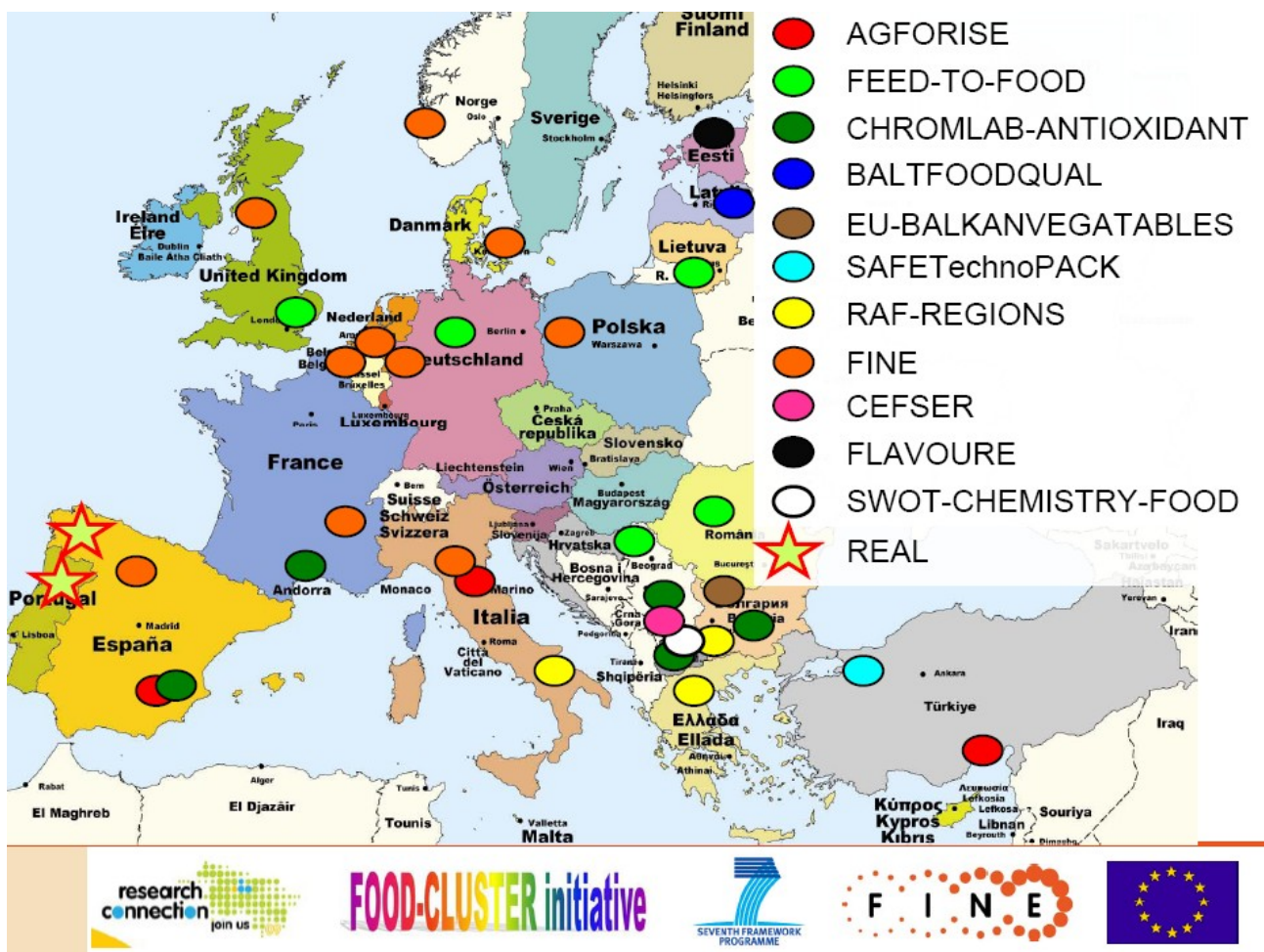


# BACKGROUND INFORMATION on the FOOD-CLUSTER INITIATIVE

# FOOD-cluster initiative



*promoted by:*

DG Research  
Regions of Knowledge & Research Potential

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## **PARTICIPATING PROJECTS**

1. FOOD INNOVATION NETWORK EUROPE (**FINE**)
2. Bringing the Benefits of Research to AgroFood SMEs of the Regions of Central Macedonia, Puglia and Pazardjik (**RAF-REGIONS**)
3. Reinforcement of FEED-TO-FOOD Research Center at Institute for Food Technology of the University of Novi Sad (**FEED-TO-FOOD**)
4. Towards Reinforced Capacity for characterization of Antioxidant Phenolic Food Constituents (**CHROMLAB-ANTIOXIDANT**)
5. Unlocking Animal Food Quality Research Potential in the Baltic Region by developing the Scientific and Technical Capacities of the Research Institute “Sigra” (**BALTFOODQUAL**)
6. Balkan vegetable research centre for transfer of European knowledge, research and practice (**EU-BALKANVEGETABLES**)
7. Improving the scientific and technological research capacity of food institute on safety and technology food packaging. (**SAFETechnoPACK**)
8. AGroFOod clusters platform with common long-term Research and Innovation Strategy towards Economic growth and prosperity (**AGFORISE**)
9. Reinforcing research potential in the Laboratory for Chemical Contaminants at the Faculty of Technology towards the establishment of the Centre of Excellence in Food Safety and Emerging Risks (**CEFSE**)
10. Food and feed LAboratory of Varied and OUtstanding Research in Estonia (**FLAVOURE**)
11. Evaluation of the Research Capacity and development of a strategy for further growth in chemistry in general an in food science in particular (**SWOT-CHEMISTRY-FOOD**)
12. North Portugal - Galicia food-processing innovation and technological development network (**REAL**)

# **1. FOOD INNOVATION NETWORK EUROPE**

## ***(FINE project)***

In the Food Innovation Network Europe (FINE), European food clusters are combining their efforts to make the European food sector more competitive through innovation and cooperation.

The aim of the FINE network is to enhance the investment in Research and Technological Development (RTD) and to strengthen the cooperation within and between food clusters.

FINE links stakeholders from companies, research institutes, policy makers and several regional networks. All FINE-regions have common regional characteristics: a food sector playing an important role in the regional economy; the presence of a strong agricultural sector and other specialized suppliers of the food industry; a high level of food-related knowledge in the region; the presence of public support for the food industry and local networks linking the different actors together.

**Concrete results** of FINE are:

1. A structured methodology and experience in activating regional stakeholders to define regional strategies for stimulating food innovation and food research based on a structured analysis of the strategic orientation and specialisation of the region and knowledge about the potential role of clusters
2. A network for project development and partnering. Clustering the local, regional, national and EU players in the field of food-related RTD, by providing a platform for long-term collaboration.
3. An Action Programme for Europe's hotspots in the field of food RTD and innovation with 14 interregional cooperation projects based on 46 ideas for projects and >100 involved stakeholders in areas such as infrastructure, health, incubators etc.
4. A long-term collaboration between the actors is an important outcome of the project, and continual involvement of new regions is equally desirable. FINE is extending its network and is inviting other food clusters to participate.



The Netherlands  
East Netherlands Valley  
Development Agency East NL



Belgium  
East and West Flanders  
Ghent University



Italy  
Emilia-Romagna  
ASTER



Italy  
Emilia-Romagna  
Centuria RIT



Spain  
Castilla y Leon  
CARTIF



United Kingdom  
Scotland  
Scottish Enterprise



Norway  
Rogaland  
IRIS



Poland  
Wielkopolska  
Poznan Science and Technology Park



Danmark / Sweden  
Öresund  
Öresund Food Network

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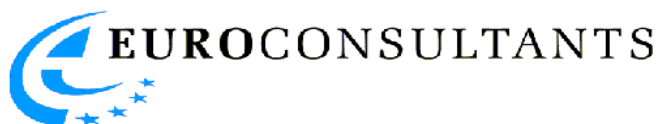
## 2. RAF-REGIONS

The overarching objective of RAF- REGIONS is to increase the overall capacity of the Regions of Central Macedonia (Greece), Puglia (Italy) and Pazardjik (Bulgaria) in enhancing science and technology based economic development, focusing on the AgroFood Sector. The specific project objectives are:

- To support the development and operation of innovative “Research-driven Clusters” in the AgroFood sector of the Regions of Central Macedonia, Puglia and Pazardjik;
- To enable the Regions to attract more and better RTD investments, to enhance their capacity to participate in FP7 and CIP and to mobilise national, regional and private sector financial possibilities;
- To promote synergies between regional and research policies at each participating Region and to produce regional research strategies for the AgroFood sector;
- To foster transnational cooperation in the AgroFood sector between the project partners;
- To assist the AgroFood sector SMEs of the participating Regions in becoming more competitive, by adopting new technologies developed through research
- To facilitate the exchange of best practices between the partners and adapting them to their needs;
- To mentor the participating partners, through mutual exchange of experience and best practices;
- To cooperate with relevant projects and initiatives developed in other European Regions.

The project partners (Regional Authorities, SME Associations, Research Entities and Technology Consultants) already comprise regional research-driven-clusters and have the necessary experience and the institutional roles to intervene and have a direct impact on research policies for the AgroFood sector.

The project activities (including mapping and analysis of research actors, SME technology audits, SWOT analysis, training workshops and trips, info days, a conference, development of Joint Action Plan for AgroFood RTD, dissemination and exploitation activities) address directly the objectives of Call FP7- REGIONS-2007-1. In addition, the participation of RAF- REGIONS in the FOOD CLUSTERING initiative will facilitate its main ambition to contribute to strengthening EU Food research driven clusters by interregional cooperation.



ΕΛΛΗΝΙΚΗ ΔΗΜΟΚΡΑΤΙΑ  
ΠΕΡΙΦΕΡΕΙΑ ΚΕΝΤΡΙΚΗΣ ΜΑΚΕΔΟΝΙΑΣ



**F.I.N.G.**  
FEDERATION  
OF INDUSTRIES  
OF NORTHERN GREECE



Institute of Agrobiotechnology - Centre for Research  
and Technology Hellas



Regione Puglia

**a.r.t.i.**  
Agenzia regionale  
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District of Pazardzhik- Bulgaria



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### **3. FEED-TO-FOOD**

The Centre for FEED AND ANIMAL PRODUCTS (FAP), an organizational unit within the Institute for Food Technology (FINS) at the University of Novi Sad, is the only scientific-research unit specializing in a wide range of issues related to feed technology in Serbia. Furthermore there is no similar organization in the former-Yugoslavia Republics, other Western Balkan countries (WBC) and Member States (MS) in the region. FAP is well positioned in Serbia and in the region, but seeks recognition as an equal partner in Europe as a whole.

#### **GENERAL OBJECTIVES OF THE PROJECT**

Closer S&T cooperation between  
Western Balkan Countries (Serbia)  
EU member States (e.g. Germany and United Kingdom), and  
EU regions of convergence (Romania and Lithuania)  
Improving research capacities (equipment and researchers)  
Increasing networking with EU research institutions and  
Gaining experience in how to take part in EU research projects.

#### **SPECIFIC OBJECTIVES OF THE PROJECT**

Strengthening FAP to become a modern FEED-TO-FOOD Research Centre upgraded with Pilot Plant equipment suited to investigation in feed manufacturing technology

Recruitment by the WBC / FAP Research Centre of:

- experienced researcher (nationals)
- new young researchers (prevention of “brain-drain)
- Creation of networks for cooperation between research teams with scientific interests concerned with the feed to food production chain
- Exchange of know-how and scientific experience between beneficiaries
- Trans national two-way secondments of research staff
- Training of young scientists in state of the art research institutes
- Preparation of cooperative activities and/or joint RTD proposals
- Dissemination and promotional activities to ensure increased visibility of all beneficiaries and their activities



University of Novi Sad  
INSTITUTE FOR FOOD TECHNOLOGY  
*CENTER FOR FEED AND ANIMAL PRODUCTS*  
Novi Sad - Serbia



International Forschungsgemeinschaft  
Futtermitteltechnik, (IFF)  
Braunschweig - Germany



Institute of Food Research (IFR),  
Norwich - United Kingdom



National Research-Development Institute for  
Animal Biology and Nutrition (IBNA)  
Balotesti - Romania



Institute of Animal Science of Lithuania (IAS)  
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## 4. CHROMLAB-ANTIOXIDANT

***Western Balkan Countries produce authentic healthy agricultural products, for example fruits, wine and herbal teas. Local research institutes can help to make better use of health aspects of these foods when promoting the products and promoting the agricultural resources of authentic foods in the region in general. For this, more research has to be done on the health promoting food constituents and the capacity to do this research has to be increased. In the CHROMLAB-ANTIOXIDANT project, the human and material capacity of three laboratories in the region for chemical characterization of the antioxidant compounds in food is increased.***

### ***Background***

The trend of production and use of healthy food has focused the researchers' attention on characterization of the phenolic profile of foods consumed in everyday diet. Fruits and fruit products are known to possess beneficial effects on health due to a wide variety of natural polyphenols and consequently a great antioxidant potential. Western Balkan Countries are predominantly agricultural with great potential for production of healthy food with authentic origin and specified health promoting composition.



CHROMLAB-ANTIOXIDANT will contribute to reinforcing capacity of the region for chemical characterization of the food antioxidant components by having the opportunity to obtain sophisticated equipment and train young researchers for that purpose and to exchange experience with research groups working in this field.

## ***Objectives***

CHROMLAB-ANTIOXIDANT **main objectives** are:

- Reinforcement of the research capacities of the laboratories in the Western Balkan Countries by getting new sophisticated instrumentation
- Improvement of the human potential in the region by engaging young researchers and their training in member states, and also by sending scientists for specialized training and preparing cooperative activities;
- Increasing the international cooperation in the region and with eminent research institutions in the member states with similar scientific interests and promotion of joint research activities of mutual benefit between the EU and the Western Balkan Countries.

Additionally, **long-term outcomes** are foreseen as follows:

- Enhanced participation in FP7 and more extensive scientific cooperation in the region;
- Combating the brain-drain in the region, increased job opportunities for young scientists;
- Awareness about the importance of food quality and capability of the laboratories in the region for its control.

## ***Results***

The activities within CHROMLAB-ANTIOXIDANT should result in reinforcement of the research capacity of the Western Balkan Countries, their competence and competitiveness in the area of food quality characterization with emphasis on the phenolic substances. Two labs have already been equipped with sophisticated equipment, young researchers trained in the partners laboratories and the first results on the phenolic composition of local grapes and wines as well as some traditional herbal teas are in a process of analysis.

Further activities will involve dissemination of the new possibilities of the laboratories to the food science researchers and food producers and making strategies for further research and development in the areas: food ingredients and healthy and functional foods aimed at exploring the potential of the region for production of healthy food with authentic origin and specified health promoting composition.

## Participants

### Coordination:



Institute of Chemistry, Faculty of Sciences and Mathematics University Ss Cyril and Methodius

### Partners:



Department of Chemistry, Faculty of Sciences and Mathematics University in Niš



Institute of Organic Chemistry with Centre of Phytochemistry Bulgarian Academy of Sciences



Department of Food Science and Technology, National Centre for Scientific Research



Joint research unit Sciences for Oenology, National Institute for Agricultural Research

***For more information, please visit the website:***

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## **5. BALTFOODQUAL**

### **General objective**

To contribute to the realization of the full research potential of the enlarged European Union by unlocking and developing existing research potential in one of the convergence regions – the Baltic.

### **Specific objectives**

1. To strengthen the capacity of researchers in the Research Institute “Sigrā” to participate at EU level in research projects and activities on animal feed and food quality.
2. To improve the technical capacity of the Research Institute “Sigrā” to carry out high quality research on animal feed and food quality and its impact on consumers health.
3. To promote collaboration with other research institutions in the European Research Area, having similar scientific interests in order to use research capacity more synergetically and efficiently.

### **Long-term objectives of the project**

To stimulate realization of full research potential of the enlarged European Union by unlocking and developing existing research potential in one of the convergence regions – Baltic.

### **Results to be achieved**

1. RTD capacity and the quality of research upgraded.
2. Better integration of the research team of RI Sigrā in the European Research Area (ERA) achieved.
3. The capacity of RI Sigrā for participation in FP7 projects improved.

The project will contribute towards the expected impacts listed in the Capacities Work Programme.

1. Capacity and the quality of research carried out by the Research Institute Sigra will be upgraded.
  - ✓ Skills and knowledge of the researchers will be increased during secondments to the cooperation research entities.
  - ✓ High quality researchers seconded from other research institutions will bring new research skills to the Sigra research staff.
  - ✓ Participation in workshops will give for researchers the opportunity to gain new knowledge in their field of research. Number of RI Sigra staff gained knowledge
  - ✓ Acquisition of high quality research equipment followed by training to use the equipment will scientifically increase the quality of research carried out by RI Sigra.
2. Through development of well targeted partnership will be achieved better integration of the research team of RI Sigra in the European Research Area (ERA). Close cooperation will be developed in the respected field with the research teams from Lithuania, Estonia, Sweden and Denmark. It is expected also to promote networking with research teams from other EU countries (Poland, Finland, Germany) by inviting them to take part in conferences.
3. The capacity of RI Sigra participation in FP7 projects will be improved. By carrying out the project RI Sigra will get experience in implementation of FP7 projects.
4. The research capacity of Latvia and the Baltic region to improve economic and social cohesion will be increased. Choice of research area of the project – animal feed and food quality - is based on actuality in national and regional research area indicated by businesses, researchers, policy makers and other stakeholders being important for reaching the goals of grow, competitiveness and employment of the region. One of the most important business sectors will benefit significantly from developments achieved by the project.

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## 6. EU-BALKANVEGETABLES

THE GENERAL OBJECTIVE of the project is to revive and reinforce the Maritsa Vegetable Crops Research Institute (VCRI) to become a leading horticultural research centre in the Balkan region disseminating information on the recent achievements in the European Research Area (ERA) in this scientific field.

THE SPECIFIC OBJECTIVES, arising from this as related to the FP 7 call "Research Potential" are:

- ✚ Recruitment of key scientists from leading European Institutes in order to create awareness in VCRI of recent achievements of European knowledge in the field of plant genetics diversity, pest risk analysis, plant nutrition and organic production
- ✚ Short-term training of newly appointed young scientists and sabbatical visits of experienced researchers from Maritsa VCRI to state of the art European laboratories in order to develop research capability especially in new and/or emerging areas of research; enhance and up-date the level of knowledge, competence and competitiveness of Bulgarian scientists
- ✚ Improvement the technical status of VCRI laboratories, dealing with vegetable and fruit quality and modernization of protected and open fields and the Gene bank premises in order to promote advanced research in the management of valuable vegetable gene resources, plant health, crop protection, pest risk analysis and soil fertility
- ✚ Establishment of VCRI as a dissemination centre and promoter of European knowledge and practice in the field of vegetable science through Inner-Bulgarian and Balkan links between appropriate Bulgarian and Balkan institutes and universities.
- ✚ Support of the VCRI Technology Transfer Office to improve the innovation infrastructure in Bulgarian vegetable production and to create a modern intermediary body between science and practice.

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## 7. SAFETechnoPACK

TUBITAK Marmara Research Center (MRC) Food Institute (FI) in Turkey aims to become one of the leading food science and technology institutes in the EU. In order to achieve its aim FI has analysed its weak points, and identified food packaging technologies as one of them.

The main objective of this project is to improve the scientific and technological (S&T) capacity of FI in food packaging technologies. It is believed that FI will increase its participation in FP7 projects by the achievement of the project aims. Specifically, it aspires to improve its research capacity in chemical contamination resulting from the food contact materials, and to develop new food packaging materials using nanotechnology and active packaging technologies.

SAFETechnoPACK addresses completely the general objectives of the FP7 REGPOT-2007-1 programme. In order to accomplish the main objective, FI has established the following specific objectives in line with the indicated project activities:

- Upgrading S&T equipment infrastructure: SAFETechnoPACK will enable FI to extend its scope of activities by renewing existing S&T infrastructure. New equipment is needed for novel approaches in food packaging technologies to increase scientific and technological capacity, participation in FP7 projects in new topics and contributing to RTD capacity building in Turkey.
- Recruitment of researchers: This involves the recruitment of two researchers in the field of chemistry and polymer science on new packaging technologies to extend the FI's scope of activities to participate in FP7 projects,
- Networking, co-operative and dissemination activities: Such networking and co-operative activities are aimed at facilitating knowledge transfer of researchers working on food packaging in FI at regional, national and international levels. These activities will involve participation in international conferences and workshops on the relevant food packaging technologies, technical visits on packaging laboratory applications and analyses to centres in Member States (MS), and organization of brokerage events and international conferences in Turkey.

- Informing the public and the food industry: The importance of the safety of food contact materials in relation to food quality, food packaging, food storage and new packaging technologies has to be communicated. Relevant dissemination and information activities involve web page set-up, organisation of info days, preparation of leaflets, participation in international packaging fairs, and participation in FOOD CLUSTER initiatives to collaborate with European regions and projects.
- Improvement S&T experience and knowledge of researchers: This involves the improvement of scientific and technological experience of researchers by long term and short term training in MS, and exchange of know-how and experience by inviting expert scientists from MS.

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## 8. AGFORISE

The overall objective of AGFORISE Project is to create a common dialogue platform and a joint action plan among the Agrofood clusters that will maximise capacity for research and benefit from research infrastructure through complementariness and synergy, so as to contribute for sustainable development, prosperity, economic growth and global competitiveness of the regions.

In this content the specific objectives are:

- Strengthening a sustainable dialogue between the participant Agrofood
- clusters,
- Creating an R&D&I Strategy Dialogue & Cooperation,
- Enhancing Trade & Investment opportunities in Agrofood sector,
- Maintaining sustainability of cross-collaboration between the participant
- regions,
- Stimulating utilization from national/EU R&D funds.

The activities within the scope of the AGFORISE project will focus on: Analysis of Agrofood sector in participant regions in order to maximise the benefit from the research opportunities for regional economic development, Development of a common dialogue platform between the participant regions for sharing information and experience that result in a Joint Action Plan (JAP), which will contribute to strengthen the regions' capacity for investing in and conducting research and technological development activities that can enhance significantly to economic development, Improvement of cross collaboration among the research and commercial communities to result in commercially ended research.

The main focus of the project will be on Agrofood area, which is the most important source of income in all participant regions. The implementation of the project will increase the competitiveness of European regions in Agrofood industry and bring significant added-value to the European Agrofood community.

The consortium has been formed by 12 partners from 3 different regions (Mersin, Emilia-Romagna, Murcia) each of which will bring added value from a different perspective but with complementary properties, related with their expertise areas.

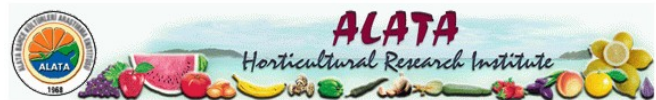
## COORDINATOR:

Mersin Special Provincial  
Administration



## PARTNERS:

Alata Horticultural Research  
Institute



Targid Gıda San. ve Tic. Ltd.  
Sti.



Mersin Chamber of Commerce  
and Industry

Regione Emilia Romagna



Institute of Biometeorology



Cooperativa Terremerse SCRL



ASTER Scienza Tecnologia  
Impresa



Region of Murcia – Ministry of  
Agriculture and Water



Centro Tecnológico Nacional de  
la Conserva y Alimentación



Juver Alimentacion S.L.U.



TASO Desarrollos S.L.



Teknoloji Arastirma Gelistirme  
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## 9. CEFSER

Strategic objectives of the project is to reinforce the research capacities of the Laboratory for Chemical Contaminants (LabCHEMCONT) at the Faculty of Technology/University of Novi Sad, in order to establish a Centre of Excellence in Food Safety and Emerging Risks (CEFSER), strengthening its leading role in the regional research community.

Food safety is currently one of the most important global issues that cannot be dealt with by individual but rather joint efforts, which means that harmonized approach to all food safety issues across scientific community, including the issue of emerging pollutants, is necessary. LabCHEMCONT is an already internationally well-recognized research lab focused on detecting chemical contaminants in food. However, the existing equipment at LabCHEMCONT could not satisfy increasing stringent regulatory standards that require methods capable for highly sensitive and multi-residues sample analysis.

In order to establish CEFSER, the first key issue is purchasing of Ultra Performance Liquid Chromatograph, which is the latest breakthrough food safety system.

Reinforcement of human potential will concomitantly accompany the equipment upgrade and it will be performed through trainings, exchange visits, workshops. Developing strategic partnerships by networking with the researchers in EU Member States that have long term experience in the food safety and emerging pollutants analysis will support the CEFSER establishment as a modern laboratory capable to contribute to ERA significantly.

Knowledge gained within the project will be disseminated at national, regional and European level (workshops, conferences, web site, training materials, etc). Forming a database on main issues in food safety and emerging pollutants will be a part of the project in order to facilitate communication between Balkan region and the rest of the Europe, contributing to the dissemination of scientific information and results of the past and ongoing research.

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## 10. FLAVOURE

Joining forces, increasing collaboration, transferring research results to practice and making a maximum use of research potential are cornerstones of the European Research Area. Food and Feed quality and safety is a crucial topic for consumers' health today. A high quantity of means and competencies are concentrated on this issue.

The main aim of the FLAVOURE project presented by ERIA is to advance capacity for assessment and prognoses of quality risks of food and feed and develop new molecular biological assessment methods. FLAVOURE partners consist in entities ranging from convergent regions (Estonia, Lithuania, Bulgaria) to Western European countries (Finland, Denmark and Spain) covering the whole food chain.

The following results are expected:

- Improving competence in food and feed quality, safety and risk assessment by means of the Food and Feed Safety and Quality Network; joint events with top quality research centres and individual contacts between researchers;
- Strengthening laboratory facilities at ERIA for protein chemistry and trace components related analyses (HPLC, Gas Chromatography, and Spectrophotometer), DNA-analyses (PCR equipment, equipment for electrophoresis) and samples preparation (centrifuges universal ovens). The laboratory will be a facility providing life-long learning for research institutions, hands-on experience for young scientists and a meeting point for knowledge exchange;
- Building closer local cooperation with agricultural producers, government officials, and politicians, through seminars, training days and advisory services, technology networks;
- Increasing participation to EU projects. ERIA is a fast developing research institute with an ambitious development strategy, a rapidly increasing international red, a high ability to react to changes and a solid experience in project management.

These advantages provide an excellent prerequisite for the FLAVOURE project's success and for the expansion of the cooperation set up.

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## 11. SWOT-CHEMISTRY-FOOD

The Institute of Chemistry at the Faculty of Sciences and Mathematics, University Ss. Cyril and Methodius has international recognition and visibility by publishing the results of research in scientific journals and collaboration with research groups from European universities.

It is nominated as a potential centre of excellence by the Ministry of Education and Science of the former Yugoslav Republic of Macedonia.

28.3 % (1971-2004) of all the published scientific papers in international journals (cited in SCI) from the former Yugoslav Republic of Macedonia come from researchers from the Inst. Chemistry, which employs 1.4 % of the researchers in the country (2004).

A necessary step: analysis of the level of the overall research quality and capability of a research entity and defining strategies for further development

### Activities

- identification of the potential links between researchers and SMEs for knowledge transfer for upgrading technology, development of new products, training of staff, etc.
- - developing a research agenda to ensure a systematic and focused research for national development as a contribution for this country to its strategic orientation in food research and its visibility in the region and in Europe.
- Ending in the valuation of the connections in the triangle university-industry-government in the food sector □ defining strategies for further development.

### Objectives

- International independent expert evaluation of the level of the overall research quality and capability of the Institute of Chemistry leading to its establishment as a Centre of Excellence in research in chemistry (first such evaluation in the country - promotion of an independent and objective expertise to other research entities and to policy makers).

- International independent expert evaluation of the university-industry-government connections in the food sector with emphasis on the research component □ strategic orientation in food research and better visibility in the region and in Europe
- Building strategies and defining Action Plans for improving the overall research capacities of the Institute of Chemistry and for its more active involvement in research in various fields, especially in the food sector
- Discussion of the Action plans on several levels: at the Institute of Chemistry; with researchers in the food domain, stakeholders in the domain of scientific research and food policy (Ministries...), and the business community.

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*ALL projects here above were selected under the 7<sup>th</sup> Framework Programme and are funded by DG Research under the programmes "Regions of Knowledge" and/or "Research Potential".*

## **12. REAL**

The aim of REAL is to elaborate a combined innovation and development strategy between Galicia and the North of Portugal, which involves the productive sector and integrates the existing capacities, allowing to prepare a socioeconomic area to answer nowadays challenges, and positioning profitably in the EU food-processing sector.

In the Galicia- North off Portugal Euro-region the Food industries, are the one off the main socioeconomic sectors. Heterogeneity of development and participation in R&D activities is observed. The subsectors most far away from innovation share a high degree of atomization and low competitiveness, while other subsectors with innovative capacity might assume the role of tractors. In the Galicia- North off Portugal Euro-region there are competitive R&D and innovation centres, however the organizational dispersion reduces their aptitude of joint actions to generate relevant projects. Moreover the relations between the productive sector and the knowledge centres is characterized by a little feedback what turns into a great hobble to get significant developments

### **OBJECTIVE**

To perform a structured cooperative knowledge network, to promote the internationalization and competitiveness through innovation in the food sector in the Euro-region

### **INTERMEDIATE OBJECTIVES**

- To aggregate critical mass representative of the sector of the euro-region, through the constitution of a forum for multidisciplinary and integrated approach of I + D
- To position REAL as a reference for the sector in the region, with the objective of be a solid base for the international competitive activities
- To promote R&D activities that motivate the innovation and stimulate competitiveness in the border areas, by the interaction between the Food sector and the R&D Centres, impelling competitive and pre-competitive projects of interest for the Euro-region

## EXPECTED RESULTS

- Consolidation of the network as a basic instrument of R&D
- Development of the food-processing sector in the Euro-region
- Integration of the resources dedicated to R&D and innovation
- Intensification of the relations between enterprises
- Increase of the enterprises, scientific – technological centres and institutions cooperation
- Strong the cooperation between trans-border institutions
- Development and mobilization of the productive traditional resources of the Euro-region
- Increment of capacity of assimilation of technology in the SMEs.

## PARTNERS

University of Minho, Catholic Portuguese University, Polytechnic Institute of Viana do Castelo, NERVIR – Enterprises Association, University of Vigo, University of Santiago de Compostela, Galician Technological Centre of Meat and Food Quality, National Technological Centre of Seafood Conservation, R&D and Innovation Directorate General - Galician Government.

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**For more information, please visit the website:** [www.rede-real.eu](http://www.rede-real.eu)

*This project is funded by DG Regional Policy of the European Commission under the **ERDF** heading.*

# **PARTICIPANTS in the FOOD-CLUSTER initiative**

## **BE**

Universiteit Gent

## **BG**

Euroconsultants SA Bulgaria

District of Pazardijk

Agricultural University of Plovdiv

Bulgarian Association of food and drink Industry

Maritsa Vegetable Crops Research Institute

Institute of Organic Chemistry with centre of Photochemistry, Bulgarian Academy of Sciences

## **DE**

Forschungsinstitute Futtermitteltechnik der IFF

## **DK/SE**

Öresund Food Network DK & SE

## **EE**

Estonian Research Institute of Agriculture

## **ES**

Department of Food Sciences and technology, national centre for Scientific Research – Murcia

Centro de Automatizacion, Robotica y Tecnologias de la Informacion y de la Fabricacion

Region of Murcia – Ministry of Agriculture and Water

Centro Tecnologico Nacional de la Conserva y Alimentacion

Juver Alimentacion S.L.U.

University of Vigo

University of Santiago de Compostela

Galician Technological Centre of Meat Food Quality

National Technological Centre of conservation Seafood

R&D and Innovation General Direction. Innovation Department. Galician Government

TASO Desarrollos S.L.

**FR**

Joint research unit "Science for Oenology", INRA – Montpellier

**FYROM**

Faculty of Natural sciences and Mathematics, University Sts. Cyril and Methodius – Skopje

**GB**

Scottish Enterprise  
Institute of Food Research - Norwich

**GR**

Euroconsultants SA  
Region of Central Macedonia  
Federation of Industries of Northern Greece  
Institute of Agrobiotechnology, Centre for Research and Technology

**IT**

ASTER S. cons. P.  
Centuria RIT Romagna Innovazione Tecnologia soc. cons. a r.l.  
INNOVA SpA  
Agenzia regional per la Tecnologia e l'Innovazione – Regione Puglia  
Institute of Sciences and Food production CNR  
Distretto Agroalimentare Regionale Scrl  
Regione Emilia Romagna  
Institute of Biometeorology  
Cooperativa Terremerse SCRL  
Cooperativa Terremerse SCRL  
ASTER Scienza Tecnologica Impresa

**LT**

Institute of Animal Science of LVA

**LV**

Research Institute of Biotechnology and Veterinary Medicine "Sibra" –  
Latvia University of Agriculture

**NL**

Ontwikkelingsmaatschappij Oost Nederland NV

**NO**

IRIS

**PL**

Fundacja Uniwersytetu im. Adama Mickiewicza

**PT**

University of Trás-os-Montes e Alto Douro

University of Minho

Catholic Portuguese University

Polytechnic Institute of Viana do Castelo

NERVIR – Enterprises Association

**RO**

National Research-Development Institute for Animal Biology and  
Nutrition - Balotesti

**RS**

Institute for Food Technology of Novi Sad

Faculty of Sciences and Mathematics, University of Nis

Faculty of Technology – Novi Sad

**TR**

TUBITAK – Türkiye Bilimsel ve Teknolojik Arastirma Kurumu

Mersin Special Provincial Administration

Alata Horticultural Research Institute

Targid Food and Agricultural Products Industry and Trade Ltd. Co.

Mersin Chamber of Commerce and Industry

Teknoloji Arastirma Gelistirme Endüstriyel Urunler Bilisim Teknolojileri San.

Tic.As.