculty of Technology at the University of Novi Sad is located in the Vojvodina Province capitol, Novi Sad, and it was founded in 1959 with the primary aim of providing academic education for food technology engineers. High level of academic education as well as published scientific papers, proceedings, realized projects, applied innovations, registered patents and other achievements of the staff members have ranked the Faculty very high among renowned institutions of its kind. Faculty of Technology organizes scientific activities for all appointed fundamental and applied investigations in food, including the environmental impacts on and of food/feed chains, closely cooperating with the agricultural institutions through the national projects funded by the Serbian Ministry for Science. Many of the established specialized laboratories, such as the Laboratory for food testing and the Laboratory for chemical contaminants in food and the environment have tradition in research and education for many years, and have become well known and accepted for expertise. The attention has been focused on recent advances in gas and liquid chromatography, mass spectrometry, supercritical fluid chromatography, atomic absorption spectrometry, sampling and sample preparation techniques, sample introduction and detection systems. A team from the Laboratory for chemical contaminants in food and the environment has strong background in food quality and safety analysis, including the analysis of chemical composition as well as the chemical contaminants analysis and risk assessment regarding organic pollutants and heavy elements; the advanced analytical instrumentation atomic absorption spectrometer with a graphite tube (GTAAS), gas chromatograph equipped with flame-ionization detector (GC/FID), liquid chromatograph with UV and diode array detector (HPLC/UV-DAD). Through FP7 project “CEFSER”, the equipment is substantially reinforced primarily with installation of the highly sophisticated ultra performance liquid chromatograph with triple quadrupole mass spectrometer and with exact mass analyzer. In this way, this laboratory is fully equipped for the identification of unknown and targeted compounds in complex matrices, representing a modern analytical centre and an attractive partner for the joint research in food quality and authenticity, traceability, food/feed safety, and environmental protection.
PROJECT	
Research project	***Towards safe and high quality INDOEURO food***

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Short description	There is an increasing interest by consumers for high quality food products with a clear geogaphical origin. The growing interest in the authenticity of foods and food products requires reliable verification methods because the properties of food from different origins can also be different. Furthermore, food safety is currently one of the most important challenges confronting consumer, producers, and distributors. It is also an issue that is in the centre of interest of scientists and experts because it has great health, economic, and legal consequences. Increased environmental pollution, rapid expansion in international trade of food and in tourism sector have resulted in increased risk of higher intake of food chemical contaminants through diet and detrimental health effects. Therefore, food quality and safety are global challenges, too large to be met by countries acting alone. The food industry has an enormous importance in Europe and India, being the world's largest producers of food and drink. Thanks to the globalization, various European and Indian food products very distinctive between each other, are recognized vastly all over the world. These are only some reasons why authetication and deteremination of geographical origin are important for European and Indian food sector. Europe is aware that India is a large supplier of food for the global market. On the other hand, India is conscious that considerable effort is needed to meet the international/EU quality standards in the formulation and processing of foods. Nevertheless, the food sector and the related R&D activities and innovations are characterised by high fragmentation. There is a need to bridge the gap between the existing knowledge of various stakeholders in the food sector in these large world regions and in that way to rationalize the global research efforts. Research networks and initiatives are important tools to effectively group the capabilities and efforts optimizing the investments in R&D. Thus, the general objectives of the project are: - to create an INDO-EU network of research actors with complementary expertise in the food authentication, quality and safety area, identifying the progress already made in the food area, and increasing the transnational collaboration; - to contribute to the coherent and coordinated research efforts in the food sector across Europe, including collaborative research in new detection and verification methods, emerging pollutants, tools for risk assessment, etc. - to contribute to the raising of general public awareness and confidence in the food research. These objectives will be accomplished through coherent set of measures like research mobility, joint research, dissemination actions (trainings, workshops, web site, round tables, data base), etc.
Expertise offered	-Food quality and nutrition: quality and nutritional value of foodstuffs; beneficial and harmful dietary factors; development of novel food and ingredients with nutritional and health claims, satisfying both the nutrient requirements and food quality and safety criteria according to the EC legislation and Codex Alimentarius; -Food authenticity and geografical origin: traditional meat products (dry fermented sausages) – production, characterization, protected designation of origin - Chemical contaminants: persistent organic pollutants, polycyclic aromatic hydrocarbons, emerging pollutants, heavy elements, mycotoxins, pesticides, endocrine disrupting compounds – monitoring of the occurrence in different biotic and abiotic matrices; development of analytical methods and reference materials for foods; -Food and feed safety: sources and routes of food and feed contamination by the chemical pollutants and their relative importance; -Risk analysis through the exposure assessment; -Environmental impacts and total food chain: monitoring and understanding of the environmental impacts and effects of contaminant occurrence in foods and feeds; -Chemometrics: univariate and multivariate analysis in various field of chemistry,

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	including environmental analysis and food chemistry (principal component analysis (PCA), cluster analysis (CA), artificial neural networks (ANN), quantitative structure-property relationships (QSPR), quantitative structure-activity relationships (QSAR), quantitative structure-retention relationships (QSRR)). As a result of a rich experience gained through coordination and running of the numerous projects so far, our team is prepared to perform managerial work, exchange of know-how, training and/or dissemination besides the research (e.g. development of analytical methods, monitoring, authentification, geographical origin, risk assessment, etc.) in the field of food science and industry. The team coordinator is a renowned Serbian researcher with high publication scores (total-334 presentation of which 65 are international papers published in the journals from the SCI list); she is also a coordinator of numerous national research multipartner projects and also of FP7 project "CEFSER", GA 229629 (www.tf.uns.ac.rs/CEFSERweb/CEFSERindex.htm); referee in many international journals; member of several national and regional association dedicated to the environmental protection; evaluator of national and international project proposals for the calls of the Serbian Ministry of Science, FP7 programme (FP7-KBBE-2009-3 call under Coordination/Theme 2: Food, Agriculture and Fisheries, and Biotechnology; and FP7-People-2009-IRSES call under People/IRSES), SEE-ERA.NET FP6 project and for the Slovak Research and Development Agency
Requested partner expertise	The previous involvement in the research projects primarily the international ones, dedicated to food safety and quality, novel functional foods, food authentication; experience in the advanced analytical methods; labs equipped for the chemical and/or microbiological analysis of food; institutions with links to the SMEs and LEs in food sector, originating from EU and India.

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PROFILE	
Romania	**Prof. GHEORGHE Solcan**
	admin@uaiasi.ro
Areas of activity	veterinary medicine, internal diseases, health management
ORGANISATION	
Name	UNIVERSITY OF AGRICULTURAL SCIENCES AND VETERINARY MEDICINE IASI
Type	University
Department	FACULTY OF VETERINARY MEDICINE
Short description	The University of Agricultural Sciences and Veterinary Medicine Iasi is a specialized instituton of superior agronomic and veterinary medicine training, financed by the state and having as fundamental mission the formation of agricultural, horticultural and animal husbandry engineers, economic engineers in agriculture and veterinary surgeons. Our university represents a serious partner, recognized by many European universities and instances in the field of activity. Our university has 159 persons representing teaching staff and researchers; they teach almost 4200 students in four faculties, Master courses and PHD programs. Our University has a good experience in management of national projects and participate also in FP6, FP7 projects, and other international research projects covering the main fields of activity: agriculture, horticulture, animal husbandry, fisheries, veterinary medicine and food safety.
PROJECT	
Research project	***INTEGRATED PROGRAM OF HEALTH MANAGEMENT AND IMPROVEMENT OF PRODUCTION QUALITY IN DAIRY COW FARMS***
Short description	The objective of the projective are: 1. monitoring of metabolic health status by clinical and paraclinical exams 2. Control of transmisible diseases (infectious and parasistic); 3. identification of some molecular alterations correlated with health status in dairy milk and mixed cows; 4. monitoring of reproduction parameters and the use of modern biotechnologies to optimize the production; 5. monitoring of milk production parameters (quality, quantity, type of caseine, somatic cells) correlated with metabolic health. Analisys of molecular parameters in dairy and mixed cows. 6. Monitoring of hazard factors for milk production and health: mocroenvironment, environment, fooder and pasture quality and improvement of dairy cows welfhare; 7. Elaboration and implementation of a programme of health, reproduction and production management and dissemination of the results.
Expertise offered	monitoring of health status in farm animals, internal diseases, dermatology, allergology
Requested partner expertise	implementation of herd health management programs

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PROFILE	
Spain	**Tomasz Stadejek**
	stadejek@piwet.pulawy.pl
Areas of activity	PRRS, PRRSV, pigs, diagnosis
ORGANISATION	
Name	National Veterinary Research Institute
Type	Research Center
Department	Department of Swine Diseases
Short description	The National Veterinary Research Institute (NVRI) was established in 1945 as a scientific institution of the Ministry of Agriculture and Rural Development. The major activity of the Institute is applied research on diagnosis, prophylaxis and control/eradication of infectious diseases of animals, including zoonotic diseases, and supervision of safety of food and feedstuffs to protect consumers and livestock. The NVRI comprises laboratories representing basic disciplines (bacteriology, virology, biochemistry, parasitology, pathology, toxicology and pharmacology, food feedingstuffs hygiene, laboratories for the diseases of particular animal species: equine, swine, poultry, carnivores and fur animals, fish, bees as well as laboratories for diseases of special significance for animals and husbandry (tuberculosis, foot and mouth disease, mastitis). The NVRI is a OIE reference laboratory for classical swine fever, porcine reproductive and respiratory syndrome and bovive leucosis.
PROJECT	
Research project	***Porcine reproductive and respiratory syndrome virus (PRRSV) diversity and it's impact on diagnosis and control***
Short description	PRRS is emerging disease of pigs that affects pig production worldwide. PRRS results in reproductive failure and respiratory disorders. The etiologic agent is the PRRS virus which has a tropism for alveolar macrophages. The virus is able to establish a persistent infection in pigs through suppression of the host immune response and a high rate of mutation during viral replication. Infection with PRRSV may compromise pig response to concurrent infections and to vaccination. Since the early 1990s, vaccine therapy and management practices strategies have had a limited impact on the spread of the disease. PRRS remains a challenge to the sustainability of pig production, especially with the emergence of new highly pathogenic PRRSV strains in Eastern Asia. One of the major problems is the lack of properly validated diagnostic methods to detect the virus. So the true distribution of different genotypes, especially in Asia, and the impact on pig production can be underestimated.
Expertise offered	We are OIE reference laboratory for PRRS and have 17 years of experience with this pathogen. As the OIE laboratory we provide PRRS reference diagnosis worldwide.
Requested partner expertise	We are looking for partners interested in virus pig diseases, especially in PRRS and PCVD. We are especially interested in collaboration with diagnostic and reference laboratories dealing with pig samples.

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PROFILE	
Germany	**Marc Stadler**
	marc.stadler@intermed-discovery.com
	Director
Areas of activity	Natural Product R&D, Functional Food Ingredients, Cosmectics Ingredients, Flavour Ingredients, Pharma API, Animal Health API, Crop Protection API
ORGANISATION	
Name	InterMed Discovery GmbH
Type	SME
Short description	Leading Natural Product lead-discovery company, systematically using biodiversity for innovative product discovery for Pharma, Food, Cosmectics, Flavour, and other Life-Science industries
PROJECT	
Research project	***We have not decided yet on a particular project but would be very interested in a collaboration in one of the above mentioned fields***
Expertise offered	Profound expertise in all sub-disciplines of natural products research,ranging from construction of customised lbraries, screening. dereplication and identification of isolation of biologically active lead compunds to product development and corresponding IP mamagement, are available in-house at IMD. The company already successfully participates in an EU FP7 Health project and already maintains a worldwide network of collaboration partners in ndustry as well as in academia. These collaborations are being conducted in strict compliance with the rules of CBD/ABS.
Requested partner expertise	We would ideally like to collaborate with Indan partners (or multi-national consortia including industrial companies and academic groups from EU member states) who have complementary expertise. In particular, projects aimed at exploitation of the Indian biodiversity (e.g. food and medicinal plants and fungi). IMD's expertise would also be well-suited to establish screening programs utlising micro-organsms, such as fungal and bacterial cultures from terrestrial and marine-derived habitats.

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PROFILE	
Slovenia	**Matej Stopar**
	matej.stopar@kis.si
	Head of research team "sustainable agriculture"
Areas of activity	fruit trees, fruit set and development, flower induction, apple thinning
ORGANISATION	
Name	Agricultural institute of Slovenia
Type	Research Center
Department	Fruit and Vine growing
Short description	Governmental organization taing car for development of agriculture and agriculture research
PROJECT	
Research project	***Development of new type of crop load adjustments in apple orchards***
Short description	Chemical thinning of apple trees should be changed and more effort put only to flowering promotion, to controp predominantely alternate bearing.
Expertise offered	Flowering induction chemicals can be used to control bienninal bearing habit of apple trees.
Requested partner expertise	Cooperation in scientific trials concerning alternate bearing of apple trees.

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PROFILE	
INDIA	**Dr Aynampudi SUBBARAO**
	as.rao@spjimr.org
	Professor
Areas of activity	innovation diffusion, best practices, supply chain management
ORGANISATION	
Name	S.P.Jain Institute of Management & Research
Type	University
Department	Innovation Center
Short description	India's top B school supporting policy makers and business people of India with in depth research.
PROJECT	
Research project	***Reducing food wastage with improved supply chain- best practices from EU***
Short description	The project aims to document , adopt and diffuse EU best practices in food chain from farm to table, by deputing a batch of institute students to Europe. They will develop business models for adoption of these European best practices and train Indian farmers/ NGOs/ retail business units for diffusion in India
Expertise offered	Expert in technology adoption & diffusion
Requested partner expertise	EU institute open to the idea of academic partnership with SPJIMR and with experience in supply chain management of food/ farm produce.

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PROFILE	
INDIA	**Dr Emmanuel TILLAR**
	tillard@cirad.fr
	Research Scientist - Livestock systems
ORGANISATION	
Name	Centre de coopération internationale en recherche agronomique pour le développement (CIRAD)
Type	Research Center
Short description	CIRAD is a French agricultural research centre working for international development. Most of its research is conducted in partnership. CIRAD has chosen sustainable development as the cornerstone of its operations worldwide. This means taking account of the long-term ecological, economic and social consequences of change in developing communities and countries. CIRAD contributes to development through research and trials, training, dissemination of information, innovation and appraisals. Its expertise spans the life sciences, human sciences and engineering sciences and their application to agriculture and food, natural resource management and society. CIRAD Reunion is keen to develop collaborative projects with Indian partners, government, NGO, Universities.
PROJECT	
Research project	***Modelling impact of Climate change on dairy production/livestock*** ***Investigating the cost-benefits of of livestock as source of food versus emissions*** ***Participatory approaches in managing integrated live-stock agriculture systems in a changing climate*** ***Energy use balance in agriculture and livestock related topics***
Expertise offered	Live stock- agricultural systems, bio-economic modelling, climate change science, live-stock nutrition
Requested partner expertise	Agronomy, Livestock management, pasture systems, dairy industry, climate change science

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PROFILE	
Italy	**Prof. Chiara Tonelli**
	chiara.tonelli@unimi.it
	Full Professor of Genetics at the University of Milan, EMBO member, board member of EPSO, Secretary General of the "Future of Science Conference", group leader
Areas of activity	Arabidopsis, maize, tomato, gene regulation, plant biotechnology, maize breeding, transcrition factors, flavonoid and anthocyanin metabolic pathways
ORGANISATION	
Name	Università degli Studi di Milano
Type	University
Department	Departiment of Biomolecular Sciences and Biotechnology
Short description	The University of Milan is a public, multidisciplinary teaching and research institution, offers 9 Faculties, 134 study courses (divided between 1st and 2nd level degree programmes), 19 Doctoral Schools and 92 Specialisation Schools. With 2,500 professors it represents the highest concentration of scientific expertise in the region and its research is ranked among the best in Italy and Europe. The Department of Biomolecular Sciences and Biotechnology is internationally very well recognized and has been involved in running a number of research projects in the field of human, yeast and plant genetics and offers all the general facilities necessary for the development of projects. The department hosts 24 research groups working on a large range of experimental fields in biology (bioinformatics, molecular biology, cell biology, microbiology, biochemistry, physiology, and genetics). This allows to the researchers to exchange techniques and ideas with people working in different fields.
PROJECT	
Research project	***Design of functional foods with enhanced nutritional value to promote health trough improved dietary regimes***
Short description	We have developed isogenic maize lines with variable content and type of flavonoids and anthocyanins in kernels obtained by breeding and use of accessions from germplasm collections. The hearts of rats fed the anthocyanin-rich diet produced from such maize lines were 30% more resistant to ischemia and reperfusion insult compared to rats fed anthocyanin-free diet from isogenic maize lines devoid of anthocyanins (Toufektsian et al., J Nutr 138:747, 2008). These plants therefore provide excellent model material to assess the impact of flavonoids and related bioactives on mice and cell systems that model other specific diseases prevalent in humans. Our future aim is to further develop model/novel foods enriched in specific flavonoids and anthocyanins from different plant species to test the protective effect of such bioactives in a food context on animal and human health. Functional foods will be obtained by metabolic engineering of flavonoid biosynthesis in plants through classical breeding or biotechnological approaches depending on the plant species considered (e.g. tomato or maize, respectively). Plant material will be used as dietary material on mouse model systems of different diseases and as source of dietary supplements to be used in clinical trials or of purified compounds for cell-based studies. Production of flavonoid enriched food in cultivars suitable for human consumption is also ongoing.
Expertise offered	(i) plant breeding and metabolic engineering of flavonoid biosynthesis (ii) to provide flavonoid-rich dietary material for animal studies or clinical trials (iii) to provide flavonoid-rich dietary supplements for clinical trials or cell-based studies

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Requested partner expertise	(i) experimental medicine (ii) nutritional and clinical epidemiology

PROFILE	
Greece	**Athanassios Tyrpenou**
	sakistyr@otenet.gr
	Senior Research Scientist
Areas of activity	food of animal origin, hygiene, safety, residues control and monitoring, residue research, pharmacokinetiks, lab accreditation, QA/QC, method development & validation, project organisation & supervison etc
ORGANISATION	
Name	National Agricultural Research Foundation (Nagref),
Type	Research Center
Department	Food of Animal Origin, Residue Research, HPLC Laboratory
Short description	Research Agricultural Foundation supervised by the Ministry of Rural Development and Food
PROJECT	
Research project	***Research on residue depletion and monitoring, pharmacokinetics, withdrawal period determination, half-life determination, food hygiene & safety of food of animal origin and especially in fisheries and farmed fish***
Short description	Pharmacokinetics and residue depletion of fluoroquinolones in farmed fish seabream Sparus aurata L.
Expertise offered	Project description, supervision, implementation, analytical method development and validation, statistics, results, conclusions and recommendations, report.
Requested partner expertise	Instrumental chemical analysis, residue determination, HPLC PDA, SFD, MS, statistical analysis, GC MS etc.

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PROFILE	
The Netherlands	**Martinus van Boekel**
	Info@wur.nl
	Professor in Food Technology
Areas of activity	food quality, food safety, sustainable production, health, food chain
ORGANISATION	
Name	Wageningen University
Type	University
Department	Agrotechnology & Food Sciences
Short description	Wageningen University has a motto: For Quality of Life, and attempts to explore the potential of nature to improve quality of life. Research and teaching is done in the area of plant and animal production, ecology and environment, agrotechnology and food production, food and nutrition, and social sciences related to these areas
PROJECT	
Research project	***Improvement of food quality via technological and managerial ways***
Short description	We try to analyse food quality from a chain perspective, starting with the consumer and then going back into the chain to see how improvements can be made to reach a desired quality for the consumer
Expertise offered	food science, food safety, health aspects of foods, sustainable production
Requested partner expertise	same as offered

PROFILE	
Netherlands	**Phd Lucy Van de Vijver**
	l.vandevijver@louisbolk.nl
	Programm leader Food Quality and Health
Areas of activity	Nutrition, health, organic, food quality, epidemiology
ORGANISATION	
Name	Louis Bolk Institute
Type	Research Center
Department	Food & Health care

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Short description	The Louis Bolk Institute is a research institute performing research into organic and sustainable agriculture, healthy food and health promotion. Applicability of results for agriculture or medical practice is important. The LBI links social issues with groundbreaking research, and bridges the gap between scientific objectivity and personal involvement. Our strength lies in bringing different disciplines together and to use practical and experimental knowledge from farmers, consumers and physicians. We place it in a wider context, systemaise and provide it with a scientific basis. We have a broad range of researchers, from soil scientists to physicians, and we work intensively with other research institutes at home and abroad.
PROJECT	
Expertise offered	Organic food quality and research into organic and sustainable food in relation to health

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PROFILE	
Netherlands	**Prof. Hans Verhagen**
	Hans.Verhagen@rivm.nl
	Head, Centre for Nutrition and Health
Areas of activity	food consumption surveys, food composition databases, nutritional status research, nutrition and chronic diseases, EPIC, epidemiology, obesity, diabetes, cancer, public health nutrition, risk-benefit assessment, food reformulation, health claims, food fortification, scenario development, … overarching example: http://www.rivm.nl/bibliotheek/rapporten/270555009.html
ORGANISATION	
Name	National Institute for Public Health and the Environment (RIVM)
Department	Centre for Nutrition and Health
Short description	The National Institute for Public Health and the Environment (RIVM) is a recognised leading centre of expertise in the fields of health, nutrition and environmental protection. We work mainly for the Dutch government. We also share our knowledge with governments and supranational bodies around the world. The results of our research, monitoring, modelling and risk assessment are used to underpin policy on public health, food, safety and the environment. We employ over 1500 employees, many of whom work in multidisciplinary fields. The Centre for Nutrition and Health supports public health in the Netherlands by providing the scientific evidence and basis for policy making on diet, nutrition and health. Tasks The Centre for Nutrition and Health: • Collects and analyses data on all aspects of food consumption, food composition and eating habits in the Netherlands; • Assesses dietary patterns against standards and guidelines; • Manages national databases on food composition (Dutch Food Composition Database) and food supplements; • Conducts literature-based and epidemiological studies on the relationship between diet and nutrition on lifestyle and on chronic diseases such as obesity, diabetes, cardiovascular disease and cancer; • Quantifies the effects of diet and nutrition on health, advises on appropriate measures and studies the impact of such measures; • Investigates and advises on public health nutrition, nutrition and health claims, fortified food products, novel foods and potential interactions between food and medicines, risk-benefit analyses and makes recommendations on reformulation of food products.

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PROFILE	
Romania	**Mariana Vlad**
	inst@ispcj.ro
	Head of Envoironmental Department
Areas of activity	food supplements, food intended for particular nutritional use, nutrition, health status, dietary imbalance, micronutrients status, chronic diseases, anemia, obesity, lifestyle, anthropometric assessment
ORGANISATION	
Name	"Iuliu Moldovan" Institutte of Public Health Cluj Napoca
Type	Research Center
Department	Environmental Department, Food Hygiene and Nutrition Compartment
Short description	The Professor Iuliu Moldovan Institute of Public Health in Cluj-Napoca, Romania is the most important institution in the preventive medicine network in Transylvania, directly under the jurisdiction of the Ministry of Health. Its history of over seven decades continues a tradition of involvement in Public Health that begins when Transylvania was a part of the Austro-Hungarian Empire, and then interweaving with the health care and medical teaching development that followed the 1918 Unification. Throughout the 20th Century, the Institute has grown in status and strengthened its professional and scientific activity becoming renowned not only in Cluj, but all over Romania, as well as abroad. Its definite symbiosis with the Medical School from Cluj is clearly underlined by the people that have led it, all public health specialists, disciples of the above mentioned distinguished University. The Iuliu Moldovan Institute of Public Health, Cluj-Napoca, provides, according to the Romanian legislation, guidance and highly qualified technical assistance to 11 Transylvanian counties (Alba, Bihor, Bistrita-Nasaud, Cluj, Covasna, Harghita, Maramures, Mures, Salaj, Satu-Mare and Sibiu), covering about one fourth of the Romanian territory and population. The Institute has at its disposal technical and human resources that are able to place it in an elite position in the national and international arsenal of medical forces in the fight for disease prevention and control. Continually involved in national and international partnership studies with institutions from Europe and the USA, the Institute has traditional collaboration relationships with Iuliu Hatieganu University of Medicine and Pharmacy, Cluj-Napoca, Babes-Bolyai University, Cluj-Napoca, International Institute for Rural and Environmental Health, Bratislava (Slovakia), the Institute of Public Health, Bishkek (Kyrgyzstan), Imperial College of London (Great Britain), Environmental Health Research Institute from Düsseldorf (Germany) and the Center for International Rural and Environmental Health, Iowa (USA). Since 1999, The Iuliu Moldovan Institute of Public Health from Cluj-Napoca has been one of the founding members of the Association of the Directors of Public Health Institutes in Europe (located at PHLS, London), and since the year 2000, one of the founding members of the Major Industrial Accidents Prevention Regional Center.
PROJECT	
Research project	***CEREALIM***

This event is funded by the Seventh Framework Programme, European Commission

Short description	Romania association to European Union enforces a list of sustainable actions towards conformation with European strategies and policies on long and medium terms in the area of ensuring the food security and safety. The proposed project wants to be a response to these actions by elaboration of new, modern analysis and control methods of processed corn foods and baby and children's foods. The main concern is the well-balanced food, health assurance of people and decay warning. The marketing authorization holders of the special nutritional foods (manufacturers, importers and dispensers) must make sure that the products are healthy. In the last years, was an increasing interest for the processed corn foods and baby and children's foods, leading to new more or less authorized manufacturers in this area. The main objective of CEREALALIM project is elaboration and development of a new and complex method for quality monitoring of the special nutritional food (processed corn food and baby and children's foods) from raw material to finished product and also evaluation of the nutritive value. The proposed study is complex, regarding the integration of required actions for the quality control in the special nutritional food (processed corn food and baby and children's food) for health assurance of people and decay warning. It will be monitories the following nutrients: proteins, glucides, lipids, fatty acids, vitamins, minerals and also their conservation during the transformation process of raw material into finished product, using modern analytical techniques, as: gas and liquid chromatography coupled with mass spectrometry (GC-MS, LC-MS), high performance thin layer chromatography (HPTLC), spectrophotometric methods and electron spin resonance (ESR).
Expertise offered	The project start with a literature data study concerning the role, effects and use of this food group. The chromatographic analysis methods of active principles from foods with special nutritional destination and the possibility of coupling with spectral methods will be identified and studied. It will be realized studies for the determination of antioxidant activity. It will be brought up to date the information concerning the quality and benefic effects and especially negative effects on the health. Method elaboration and development for the special nutritional food quality monitoring, inclusive the determination of antioxidant activity. The methodology allow for supplement obtaining mode, conditioning mode and factors that influence the changes occurred in the transformation process of raw material into finished product. Experimentation of the monitoring methodology: mode evaluation of active principles and antioxidant capacity that are changing during the transformation process of raw material into finished product; the persons that are using this food group in diet will be monitories. Documentation and elaboration the recommendation for standardization and transfer of knowledge on food and nutrition policies. dissemination and exploitation of the project results
Requested partner expertise	-expertise in foodstuffs intended for particular nutritional uses supply and availability -experience in evaluation of the energy, and nutrients: proteins, carbohydrates, lipids, fat acids, vitamins, minerals, chemicals substances (amino acids, carnitines, taurine, necleotdes, cholines, inositols eg) and quiping of this along the raw materials transformations into final product , by modern analytical technics like gaz cromathography ,GC-MS, LC-MS, HPTLC,spectrophotometric methods and rezonanta electronica de spin (RES). -expertise in policies at European/national level, includind foodstuffs production policies, initiatives of the EC/ EU directive on lebelling/ nutrients profiles, initiatives of the WHO /EURO Second Food and Nutrition Action Plan

This event is funded by the Seventh Framework Programme, European Commission

PROFILE	
Bulgaria	**Teri Vrabcheva**
	terry.vrabcheva@yahoo.com
	Head of laboratory "Chemical Contaminants and Food Additives"
Areas of activity	chemical and microbiological food safety, pesticides, mycotoxins, nitrates, food additives, food chemistry, food consumption, food intake
ORGANISATION	
Name	National Center for Public Health Protection
Type	Research Center
Department	Nutrition and Food
Short description	NCPHP is an expert and consultative body to the Ministry of Health and it assists other governmental bodies, municipal authorities and non-governmental organisations in their activities in analysis of systems and models for health care. NCPHP is involved in international cooperation with EU, WHO, NATO, UNDP, FAO, UNICEF. The activities of NCPHP are focused on the following fields: foods and nutrition, health promotion and disease prevention, child and schoolchildren's health, environmental health, communications.
PROJECT	
Research project	***Microscopic Fungi and Mycotoxins in Spices and Nuts, Produced in India and Import in EU.***
Short description	Currently, aflatoxins are probably the most significant mycotoxins worldwide. A. parasiticus and A. flavus are the two most agriculturally important species producing aflatoxins in spices and nuts under the tropical and subtropical climate which is typical for India. EU imports a lot of spices and nuts from India and the review of occurrence of fungi and mycotoxins in these products is an important health concern. Storage conditions and their influence on fungi growth and mycotoxin production are basis for preventive measures.
Expertise offered	Mycological analysis of different spices and nuts - isolation and identification of species. Investigation of factors (temperature, humidity, substrate and others) affecting the fungi growth during the storage of spices and nuts. Chemical analysis of spices and nuts for the aflatoxins, ochratoxins and Fusarium toxins using HPLC equipment. Investigation of environmental factors affecting mycotoxin production.
Requested partner expertise	Sampling of spices and nuts for mycological and mycotoxin analysis. Investigation of environmental factors affecting fungi growth and mycotoxin production in real situation. Simulation model for the storage of spices and nuts.

This event is funded by the Seventh Framework Programme, European Commission

PROFILE	
Bulgaria	**Msc Nikolay Zehirev**
	manager@bpcniksi.com
	EXECUTIVE DIRECTOR
Areas of activity	BABY FOOD, PUREES, BAG IN BOX, JARS, FRUITS, VEGETABLES
ORGANISATION	
Name	BPC NIKSI J.S.C.
Type	SME
Department	FOOD. BABY PUREES.
Short description	WE ARE PRODUCER AND DISTRIBUTOR OF BABY FOODS IN JARS (BABY PUREES): FRUITS PUREES, VEGETABLES PUREES, MIX FRUITS AND VEGETABLE PUREES, PUREES WITH MEAT (CHICKEN, VEAL, FISH, RABBIT, LAMB) AND VEGETABLE.

PROFILE	
China	**Prof. Yuanzhu Zhang**
	yzzhang@citiz.net
Areas of activity	Sustainable aquaculture - Aquatic animal health - Bioactive compounds - Exposure to pesticides - Food supplements - Abiotic stress tolerance
ORGANISATION	
Name	Suzhou University of Science and Technology
Type	University
Department	Chemistry and Bioengineering School
Short description	Suzhou University of Science and Technology (SUST) is a multi-disciplinary engineering-centered institution, covering 9 major disciplines of engineering, science, management, literature, history, education, law, chemistry, biotechnology and agriculture. Currently USTS has near 20,000 students. Its staff reaches a number of 1500, among which 725 constitute the leaching faculty, 60 professors. 217 associate professors, and 241 lecturers. The university is equipped with more than 500 modern instrumentations in its laboratories. Its library has a collection of 700,000 volumes and subscribes to more than 4,100 kinds of periodicals from both home and abroad. SUST has had significant achievements in scientific studies and researches. The university is active in international academic exchanges. It has entered into long-term cooperation agreements with more than 10 universities from Holland, Sweden, Australia, Singapore, USA, Russia, Japan, etc.
PROJECT	
Research project	***A sustainable aquaculture of Japanese eel:larva rearing based on ecological qualifications***

This event is funded by the Seventh Framework Programme, European Commission

Short description	The available information indicates that artificial reproduction of Japanese eel (JE), including the spawning and hatching, has been successful and but not led to production of viable leptocephali by feeding artificial food, while the population of wild elvers (glass eel) is at an historical minimum in most of the distribution area and continues to decline for the serious capturing pressure. Success of larva rearing of JE is thus needed for the sustainable aquaculture and the stock conservation. It is key important that special ecological qualifications in a native fish spawning area and along the feeding migration route of its early next generations contribute to their growth and survival. However, there is little information about ecological qualifications along the feeding migration route of JE larvae. In order to improve the knowledge-base of larva rearing based on ecological qualifications, we propose a research initiative to identify the differential ecological qualifications for JE larva growth from leptocephali to glass eels, by a comprehensive ecological investigation along the feeding migration route from the spawning area to the coasts. Basing on the investigation, a set of artificial ecological models of sea water will be established. The artificial reproduced JE larvae will be reared in turn in the corresponding ecological models, where the larval ontogenesis of essential biological functions will be studied. To identify if leptocephalus epidermis has the function of absorbing dissolved nutritious matter (DNM), several special designed ecological models of sea water will be employed. A protocol for the commercial-scale ecological larval rearing of JE will be recommended at the end of the projet.
Expertise offered	Sustainable aquaculture Aquatic animal health Bioactive compounds for controlling fish diseases
Requested partner expertise	Aquaculture Aquatic animal health

This event is funded by the Seventh Framework Programme, European Commission

PROFILE	
Bulgaria	**Gabor Zsivanovits**
	office@canri.org
	Scientific researcher (Assistant professor)
Areas of activity	Food quality, Food safety, Physical methods
ORGANISATION	
Name	Canning Research Institute
Type	Research Center
Department	Formulation and Design of the Food Products
Short description	The Canning Research Institute (CANRI) – Plovdiv was created in 1962. The CANRI is a structural entity of Agricultural academy – Sofia. The Canning Research Institute has experience in the successful participation at International and National scientific and applied programs and projects (INCO, 4th and 5th Framework Program of EC, the Program of American Agency for International Development, National Science Fund). The Canning Research Institute develops and transfers new products and technologies in the field of canning industry, food safety and quality control. The CANRI – Plovdiv has a modern research base: Spectral Laboratory, Physicochemical and Microbiological Laboratory, Laboratory of NIR-Technologies, Sensory Laboratory, as well as the pilot laboratories for trial food products (refrigerated, frozen, dried pasteurized, sterilized, roasted and fried fruits and vegetables products). The Institute has included in its structure Nationally Authorized Laboratory for safety and quality control of foods, beverages, waters and other products. The Institute has an official educational accreditation for training of Ph.D. students in scientific specialty “Technology of canned fruit and vegetables”.
PROJECT	
Research project	***Using of physical parameters in food safety control***
Short description	Among the parameters of food safety and quality there are lots which can be measured by physical methods. These methods are easy, cheap, fast, a part of them are non-destructive, or without any chemical additive can give important safety parameters for the food products, and do not have harmful effect for the environment as well. The physical, and organoleptic parameters can give information for fruits and vegetables during ripening, shelf-life period and for the products.
Expertise offered	colourimetric, acoustic, rheological, organoleptic, photometrical parameters, NIR, brix, sugar-, vitamin-, mineral-contents, energy-value and microbiological status (image analyzing). During the ripening, storing and processing we would like to follow how those parameters are changing.
Requested partner expertise	Knowledge about aplication of physical and organoleptical parameters for their daily consumed fruits vegetables and food products.

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