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Numero d'entreprise: 811.804.183

34th EFFoST International Conference:

Bridging high-tech, food-tech and health: Consumer-oriented innovations

Online conference – live and on-demand, 10-12th November 2020

Food & Health Digitalisation, 12th November 2020, 11.00-12:30 CET

Moderated by Siân Astley (EuroFIR, BE)

This session will consider outputs from several EU- and otherwise-funded projects and is suitable for food scientist, engineers, and technologists, whether academia or industrial, as well as developers and those working consumer services. Whilst each of the projects consider different aspects of the wider food and health research landscapes, and their outputs are diverse in purpose, nonetheless they reflect a drive to make existing and emerging food, diet and health resources more readily findable, accessible and reusable. In achieving this goal, outputs such as those developed by these projects, for consumers including vulnerable populations (e.g. young people, pregnant women, older adults) or the industry (e.g. blue economy, app developers, diet and health services), will be more relevant and offer added-value for funding bodies as well as citizens.

FNS-Cloud	11:00-11:20	**FNS-Cloud** (www.fns-cloud.eu) ***Paul Finglas, Scientific Coordinator*** *(QIB, UK)* Existing food nutrition security data, knowledge and tools for health and agri-food sciences although widespread are fragmented, lack critical mass, and access is 'unevenly' distributed for users. This means data are not readily found, accessible, interoperable or reusable (FAIR), and existing services focus on clinical, molecular or biological sciences. FNS-Cloud is developing the first-generation 'food cloud', federating existing and emerging datasets and develop new services to support re-use by researchers including integration with the European Open Science Cloud (EOSC).
		Food Nutrition Security Cloud (FNS-Cloud) has received funding from the European Union's Horizon 2020 Research and Innovation programme (H2020-EU.3.2.2.3. – A sustainable and competitive agri-food industry) under Grant Agreement No. 863059.
SEAFOOD TOMORROW	11:20-11:40	**SEAFOOD**[TOMORROW] (seafoodtomorrow.eu) ***António Marques, Coordinator*** *(IPMA, PT)* The global demand for food including seafood is expected to double by 2050, creating a need for seafood products that are socially, economically, and environmentally sustainable. SEAFOOD[TOMORROW] is

EuroFIR
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		developing new environmentally friendly as well as transparent seafood production and processing methods that will improve European seafood security and new tools for consumers (FishChoice 2.0) and workers in the blue economy (elearning).
		Nutritious, safe and sustainable seafood for consumers of tomorrow (SEAFOOD[TOMORROW]) has received funding from the European Union's Horizon 2020 Research and Innovation Programme under Grant Agreement No. 773400.
	11:40-12:00	**AAL-TURNTABLE** (www.aalturntable.eu) *Antonio Solinas, R&D&I Director* (Abinsula, IT) **Bojan Blažica, Researcher** (JSI, Sl) TURNTABLE is a platform comprised of existing apps that together can promote healthy and active ageing amongst older adults, prolonging quality-of-life through recreational gardening, growing food for consumption, and acquiring new skills as well as enjoying outdoor space and social interaction.
AAL PROGRAMME		TURNTABLE: Platform supporting vitality and abilities of elderly is supported by the Active and Assisted Living Programme (AAL) - www.aal-europe.eu
Quisper	12:00-12:15	**Quisper** (quisper.eu) *Siân Astley, Senior Researcher* (Quisper, BE) Quisper® is a non-profit association supporting development of a digital platform (Quisper Server Platform, QSP) that can facilitate evidence-based personalised nutrition services in Europe. Quisper aims to provide SMEs with direct access to scientifically validated personalised nutrition data, knowledge, tools and services (resources) that can help improve their services and, thereby, increase consumer trust and promote sustainable behavioural changes around food choices.
eit Food		Quisper has received funding previously from QuaLiFY (Jan 2014-Dec 2015), an EU-funded Framework 7 Collaborative Project under Exploitation of results of Framework Programme projects in food, health and well-being by small and medium-sized enterprises, and EIT Food (2018 - Project ID18064 & 2019 - Project ID 19075).
persfo	12:15-12:30	**EIT Food PERSO** (www.persfo.eu) *Glenn Mathijssen, Co-Founder* (Alberts, BE) Consumers struggle to achieve dietary goals, especially in the workplace, where over-consumption of snacks and less healthy options is common. PERSFO aims to reduce gaps between intentions and behaviour in partnership with workplace food service providers by providing consumers real-time information about

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		which food options are most suited to their goals and dietary preferences/needs, and identifying factors controlled by food service providers that influence eating behaviours and how consumers can be engaged best at work, based on scientifically validated advice.
		Personalized and connected food service providers (PERSFO, Project ID 20291) has received funding from EIT Food, the innovation community on Food of the European Institute of Innovation and Technology (EIT), a body of the EU, under Horizon 2020, the EU Framework Programme for Research and Innovation.