



TeRiFiQ

Reducing Salt, Fat & Sugar in Everyday Foods



Funding Scheme History

Activity 2.2 “Fork to Farm” Call FP7-KBBE-2011-2.3-05
Low Salt Fat & Sugar

11 proposals submitted on this topic
Only 2 projects were selected for funding
1st TeRiFiQ
2nd PleASURE

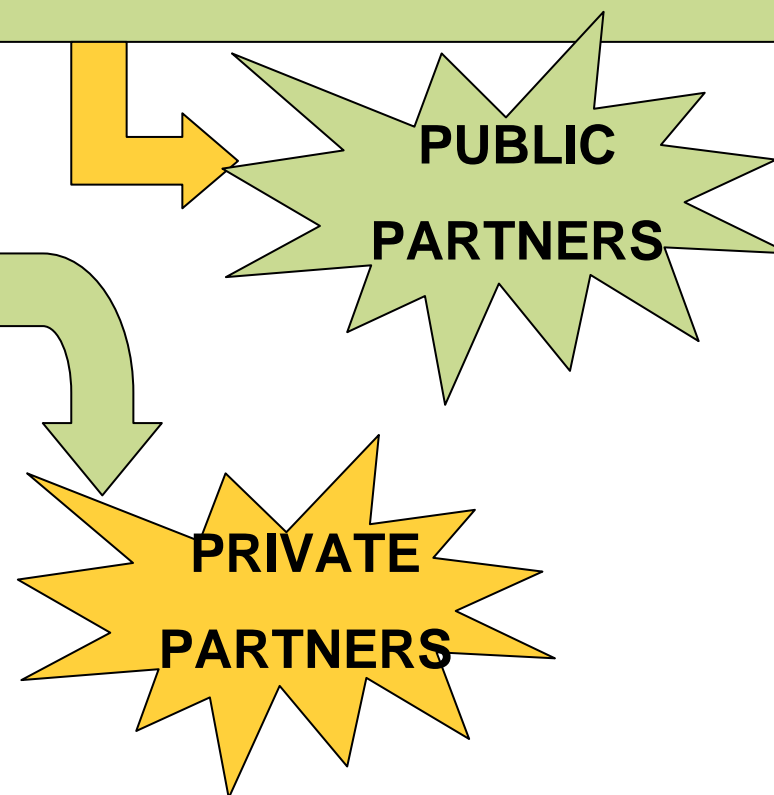


Grant Agreement signature – 14 Dec 2011
Starting date of Project – 1 January 2012
Duration – 48 months
Maximum EC contribution – 2,994,363 €

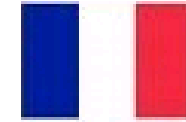
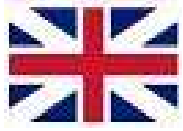
Partners in the Consortium

1. Institut National De La Recherche Agronomique, INRA, FR
2. Association de Coordination Technique pour l'Industrie Agroalimentaire, ACTIA , FR
3. Wageningen Universiteit, WUR, NE
4. Nofima As, NOFIMA, NO
5. Institute of Food Research, IFR, UK

6. Nizo Food Research Bv, NIZO, NE
7. Heritage 1466, HERVE, BE
8. Inra Transfert S.A., IT, FR
9. Millba As, MILBA, NO
10. ADRIA Developpement, ADRIA FR
11. Leiv Vidar As, LEIV VIDAR, NO
12. Brasserie D Orval Sa, ORVAL, BE
13. Groupe Chazal, CHAZAL, FR
14. Centiv Gmbh, CENTIV, D
15. Federalimentare Servizi Srl, FEDSERV, IT
16. Salumificio Dodaro Spa, DODARO, IT
17. Sativa-Product Srl, SATIVA, RO



Partner Map



Non-SME research partnership



 **Nofima** Nofima

 **Institute of Food Research, Norwich**

 **Wageningen University**

 **ACTIA (Actilait, ADIV, ITERG)**

 **INRA transfert**
Filiale de l'INRA

 **INRA (CSGA, STLO, QuaPA)**

10 SMEs partners



Bakery products



Cooked sausages



Research & dev



Cheeses



Cheeses



Sauces



Bakery products



Meat product (pâté)



Dry sausages



Dissemination



Coordination Structure – see DoW

Christian SALLES, INRA

1. Coordinates, supervises and promotes the project overall
2. Represents the Consortium to EC

**Lavanya Premvardhan
INRA Transfert**

1. Administrative & financial management
2. Overall organisation (meetings etc.)

Advisory Board

April 2012:
1. Orkla, NO
2. Panrico, ES
3. CRITT, FR
4. Vitagora, FR

1. Provide feedback on project results from end-user perspective
2. Translate results into guidelines for respective stakeholder groups

Coordinator

**European
Commission**

Administrative team

**Project Officer is Isabelle Van Borm
Legal Officer is Pawel Suchon**

General Assembly

Executive Committee

One representative per Partner = 17 Votes
2/3 necessary for a quorum (i.e., 12 partners)
GA Votes on Binding decisions

WorkPackage Leaders = 8 members

- Decision-making and Implementation
1. Strategic (and political) orientation of project
 2. Operational management of all activities of project

Background

TeRiFiQ aims to achieve significant binary reductions in sodium-fat and fat-sugar content of the most frequently consumed food products around Europe whilst at the same time ensuring the products' **nutritional** and **sensorial** qualities, **safety** and **affordability** for both industry and consumers

Target Food Products



Bakery products

Cheeses



Meat products

Ready-to-eat meals



Key objectives

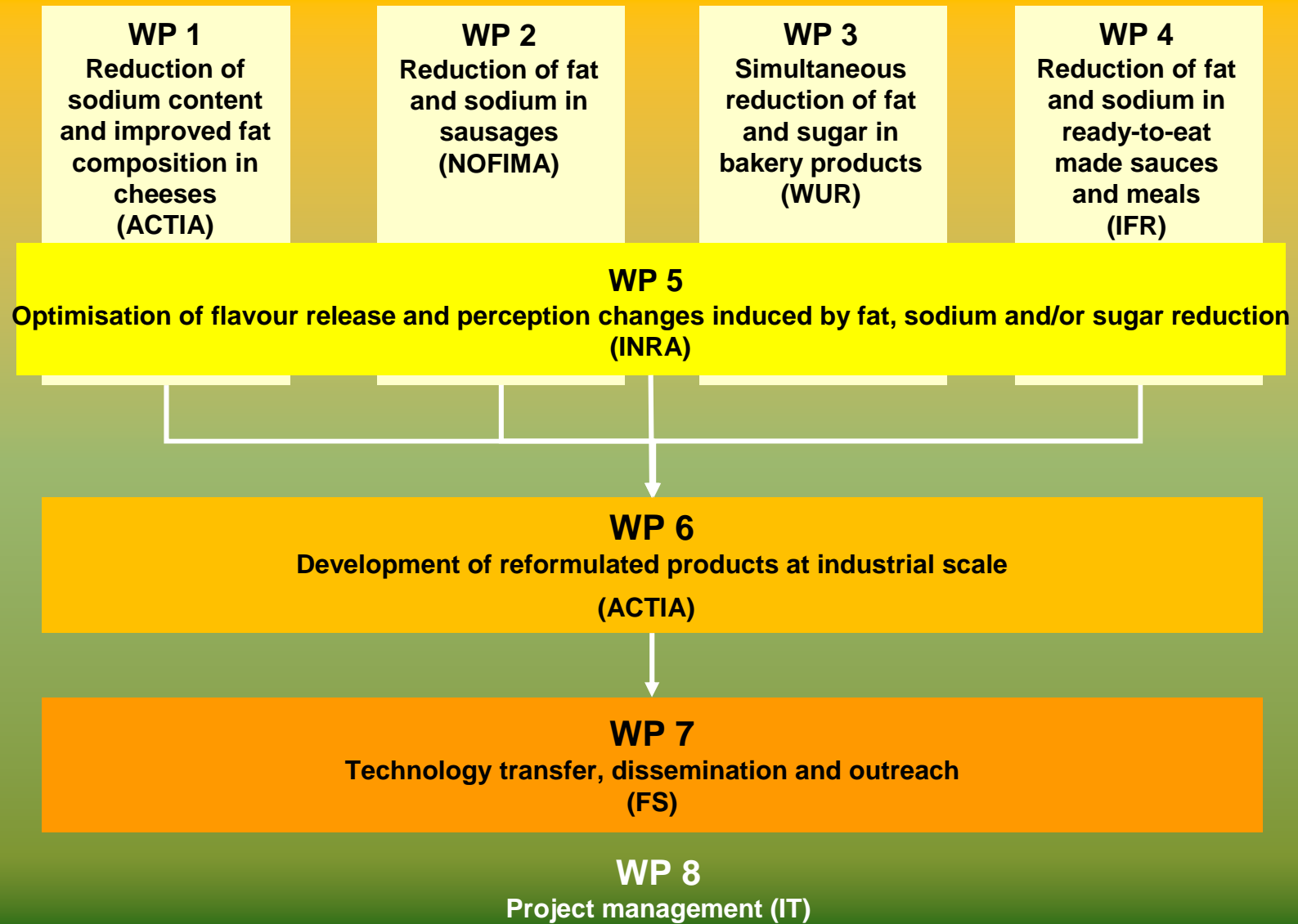
To reduce:

- ✓ the sodium content (up to 30%) of 3 different cheese types (soft, semi-hard and hard cheeses) and at the same time to improve the quality of the fat content
- ✓ saturated fat and sodium (up to 50%) in cooked and dry fermented sausages by using alternative technologies (multiple emulsion, cryo-crystallisation etc) and reengineering
- ✓ saturated fat and sugar in model bakery products by up to 25% (cryo-crystallisation...)
- ✓ saturated fat content (up to 50%) of sauces used in ready-to-eat meals.
... while keeping sensory perception, texture properties and consumer acceptance of the model products unchanged;

To test the new product formulations for consumer acceptance and to control their nutritional quality, to optimize them from a sensorial and perception point of view;

To demonstrate these new formulations in a large number of SMEs and ensure full technology transfer to the industry at large.

Work plan and interdependencies



Expected outcomes

- ❑ New industrial formulation for hard, semi-hard and soft cheeses with **30% reduction of sodium and improved fat content**
- ❑ New industrial formulation and optimized technological processes for **reducing sodium and saturated fat** in cooked sausages (**50% both**) and dry-cured fermented sausages (**30 % & 60%, respectively**)
- ❑ New industrial formulation for sweet bakery products with **25% fat reduction and 25% sugar reduction**
- ❑ New industrial formulation for sauces in ready-to-eat meals **20% salt and 40% fat reduction**
- ❑ Optimised product formulation from a sensorial perspective to ensure consumer acceptance and optimised salt/fat/sugar reduction
- ❑ Validated industrial processes for new product formulation acceptable from a consumer perspective
- ❑ Acceptability and attractiveness of product by the consumer to boost the competitiveness of the producing SMEs

Thank you for your attention

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