

Reducing salt, fat and sugar in everyday foods *Results from TeRiFiQ EU project and opportunities for food industry*

27th October 2015 ♦ EXPO Milan, Italy

“CIBUSèITALIA” Pavillon – Meeting room: Auditorium Terrace

Less sodium, fat and sugar in everyday foods –the science behind Session Chair: Christian Salles	
10:30-10:35	Welcome address - Maurizio Notarfonso, FEDERALIMENTARE
10:35-10:50	Introduction to TeRiFiQ - Christian Salles, INRA
10:50-11:10	Introduction to the topic and outlook - Tim Gumbel, EC DG SANTE
11:10-11:30	Invited speaker from PLEASURE EU project - Alain Le Bail, ONIRIS
11:30-11:50	Less sodium content and better fat in cheeses - Jean-René Kerjean, ACTALIA
11:50-12:10	Less fat and sodium in sausages - Rune Rødbotten, NOFIMA
12:10-12:30	~~Coffee break~~
12:30-12:50	Less fat and sugar in muffins and madeleines - Markus Stieger, WUR
12:50-13:10	Less fat, salt and sugar in sauces - Peter Wilde, IFR
13:10-13:30	Flavour release and perception in reformulated foods - towards a better understanding - Christian Salles
13:30-14:30	~~Buffet lunch~~
Less sodium, fat and sugar in everyday foods –opportunities for SMEs and industry Session Chair: Christophe Cotillon	
14:30-14:50	Intro to demonstration activities - Christophe Cotillon, ACTIA
14:50-15:40	Success stories by TeRiFiQ SMEs - Moderator: Christophe Cotillon
15:40-16:00	Health claim dossier: opportunities for SMEs and lessons learnt - Alfonso Siani, EFSA
16:00-16:30	~~Coffee break~~
16:30-17:15	Roundtable with industry and public stakeholders: Tim Gumbel (EC DG SANTE), Dirk Jacobs (FoodDrinkEurope), Agostino Macri (UNC), Alfonso Siani (EFSA) [to be confirmed], Dario Vallauri (Tecnogrande, SALUX Coordinator), Moderator: Igor Bodnár, Firmenich
17:15-17:30	Conclusions - Christian Salles



The speakers

Maurizio Notarfonso, FEDERALIMENTARE SERVIZI srl (Italian Food Industry Federation), Italy
Christian Salles, INRA (French National Institute for Agricultural Research), France
Tim Gumbel, EC DG SANTE (European Commission, DG Health and Food Safety), EU
Alain Le Bail, ONIRIS (Nantes Atlantic College of Veterinary Medicine, Food Science and Engineering), France
Jean-René Kerjean, ACTALIA (ACTALIA Dairy Products), France
Rune Rødbotten, NOFIMA, Norway
Markus Stieger, WUR (Wageningen University), Netherlands
Peter Wilde, IFR (Institute of Food Research), United Kingdom
Christophe Cotillon, ACTIA (The French Network of Food Technology Institutes), France
Igor Bodnár, Firmenich, Switzerland
Alfonso Siani, EFSA (European Food Safety Authority), EU [to be confirmed]
Dirk Jacobs, FoodDrinkEurope, Belgium
Agostino Macri, UNC (Unione Nazionale Consumatori)
Dario Vallauri, TECNOGRANDA, Italy

The Consortium

The TeRiFiQ consortium comprises 17 European partners with a range of skills and expertise, where the non-SME partners focus on research and technical development and the SME partners are implicated in consumer studies and demonstrating the upscaling of reformulated foods to an industrial level. The first three years were devoted to research and technical development, and the final year has been focusing on technology transfer to industry.

Scientific organisations and technical centres

INRA, ACTIA (ACTILAIT, ADIV & ITERG), ADRIA (France), CENTIV (Germany), FEDSERV (Italy), IT (France), IFR (United Kingdom), NIZO (The Netherlands), NOFIMA (Norway), WUR (The Netherlands)

Food SMEs

BOADAS (Spain), CHAZAL (France), HERVE & ORVAL (Belgium), LEIV VIDAR & MILBA (Norway) and SATIVA (Romania)

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