

Site Visits to Leading European R&D organisations

30 September – 1 October, Aarhus, Denmark

PROGRAM

Tuesday, 30 September

Agro Food Park 13, 8200 Aarhus N



9.00-10.00

Agro Food Park: - A fast growing Company Park for Agriculture and Food innovation

Søren Madsen, Clusterpreneur, Agro Food Park

Agro Food Park is an international centre for innovation and distribution of knowledge within the agriculture and food sector as well as the associated technology sector.

Agro Food Park creates a unique interplay between industry, universities, institutions and investors. Our role is to facilitate connections and co-operation between these by creating environments that generates optimum conditions for the sharing of knowledge along with opportunities to make new connections.

Web: <http://www.agrofoodpark.dk/>



10.00-11.00

Public-private partnership from an university perspective

Michelle H. Williams, Head of Department of Food Science, Aarhus University

Research and teaching activities in the Department of Food Science encompass the entire food chain from field to fork, as well as the health-promoting properties of foods and food constituents.

The Department of Food Science possesses leading capabilities and resources, as well as active national and international networks, and is therefore able to make significant contributions to current food-related global challenges: food supply, food wastage, sustainable food production under changed climatic conditions, and increased occurrence of lifestyle-related diseases. Additional focus areas include food quality, differentiation of foods, and novel, convenient and healthy foods.

Most of the research is carried out in collaboration with industrial or research partners, and there is a significant focus on dissemination, development, demonstration and implementation of research findings for the benefit of industry and society.

Web: <http://food.au.dk/>

**11.00-12.00****Danish Food Cluster: Concept, establishment, partners and visions***Lone Ryg Olsen, CEO*

Danish Food Cluster aspires to ensure the competitiveness of the Danish food industry in promoting a global leadership – in the provision of high quality, safe, healthy, and sustainably produced products to the world.

Danish Food Cluster works towards strengthening innovation capabilities, attracting international investments and entrepreneurs, and stimulating economic growth. This will be achieved by promoting and facilitating cooperation across sectors and companies to apply science and knowledge, for the benefit of investments and job creation in the Danish agriculture and food sector.

Web: www.danishfoodcluster.com

**13.00-14.00****ISIS – case of successful innovation in the food industry***Carl Bjarne Mikkelsen , Innovation Manager*

ISIS is the leading company in Denmark when it comes to sweets with no added sugar. ISIS produces ice cream, cookies, boiled sweets, chocolate, protein bars, jams etc. All their products are low in fat and have no added sugar - and they can therefore be categorised as light products, but without compromising on taste. It is this unique combination that has brought ISIS to where the company is today.

Web: <http://isis.dk/>



ISI FOOD PROTECTION

14.00-15.00**ISI Food Protection - Centre of Expertise for Applied Food Microbiology***Dr. Dieter Elsser-Gravesen, Director, ISI Food Protection*

ISI Food Protection provides know-how, extensive laboratory services as well as product development and research activities for supporting the food industry, their suppliers and the retailers in producing and marketing foods that are safe and furthermore protected from untimely spoilage.

Web: <http://www.isifoodprotection.com/>

CONSUMER
INSIGHT

ANNE C. BECH

15.00-16.00**Consumer Insight – Innovation to consumer***Anthropologist Maija Strala on behalf of Anne C. Bech, Founder, managing director and consultant, Consumer Insight*

Consumer Insight provides analyses and consulting in strategy, user involvement and innovation. In their work Consumer Insight believes that research on user behaviour at the canteen counter can yield new insights for the future developments of food and beverages. For this reason they have developed the concept of the Food Observatory - a canteen where food companies come to test out new products before they are marketed.