



www.foodmanufacture.eu

Conceptual design of the Factory of the Future and Competitive Intelligence. Research Infraestructure to boost innovation in Food Industry.

CEOE

Diego de León, 50 - Madrid

Room: J. María Cuevas

29 november, 2013



Partners:



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FIAB

Federación Española de Industrias
de la Alimentación y Bebidas



The main objective of **FoodManufacture** is to provide a vision and a conceptual design for a cross-disciplinary research infrastructure for food manufacturing that will boost **innovation, competitiveness and productivity** of the **European Food sector and Manufacturing Solutions sector**. A combination of resources, capabilities and competences of the ETP's Food for Life and MANUFUTURE at the research, business and technology transfer level will create new ideas and new tools in favour of the Food sector and manufacturing sector.



A **Conceptual Design Study** is going to be presented at this event by members of FoodManufacture project to provide the basis for decision-making for the European Food Manufacturing Research Infrastructure. Through research that is nothing less than cutting-edge, the Research Infrastructure will aim to boost competitiveness and innovation in the food manufacturing sector, dedication and involvement in knowledge transfer, and motivation in education.



PROGRAMME



9:30 – 09:45 REGISTRATION



WELCOME (09:45 – 10:00)

Mr. Fernando Burgaz. *Director General of the Food Industry, Agriculture, Food and Environment Spanish Ministry (MAGRAMA).*

Fostering Entrepreneurial activity through the University

Mr. Pedro Astals. *Chairman of the Spanish Food and Drink Industry Federation (FIAB)*



COMPETITIVE INTELLIGENCE AND THE FOOD AND BEVERAGE INDUSTRY

10:00 – 10:15 Competitive Intelligence: Internationalisation through Knowledge

Ms. Amparo Querol. *Director of the Spanish Agrochemical and Food Technology Institute (IATA) – Spanish Higher Council for Scientific Research (CSIC)*



HIGHER EDUCATION FOR THE FUTURE

10:15 – 10:40 Fostering Entrepreneurism through the University

Mr. Marius Rubiralta. *Director of the Torribera Food Campus, University of Barcelona*



A COMMITMENT TO TECHNOLOGY

10:40 – 11:00 New Non-Thermal Technologies for Beverage Sterilisation

Mr. Leo Moreta. *Marketing Director and Founding Partner of Ypsicon*

11:00 – 11:20 Supply Chain Management. Competitiveness in Troubled Environments

Mr. Luís Solís. *Director of Operations and Technology, Spanish Institute of Business*

11:20 – 11:40 Genetics and Genomics: Tools for Developing New Foods

Mr. Daniel Ramón. *Director General of Biopolis*

11:40 – 12:00 The New Packaging

Mr. José María Lagarón. *Scientific Researcher and Founder of the Spanish Agrochemical and Food Technology Institute – Spanish Higher Council of Scientific Research group New Materials and Nanotechnology*

12:00 – 12:20 Liquid Food Masses. Treatment Process Optimisation. Positive Consequences: Economic, Environmental and Social

Mr. Juan Andrés Ortiz. *Chairman and Adviser of CGI Food*



NECESSARY RESEARCH INFRASTRUCTURES

12:20 – 13:15 The Dutch Perspective

Mr. Kees de Gooijer. *Chief Inspiration Officer for TKI Agri&Food*



COLLABORATION AMONG PLATFORMS

13:15 – 13:35 FoodManufacture Project. Conceptual Design Study Report of the new Research Infrastructure

Mr. Christophe Cotillon. *Deputy Director of ACTIA-Association of Technical Coordination for the Agrofood Industry*



13:35 – CLOSING REMARKS

Mr. Horacio González Alemán. *Director General of the Spanish Food and Drink Industry Federation (FIAB)*



13:45 – COCKTAIL