



Food Industry & Research Providers:

The successful case studies of FOODPRINT project & ECOTROPHELIA contest

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Hellenic Food & Drink Industry Figures

Turnover €14,2 billion

Value Added

3%

of Hellenic Gross Added value

Exports €4,5 billion

Employment 360.000

Number of Companies 1.225

CONSUMPTION

14%

of household expenditure on food and drink products





EU FOOD AND DRINK INDUSTRY FIGURES TURNOVER VALUE ADDED CONSUMPTION €1,089 billion 1.8% 14% Largest manufacturing sector in the EU of EU gross value added (GVA) of household expenditure on food and drink products **EMPLOYMENT SMEs** 4.25 million people 289,000 49.5% Leading employer in the EU of food and drink turnover 62.8% and drink employment **EXTERNAL TRADE** D EXPENDITURE €25.2 billion €98.1 billion €2.5 billion €72.9 billion 17.8% EU share of global exp **Imports**

Sources: Eurostat; UN COMTRADE; JRC

1 For definition, see page 22





The Federation of Hellenic Food Industries A few words

Represents the Greek Food & Drink Industry at national, European and international level.

Membership is made up of food and drink companies and Branch Associations.

The **mission** is to facilitate the development of an environment in which all food and drink companies, whatever their size, can meet the needs of consumers and society, while at the same time competing effectively for sustainable growth.





Our Priorities

- Competitiveness Growth Extroversion
- Research Innovation
- Safety & Quality
- Nutrition & Health
- Sustainable Development
- European Co-operation





The world challenges

Providing Food and Nutrition Security in a changing world is an urgent objective due to the increasingly interconnected challenges of natural resource scarcity, climate change and population growth, which affect European and Food systems globally.







The Food Sector challenges



NUTRITION for sustainable and healthy diets: Ensuring that nutritious food and water are available, accessible and affordable for all.



CLIMATE smart and environmentally sustainable food systems: Building climate smart food systems adaptive to climate change, conserving natural resources and contributing to climate change mitigation.



CIRCULARITY and resource efficiency of food systems: Implementing resource-efficient circular economy principles across the whole food system while reducing its environmental footprint.



INNOVATION and empowerment of communities: Boosting innovation and investment, while empowering communities.





Sustainability & Innovation SEVT initiatives

FOODPRINT Project ECOTROPHELIA Contest





LIFE FOODPRINT Project

«Environmental sustainability as a business opportunity for the agro food industry»





FOODPRINT: The main goal

To implement measures to reduce, identify, quantify the carbon footprint (CF)

of the food industry sector along the supply chain while increasing competitiveness through the development of an innovative software tool.







The co-operation model

Through Funding programmes

4 companies (JOTIS SA, BIOCHEM ARVANITIS SA, KONTZOGLOU BROS SA, **AKTINA SA**

2 Universities (NTUA & AUA)

2 Federations (SEVT & FEDERALIMENTARE Srv)

A partnership under a LIFE project



Addresses a real need of the Food Industry and develops a solution for the sector





Roles

Universities: Solution developers

Companies: Provision of necessary data, test of solutions, end-users, act as best practice for other companies

Federations: Dissemination of the results, raising the awareness of the sector, development of proposals for the policy makers



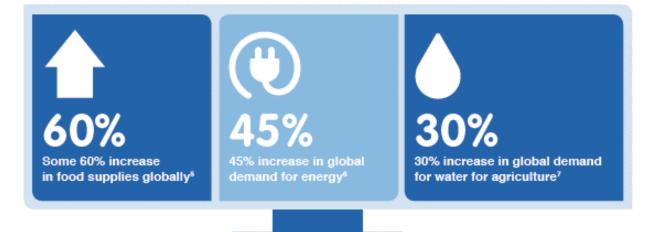






World population expected to reach 9 billion by 2050

Projected to require:





competition for arable land



Increased changes in unpredictable weather patterns will put further pressure on these natural resources8



Meanwhile it is estimated that 30% of all food grown worldwide is wasted before or after it reaches the consumer^a, representing a missed opportunity to feed the growing world population and a superfluous source of GHG emissions





How can we make sustainable the agro food system?



Technology change



Optimization



Behaviour change

Changing the way we produce, distribute and utilize food.



Co-operation and mutual agreements

Source: "A Time to Act-Climate Action & The Food Drink Europe", FOODDRINKEUROPE

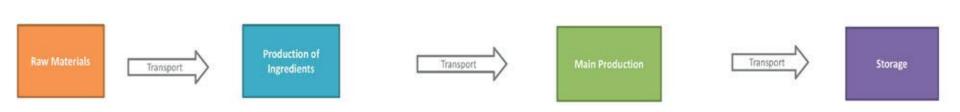






A Carbon Footprint tool for the effective quantification of CO₂ equivalent emissions sources of food products

The tool quantifies the total CO_2 equivalent emissions of food products, taking into consideration all the processes involved with the manufacturing of the final product.







The solutions:

A National Strategy for the reduction of CO₂

A national strategy was developed for the reduction of GHG emissions from the food industries which will contribute to the increase of the competiveness of the sector.

The strategy provides:

- Actions which lead to the reduction of the CO₂ emissions.
- Proposals for the awareness raising of the sector.
- Suggestions for the promotion of the innovation.
- Recommendations to policy makers.



The benefits for the Food Sector



- The awareness of the food sector on environmental issues was raised.
- The tool helps companies to improve their environmental performance. The participating companies have already reoriented their environmental approach.
- The Hellenic Strategy for the reduction of the GHG emissions will be the guide of the sector.
- The network of food industry academia was expanded to this research field as well.





ECOTROPHELIA Contest

«The Champion's League in Food Innovation»









A competition for students teams which take place in 2 stages

National Level

- The competition is organized by the National Food Industry Federations.
- Students teams from National establishments present their products.
- Food companies can provide assistance (facilities, consulting, mentoring, etc) to the students teams.

European Level

• The winners of the National contests participate to the European.

The future food scientists imagination is pushing forward the food industry in order to conceive together tomorrow's food.





Roles

Students Team / Universities: Innovation developers

Federations: Contest organizers, facilitators

Companies: End users



The need



- To bridge the gap between the Industry and the research providers.
- > To support students engaged in food science.
- > To create a hotbed of innovative ideas for the Food Industry.



The Benefits



ECOTROPHELIA consists the leader laboratory in food innovation at National & European level

- It has motivated the organization of 115 national competitions, involving 550 universities and more than 3500 students, since 2011.
- A pool of talent, skills and innovations for the food industry, have been developed.
- A hundred of products have issued and they have been manufactured and reached the market.
- An educational model for the higher education in Europe which puts in the frontline the cooperation of industry with the universities have been created.





Thank you for your attention