

INNOVATION AND INTERNACIONALIZATION CATALOGUES

# Brokerage Event Alimentaria

TECHNOLOGY PROFILES

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**ACCÍÓ**  
Competitiveness for Catalonia

 **Generalitat de Catalunya**  
Government of Catalonia



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<b>*Iavinyeta.....</b>	<b>13</b>
Winery - wines from the DO Empordà	13
<b>A</b>	
<b>ABELLO LINDE S.A.....</b>	<b>14</b>
Manufacturing and distribution of industrial and medical gases. Food Consultancy Department.	14
<b>ABROBIOTEC S.L. (Grupo Matarromera).....</b>	<b>15</b>
Development, production, and sale of grape polyphenol extracts dedicated to food, pharmaceutical, cosmetics,	15
<b>ACEITES OLISOY, S.L.....</b>	<b>16</b>
OLISOY IS LOOKING FOR IMPORTERS AND DISTRIBUTORS OF EDIBLE OILS.	
OLISOY OFFERS BOTTLING EDIBLE OILS PRIVATE LABELS.	
OLISOY OFFERS ITS DISTRIBUTION NET TO INTRODUCE NEW PRODUCTS IN SPAIN.	16
<b>Aceitunas Tatis S.L.....</b>	<b>17</b>
Aceitunas Tatis - Highly Original Tapas, Finger Food, Appetizers & Mediterranean Delicatessen. \Without doubt	17
<b>ADEGAS CASTROBREY, S.L.....</b>	<b>19</b>
Adegas Castrobrey - Albariño D.O. Rías Baixas	19
<b>ADES DIS TICARET LTD.STI.....</b>	<b>20</b>
ADES EXPORT; Your Collaborator on your Global Business Road...	20
<b>ADESVA, AGROINDUSTRY TECHNOLOGICAL CENTER.....</b>	<b>21</b>
Agroindustry Technological Center	21
<b>Agrasys SL.....</b>	<b>23</b>
Agrasys SL Introduces Vivagran (R) - A Novel Cereal Suitable for Innovative Healthy Food Products.	23
<b>AGROLES.....</b>	<b>24</b>
Agrofood products and olive oil	24
<b>AIICA-Asociación de Investigación de las Industrias del Curtido y Anexas.....</b>	<b>25</b>
1-Recovery of polyphenols, fat and carbohydrate substances from the oil mil wastewaters for the commercialisation	25
<b>AIMPLAS Instituto Tecnológico del Plástico.....</b>	<b>26</b>
R&D and Technological services for Plastic packaging.	26
<b>Ainia Centro Tecnológico.....</b>	<b>27</b>
Research and development in Agro-Food Sector	27
<b>ainia Centro Tecnológico.....</b>	<b>28</b>
Foreign body detection in viscous food products by means on non invasive techniques	28
<b>ainia Technological Research Centre.....</b>	<b>29</b>
“Non visible” defect detection based on spectral vision	29
Infrared spectroscopy for the automation of the quality control	29
Innovative Gastro-intestinal Dynamic Simulator (GDS)	30
Functional food development and evaluation of the functionality	30
<b>AITIIP FOUNDATION.....</b>	<b>32</b>
RFID TAGS INTEGRATION IN PLASTIC PACKAGES	32
INJECTED AND BLOW MOLDED PLASTIC PACKAGES, NEW TECHNOLOGIES DEVELOPMENT (NANOTECHNOLOGY,	32
<b>AKTUNA GIDA URUNLERI ISL. TUR. NAK. IHR. VE ITH. LTD. STI.....</b>	<b>34</b>
-	34
<b>ALVAREZ NOLTING.....</b>	<b>35</b>
ALVAREZ NÖLTING	35
<b>AMANIDA SA.....</b>	<b>36</b>
Olives, Garlic & Pickles from Spain	36
<b>ARAGONESA DE TINTAS, BARNICES Y LACAS, S.A. (Artibal).....</b>	<b>37</b>
Active packaging to increase product shelf life, objective and subjective quality	37
Development of smart packaging along with customers' requirements	37
<b>Arge Teknolojik Tasarim Ltd.....</b>	<b>39</b>
Beverage Can - Diaphragm in flagon	39
<b>ARTICHOKE SL.....</b>	<b>40</b>
ALTA CAZUELA - Platos naturalmente buenos	40

<b>ASSAN FOODS</b> .....	<b>41</b>
PL FOOD PRODUCTS BASED ON TOMATO	41
<b>ASTI S.A.U.</b> .....	<b>42</b>
Solutions for automation	42
<b>ATIC</b> .....	<b>43</b>
Experts in developing R+D+i projects	43
<b>Atos Origin SAE</b> .....	<b>44</b>
Research and Innovation on Logistics, Traceability, and ICT for Food industry	44
<b>AYDIN KURUYEMIS SAN. VE TIC. LTD. STI</b> .....	<b>45</b>
Aydın Dried Fruits	45
<hr/>	
<b>“Dunarea de Jos” University of Galati Faculty of Food Science and Engineering</b> .....	<b>46</b>
BIOTECHNOLOGY APPLIED IN FOOD INDUSTRY - INTEGRATED CENTER FOR RESEARCH AND EDUCATION - BIOALIMENT	46
<hr/>	
<b>B</b>	
<hr/>	
<b>B-Able</b> .....	<b>47</b>
B-Able\'s goal is to create technology-based companies (TBCs) in the Bio sector from Private Equities.	47
<b>Babco Europe LTd</b> .....	<b>48</b>
Looking for distributors	48
<b>BDF Natural Ingredients</b> .....	<b>49</b>
TRANSGLUTAMINASE	49
<b>BDN Ingenieria de Alimentacion SL</b> .....	<b>51</b>
Eggshell membrane	51
<b>BELMAR DIS TICARET A.S.</b> .....	<b>52</b>
Export of herbs, spices, medicinal plants, pulses and special dried fruits for industrial use.	52
<b>BENJAMIN BERNAL Y HNOS, S.L.</b> .....	<b>53</b>
Manufacture of pertaining to meat products and craftsmen of high quality.	53
<b>Berrico FoodCompany BV</b> .....	<b>54</b>
Berrico is the exclusive distributor of a Canadian company for the European continent for Cranberry, Blueberry,	54
<b>BHC \“Biotech in Health Care\”</b> .....	<b>55</b>
DESIGN, CHARACTERIZATION, EVALUATION AND DEVELOPMENT OF INGREDIENTS AND FUNCTIONAL FOODS	55
<b>BIOCENTURY SLU</b> .....	<b>57</b>
Low calorie Snacks: Cereal bars, Corn Cakes and Rice Cakes	57
Cereal Bars	57
<b>BioEngineering Department, Centre de Recerca i Investigació de Catalunya, SA</b> .....	<b>58</b>
Bioengineering R&D services for development of analytical platforms	58
<b>BIOGLANE, S.L.N.E.</b> .....	<b>59</b>
Novel dietary ingredient - in development	59
<b>BIOGOLDEN S.L.</b> .....	<b>60</b>
Natural Antioxidats from Deshidrated & Texturiced Vegetables	60
<b>Biolan Microbiosensores S.L.</b> .....	<b>61</b>
Biolan is a R& D Company in the agro food and health care industry.	61
<b>BODEGAS ALICIA ROJAS, SA</b> .....	<b>62</b>
Bodegas Alicia Rojas, S.A.	62
<b>BODEGAS CENTRO ESPAÑOLAS</b> .....	<b>64</b>
ALLOZO - BODEGAS CENTRO ESPAÑOLAS	64
<b>Bodegas Martinez Lacuesta</b> .....	<b>65</b>
Top Quality Rioja Wines	65
<b>BRAND DISTRIBUTION POLAND Sp z.o.o</b> .....	<b>66</b>
Branddistribution Poland	66
www.branddistribution.pl	66
<b>BRAND-HUNTING</b> .....	<b>67</b>
BRAND-HUNTING	67
<hr/>	
<b>C</b>	
<hr/>	
<b>CAMARA DE COMERCIO DE VALENCIA</b> .....	<b>68</b>
Services	68

<b>CAMARA DE COMERCIO E INDUSTRIA DE TOLEDO.....</b>	<b>69</b>
Business cooperation research	69
<b>CANTABRIA VERDE.....</b>	<b>70</b>
Tinned Food Industry: Snails, Crab salad, Tuna	70
<b>CATALAN GOURMET.....</b>	<b>71</b>
IMPORT / EXPORT COMMERCIAL SERVICES TO ALL OVER THE WORLD FROM BARCELONA CITY.	71
<b>Cedevita.....</b>	<b>72</b>
Cedevita GO!	72
<b>CEKO Sp. z o.o.....</b>	<b>73</b>
Swiss, Holland type of yellow cheese, probiotic cheese, ricotta, mozzarella, barbecue cheese.	73
<b>CENPAS ENGINYERIA SLP.....</b>	<b>74</b>
food process engineering and project management.	74
<b>CENTA.....</b>	<b>75</b>
Research on Food technology	75
Chemical Analysis	76
ABIOTIC SAFETY	76
FLAVOUR ANALYSIS	77
SENSORY EVALUATION AND	
CONSUMER STUDIES	77
OVEN AND DRYING TECHNOLOGY	77
FOOD SAFETY AND MOLECULAR GENETICS APPLIED TO TRACEABILITY	78
FOOD PACKAGING OPTIMIZATION	78
COLD PASTEURIZATION	
(HIGH PRESSURE PROCESSING)	79
ELECTROMAGNETIC DEFROSTING, COOKING AND PASTEURIZATION	79
<b>CENTA-IRTA.....</b>	<b>81</b>
Quick-Dry-Slice Process for fermented sausages	81
<b>Central Hisumer S.L.....</b>	<b>82</b>
Huge range of Single Malt Whisky and Premium Spirits	82
<b>Centre DBA - UdL.....</b>	<b>83</b>
Agrofood low value materials valorization	83
<b>Centre d'Assessoria Dr. Ferrer, S.L.....</b>	<b>84</b>
ECH2O SYSTEM - Irrigation shedulling and water management Service	84
<b>Centre d'Assessoria Dr Ferrer SL.....</b>	<b>85</b>
LABFERRER – AQUALAB Testing & Consulting in Water activity and shelf-life stability	85
<b>Centro Tecnológico Andaluz del Sector Carnico (TEICA).....</b>	<b>86</b>
Novel additives: antioxidants, nitrificants for the meat sector	86
<b>CERETOX.....</b>	<b>87</b>
SAFETY, QUALITY AND FOOD RESEARCH	87
<b>CITEE.....</b>	<b>88</b>
Development of custom embedded electronic-systems for machinery automation	88
<b>CITOLIVA, Olive Oil Innovation and Technology Centre.....</b>	<b>89</b>
CITOLIVA, OLIVE OIL TECHNOLOGY CENTRE	89
<b>Clarelia.....</b>	<b>90</b>
READY-TO-EAT MEALS DESIGNED FOR CHILDREN, ADAPTED TO MOST ALLERGEN-FREE DIETS	90
<b>CNTA.....</b>	<b>91</b>
Tecnological services for quality, innovation and food safety	91
Innovación alimentaria	92
<b>COINSUR SCADA, S.L.U.....</b>	<b>93</b>
COINSUR SCADA	93
<b>CONFEDERACION DE EMPRESARIOS DE ARAGON (CREA).....</b>	<b>95</b>
www.een.es	95
<b>Consejo Superior de Investigaciones Científicas-Vicepresidencia Adjunta Transferencia Conocimiento.....</b>	<b>96</b>
Stabilisation and improved functionality of the antioxidant resveratrol by a single step enzymatic acylation	96

Gliadin-free wheat for production of food suitable for celiac	96
Resveratrol compounds with anti-inflammatory activity	97
Production of food proteins in plants	97
Novel Lactobacillus Plantarum strain for carotenoid production	97
Additive to produce cured ham aroma	98
Antifungal compounds for use in crops and foods	98
Improved cryo-concentration of fruit juices and other liquid foods	99
Nutritious snacks rich in fibre and amino acids	99
Satiating restructured foods from fish by-products	100
<b>Consejo Superior de Investigaciones Científicas-Vicepresidencia Adjunta Transferencia Conocimiento.....</b>	<b>101</b>
Green nanocomposites based on natural polymers for food packaging	101
Enzymatic procedure for stabilising and improving solubility of resveratrol.	101
Continuous production of prebiotic oligosaccharides with enzymes immobilised on dried alginate	102
High-redox Versatile Peroxidases with improved activity and stability	102
Removal of undesirable odour compounds in wine additives	103
Bait formula for oral delivery of wildlife-vaccine or drugs to wild boar	103
Feed formula to reduce fat and increase protein content in Iberian pig	103
Improving wine quality by increasing manoprotein content using new yeast strains	104
New freshly-made-like frozen mashed potato	104
Use of plant food by-products to produce prebiotics	105
<b>Consejo Superior de Investigaciones Científicas-Vicepresidencia Adjunta Transferencia Conocimiento.....</b>	<b>106</b>
Device to identify volatiles in complex food aroma	106
Innovative addition of functional groups to the food additive E-1201	106
Automatic method of sampling and storage of liquid products by sequential freezing in a single recipient	107
Production of bioactive peptides from agrifood by-products	107
Equipment for simultaneous extraction, drying and particulate formation from complex food extracts	108
Rapid procedure to accurately identify commercial shrimp species	108
Identification in carcasses and cured products of the dietary regime during fattening of Iberian pig	108
Active olive products against neuroinflammatory diseases	109
Analytical system for meat products classification	109
<b>Consejo Superior de Investigaciones Científicas.....</b>	<b>111</b>
Improving goats milk fatty acids profile by using multinutrient blocks	111
<b>CONSERVAS ANA MARÍA.....</b>	<b>112</b>
TOP QUALITY SEA FOOD PRODUCTS	112
<b>CONSERVAS CODESA S.L.....</b>	<b>113</b>
Traditional and family company producing top quality anchovies, tuna and mussels	113
<b>CONSERVAS FREDO.....</b>	<b>114</b>
Traditional food company with a focus on product's quality: anchovies and tuna ready meals	114
<b>CONSERVAS LOLÍN S.L.....</b>	<b>115</b>
Top quality anchovies and tuna (multiple varieties)	115
<b>CONSERVAS DE CAMBADOS S.A.....</b>	<b>116</b>
Gourmet preserves of seafood and fish	116
<b>Cooperativa Agrícola de Garriguella.....</b>	<b>117</b>
Cooperativa de Garriguella (VISITOR)	117
<b>Cryosalus System SL.....</b>	<b>118</b>
Long Life Fresh Cut	118
<b>Ctaqua.....</b>	<b>119</b>
R+D+i in aquaculture	119
<b>CTNS - Technological Centre of Nutrition and Health.....</b>	<b>120</b>
Research and Innovation in Nutrition and Health	120

**D**

<b>DELICATESSEN LA ERMITA S.L.....</b>	<b>122</b>
Traditional desserts based on traditional recipes turned onto innovative products and onto top quality desserts	122

<b>Dept. Neuroscience and Health Sciences. University of Almería.....</b>	<b>123</b>
Behavioural neuroscience for nutrition and health	123
<b>DESTILERIAS FERRI SL.....</b>	<b>124</b>
LICORES, BEBIDAS ALCOHOLICAS, Y AROMAS PARA LA ALIMENTACIÓN BASE ALCOHOLICA	124
<b>DICOMOL,S.L.....</b>	<b>125</b>
We are specialized in thin wall packaging parts for ready to eat food market made with new high-tech polymers	125
<b>DINCER GIDA SAN. VE TIC. LTD. STI.....</b>	<b>126</b>
-	126
DİNÇER GIDA SAN. TIC.	126

**E**

<b>EBIC-EGE EBILTEM.....</b>	<b>127</b>
Enterprise Europe Network services in western Turkey	127
<b>edinn.....</b>	<b>128</b>
System to improve productive and energy efficiency in production processes.	128
<b>EEN - The Languedoc-Roussillon Regional Chamber of Commerce.....</b>	<b>129</b>
Enterprise Europe Network partner - helping companies to innovate and develop their business abroad	129
<b>EEN EBIC-EGE Aegean Exporters Associations.....</b>	<b>130</b>
Cooperation and individualized services for companies	130
<b>EEN-Istanbul Chamber of Industry.....</b>	<b>131</b>
EEN Istanbul-Istanbul Chamber of Industry	131
<b>EFENDIOGULLARI ZEYTINYAGI URT. SAN. TIC. LTD. STI.....</b>	<b>132</b>
Best Olive Oil in Turkey	132
<b>Ekoland.....</b>	<b>133</b>
Ekoland	133
<b>ELIT CIKOLATA VE SEKERLEME SAN. A.S.....</b>	<b>134</b>
-	134
Chocolate production	134
<b>ENOTIC.....</b>	<b>135</b>
Winery control systems	135
<b>Ensis Sciences SL.....</b>	<b>136</b>
Food Biotech R+D+i Projects	136
<b>Enterprise Europe Network Netherlands.....</b>	<b>137</b>
Enterprise Europe Network Netherlands	137
<b>Esperanza del Castillo S.L.....</b>	<b>138</b>
Manchego cheese - Esperanza del Castillo S.L.	138
<b>Eurobras Trading.....</b>	<b>139</b>
Brazilian gourmet and fine foods	139

**F**

<b>FCAC - Federació de Cooperatives Agràries de Catalunya.....</b>	<b>140</b>
Reduced use of antibiotics in pigs, improving health	140
<b>FEDACOVA.....</b>	<b>141</b>
Federation of Agrofood Industries of the Valencian Region	141
<b>Federación de Empresarios de La Rioja.....</b>	<b>142</b>
www.ferinternacional.es	142
<b>FIAB.....</b>	<b>143</b>
SPANISH FOOD AND DRINK INDUSTRY FEDERATION	143
<b>Firma Roleski Sp. J.....</b>	<b>144</b>
Condiments - mustard, mayonnaise, ketchup, sauces and dressings	144
<b>Fitomón - Centre Assessoria Dr Ferrer SL.....</b>	<b>145</b>
Consultant Natural Products	145
<b>Food Nutrition Delta.....</b>	<b>146</b>
Netherlands Innovation Programme Food & Nutrition	146
<b>Foodintech Lda.....</b>	<b>148</b>
IT tools for food industry and automatic data collecting mechanisms	148

<b>FORMAS Y ENVASES S.A.</b> .....	<b>149</b>
MANUFACTURING OF PLASTIC PACKAGE FOR THERMOFORMING	149
<b>FPH PAULA</b> .....	<b>150</b>
Healthy snack of dried fruit and vegetable & Natural Food Ingredients	150
<b>Frozen B2B</b> .....	<b>151</b>
Frozen Food Network	151
<b>Fundación Centro Tecnológico de los Cereales de Castilla y León</b> .....	<b>152</b>
Interests in new technologies	152
<b>Fundación General de la Universidad de Valladolid FGUVa</b> .....	<b>153</b>
Overview of the TECHNOLOGICAL PORTFOLIO of the Universidad de Valladolid.	153
INFLUENZA: NEW USES OF MUSHROOMS AND IMPROVING THEIR PRODUCTION.	154
QUANTIFICATION OF IMMUNE SYSTEM ACTIVATION AGAINST ANTIGENS DERIVED FROM THE DIET	154
PREVENTIVE EFFECT OF OLIVE OIL ON THE CARDIOVASCULAR SYSTEM.	155
OLIVE OIL. ANTI-INFLAMMATORY ACTIVITY AND ANTI-PROLIFERATIVE.	155
USE OF OLEANOLIC ACID IN THE TREATMENT OF MULTIPLE SCLEROSIS	156
CLINICAL NUTRITION OBSERVATORY	156
OENOLOGY AND VITICULTURE	157
BIOSENSOR FOR POLYPHENOL DETECTION. VINEYARD MANAGEMENT. GUARANTEE OF ORIGIN. STUDY VINE AND	157
<b>Fundacion ADEuropa</b> .....	<b>159</b>
Enterprise Europe Network partner	159
<b>Fundacion General de la Universidad de Valladolid</b> .....	<b>160</b>
Overview of the technology portfolio of Universidad de Valladolid	160
Food Industry: cereals and by-products	160
ICT applied to the Agrifood	161
MORE SUSTAINABLE FOOD INDUSTRY	162
USE OF RED-EMITTING OLEDs FOR ILLUMINATION OF PLANTS GROWING IN THE GREENHOUSE	162
Genetic Diagnostic Laboratory	163
The Remote Sensing applied to the Agrifood	163
Artificial Vision applied to Agri-Food	163
Food Process Engineering	164
Simulation and control process. Training Simulators of technical staff.	164
<b>Fundacja Kaliski Inkubator Przedsiębiorczosci</b> .....	<b>166</b>
EEN is geared towards making companies more competitive and innovative	166

## G

<b>GALMOPAN</b> .....	<b>167</b>
Looking for bussines partners in Europe	167
<b>GARAN TRADING S.L.</b> .....	<b>168</b>
Gourmet products	168
Export Manager	168
<b>Garcia de Pou</b> .....	<b>170</b>
Products for hotels, restaurants and catering companies	170
<b>GEI-2A, S.L.</b> .....	<b>171</b>
Ingeniero Agrónomo	171
<b>GEOLIT, PARQUE CIENTÍFICO Y TECNOLÓGICO, S.A.</b> .....	<b>172</b>
GEOLIT, Scientific-Technological Park	172
<b>Gimas AS</b> .....	<b>173</b>
-	173
Olive husk (pomace) dryers	173
<b>GIRO Technological Center</b> .....	<b>174</b>
Biological processes for stabilization and/or energy recovery from organic waste from the food industry	174
<b>Grefusa</b> .....	<b>176</b>
Commercial biodegradable films for packaging with direct contact with oily foods.	176
<b>Grupo Desarrollo</b> .....	<b>177</b>
Bakery ingredients production	177



<b>GRUPO GIL COMES</b> .....	<b>178</b>
Conservas y Semi-conservas de pescado. Sardinillas, anchoas y boquerones en vinagre	178
<b>Grupo Hespérides Biotech</b> .....	<b>179</b>
New natural beverage -with low alcohol content- based on orange juice fermentation.	179
<b>H</b>	
<b>Harineras Villamayor</b> .....	<b>180</b>
Harineras Villamayor - flour and semolina	180
<b>HOJIBLANCA GROUP</b> .....	<b>181</b>
New functional foods, nutraceuticals, etc. research lines and technology request.	181
<b>I</b>	
<b>IBERMATICA, S.A.</b> .....	<b>182</b>
Applied Information & Communications Technology on Food industry	182
<b>Ice Cream Company Comaker S.A.</b> .....	<b>183</b>
Ice Creams and Sorbets Producers	183
<b>IDOKI SCF Technologies S.L.</b> .....	<b>184</b>
We offer our expertise in supercritical fluid technologies and the use of supercritical products in agro-food, nutraceutic	184
<b>IFAPA</b> .....	<b>185</b>
Detection and quantification of parameters and compounds related to sensory, nutritional, nutraceutical properties	185
<b>IFAPA</b> .....	<b>186</b>
From winery by-products to added value products	186
<b>INBIOTEC</b> .....	<b>187</b>
New strains and technology for the overproduction of the antifungal Natamycin (Pimaricin)	187
Meat starters based upon strains impaired in the biosynthesis of penicillin	187
Cutting edge biotechnology resources for R&D and services.	188
<b>Industrial Gastronomy Cluster (Consell Comarcal de la Selva)</b> .....	<b>189</b>
“The Industrial Gastronomy Cluster”	189
<b>Industrias Alegre S.A.</b> .....	<b>190</b>
Global Solutions in Plastic Injections	190
<b>INDUSTRIAS ALEGRE, S.A.</b> .....	<b>191</b>
Global solutions in plastic injection.	191
<b>Ingenova Consulting</b> .....	<b>192</b>
Ingenova Quality and trazability	192
<b>INGREDIENTIS BIOTECH</b> .....	<b>193</b>
Company of biotechnology dedicated to the discovery and development of bioactive ingredients	193
<b>INN FLAVOURS SL</b> .....	<b>195</b>
flavours of the future	195
<b>Innoget</b> .....	<b>196</b>
Open innovation marketplace to capture and sell innovation	196
<b>INNOPAN</b> .....	<b>197</b>
Innopan - Technology dissemination center baker sector	197
<b>INNOSTART</b> .....	<b>199</b>
technology transfer	199
<b>Innovación y Consulting Tecnológico, S.L.L.</b> .....	<b>200</b>
Technological and environmental innovation	200
<b>Innovation Center Iceland</b> .....	<b>201</b>
Brokerage services and assistance	201
<b>INSEVIA Sp. z o.o.</b> .....	<b>202</b>
www.insevia.pl	202
<b>Institut Catlà de la Vinya i el Vi</b> .....	<b>203</b>
Technology and Innovation for the Wine Sector	203
<b>Institute for Food and Agricultural Research and Technology (IRTA)</b> .....	<b>204</b>
Decision Support Tools (DST) for fruit production and quality management	204
<b>Invenire Market Intelligence Ltd</b> .....	<b>205</b>
Commercialization support and market intelligence in the field of food, nutrition, health & wellness	205

<b>IRTA - Institut de Recerca i Tecnologia Agroalimentàries.....</b>	<b>207</b>
Postharvest Extension Services in whole, minimally processed and processed fruit and vegetables	207
Olive oil milling technology	208
Virgin oil evaluation and trading strategies	208
QDS process® (Quick Dry Slice process) - Drying of sliced food products	209
New technology to reduce salt in meat products	209
Thermal treatment for High Frequencies Microwave and Radio Frequency	210
New concepts, new products and new food processes	210
New food processing and food preservation technologies	210
Sensors to measure food processing and food quality parameters	211
Packaging technologies	212
<b>J</b>	
<b>JANIMEX Export-Import Olgierd Koczorowski.....</b>	<b>213</b>
FRESH AND FROZEN MEAT	213
<b>Javier Lafuente Zuñeda y Otro.....</b>	<b>214</b>
Elaboracion of Preserved Vegetables	214
<b>JUMEL ALIMENTARIA S.A.....</b>	<b>215</b>
JAMS, FRUIT SPREADS, AND SAUCES IN DIFFERENT FORMATS.	215
<b>K</b>	
<b>Kalite Sistem Laboratories Group.....</b>	<b>216</b>
Kalite Sistem Laboratories Group	216
<b>KERVAN GIDA SAN. VE TIC. A.S.....</b>	<b>217</b>
-	217
<b>KIMbcn (Knowledge Innovation Market).....</b>	<b>218</b>
FP7 KBBE project expertise in industrial biotechnology activity area	218
<b>KUMBETLI TARIM URUNLERI ve TICARET LTD. STI.....</b>	<b>219</b>
HAZELNUT PRODUCTS	219
<b>Kupiec Sp. z o.o.....</b>	<b>220</b>
Healthy, dietetic, kosher, gluten, fat and cholesterol free food from Poland	220
<b>L</b>	
<b>La Morella Nuts.....</b>	<b>221</b>
Functional food designing, development, production, characterization	221
<b>LABDIAL.....</b>	<b>222</b>
Agrofood safety laboratory	222
<b>LABORATORIO ANALÍTICO BIOCLÍNICO.....</b>	<b>223</b>
Spin-off company leader in research and technological innovation, advanced analytical services and technical	223
<b>Laboratorios Ordesa.....</b>	<b>224</b>
Baby Cereals- Drum Dryer Technology -Lab Testing	224
<b>Lactinios do Paiva S.A.....</b>	<b>225</b>
Cheese and Butter new technology of production	225
Portuguese Paiva Cheese Trading	225
<b>LACTIMA Ltd.....</b>	<b>227</b>
Processed cheese and butter	227
<b>Laipals, S.C.P.....</b>	<b>228</b>
Laipals® chopsticks. Linkable traditional chospticks	228
<b>LAPASION INTERNACIONAL.....</b>	<b>229</b>
Sweets with high quality and very good price, everywhere	229
<b>Lácteos Martínez, S.L.....</b>	<b>230</b>
Los Cameros Cheeses	230
<b>Leitat Technological Center.....</b>	<b>231</b>
Micro and nanoencapsulation of active compounds	231
New decontamination system based on plasma technology	231
Development of biotechnological applications for the food industry	232

Protective coatings for food packaging	232
Polymers for packaging applications	232
Advanced electrochemical technologies for wastewater treatment	233
Edible coatings for food protection	233
<b>Lezizim Ltd.....</b>	<b>235</b>
Lezizim Ltd. company specializing in the growth, production and export of dried fruits and vegetables and also	235
<b>Lipotec.....</b>	<b>236</b>
RESEARCH	236
<b>LLETERS DE CATALUNYA, LLET NOSTRA, SCCL.....</b>	<b>237</b>
DAIRY MILK CO-OPERATIVES	237

**M**

<b>Magasins Généraux de Béziers.....</b>	<b>238</b>
Warehouse and logistics centre offering comprehensive storage and stock management services.	238
<b>MANATIAL DE FUENCALIENTE S.A.....</b>	<b>239</b>
Mineral water with an experience of over 200 years	239
<b>Manga Martínez S.L.....</b>	<b>240</b>
Cured rabbit meat and roast rabbit meat, ready to eat.	240
<b>Marcin Koczorowski JANIMEX Eksport-Import.....</b>	<b>241</b>
FRESH & FROZEN MEAT	241
<b>Martinez Somalo.....</b>	<b>242</b>
Serrano Ham and spanish charcuterie	242
<b>MAXITRADE.....</b>	<b>243</b>
International trading	243
<b>Mem si Sort S.L.....</b>	<b>244</b>
Mediterranean Jellifish food	244
<b>Mustard &amp; Dressing Company.....</b>	<b>245</b>
-	245

**N**

<b>Naranjas Ché.....</b>	<b>246</b>
Organic citrus production and juice manufacturing	246
<b>Naturval Apicola, s.l.....</b>	<b>247</b>
Beekeeping Sector	247
<b>Nederland SA.....</b>	<b>248</b>
Cocoa Processor Company	248
<b>Netherlands Agency - EUREKA office (Netherlands).....</b>	<b>249</b>
Agency NL	
EUREKA - Netherlands office	
EuroAgriFoodchain - Netherlands office/Chair	249
<b>Netherlands Agency - EUREKA office (Netherlands).....</b>	<b>250</b>
Agentschap NL/ Agency Netherlands	
NL Innovatie/ Eureka office the Netherlands	250
<b>NEUROENDOCRINOLOGY AND NUTRITION (UNIVERSITY OF JAEN).....</b>	<b>251</b>
neuroendocrinology and nutrition	251
<b>NUTREN-nutrigenomics, University of Lleida.....</b>	<b>252</b>
Innovative technologies applied to healthy products design.	252

**O**

<b>OGUZCAN TARIM GIDA UR SAN VE TIC.AS.....</b>	<b>253</b>
DRIED FRUIT,HEALTHY SNACKS	253
<b>OLEIA ALIMENTARIA SL.....</b>	<b>254</b>
Arbequina Extra Virgin Olive Oil	254

**P**

<b>PACKAGING, TRANSPORT AND LOGISTICS RESEARCH CENTRE (ITENE).....</b>	<b>255</b>
Packaging, Transport and Logistics Research Center (ITENE)	255
<b>PANUSA S.L.....</b>	<b>256</b>
Bread Specialities	256
<b>PerfoTec BV.....</b>	<b>257</b>
Automated Label Applicator and Perforation Laser film Rewinder & Fast Respiration Meter for shelf life improvement	257
<b>Pescados PCS sl.....</b>	<b>258</b>
PCS Frozen sauce pellets	258
<b>Pickinfo Kft.....</b>	<b>259</b>
Personalized toothpicks	259
<b>Polish Agency for Enterprise Development.....</b>	<b>260</b>
Enterprise Europe Network partner	260
<b>PORTO-MUIÑOS.....</b>	<b>261</b>
Gourmet seaweed products.	261
<b>PPHU KAROL.....</b>	<b>262</b>
<a href="http://www.zpm-karol.pl/pl/produkty">http://www.zpm-karol.pl/pl/produkty</a>	262
<b>Proaseptic Technologies.....</b>	<b>263</b>
Competent partner in Aseptic & ESL filling for flexible packaging	263
<b>PROFIT Bronisław Cyganik.....</b>	<b>264</b>
PROFIT	264
<b>Provalor / Proverka.....</b>	<b>265</b>
-	265
<b>Proxima Systems S.L.....</b>	<b>266</b>
Monitoring and control for processes, machines and buildings	266

## Q

<b>Q@LI-MEDiterrannée.....</b>	<b>267</b>
Q@LI-MEDiterrannée competitiveness cluster aimed to develop economic performance through innovation through	267
<b>QxQ Sp. Z o.o.....</b>	<b>268</b>
TRANSPORT INTERNATIONAL	268

## R

<b>Rhug.....</b>	<b>269</b>
Nationally Award Winning Farmers and Butchers supplying Organic Lamb, Beef, Pork, Poultry, Pies and Game	269
<b>Rioverde.....</b>	<b>270</b>
Leader producer of pickles in wine vinegar	270
<b>Rubinum Animal Health SA.....</b>	<b>271</b>
Looking for partners for KBBE	271

## S

<b>SAINZ ROZAS.....</b>	<b>272</b>
TINNED FISH (ANCHOVIES)	
Sainz-Rozas presents its anchovies in a great variety of shapes and sizes: in cans, from the classic small "octavillo"	272
<b>Sairem Iberica SL.....</b>	<b>273</b>
Microwave and radiofrequency technologies	273
<b>SANEX ORGANIC INC.....</b>	<b>274</b>
Sanex Organic Food Inc.	274
<b>Sanzalo SL.....</b>	<b>275</b>
Spanish Wines Sourcing	275
<b>SAVIA BIOTECH S.A.....</b>	<b>276</b>
Specialist in Biotechnology Agriculture	276
<b>SC VITISIM COTESTI SRL.....</b>	<b>277</b>
SC VITISIM COTESTI SRL	277
<b>SELVA GIDA SANAYI A.S.....</b>	<b>278</b>
-	278
<b>Sensing &amp; Control Systems S.L.....</b>	<b>279</b>
Experience on developing wireless mesh networking, especially with ZigBee, radiation sensors and cool chain	279
Radiation Sensor for quality control of food	280

<b>Sentido Comun Internet</b> .....	<b>281</b>
Sentido Comun Internet: Especializados en desarrollos de Internet para el sector alimentario.	281
<b>SERENDIP TRAVEL</b> .....	<b>282</b>
Gastronomic Tourism	282
<b>SERVETO - TRANSERVETO, S.L.</b> .....	<b>283</b>
SERVETO - EUROPEAN TRUCK TRANSPORT COMPANY	283
<b>Shaman Spirits Ltd.</b> .....	<b>284</b>
Alcohol beverages production export import	284
<b>SILLIKER Ibérica</b> .....	<b>285</b>
R&D in food safety and quality	285
<b>SOBAOS SERAFINA S.L.</b> .....	<b>286</b>
Traditional pastries and small cakes (traditional regional recipes and great quality of product)	286
<b>SODERCAN</b> .....	<b>287</b>
Co - Organizer, member of Galactea Plus, Enterprise Europe Network in Cantabria	287
<b>SUCSPOON WORKSHOP SL</b> .....	<b>288</b>
SUCSPOON	288
<b>SWWG POLMOS SA</b> .....	<b>289</b>
www.polmos.bielsko.pl	289

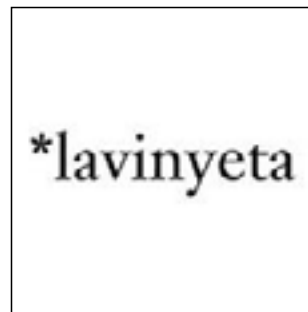
**T**

<b>Technical University of Catalonia (UPC)</b> .....	<b>290</b>
non destructive testing	290
<b>TECNOLOGÍA &amp; VITAMINAS, S.L.</b> .....	<b>291</b>
Service company, giving full services to the animal nutrition sector	291
<b>TECNOQUIMICA ANALITICA, S.L.</b> .....	<b>292</b>
Auditorias Energéticas	292
<b>TECNOVA, TECHNOLOGICAL CENTER</b> .....	<b>293</b>
Auxiliary Industry for Agriculture Technological Center. Agrofood area.	293
<b>TERRALLANA</b> .....	<b>295</b>
IMPORT AND EXPORT ORGANIC AGRICULTURE PRODUCT, GARLIC	295
<b>Theia</b> .....	<b>296</b>
Design and management of excellent agrofood R&D projects	296
<b>TI2PA - University of Lleida</b> .....	<b>298</b>
Innovative technologies for the obtaining of ingredients and food products	298
<b>Timtas</b> .....	<b>300</b>
Capers, Herbs and Spices, Dried Fruits from Turkey	300
<b>TNO (TNO Food and Nutrition)</b> .....	<b>301</b>
To succeed in the increasingly complex international food market, companies need solid and reliable partners.	301
Research services for Product and Process Innovation	302
Health Research and Claim Substantiation	302
Research in Food Safety	303
<b>TOPPING Medical Research</b> .....	<b>305</b>
Medical and scientific support for nutrition and health	305
<b>TRANSALFALS &amp; LA VISPESA, SCCL</b> .....	<b>306</b>
Alfalfa destined for human consumption	306
<b>Triton ehf.</b> .....	<b>307</b>
Icelandic Seafood, fresh, frozen, canned.	307
<b>TUBITAK-SCIENTIFIC AND TECHNOLOGICAL RESEARCH COUNCIL OF TURKEY</b> .....	<b>308</b>
Representative of EUROAGRI FOOD CHAIN for TURKEY	308

**U**

<b>UNIVERSAL MANAGEMENT CORPORATION</b> .....	<b>309</b>
FOOD AND BEVERADGE.	309
<b>Universidad Pablo de Olavide</b> .....	<b>310</b>
Antioxidant analysis in food and beverages (coenzyme Q, vitamin E and resveratrol)	310
<b>University of Burgos</b> .....	<b>312</b>

Technology and Knowledge Transfer	312
Development of new products, together with the characterization and classification of traditional products and	312
Food Quality Analysis and Management	313
Design of functional food: reducing bitterness in citric juices by means of immobilized biocatalysts	313
The role of different fatty acids on intracellular calcium concentration, cellular proliferation, oxidative damage	314
Food processing and food preservation	314
<b>University of West Hungary, Faculty of Agriculture and Food Science.....</b>	<b>316</b>
New crops and new Uses: Innovative utilization of plant raw materials	316
<b>University of Zaragoza.....</b>	<b>317</b>
Meat Quality and Technology	317
<b>University of Zaragoza.....</b>	<b>318</b>
Food Packaging: Research on materials that come into contact with food.	318
<b>University of Zaragoza.....</b>	<b>319</b>
Intestinal transport of nutrients	319
<b>USTUN PLASTIK AMBALAJ SAN. VE TIC. A.S.....</b>	<b>320</b>
USTUN PLASTIK	320
-	320
<b>V</b>	
<b>VALONGA SA.....</b>	<b>321</b>
WINE PRODUCERS	321
SPANISH WALNUTS	321
EXTRA VIRGIN OLIVE OIL	321
<b>Van Eeghen Functional Ingredients B.V.....</b>	<b>323</b>
Van Eeghen is a trading company mainly active with distribution of health improving food ingredients.	323
<b>VEGA PELAYO S.L.....</b>	<b>324</b>
manufacture of pastry products typical from Cantabria´s area as "Sodaos Pasiegos", "Mojicones", "Corbatas"	324
<b>Vinicola de Nulles S.C.C.L.....</b>	<b>325</b>
VINICOLA DE NULLES. QUALITY WINES & SPARKLING WINES	325
<b>VNK Herbs.....</b>	<b>326</b>
VNK is a supplier of quality herbs, in dried, frozen or freeze-dried form for the Food industry, Pharmaceutical	326
<b>W</b>	
<b>Wageningen University.....</b>	<b>327</b>
Enjoy Your Meal concepts	327
<b>Wageningen University and Research Centre.....</b>	<b>328</b>
Innovations in food	328
<b>Wielkopolska Wytownia Zywnosci PROFI Ltd.....</b>	<b>329</b>
Poultry & Pork pates company's flagship; Soups; Canned salmon pastes and canned minced meat and lards;	329
<b>WIT France.....</b>	<b>330</b>
Innovative packaging & wine bottling technology	330
<b>Z</b>	
<b>ZURKO RESEARCH SLU.....</b>	<b>331</b>
SME specialized in bacterial and fungal proteases with applications in food	331
<b>ZURKO RESEARCH SLU.....</b>	<b>332</b>
SME with expertise in consultancy for food industry and biotechnology companies	332

**\*lavinyeta****Ctra. Mollet de Peralada -  
17752 Mollet de Peralada****Catalonia****Telephone**            **0034610655149**  
**Fax**  
**E-Mail**                **export@lavinyeta.es**

\*lavinyeta is a small vineyard and olive grove placed in Mollet de Peralada, the core of the DO Empordà (Northern Catalonia). The place is unique for its good location and the unchanged landscape.

\*lavinyeta is also a young familiar company fruit of the effort and dreams come true. The origin of this project traces back to 2002 when two old Carignan and Grenache vines – aged between 50 and 75 – were purchased. So far, more and more vines have been planted up to the present 22 ha. The project was consolidated in 2006 with the construction of the cellar and the making of the first wines. Nowadays their wines can be found in the best restaurants of the area.

Their great esteem towards the product and the territory is basic for them, this can be observed while visiting the vineyards, which are a garden. Their way to work is respectful with the environment, this has allowed them to enter in the Integrated Production System.

**Collaboration Profiles****Winery - wines from the DO Empordà****What we offer**

\*lavinyeta is a winery and olive grove placed in the DO Empordà (Northern Catalonia)

Their winery is a young and dynamic project which they offer high quality white, rosé and red wines and also extra virgin olive oil.

Since they elaborate mainly with typical grape varieties like red and white Grenache and Carignan for the wine, and argudell for the olive oil, our products are a representation of our terroir and landscape.

Their great esteem towards the product and the territory is basic for us, this can be observed while visiting the vineyards, which are a garden. Our way to work is respectful with the environment, this has allowed us to enter in the Integrated Production System.

**What are we looking for**

They are looking for medium and small companies importers/distributors of wine mainly for commercial agreements. Partners from European countries and USA are sought. European companies with activity in Japan are also welcomed.

**Keywords**

- consumers

**Collaboration sought**

- Commercial Agreement

**Responsible**

Estella Oncins

## ABELLO LINDE S.A.

---

C/Bailen 105  
08009 Barcelona

Catalonia

**Telephone** 954187353  
**Fax** 954187355  
**E-Mail** [juan.luis.mejia.garcia@es.linde-gas.com](mailto:juan.luis.mejia.garcia@es.linde-gas.com)



TYPE OF COMPANY: Industrial and Research

SIZE: Big Company.

DESCRIPTION OF THE ORGANIZATION EXPERTISE

Gases technology for the Agricultural/Land industry.

Packaging Solutions for modified atmosphere packaging of foods (fruits and vegetables, fish, meat).

Controlled Atmosphere Storage.

Chilling-Cooling and freezing of foods.

Development of new products.

Design of new packaging systems.

Study and design of process technology.

ADDED VALUE (Of having your organization as Project Partner)

We have disposed a scaled complete mobile processing plant (pilot plant), a laboratory and a meeting-room. This mobile pilot plant is equipped with all the elements required to the development of new products and offer I+D+I assistance in customer plant.

### Collaboration Profiles

---

## Manufacturing and distribution of industrial and medical gases. Food Consultancy Department.

### What we offer

DESCRIPTION OF THE ORGANIZATION EXPERTISE

Gases technology for the Agricultural/Land industry.

Packaging Solutions for modified atmosphere packaging of foods (fruits and vegetables, fish, meat).

Controlled Atmosphere Storage.

Chilling-Cooling and freezing of foods.

Development of new products.

Design of new packaging systems.

Study and design of process technology.

ADDED VALUE (Of having your organization as Project Partner)

We have disposed a scaled complete mobile processing plant (pilot plant), a laboratory and a meeting-room. This mobile pilot plant is equipped with all the elements required to the development of new products and offer I+D+I assistance in customer plant.

### What are we looking for

TOPICS / AREAS in which I am interested:

Improvement and development of fresh cuts fruits and vegetables.

Improvement and development of ready to eat meals.

Improvement and development of fresh fish and elaborated fish.

### Keywords

- Fish/Fisheries/Fishing Technology
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Processing
- Food Technology

### Collaboration sought

- Research and development
- Technical Co-operation
- Commercial Agreement
- FP7-KBBE Project

### Responsible

Food Manager Juan Lu s Mej as Garc a



**ABROBIOTEC S.L. (Grupo Matarromera)**

---

**Carretera San Bernardo S/N**  
**47359 Valbuena de Duero - Valladolid**

**Spain**

**Telephone**            **902 430 170**  
**Fax**                    **902 430 189**  
**E-Mail**                **abro-biotec@emina.es**



- Abrobiotec was born in Valbuena de Duero (Spain) a new biotechnology company. Abrobiotec is specialized in offering services in the field of scientific and technical research in agri-food sector, which seeks to provide solutions demanded by companies in this sector in the region.

- Abrobiotec is currently working towards the achievement of several research projects in the field of biotechnology.

- Abrobiotec's products are developed for the health needs and concerns of modern science, employing natural polyphenols from grapes as the "raw material."

The products are called:

- EMINOL® FLUID EXTRACT
- EMINOL® DRY EXTRACT

### **Collaboration Profiles**

---

#### **Development, production, and sale of grape polyphenol extracts dedicated to food, pharmaceutical, cosmetics, industries...etc.**

##### **What we offer**

We offer our grape polyphenol extracts, called EMINOL (both, fluid and dry). They are natural products extracted from red and white grapes using a patented extraction process, targeting specific compounds that have been identified as having exceptional biological and nutritional benefits.

---

##### **What are we looking for**

We are looking for new applications of our polyphenols. They can be used in drinks, food, cosmetics... giving an added value at these products.

To achieve it, our main objective is the biotechnology research to increase the added value of our natural extracts, characterizing and quantifying the beneficial effects of the polyphenolic extracts on human and / or animal health.

---

##### **Keywords**

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Nutrition and Health
  - consumers
- 

##### **Collaboration sought**

- Joint Venture Agreement
  - Commercial Agreement
- 

##### **Responsible**

Carlos Moro

## ACEITES OLISOY, S.L.

---

DR.FLEMING 9  
46970 ALAQUAS (VALENCIA)

Spain

Telephone +34961512336  
Fax +34961516248  
E-Mail exportacion@olisoy.com



OLISOY has 94 years experience in selecting top quality olives from limited production areas, with specific and defined characteristics. Our strong points are: the experience inherited by our forefathers and the young spirit of the new generation. From the first one we learnt that a cheap prices strategy can attract some customers but finally what really makes a company endure is a politic of products and services of quality. And from the second, we get the dynamics to adapt our products to the different national and international markets.

We can offer ORGANIC EXTRA VIRGIN OLIVE OIL, PDO Aceite de la Comunitat Valenciana, EVOO, PURE OLIVE OIL, POMACE OLIVE OIL and other VEGETABLE OILS.

We look for importers and distributors abroad to develop our brand in foreign countries specially now that we have made a re-styling of our brand.

We offer our factory to bottle private label for other companys.

We offer our distribution network to introduce new products from abroad.

### Collaboration Profiles

---

**OLISOY IS LOOKING FOR IMPORTERS AND DISTRIBUTORS OF EDIBLE OILS.  
OLISOY OFFERS BOTTLING EDIBLE OILS PRIVATE LABELS.  
OLISOY OFFERS ITS DISTRIBUTION NET TO INTRODUCE NEW PRODUCTS IN SPAIN.**

#### What we offer

OLISOY IS LOOKING FOR IMPORTERS AND DISTRIBUTORS OF EDIBLE OILS.  
OLISOY OFFERS BOTTLING EDIBLE OILS PRIVATE LABELS.

---

#### What are we looking for

OLISOY IS LOOKING FOR NEW PRODUCTS (ONLY FOODSTUFF COMPLEMENTARY TO EDIBLE OIL) TO BE INTRODUCED IN THE SPANISH MARKET.

---

#### Collaboration sought

- Commercial Agreement

---

#### Responsible

ANA ALFONSO GRACIA

## Aceitunas Tatis S.L.

C/ Alemania S/N s/n  
23200 La Carolina

Spain

Telephone +34953680580  
Fax  
E-Mail export@colvi.es



For the artisan production of our Gourmet Olives and Finger Foods, we use only produce of the finest quality. Our aim is to satisfy the most demanding palates. We offer a large selection of "Nouvelle Cuisine Tapas" and "Gourmet Appetizers" in a variety of jar sizes.

Mini - Hotel Mini Bars and Snack Shelf  
H65 - For Delis and Supermarkets  
Tarrines - Horeca and Delis  
Gallons - Horeca and Delis

Products: Here are some of the Spanish Tapas & Mediterranean Delicatessen we produce:

### GORDALES (QUEEN OLIVES)

- \* Pitufona \* (stuffed w/ blue cheese)
- \* Jamona \*(stuffed w/ Iberian Ham)
- \* Stuffed with whole Anchovy \*
- \* Glotona \* (stuffed w/ Anchovy, Cheese & Champignon)
- \* Manchega \* (stuffed w/ Manchego Cheese)
- \* Aubergine Gordal \* (w/ Aubergine seasoning)

### PICKLED FINGER FOOD / TAPAS

- \* Crocodiles \* (Gherkin stuffed w/ red Pepper, Anchovy & Olive)
- \* Stuffed Baby Aubergine \* (w/ red Pepper)
- \* Marinated Garlic \* (mild w/ red Peppers)
- \* Revoltillo \* (pickled Vegetables w/ Olives )
- \* Pitufos \* (green pitted Olives stuffed w/ Gherkins)
- \* Caramelized Onions \* (in Balsamic vinegar)

### BANDERILLAS

- \* Serrana \* (Olives w/ Cheese, Iberian cured Loin)
- \* Norwegian \* (Olives w/ Salmon, french Onions & Capers)
- \* Iberian Banderillas \* (Olives, Cheese, Iberian Ham "Pata Negra")
- \* Banderillas Andaluzas \* (Olives stuf. w/ Anchovy, french Onion, Chilli)
- \* Basque Banderillas \* (Chilli, black Olives & whole Anchovy)
- \* Cheese Rolls Banderillas\* (Olives, Cheese squares & whole Anchovy)

### OLIVES

- \* Gazpacha \* (Olives, Carrots, Gherkins, red Pepper & french Onions)
- \* Manzanilla w/ Almogrote \* (spicy cheese filling- Canary Isl.)
- \* Manzanilla stuffed w/ red Pepper \* (fine Manzanilla Olives - mild flavor)
- \* Morada Rajada \* (crushed marinated Black Olives) - seasonal availability!
- \* Manzanilla \* w/ Large Capers

## Collaboration Profiles

### Aceitunas Tatis - Highly Original Tapas, Finger Food, Appetizers & Mediterranean Delicatessen. "Without doubt the best Olives in the Spanish market today"

#### What we offer

Gourmet Tapas, Original Finger Food, Appetizers & Mediterranean Delicatessen:

#### GORDALES (QUEEN OLIVES)

- \* Pitufona \* (stuffed w/ blue cheese)
- \* Jamona \*(stuffed w/ Iberian Ham)
- \* Stuffed with whole Anchovy \*
- \* Glotona \* (stuffed w/ Anchovy, Cheese & Champignon)
- \* Manchega \* (stuffed w/ Manchego Cheese)
- \* Aubergine Gordal \* (w/ Aubergine seasoning)

PICKLED FINGER FOOD / TAPAS

- \* Crocodiles \* (Gherkin stuffed w/ red Pepper, Anchovy & Olive)
- \* Stuffed Baby Aubergine \* (w/ red Pepper)
- \* Marinated Garlic \* (mild w/ red Peppers)
- \* Revoltillo \* (pickled Vegetables w/ Olives )
- \* Pitufos \* (green pitted Olives stuffed w/ Gherkins)
- \* Caramelized Onions \* (in Balsamic vinegar)

BANDERILLAS

- \* Serrana \* (Olives w/ Cheese, Iberian cured Loin)
- \* Norwegian \* (Olives w/ Salmon, french Onions & Capers)
- \* Iberian Banderillas \* (Olives, Cheese, Iberian Ham \"Pata Negra\")
- \* Banderillas Andaluzas \* (Olives stuf. w/ Anchovy, french Onion, Chilli)
- \* Basque Banderillas \* (Chilli, black Olives & whole Anchovy)
- \* Cheese Rolls Banderillas\* (Olives, Cheese squares & whole Anchovy)

OLIVES

- \* Gazpacha \* (Olives, Carrots, Gherkins, red Pepper & french Onions)
- \* Manzanilla w/ Almogrote \* (spicy cheese filling- Canary Isl.)
- \* Manzanilla stuffed w/ red Pepper \* (fine Manzanilla Olives - mild flavor)
- \* Morada Rajada \* (crushed marinated Black Olives) - seasonal availability!
- \* Manzanilla \* w/ Large Capers

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**What are we looking for**

Distributors & Importers of Gourmet Products World-wide

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**Keywords**

- Nutrition and Health
- 

**Collaboration sought**

- Commercial Agreement
- 

**Responsible**

Maria Jesus Garcia Martin

**ADEGAS CASTROBREY, S.L.**

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**CAMANZO S/N**  
**36587 VILA DE CRUCES**

**Spain**

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**E-Mail** bodegas@castrobrey.com



Adegas Castrobrey is a familiar winery situated on the Ulla riverbanks (20 kms. from Santiago de Compostela-Galicia-Spain). We produce albariño wines under the D.O. Rías Baixas grant. The winery has a capacity of 238.000 litres that are actually sold both in national and international market.

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**Collaboration Profiles**

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**Adegas Castrobrey - Albariño D.O. Rías Baixas****What we offer**

Our familiar winery is situated in a thermal valley situated in Galicia with a sole basically derived from granite substrates and a smooth Atlantic climate that makes our albariño wines so special. Along the years we have been rewarded with a great deal of national and international prizes as well as our clients satisfaction.

**What are we looking for**

We are looking for distributors, agents and importers who can be involved in our project

**Keywords**

- Drink Technology
- consumers

**Collaboration sought**

- Commercial Agreement

**Responsible**

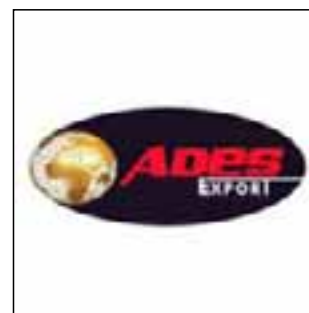
Ana M. Amosa

## ADES DIS TICARET LTD.STI

CAHAR DUDAYEV BLV. CONDOMINIUM A PLUS, B BLOK 9/1 D:21 C  
35550 IZMIR

Turkey

Telephone 00902323248466  
Fax 00902323248465  
E-Mail ades@adesexport.com



ADES International Trade Company is located as a global supplier in Izmir TURKEY. During the facilities of ADES, the structure and strategies of the procedures which preferred to be followed up by the company. In this process, ADES COMPANY has established mutual relations with domestic and international manufacturers and producers. Owing special Representations, ADES has a wide portfolio included common products. Her working field and Exporting is especially on various types of ;

\*Food Products, Pasta(Macaroni), Wheat Flour, Sugar, Sesame, Cooking Oil Types, Fruit Juice, Tomato Paste(seasonal), Natural Aromatic Healty Waters oils and cosmetics..

Today with her dynamic and educated staff, ADES is working as a global supplier and exporter with her large qualified product line as a on time delivery provider with best freight conditions. Rapid, complete and first quality supply has been the priority of the company with a regular after sale service.

### Collaboration Profiles

#### ADES EXPORT; Your Collaborator on your Global Business Road...

##### What we offer

ADES International Trade Company is located as a global supplier in Izmir TURKEY.

ADES COMPANY has established mutual relations with domestic and international manufacturers and producers. Owing special Representations, ADES has a wide portfolio included common products. Her working field is especially on various types of ;

\*Food Products, Pasta(Macaroni), Wheat Flour, Sugar, Sesame, Cooking Oil Types, Fruit Juice, Tomato Paste(seasonal), NATURAL HEALTHY PURE WATER TYPES.

ADES EXPORT has various kinds of working field in and out of Turkey such as export and import, wholesale, transit – trade, re-export, committed contracts, private label production and etc.

ADES's prior aim is to be the first choice of her clients and her business cooperators with her professional & unique skills.

##### What are we looking for

WHAT ADES LOOKING FOR;

She is looking for buyers and importers and collabrates who is interested in supplying;

FOOD & BEVERAGE PRODUCTS as;

PASTA(MACARONI) from %100 DURUM WHEAT,

WHEAT FLOUR, SESAME, COOKING OIL TYPES LIKE OLIVE OIL, SUNFLOWER OIL, SUGAR, FRUIT JUICES(MATURAL or Organic and Pure) and NATURAL HEALTHY PURE WATERS.

ALL FROM TURKEY'S BEAUTIFUL PURE NATURE. ALL PRODUCTS ARE TURKEY ORIGIN.

Also looking for sectors, brands, products to take their representations and bring their product to our country and present and sell their products here.

What ADES looking for a real, dynamic, brillant, charged TRADE OPPORTUNITIES together with professional and improved business skills.

##### Keywords

- Agriculture Machinery/Technology
- Drink Technology
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Processing
- Food Technology
- Nutrition and Health
- In vitro Testing, Trials
- consumers
- environmental impacts and total food chain

##### Collaboration sought

- Research and development
- Joint Venture Agreement
- Manufacturing Agreement
- Commercial Agreement

##### Responsible

MISS ESRA KARADUMAN

## ADESVA, AGROINDUSTRY TECHNOLOGICAL CENTER

**POLIGONO DE LA GRAVERA. DEHESA DEL PIORNO S/N APTDO 394  
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**Spain**

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Adesva is a private, non profit association, located in Lepe (Huelva- Andalusia- Spain). Its board is made up of 35 relevant organizations from the agribusiness industry and its associated services as well as public administrations.

Since 2007, Adesva integrates the Andalusian system of innovation as the Huelva Agroindustry Technological Centre.

Its main objective is to boost a collective process for the improvement of the competitive position of the agroindustry companies. This is done through Research, technological development and innovation (R&D+i) as well as through other activities as training, promotion, etc.

Adesva counts with a qualified staff, 1500m2 facilities and a field test Station of 3 ha.

Adesva works and cooperates with national and international bodies to set up shared projects (7FP and other international programmes).

For further information, please contact us or visit our web site [www.citadesva.com](http://www.citadesva.com)

### Collaboration Profiles

#### Agroindustry Technological Center

##### What we offer

Our R&D&I lines of work are:

- Improving of cultivation techniques so as to enhance varieties performances (quality)
- Minimising negative impacts to the environment (Biological control, biodegradable plastics, etc).
- Automatization of process (citrus harvesting, strawberry planting machine, etc)
- Nutritional facts and health claims in fruits and vegetables
- Biomass and Biorefinery

##### What are we looking for

Drink Technology for substituting pasteurization process for new hydrostatic pressure procedure.

We are also looking for new ready - to- eat technology and potential partners for designing a 7FP proposal.

##### Keywords

- Agriculture Machinery/Technology
- Drink Technology
- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Processing
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Tracability of food
- Nutrition and Health
- Biochemistry
- consumers
- environmental impacts and total food chain

##### Collaboration sought

- Research and development

- Technical Co-operation
  - FP7-KBBE Project
- 

**Responsible**

Dr. Ana Arias Borrego



## Agrasys SL

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**Baldiri Reixac 10 - 12**  
**08028 Barcelona**

**Catalonia**

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**E-Mail**                **paullazzeri@agrasys.es**



Agrasys SL is a technology-based AgriFood company which has offices in Barcelona (Catalonia) and R&D facilities in Córdoba (Andalusia). Agrasys applies advanced breeding technologies to produce novel crop varieties with added value, with focus in the areas of natural functional foods and biofuels. In the food area, Agrasys has created a unique new cereal, tritordeum (marketed under the brand Vivagran®), having a range of nutritional and functional traits which allow the development of innovative food products.

### Collaboration Profiles

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#### **Agrasys SL Introduces Vivagran (R) - A Novel Cereal Suitable for Innovative Healthy Food Products.**

##### **What we offer**

Agrasys is bringing to market a new cereal type, tritordeum, under the registered brand name Vivagran®. Tritordeum was developed by crossing durum (pasta) wheat with a wild barley, by researchers in Córdoba, Spain, using classical breeding methods, so it is a fully natural crop. Breeders elsewhere have never obtained this cereal and Agrasys has exclusive rights to its commercial exploitation. Tritordeum Vivagran® has a range of health, functional and sensory properties suiting it for use in functional food products. These properties include exceptionally high levels of the carotenoid pigment lutein (recognized as having a major role in eye health), as well as phenolic antioxidants, soluble fibre and micronutrients. Vivagran® has excellent organoleptic properties, with an attractive golden-yellow colour and offers food companies the possibility to develop unique innovative, natural and healthy food products.

##### **What are we looking for**

Agrasys is looking for partners which are innovative food industry companies with interest in the evaluation, development and marketing of new products based on our new cereal, Vivagran®.

We are open to explore different types of collaboration from licensing agreements, joint product development projects, food applications / technology development or R&D projects.

##### **Keywords**

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Processing
- Food Technology
- Nutrition and Health

##### **Collaboration sought**

- Research and development
- Technical Co-operation
- Joint Venture Agreement
- Licence Agreement
- Commercial Agreement
- FP7-KBBE Project

##### **Responsible**

Paul Lazzeri

## AGROLES

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AV. VERGE DE MONTSERRAT 29  
25400 LES BORGES BLANQUES

Catalonia

**Telephone** 973142150  
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**E-Mail** agroles@agroles.com



AGROLES is a cooperative specialising in the production of EXTRA VIRGIN OLIVE OIL from Arbequina olives, selects its best products with a full guarantee of quality and taste.

Featured products:

- EXTRA VIRGIN OLIVE OIL from Arbequina olives
- ARBEQUINA OLIVES
- ALMONDS FRIED OR TOASTED
- VINEGARS

They are located in Les Borges Blanques on the North East of Catalonia Region (140 km west of Barcelona, Spain), land with great experience and tradition in Agrofood products with protected designation of origin.

### Collaboration Profiles

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#### Agrofood products and olive oil

##### What we offer

AGROLES manage a wide portfolio of Agrofood products also considered good products in the gourmet sector, such olive pâté (Olivades).

They also have developed their own brand named TAGORNAR, an olive oil exclusively made in their own farm. This olive oil is a fruity deep green colour, with vegetable aromas, spicy and bitter.

Another own brandname ROMANICO, a blend oil the best arbequina olive oils. It is medium fruity with a hint of almonds slightly spicy and bitter, less so than Tagornar.

The quality of GERMANOR products comes from the fields. From a tradition of cultivating ARBEQUINA OLIVES that has been passed down from generation to generation.

##### What are we looking for

AGROLES is looking for importer German companies for commercial agreements around all their portfolio. Companies from other European countries are welcomed.

##### Keywords

- Food Packaging/Handling
- Nutrition and Health
- consumers

##### Collaboration sought

- Manufacturing Agreement
- Commercial Agreement

##### Responsible

JORDI GIRÓ

## AIICA-Asociación de Investigación de las Industrias del Curtido y Anexas

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08700 IGUALADA

Catalonia

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E-Mail            **info@aiica.com**



Located at the city of Igualada, near Barcelona, AIICA was created in 1962. It is an Association without profit, whose activities are focused on developing applied research projects related to the leather industry and its board equipment and instrumental potential assumes the mission of meeting the needs of analysis, testing and technical and environmental advisement in an efficient and agile way. AIICA is a good tool for the industries. Our will is that you can use and take a good profit from it.

### Collaboration Profiles

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**1-Recovery of polyphenols, fat and carbohydrate substances from the oil mil wastewaters for the commercialisation of antioxidants products.**

**2-Preparation and partial characterization of collagen from fish scales.**

#### What we offer

1-Our expertise area is based on Leather & Collagen. The objective of the research is to obtain a natural antioxidant product, derived from the olives. It can be used for medicine applications and foodstuff also.  
2-This technology will allow to obtain a new material to produce gelatin from recovered waste. The process is also cheaper than other used technologies.

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#### What are we looking for

Our Research centre is looking for a research partner and/or project partner to collaborate in the development of technologies and tasks related to the described projects.  
It can be either, a research centre, an SME, an University, etc., related to the Olive and Foodstuff sectors.

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#### Keywords

- Food Processing
  - Biochemistry
- 

#### Collaboration sought

- Research and development
  - Technical Co-operation
  - FP7-KBBE Project
- 

#### Responsible

Dr. JOSE MARIA ADZET

## AIMPLAS Instituto Tecnológico del Plástico

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València Parc Tecnològic. C/Gustave Eiffel, 4.  
46022 Paterna (Valencia)

Spain

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AIMPLAS Instituto Tecnológico del Plástico Valencia Spain, is a Centre for Innovation and Technology (CIT) recognized by the Spanish Ministry of Education and Science. Created in 1990 as a national managerial association; it belongs to the regional Network of Technological Institutes (REDIT) and is also an active member of the following international networks: EU-ROPLAS, SusCompNet , and IBERO-CIT.

Its field of activity falls within research applicable to the plastic transformation sector, to support, technological development and innovation through integral solutions that can be adapted to the enterprises.

### Collaboration Profiles

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#### R&D and Technological services for Plastic packaging.

##### What we offer

DEVELOPMENT OF BIODEGRADABLE PACKAGING FOR FOOD.

Own technology (according to EN 13432 compostability of waste packaging) from starches, PLA, biodegradable polyesters, natural oils, vegetable proteins, etc

DEVELOPMENT OF ACTIVE PACKAGING TO SELF-LIFE EXTENSION OF FOOD.

Compounding own methodology for integrating active substances in packaging.

FOOD SAFETY IN PLASTIC PACKAGING.

DEVELOPMENT OF PACKAGING MULTILAYER TO SELF-LIFE EXTENSION OF FOOD. Available technologies: co-extrusión, lamination and co-injection.

RECYCLED PLASTIC FOR MANUFACTURING FOOD PACKAGING . Analytical methodology to ensure the safety of packaging.

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##### What are we looking for

We are looking for a

.- industry partner (SMEs, large companies, etc), distributor, compounder, etc. in plastic sector to development final products from our technologies.

.- Technological centres, universities, R&D centres and other research and project partner to development new technologies, applications, etc.

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##### Keywords

- Drink Technology
  - Food Packaging/Handling
  - Food Technology
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
- 

##### Collaboration sought

- Research and development
  - Technical Co-operation
  - FP7-KBBE Project
- 

##### Responsible

Mr Pedro Melgarejo Martínez

## Ainia Centro Tecnológico

**Benjamin Franklin 5-11**  
**46980 Paterna**

**Spain**

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**Fax** +34 96 131 80 08  
**E-Mail** igarcia@ainia.es



Ainia is a technological research centre focused in the agro-food sector and related industries. Now it associates more than 1100 companies. The aim of the centre is to promote research and technological development in the agro-food sector, to increase the quality of production, improve competitiveness and promote modernisation and diversification in the agro-food industries, this being achieved by rendering service to its members, through the execution of scientific research projects and public or private technological development.

### Collaboration Profiles

#### Research and development in Agro-Food Sector

##### What we offer

Expertise areas:

- Nutrition and health, physiological effects
- Biotechnology and GMP bioproduction
- Quality & food safety & Sensorial analysis
- Design and industrial production. Extraction
- Artificial vision systems, biosensors
- Packaging materials
- Sustainability and environment
- Applied Nanotechnology

##### What are we looking for

Looking for innovative companies.  
Food, medical, packaging sectors.

##### Keywords

- Agriculture Machinery/Technology
- Aquaculture
- Drink Technology
- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Processing
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Tracability of food
- Nutrition and Health
- Biochemistry
- Enzymology/Protein Engineering/Fermentation
- In vitro Testing, Trials
- consumers
- environmental impacts and total food chain

##### Collaboration sought

- Research and development
- Technical Co-operation
- FP7-KBBE Project

##### Responsible

Israel Garcia Ruaix

## ainia Centro Tecnológico

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Parque Tecnológico de Valencia, Benjamin Franklin 5-11  
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Spain

Telephone +34 96 136 60 90

Fax

E-Mail rdiaz@ainia.es



ainia is a technological research centre focused in the agro-food sector and related industries. Now it associates more than 1100 companies. The aim of the centre is to promote research and technological development in the agro-food sector, to increase the quality of production, improve competitiveness and promote modernisation and diversification in the agro-food industries, this being achieved by rendering service to its members, through the execution of scientific research projects and public or private technological development.

### Collaboration Profiles

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#### Foreign body detection in viscous food products by means on non invasive techniques

##### What we offer

ainia developed a system for the detection of foreign bodies in viscous food (jam, sauces and creams) by means of the application of non destructive and non invasive techniques, in on-line process, at an affordable price compared with other techniques such as X-rays. Besides, the equipment used in these techniques (optical and ultrasound) are of small size and easier to maintain than other non-destructive techniques (X-ray). The system consist in a previous inspection module adapted to pipeline which carry the product till the packaging process. When a foreign body is detected, a signal is generated to separate the packed units where the foreign body should be allocated. Then, a special probe adapted to the packaging unit is used to identify the contaminated unit

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##### What are we looking for

The main advantages:

- detection of foreign bodies of different type: wood, glass, plastic, etc
- no penetrating radiations
- inspection of the product before and after the packaging process
- separation of the contaminated product

-Type of partner sought:

Machinery manufacturer to integrate the foreign body detection system in their machinery  
Industrial producer of jam, creams and sauces to introduce the system in its production plant

- Specific area of activity of the partner:

Machinery manufacturer in jam, creams and sauces sector  
Industrial producers of jam, creams and sauces sector

- Task to be performed:

Define specifications  
Prepare samples to do some previous test at pilot plant  
Test the final prototype  
Integrate the final prototype in a production line

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##### Keywords

- Food Technology
  - Detection and Analysis methods
- 

##### Collaboration sought

- Research and development
  - Technical Co-operation
- 

##### Responsible

Ricardo Diaz

## ainia Technological Research Centre

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ainia is a technological research centre focused in the agro-food sector and related industries. Now it associates more than 1100 companies. The aim of the centre is to promote research and technological development in the agro-food sector, to increase the quality of production, improve competitiveness and promote modernisation and diversification in the agro-food industries, this being achieved by rendering service to its members, through the execution of scientific research projects and public or private technological development.

### Collaboration Profiles

#### “Non visible” defect detection based on spectral vision

##### What we offer

Ainia has developed an innovative inspection system based on hiperespectral imaging. It is characterized by identifying anomalies and defects in parts of food product where it is not possible to be detected by human vision sense. The system consists of an infrared camera (1000 and 2500 nm) and provides hiperespectral imaging information. The camera assesses the whole food surface and provides a hiperespectral imaging that shows the chemical composition and the position and size of any damage or defect. It can be used on line for the detection of defects and for measuring the chemical composition, such as moisture or fat. The system is flexible. It can be adjusted through a specific model. The technology centre has a specialized pilot plant and prototypes for testing new applications

##### What are we looking for

Type of partner sought: food industry companies interested in incorporating the system into its facilities.

Specific area of activity: the hiperespectral inspection system can be customized and adjusted to the requirements of any food area.

Task to be performed: definition of the requirements and needs in order to make the appropriated adjustments and adaptations of the technology to the production line.

##### Keywords

- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control

##### Collaboration sought

- Technical Co-operation

##### Responsible

Noemi Vidal

#### Infrared spectroscopy for the automation of the quality control

##### What we offer

Ainia has developed an infrared technology that can measure the absorption of infrared light and relate this absorption with food and beverages compositions. With the developed infrared spectroscopy system parameters such as fat, moisture, protein and sugar concentrations or acidity can be measured in less than 1 second without destroying the sample. It doesn't require a previous sample preparation.

It can be used on line or off line, in laboratory.

The system has been tested and used for the characterization of different food products. It is flexible and can be adjusted to production process particularities and product specifications by developing a specific calibration model.

**What are we looking for**

Type of partner sought: food industry companies interested in incorporating the system into its facilities.

Specific area of activity: the infrared spectroscopy system can be customized and adjusted to the requirements of any food area.

Task to be performed: Definition of the requirements and needs in order to make the appropriated adjustments and adaptation of the technology to the production line.

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**Keywords**

- Drink Technology
  - Food Technology
  - Detection and Analysis methods
- 

**Collaboration sought**

- Technical Co-operation
- 

**Responsible**

Noemi Vidal

**Innovative Gastro-intestinal Dynamic Simulator (GDS)**

**What we offer**

Ainia has developed a Gastro-intestinal Dynamic Simulator (GDS) model that can simulate human gastrointestinal tract conditions what makes possible to better understand the food digestion and nutrients absorption. This model comprises 4 glass compartments simulating stomach and small intestine, which are connected by computer-controlled valve pumps. The main variables of digestion, such as gastro-intestinal secretions can be completely regulated by a panel PC. Moreover, sampling is possible at various times during the digestive process providing information in real time to better understanding of the process. The system enables research on nutritional and functional aspects on single compounds as well as in complete meal matrices.

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**What are we looking for**

- Type of partner sought: Food industry.

- Specific area of activity of the partner:

Food industry, dietary supplements, functional foods and functional ingredients suppliers.

- Task to be performed:

The Spanish research centre offers technical assistance to partners interested in testing the bioavailability of their functional products and/or ingredients after gastrointestinal digestion by the adaptation of the GDS (Gastro-intestinal Dynamic Simulator) to the partner specific needs.

---

**Keywords**

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Processing
  - Food Technology
- 

**Collaboration sought**

- Technical Co-operation
- 

**Responsible**

Noemi Vidal

**Functional food development and evaluation of the functionality**

**What we offer**

ainia developed and designed novel functional foods with the incorporation of natural functional ingredients. To provide evidence of its functionality we have developed a protocol of human trials and in vitro assays using animals. In order to satisfy consumer needs companies launch new products continuously but sometimes SME are late to incorporate the necessary technology. We offer the design and development of novel healthy foods by means of natural functional ingredients incorporation, with an optimal organoleptic quality and scientific evidence of healthy effects. We offer technical assessment to develop innovative functional product and scientific support about the functional effect of the product, in order to establish a truthful healthy claim in the labelling of the novel food

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**What are we looking for**

- Type of partner sought:  
Food and agriculture industry.

- Specific area of activity of the partner:



Food industry, dietary supplements, functional foods and functional ingredients suppliers.

- Task to be performed:

The Spanish company gives technical support to partners interested in order to develop novel functional foods. On the other hand, it offers its experience in order to carry out clinic assays which are going to verify the healthy effects of the new products developed.

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**Keywords**

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Nutrition and Health
- 

**Collaboration sought**

- Technical Co-operation
- 

**Responsible**

Noemi Vidal

## AITIIP FOUNDATION

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Spain

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Fax +34 976 47 61 87  
E-Mail [aitiip@aitiip.com](mailto:aitiip@aitiip.com)



AITIIP Foundation is a technological centre whose most relevant R&D fields are the design and development of new products and technologies for plastics processing, technologies for higher competitiveness in mould industry, technology transfer and implementation of new technologies in industry.

All required technological and human resources are available: 49 employees, 23 researchers (3 PhD in different areas: industrial engineering, chemistry and food technology) and 24 technical assistants with high level of specialisation (over than 15 years). During the last 3 years, up to 2,6M€ have been invested in new scientific and technological equipment for plastics processing, rapid manufacturing, rapid tooling and inverse engineering,

AITIIP is also involved in the management and development of European projects. Innovation management department has been responsible for more than 60 competitive projects in different public areas and hundreds with private companies. AITIIP understands cooperative work as a must for strategic future developments.

### Collaboration Profiles

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#### RFID TAGS INTEGRATION IN PLASTIC PACKAGES

##### What we offer

AITIIP is an interesting partner for the design and development of injected and blow extrusion moulded food packages, developing strategies to integrate RFID technologies to the package (packaging design, In Mould Labelling or IML, etc...).

Other skills of this Technological Centre in this area include conceptual design of new packages, virtual simulations and validations, TIC's development and prototypes generation.

##### What are we looking for

We are looking for collaborators in the field of RFID technology applied to food and beverage packages (tags, readers and antennas developers).

Also we are interested in food packaging companies whose have an interest in integrating RFID tags and technology in injected or blow moulded packages, developing new strategies to attach RFID tags to the packages assuring a perfect traceability.

##### Keywords

- Agriculture Machinery/Technology
- Fish/Fisheries/Fishing Technology
- Drink Technology
- Food Packaging/Handling
- Food Processing
- Food Technology
- Tracability of food

##### Collaboration sought

- Research and development
- Technical Co-operation
- Joint Venture Agreement
- Manufacturing Agreement
- FP7-KBBE Project

##### Responsible

Jaime González

#### INJECTED AND BLOW MOLDED PLASTIC PACKAGES, NEW TECHNOLOGIES DEVELOPMENT (NANOTECHNOLOGY, BIODEGRADABLE AND RECICLABLE MATERIALS)

##### What we offer

AITIIP is an interesting partner for the design and development of injected and blow extrusion moulded food packages, improving mechanical and technical properties and introducing new technologies to the package (active and intelligent packaging, nanotechnology, etc.).

AITIIP has a long experience in injection and blow extrusion molding processes, and usually works with different technologies according to the characteristics of the package, from conventional injection to the new systems of sequential injection, bi-injection, injection compression, textile overmoulding, water assisted injection and gas assisted injection and supercritical fluids injection.

Other capabilities of this Technological Centre include conceptual design of new packages, virtual simulations and validations, and prototypes generation (sinterized polyamide).

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#### **What are we looking for**

We are looking for collaborators in the field of nanotechnology, biodegradable materials, RFID tags, and other technologies developers for food and beverage packages.

Also we are interested in food packaging companies whose have an interest in preserving his products in injection or blow moulded packages, developing novel materials and new packaging concepts to extend their life cycle of products.

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#### **Keywords**

- Agriculture Machinery/Technology
  - Fish/Fisheries/Fishing Technology
  - Drink Technology
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Tracability of food
- 

#### **Collaboration sought**

- Research and development
  - Technical Co-operation
  - Joint Venture Agreement
  - Manufacturing Agreement
  - FP7-KBBE Project
- 

#### **Responsible**

Jaime González

## **AKTUNA GIDA URUNLERI ISL. TUR. NAK. IHR. VE ITH. LTD. STI.**

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09330 Aydin**

**Turkey**

**Telephone 00902565774668  
Fax 00902565774473  
E-Mail sukru.akgida@mynet.com**

As AKTUNA LTD from Turkiye,We are processing and exporting Turkish Pinenuts,Dried figs,apricots,olives and dried tomatoes in bulk or in consumer packs which are produced in large quantity and at highest quality,you can see those by visiting our web-site:  
[www.aktunaltd.com](http://www.aktunaltd.com) or [www.dumagida.com](http://www.dumagida.com)

Please kindly note that we shall exhibit these product at our stand C 140 ,HALL 1 in Alimentaria food show in Barcelona dated 22-March-2010.

Awaiting yr kind reply

Best regards

SUKRU AKYUZLU  
AKTUNA LTD

### **Collaboration Profiles**

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**What we offer**

-

**What are we looking for**

-

**Responsible**

Sukru Akyuzlu

## ALVAREZ NÖLTING

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C/COLON 7-21  
46004 VALENCIA

Spain

Telephone +34963290696  
Fax +34963445463  
E-Mail oscar@alvareznolting.com



ALVAREZ NÖLTING is a family winery located in the Alforins dels Fontanars, which was founded 7 years ago. Produces high quality wines and sells its producer in Europe and America.

### Collaboration Profiles

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## ALVAREZ NÖLTING

### What we offer

ALVAREZ NÖLTING offers one of the best quality wines in your area, besides its high-end wines is developing a line for supermarkets and large stores with low prices and high marketing their products

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### What are we looking for

We are looking for wine importers in any sector

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### Keywords

- consumers
  - environmental impacts and total food chain
- 

### Collaboration sought

- Joint Venture Agreement
  - Commercial Agreement
- 

### Responsible

Oscar Clemares

## AMANIDA SA

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Av. Zaragoza 83  
50630 Alagon

Spain

Telephone +34976613232  
Fax +34976613233  
E-Mail amanida@amanida.com



Founded in 1960 in Alagon Spain, AMANIDA is nowadays a company of reference within the international food arena offering to our clients innovative delicious and healthy food. The high quality of our products is based on a strict care and control carried out right from our raw materials, which are selected from the best origins, to the moment when the product is delivered to our clients. We consistently ensure that each of our products maintains the original texture, flavor and especially its high nutritious components while delivering a very special and delicious taste.

### Collaboration Profiles

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#### Olives, Garlic & Pickles from Spain

##### What we offer

We offer unique taste and high quality olives, garlic and pickles, for both retail and foodservice channel.

Olives

Green: large in size and not salty, maintain a delicate and exquisite taste. Also Seasoned

Black: ripen on the tree, very juicy and tender. Herbs and spices as garlic, paprika, oregano, thyme and onion are added.

Garlic

White garlic, prepared in a special way to maintain the natural therapeutic benefits of fresh garlic, has a very mild taste and no strong smell. Also Sliced garlic

Different kind of cocktails as Garlic Olive

Pickles

Sweet Yellow Pepper, crispy texture and sweet flavor, preserving rich natural properties of pepper but without any hot taste.

Gherkins, small in size, very crunchy and low in salt.

##### What are we looking for

We are looking for importers and distributors interested in good quality and healthy products.

Markets: US, Russia, Portugal, France, UK, Germany.

##### Keywords

- Nutrition and Health
- consumers

##### Collaboration sought

- Commercial Agreement

##### Responsible

Cristina Fabio

**ARAGONESA DE TINTAS, BARNICES Y LACAS, S.A. (Artibal)**

**Cañada Real 12  
22600 Sabiñánigo (Huesca)**

**Spain**

**Telephone** +34 974 48 32 21  
**Fax** +34 974 48 34 58  
**E-Mail** info@artibal.com



From 1993, Artibal is dedicated to the manufacture of varnishes for different applications:

·Packaging:

- 1.To be printed onto aluminium ( lids, food packaging, pharmacy,...), our varnishes give Alu foil thermosealable properties, protect it against corrosion, allow it to be printed with nitro inks,...
- 2.To be printed onto plastics films to increase their properties.

·Building: Coatings for high thickness aluminium to be utilized as composite panels, folded sheets, ventilation conducts,...

·Climate: Coatings for aluminum utilized in heat exchangers, insulation structures,...

Our strong R&D Department ( 30% of the company ) allow us to be a high technical company, capable of answering our customers more difficult projects.

**Collaboration Profiles****Active packaging to increase product shelf life, objective and subjective quality****What we offer**

Currently, ARTIBAL's main research is devoted to the development of active and functional packaging options with different functionalities. Functional coatings are coatings that, on top of the traditional functions, are designed to provide different functions related with safety, information and/or protection.

ARTIBAL includes in the coating structure different active agents or chemicals providing antimicrobial, antioxidant, intelligent or other capabilities. These concepts boost performance with a minimum investment; most of the times, no modification of the existing production lines is required. Anyway, these solutions have to be adjusted to fulfil each client' requirements and needs.

The main part of ARTIBAL's bussiness in functional coatings is focused in food packaging. We supply products that increase shelf-life of the packaged foodstuff while maintaining its quality as well as its desired properties through minimum alteration on packaging materials and packaging lines as well as products that inform the final user of different properties/story of the foodstuff

These concepts also find application in the medical or surgical field, for surface protection in sensible areas of the house (such as bathroom, kitchen, etc.) and more.

In ARTIBAL´s concept, the protective coating is applied onto the surface or the material, instead of being introduced in the structure. It is based on the inclusion in the coating of different active components. Coating is resitant to water, scracth and maintains its activity for large time periods (years).

Since the coating is used only as a very thin layer, the amount of the material used is very small compared to other options and therefore constitutes and more economic option.

**What are we looking for**

Artibal is looking for companies and partners interested in this type of varnishes. Artibal has already a wide range of solutions for different kind of food products. If a new active packaging is required, Artibal is able to offer its expertise to find the right solution.

**Keywords**

- Food Packaging/Handling
- Food Microbiology/Toxicology/Quality Control
- Safe production methods

**Collaboration sought**

- Research and development
- Commercial Agreement

**Responsible**

Miguel Angel García Madurga

## Development of smart packaging along with customers' requirements

### What we offer

Intelligent packaging is an emerging technology that uses the communication of the package or material to facilitate decision making to achieve the benefits of enhanced safety and quality.

ARTIBAL includes the material in the packaging as a coating in the outer/inner part of the material, instead of being introduced in the polymer structure. In this way we can provide a range of varnishes that change colour in different temperature intervals when they are heated or cooled. They are based in the use of thermochromic pigments, and let users know when the surface or the content (for packaged food) is at the correct temperature to be used or is stored under safe temperature conditions. The colour and temperature are selected by the client.

We are also working in UV-active coatings for security/quality control, providing extra-protection against forgery, pH changes, and any kind of foodstuff degradation.

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### What are we looking for

Artibal has already a wide range of solutions for different kind of client requirements. If a new smart packaging is required, Artibal is able to offer its expertise to find the right solution.

---

### Keywords

- Food Packaging/Handling
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
- 

### Collaboration sought

- Research and development
  - Commercial Agreement
- 

### Responsible

Miguel Angel García Madurga



## Arge Teknolojik Tasarim Ltd.

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**Tubitak MAM Gebze  
Kocaeli**

**Turkey**

**Telephone** 00902626410115  
**Fax** 00902626410176  
**E-Mail** info@ar-tt.com



Arge Teknolojik Tasarim Ltd. is private company which is located in TUBITAK MAM, technologic and scientific foundation of Turkey. The company is located at Technopark in TUBITAK MAM, Kocaeli-TURKEY.

The company perform its activities in various sectors such as medical, food, transportation and renewable energy.

Our company is founded in 2004. Our mission is research and development. We have many different projects and two of them are supported by government donation. The projects, supported by government, are applied for PCT.

### Collaboration Profiles

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#### Beverage Can - Diaphragm in flagon

##### What we offer

**Beverage Can:** This project provides hygienic drink of beverage inside of can. One folding pipe is thrown out when can lid opened. This project is unique solution for hygienic drink.

**Diaphragm in Flagon:** This type of package model provides keeping drinking water inside of polycarbon flagon totally hygienic and fresh from spring to glass. This package model keeps drinking water quality in long term during consumption.

##### What are we looking for

We are looking for partners in beverage sector and spring water supply sector. Both projects require spring water suppliers and beverage producers. Partners are expected to perform manufacture and sale.

##### Keywords

- Drink Technology
- Food Packaging/Handling
- Food Technology
- Safe production methods

##### Collaboration sought

- Joint Venture Agreement
- Manufacturing Agreement
- Licence Agreement
- Commercial Agreement

##### Responsible

FIRAT PIRLI

## ARTICHOKE SL

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PASEO DE LA ROSALEDA 20  
11405 JEREZ

Spain

**Telephone**            **666523883**  
**Fax**                    **956337272**  
**E-Mail**                **jrodriguez@altacazuela.es**

1. Jerez de la Frontera (Cádiz)
2. Industry, specialist in spanish traditional dishes made with de best raw material.
3. we are looking for trading partners and suppliers of alimentary trays and industrial machinery (meatballs machine)

### Collaboration Profiles

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## ALTA CAZUELA - Platos naturalmente buenos

### What we offer

1. we produce V Gama spanish traditional dishes
2. We produce artichokes used de most avanced tecnologia.
3. we get a product (artichokes in olive oil) used protective atmosphere with six month withexpiration
4. we offer food safety, mediterranean diet

### What are we looking for

If you are looking for a particular technology:

1. What technology are you looking for? meatballs machine

If you are looking for a partner:

1. Gourmet Alimentary Distributor for horeca and gourmet supermarket.
2. Purchasing manager of gourmet supermarket or purchasing manager horeca.

### Keywords

- Food Packaging/Handling
- Food Processing
- Food Technology
- consumers

### Collaboration sought

- Joint Venture Agreement
- Manufacturing Agreement
- Commercial Agreement

### Responsible

juan rodríguez enríquez

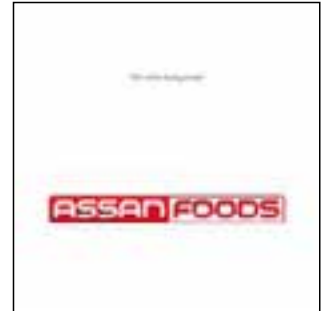
## ASSAN FOODS

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TERSANE CAD. BAKIR SOK. NO.11 ASSA  
34442 ISTANBUL

Turkey

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**Fax** +902122979227  
**E-Mail** arda.sahin@kibarholding.com



ASSAN FOODS IS AN INDUSTRIAL ORGANISATION BASED IN TURKEY WITH ITS FACTORY SITUATED IN BALIKESIR AND ITS MAIN OFFICE IN ISTANBUL.

IT IS A SUPPLIER TO VARIOUS EUROPEAN RETAILERS FOR PRIVATE LABEL ITEMS OF TOMATO BASED FOOD PRODUCTS.

THE EXPORT ACTIVITIES OF THE COMPANY REPRESENTS ABOUT %70 OF TURNOVER AND ASSAN FOODS IS PRESENT WITH ITS SALES IN 5 CONTINENTS.

### Collaboration Profiles

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#### PL FOOD PRODUCTS BASED ON TOMATO

##### What we offer

WE ARE A SUPPLIER OF PL FOOD PRODUCTS BASED ON TOMATO SUCH AS KETCHUP, SAUCES, PASTE AND SO ON.

OUR MAIN TARGET IS TO BE THE MAIN PARTNER OF EUROPEAN RETAILERS FOR TOMATO BASED PL FOOD ITEMS.

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##### What are we looking for

WE ARE LOOKING FOR EUROPEAN RETAILER PARTNERS TO SUPPLY THEIR PL FOOD ITEM NEEDS.

OUR MAIN CONTACTS SHOULD BE CATEGORY MANAGERS OF EUROPEAN RETAILERS.

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##### Keywords

- Food Processing
  - consumers
- 

##### Collaboration sought

- Manufacturing Agreement
  - Commercial Agreement
- 

##### Responsible

ARDA SAHIN

## ASTI S.A.U.

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**AUTOVÍA A1 KM 213,5  
09390 BURGOS**

**Spain**

**Telephone** +34 947 177 210  
**Fax** +34 947 177 212  
**E-Mail** asti@asti.es



ASTI is a technological company based in Burgos, formed by three differentiated areas: Conveying and materials handling, AGV systems and IT systems.

Its activity is to study, engineer and manufacture made to measure solutions on internal logistics. We have over 25 five years experience implementing turkey projects for all kind of economic sectors, such as automotive, cosmetics, hygiene and of course food and beverages.

As a technology based company, ASTI invests part of its benefits and efforts to research and development projects in order to keep ahead on this field.

We automate all kind of processes: from production to expedition. We are specialists on Automated Guided Vehicles providing a wide range of them according to the customer needs. Our vehicles have been successfully installed in several food companies, improving its productivity. Our work makes other's more productive.

### Collaboration Profiles

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#### Solutions for automation

##### What we offer

We provide turn key projects on internal logistics. We are experts automating all kind of processes, from production to warehouse. We are the only Spanish company that produces AGVs systems. We manufacture the most adequate vehicle to our customer needs in terms of weight capacity, speed, security, guiding system... ASTI has developed several AGVs systems such as the AGV system for automatic trucks loading that uses an exclusive guiding system based on laser and shapes which is able to carry out the needed duties to load a truck without driver, or the AGV system for industrial fridges that can perform under extreme temperatures of -30°C.

These systems implement productivity, and reduce non quality costs.

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##### What are we looking for

We are interested on finding final users of our technology. Although we can provide solutions to customers from all over the world, we are focusing our activity on Europe and South America, as we have work centers on both continents.

We are willing to cooperate with research centers or other technology developers in order to carry out research projects that can improve our technology or implement the uses.

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##### Keywords

- Agriculture Machinery/Technology
  - Food Packaging/Handling
  - Tracability of food
- 

##### Collaboration sought

- Research and development
  - Technical Co-operation
  - Commercial Agreement
- 

##### Responsible

CARMEN TERESA TUDANCA FERNÁNDEZ

## ATIC

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**Avda. Paisos Catalans 18  
43007 Tarragona**

**Catalonia**

**Telephone**            **618599352**  
**Fax**                    **977558205**  
**E-Mail**                **albert.duaigues@fundacio.urv.cat**



ATIC was formed in 2009 from the merger of two other Centers of Innovation, CiTQ and Dinamic. ATIC's main goal is to transfer to private and public sectors the knowledge accumulated over 15 years in the areas of Biotechnology, Environment, Fluid Mechanics and Health and four research groups of the Universitat Rovira i Virgili of Tarragona (NBG, BBG, FET AGA).

ATIC has an own department of Public Funding Research wich will help companies to find the best financial solution for each project.

### Collaboration Profiles

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#### Experts in developing R+D+i projects

##### What we offer

We offer our expertise in developing R+D+i projects in following fields:

- Detection of Gluten
- Development of Microsystems - cheap and rapid methods for detection of pathogens, allergens, toxic compounds, biotoxins, etc..
- Detection of ED (trichloroanisol) in cork and other materials
- Development of biosensors for clinical diagnosis
- Production of fine films and nanoparticles. Electrospray and Electrospinning
- Bioremediation of contaminated soils
- Treatment through ozono
- Services and studies in Wind Engineering
- Studies computational fluid dynamical (CFD)
- Analysis of Life Cycle Assessment and Environmental Risk
- Analysis of Carbon Footprint

##### What are we looking for

We are looking for partners interested in developing or applying our knowledge and expertise.

The partner should be a project partner interested in collaborate to finish beta-test process and/or comercial agreement

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##### Keywords

- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Nutrition and Health
- Biochemistry

##### Collaboration sought

- Research and development
- Licence Agreement
- FP7-KBBE Project

##### Responsible

Albert Duaigües

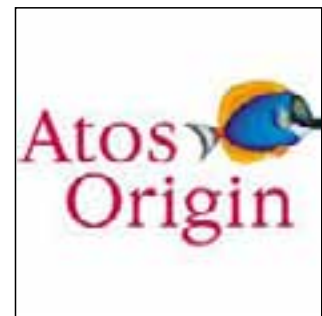
## Atos Origin SAE

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Catalonia

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Fax +34 93 386 0766  
E-Mail francesc.rosines@atosresearch.eu



Atos Origin is an international information technology services company. Its business is turning client vision into results through the application of consulting, systems integration and managed operations. The company annual revenues are EUR 5.8 billion and it employs 50,000 people in 40 countries. Atos Origin is the Worldwide Information Technology Partner for the Olympic Games and has a client base of international blue-chip companies across all sectors. Atos Origin is quoted on the Paris Eurolist Market and trades as Atos Origin, Atos Worldline and Atos Consulting.

### Collaboration Profiles

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#### Research and Innovation on Logistics, Traceability, and ICT for Food industry

##### What we offer

In Spain, Atos is the IT consulting firm with the largest number of international R&D&I projects (Source: CDTI). Our extensive experience in R&D&I makes Atos Origin the right partner for taking on your company Research and Innovation challenges.

In Atos Research & Innovation we have a special interest ICT on agrofood industry and logistics topics, as they are considered strategic sectors to Atos.

Our team has focus on (1) ICT based improvement of Food Industry, including Food safety, tracing, tracking and planning of operations. (2) Logistics aspects related to sustainable transport of food goods in any mode. (3) Carbon footprint and water usage of food production and distribution (4) Share knowledge with developing countries

References: TRACEBACK European project

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##### What are we looking for

Atos Origin is a large company with interest in many ICT fields. As representative of the Transport & Logistics unit in Atos Research and Innovation, we are looking in:

- Companies and organizations working on Research and Innovation, participating or aiming to participate in FP7 proposals, both in KBBE, ICT and Transport themes.
  - Companies and organizations requiring ICT technologies in the Agro Food or Logistics areas, both in food transport and distribution, agro production, food processing and related issues (food safety, etc)
  - LBS services
  - AIDC, RFID, Wi-Fi, ZigBee applied to food characterization and identification
  - ICT applied to traceability and food safety
  - Future Internet technologies applied to agrofood sector
- 

##### Keywords

- Fish/Fisheries/Fishing Technology
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Tracability of food
  - consumers
  - environmental impacts and total food chain
- 

##### Collaboration sought

- Research and development
  - FP7-KBBE Project
- 

##### Responsible

Mr Francesc ROSINES GARCIA

## AYDIN KURUYEMIS SAN. VE TIC. LTD. STI.

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**Istanbul**

**Turkey**

**Telephone** +90 212 594 33 56  
**Fax** +90 212 619 95 39  
**E-Mail** info@aydinkuruyemis.com.tr

Aydin Dried Nuts is the biggest processor of almonds and walnuts in Turkey. We have two factories with latest technology machines. Our factory have quality certificates such as ISO 22000 and BRC.

Our products are;

Almonds

- Natural almond kernels
- Blanched whole almond kernels
- Sliced almonds,
- Diced almonds,
- Almond powder

Walnut Kernels

- Light halves,
- Light quarters
- Smal and big pieces
- and light amber and amber varieties

### Collaboration Profiles

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#### Aydin Dried Fruits

##### What we offer

Aydin Dried Fruits commenced its bussinesinitially and primarily by utilizing the local potential of the Southeastern Anatolia, however as the affinities developed, it enlarged its product range to meet the incoming demand. Fastidiousness shown in the purchase of selected products from the region continues in the imports and exports processes as well.

The products in general are divided into 2 groups with respect to sales network

In bulk(wholesale) products

Packed ( retail ) products

They divided into groups with respect to 4 production stages

Shelled products

Unshelled products

Dried Fruit

Granulated (processed) products

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##### What are we looking for

We are looking for reliable long term commercial partners.

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##### Keywords

- Food Packaging/Handling
  - Food Processing
- 

##### Collaboration sought

- Manufacturing Agreement
  - Commercial Agreement
- 

##### Responsible

Cemalettin Aydin

## “Dunarea de Jos” University of Galati Faculty of Food Science and Engineering

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Domneasca Street 111  
800201 Galati

Romania

Telephone +4 0236 414871  
Fax +4 0236 460165  
E-Mail bioaliment@ugal.ro



The Faculty of Food Science and Engineering is one of the best faculty in this domain from Romania. Its activities are focused on research, development and education. The faculty is implementing many FP7 projects and is looking for partners to submit new proposals. The faculty has developed a large number of technologies for food industry.

### Collaboration Profiles

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#### **BIOTECHNOLOGY APPLIED IN FOOD INDUSTRY - INTEGRATED CENTER FOR RESEARCH AND EDUCATION - BIOALIMENT**

##### **What we offer**

The faculty offers a large number of technologies and research for food industry and also a very experienced team for preparing FP7 projects.

BIOALIMENT work for and contributes to the implementation of the principles of modern biotechnology relating to raw material processing, increase of nutritional value and functional roles of food, in order to ensure food quality and safety. At the same time, the platform BIOALIMENT evolves research and educational programs in the fields of food bioadditives and bioingredients obtaining, bioprocesses modeling and engineering, waste bioconversion and environment protection.

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##### **What are we looking for**

We are looking for partners to form consortium for FP7 projects (research institutes, industry partners). We are also looking to promote and to develop our technologies in Europe (SMEs that can implement our technologies).

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##### **Collaboration sought**

- Research and development
  - Licence Agreement
  - FP7-KBBE Project
- 

##### **Responsible**

Mihaela Paula Craciun



## B-Able

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### Madrid

### Spain

### Telephone

### Fax

### E-Mail

We are a company based in Madrid whose goal is to create new technology- based companies and spin off in Bio Sectors from private equities.

We try to make scientific projects become a commercial reality. So we are looking for new innovate projects in these areas.

### Collaboration Profiles

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## **B-Able\'s goal is to create technology-based companies (TBCs) in the Bio sector from Private Equities.**

### What we offer

We are expert on the analyze of new technologies and innovative products from a market point of view and the creation of new companies based on them

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### What are we looking for

We are looking for projects which are included in Bio –Sector. That means for example innovate projects refer to functional food, enzymes, protein engineering, fermentation, biochemistry and new technologies for quality control.

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### Keywords

- Fish/Fisheries/Fishing Technology
  - Drink Technology
  - Technological additives. Enzymes
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Nutrition and Health
  - Biochemistry
  - Enzymology/Protein Engineering/Fermentation
  - environmental impacts and total food chain
- 

### Responsible

Cruz Mendigutía

## Babco Europe LTd

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**The Forum Glashule**  
**Co Dublin Co Dublin**

**Ireland**

**Telephone** +35312020012  
**Fax** +35312020013  
**E-Mail** lyoung@babco.net



Please replace this text with a short descBABCO is an international brand company that wholly owns the intellectual properties, formulas and rights to brands. Our objective is to create brands that command the attention of consumers through insightful and distinctive propositions while ensuring value is created through new or enhanced margin to fully incentivise the route to market. In summary we believe in the brand value proposition that states; Consumers will be happy to pay a premium and reward you with loyalty when outstanding quality is delivered. The route to market will be happy to pay a premium and reward you with loyalty when new or enhanced margin is delivered.

### Collaboration Profiles

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#### Looking for distributors

##### What we offer

BABCO is an international brand company that wholly owns the intellectual properties, formulas and rights to brands. Our objective is to create brands that command the attention of consumers through insightful and distinctive propositions while ensuring value is created through new or enhanced margin to fully incentivise the route to market.

In summary we believe in the brand value proposition that states; Consumers will be happy to pay a premium and reward you with loyalty when outstanding quality is delivered. The route to market will be happy to pay a premium and reward you with loyalty when new or enhanced margin is delivered.

##### What are we looking for

Distributors in the drinks industry

##### Keywords

- Drink Technology

##### Collaboration sought

- Commercial Agreement

##### Responsible

Alan Brogan

## BDF Natural Ingredients

**C/ Estació S/N**  
**17457 Riudellots de la Selva**

**Catalonia**

**Telephone**            **972 100660**  
**Fax**                     **972 477162**  
**E-Mail**                **info@bdfingredients.com**



BDF NATURAL INGREDIENTS is a company dedicated to the manufacture of food ingredients and additives with a range of products which have been produced by its own R+D department, making us an innovative company in this sector. BDF belongs to the Amebo Group, with more than 30 years of experience, it has various companies with activities centred on the food sector in Europe, Asia, Central America and South America.

Our facilities are located with a plant in the Girona area – with a surface area of 2000m2 with:

- Manufacturing, mixing and packaging plant
- Quality control laboratory
- Pilot plant for sausages and prepared dishes.

And another plant in the Barcelona area with 4 laboratories for BDF's own internal R+D+I.

Our professional activities are centred on the investigation, formulation, development, production and mixing of ingredients and additives used in food and beverages. The company has specialised in the development and manufacture of products aimed at covering the needs of the meat sector, however we also work for other areas in the food sector, such as fish, dairy products and drinks.

### Collaboration Profiles

## TRANSGLUTAMINASE

### What we offer

BDF Natural Ingredients S.L. has developed the product series PROBIND based on the transglutaminase.

Probind is a blend containing transglutaminase designed to improve the physical properties of the food. Transglutaminase is an enzyme which catalyses the formation of covalent bonds between the amino acid residues Lysine and Glutamine in proteins, offering the following advantages and benefits to food products:

- Structures food products to any desired shape
- Improves food texture
- Increases water retention
- Increases juiciness
- Does not need a heating process to create unions
- Improves the value of meat trimming

It can be used for :

- Structured meat
- Ham and cooked products
- Emulsified sausages and miced cooked product
- Extruded products (nuggets, hamburgers etc)
- Structured fish
- Milk products (yoghurt, cheese etc)

### What are we looking for

We are basically interested in developing natural additives and functional products and for this reason we are looking for partners who are able to sell or develop this kind of ingredients, such as:

- Natural ingredients (For developing natural conservatives and antioxidants products)
- Functional ingredients ( For integrating in our blends and final products)

The partner tasks should be:

- Give us advice and information about the required ingredients.
- Work together to develop new natural and functional ingredients for developing new applications and final products.

In addition, we are looking for a company to help us distributing additives to the food sector such as: meat, fish, dairy products all over the world.

### Keywords

- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Enzymology/Protein Engineering/Fermentation

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - Commercial Agreement
- 

**Responsible**

Sandra Arribas Torras

## BDN Ingenieria de Alimentacion SL

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**Catalonia**

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**Fax**  
**E-Mail**                **amb@bdnhome.com**



BDN is a company located in Barcelona (Spain). We are consultants in food technology. BDN has a team of technicians with ample experience in the food industry sector and are accustomed in working in industrial situations. We have facilities that will allow you to make tests at a reduced scale in our pilot plant. BDN offers an extensive range of services, which include:

- Timely or continued consulting
- Collaboration in situ or on-line.
- Renting of our pilot plant
- Tests and elaboration of samples
- Optimization of recipes and processes
- Re-valuing of sub-products
- Resolution of problems
- Search and selection of providers
- Continued training for your technical staff
- Technological monitoring
- Etc.

### Collaboration Profiles

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#### Eggshell membrane

##### What we offer

BDN has been developing a system to separate eggshell membrane (ESM) from mineral eggshell. At that moment we have a patented method ready.

The membrane itself has an added value and can be used in cosmetics and in medicine. But the most important products obtained from ESM are hydrolyzed ESM, hyaluronic acid and other components as different kinds of collagen.

ESM and hydrolyzed ESM can be used in anti-ageing cosmetics, dermal injuries, joint pain and in other applications outside the human health and cosmetic.

We have just started working in ESM hydrolysis and we have some interesting results in the process and in the application of the hydrolysate in dermal cell cultures.

We need to follow up studying the hydrolysis process and the application tests in cell cultures.

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##### What are we looking for

We are looking for a company involved in liquid egg production, with eggshell as a by-product, interested in the possible profiting of interesting molecules from the egg waste.

Also a pharmaceutical or cosmetic company interested in the study of such kind of product.

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##### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Processing
  - Food Technology
  - Nutrition and Health
  - environmental impacts and total food chain
- 

##### Collaboration sought

- Joint Venture Agreement
  - Licence Agreement
- 

##### Responsible

Albert Monferrer

## BELMAR DIS TICARET A.S.

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Akdeniz Cad. 1/803  
35210 Izmir

Turkey

Telephone +902324836915  
Fax +902324841428  
E-Mail export@belmar.com.tr



BELMAR is a company of more than 50 years, dealing with the export of herbs, spices, medicinal plants, pulses and special dried fruits for industrial use. Our company is located in Izmir, Turkey; and has a very high reputation of being a long term supplier for most clients, valuing trust and quality as the most important factors in all our business relationships. Having started off as a family company (now in its third generation); our goal is to expand our customer range further more, with supplying quality materials as always and/or with collaborative contracted projects; while always keeping to our values and providing top end service to follow our interactions.

### Collaboration Profiles

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#### Export of herbs, spices, medicinal plants, pulses and special dried fruits for industrial use.

##### What we offer

BELMAR is a company of more than 50 years, dealing with the export of herbs, spices, medicinal plants, pulses and special dried fruits for industrial use. Our company is located in Izmir, Turkey; and has a very high reputation of being a long term supplier for most clients, valuing trust and quality as the most important factors in all our business relationships.

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##### What are we looking for

Having started off as a family company (now in its third generation); our goal is to expand our customer range further more, with supplying quality materials as always and/or with collaborative contracted projects (i.e. contracted farming projects); while always keeping to our values and providing top end service to follow our interactions..

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##### Keywords

- Nutrition and Health

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##### Collaboration sought

- Manufacturing Agreement  
- Commercial Agreement

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##### Responsible

Nitsa Cukurel

**BENJAMIN BERNAL Y HNOS, S.L.**

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**SAN VICENTE FERRER 8  
50011 ZARAGOZA****Spain****Telephone** + 34 976 33 22 29  
**Fax** + 34 976 33 29 38  
**E-Mail** bernal@embutidosbernal.com

Industry of typical German products and craftsmen of high quality. Between your products mas important we emphasize the cooked sausages type Germans, a very special bacón for his smoked native with wood of beech, without bark, without cartilage and without injecting, hamburgers, cuisine of pork: bends and torreznos betweenothers, and a selection of Iberian, cured (ham, sausage, salami and loin) and cheeses. A characteristic to standing out is the possibility of special manufactures both in sizes and in variety in many of your products.

The principal segments which these products are directed are restaurants, to hotel and catering businessvending and specializing shops.

Located in Saragossa, city that one finds between Barcelona and Madrid, has facilities in means of transport to export.

**Collaboration Profiles**

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**Manufacture of pertaining to meat products and craftsmen of high quality.****What we offer**

Industry of typical German products and craftsmen of high quality. Between your products mas important we emphasize the cooked sausages type Germans, a very special bacón for his smoked native with wood of beech, without bark, without cartilage and without injecting, hamburgers, cuisine of pork: bends and torreznos betweenothers, and a selection of Iberian, cured (ham, sausage, salami and loin) and cheeses. A characteristic to standing out is the possibility of special manufactures both in sizes and in variety in many of your products.

**What are we looking for**

We search a distributor of our products in other countries and search also suppliers of different nourishing products to complete our line of products, Greek of German style, etc

**Keywords**

- Food Technology

**Collaboration sought**

- Commercial Agreement

**Responsible**

JOSE ANTONIO BERNAL RUIZ

## Berrico FoodCompany BV

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P.O. box 2296  
8203 AG Lelystad

Netherlands

Telephone +31 (0)320 - 266055  
Fax +31 (0)320 - 266050  
E-Mail info@nec.nl



Berrico is situated in the middle of the Netherlands, Lelystad, and with a warehouse near Rotterdam, from which the products are distributed. Berrico is specialised in top quality organic and conventional Cranberry, Blueberry, Blackberry, Cherry and Saskatoon products from Canada/USA and Mango from Pakistan. Berrico is the exclusive distributor for the European continent.

Berrico can provide you with both Organic and Conventional quality. For the organic cranberries Berrico is the European market leader. For conventional fruit products Berrico is an important player in the European market.

The fruits are available in different forms like: dried fruits, fresh, Juices NFC, Fozen, and a lot more. Various packaging options are available.

Berrico would like to get in contact with food and drink processing companies, distributors, dried fruit packers, dried nuts packers, bottlers and fruit juice producers, pharmaceutical companies.

Please do not contact the company 'Disproquima'.

### Collaboration Profiles

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**Berrico is the exclusive distributor of a Canadian company for the European continent for Cranberry, Blueberry, Blackberry, Cherry and Saskatoon products.**

#### What we offer

USP's:  
Direct deliveries  
High quality products  
Custom made products (Tailor made)  
Natural ingredients  
Organic products  
Large assortment (one-stop shop for cranberries and blueberries)  
Stock in Europe  
HACCP certification

#### What are we looking for

Berrico supplies producers, distributors, importers., wholesalers and packers in the food- and drink sector. Berrico prefers to deliver directly to the food and drinks processing industry. Sometimes however a distributor/importer is necessary.

Berrico prefers small and medium distributors. Berrico has preferably more smaller distributors than 1 large distributor (especially for the smaller segments).

To the larger packers, who pack products for other companies, Berrico could distribute direct. Berrico supplies for example to the retailchain Aldi- through packer.

For the juices /concentrates Berrico is looking for bottlers or fruitjuice producers (large companies are possible, but they are also looking for medium sized companies). Juices are available in; juice made out of Puree and juice made out of concentrates. Also producers of Dairy products could be an interesting contact.

#### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Processing

#### Responsible

Renno van Dijk



## BHC "Biotech in Health Care"

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**Santiago Grisolia 2**  
**28760 Tres Cantos, Madrid**

**Spain**

**Telephone**            **0034911293054**  
**Fax**  
**E-Mail**                **natalia.aldaba@fpcm.es**

BHC "Biotech in Health Care" is a spanish bio company that proves the beneficial effects of components or extracts, through studies of nutrigenetics, nutrigenomics and metabolomics, of food extracts or food supplements that can be incorporated into other resulting in the so-called functional foods and thus comply with European Directive on "nutrition and health claims" of functional foods (REGULATION (EC) No. 1924/2006). Many food companies despite their total belief that this trend is being imposed on the market and they are willing to allocate budget to it, do not have the biotechnology innovation or service facilities. The lack of technological facilities or service for R & D , the high cost of it adaptation or the delay versus potential competition povoke the improving interest contract a company as BHC "Biotech in Health Care" that offer these services.

### Collaboration Profiles

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## DESIGN, CHARACTERIZATION, EVALUATION AND DEVELOPMENT OF INGREDIENTS AND FUNCTIONAL FOODS

### What we offer

BHC "Biotech in Health Care" proves the beneficial effects of components or extracts, through studies of nutrigenetics, nutrigenomics and metabolomics, of food extracts or food supplements that can be incorporated into other resulting in the so-called functional foods and thus comply with European Directive on "nutrition and health claims" of functional foods (REGULATION (EC) No. 1924/2006). Many food companies despite their total belief that this trend is being imposed on the market and they are willing to allocate budget to it, do not have the biotechnology innovation or service facilities. The lack of technological facilities or service for R & D , the high cost of it adaptation or the delay versus potential competition povoke the improving interest contract a company as BHC "Biotech in Health Care" that offer these services.

The main objective of BHC "Biotech in Health Care" is to verify the beneficial effects of components, food extracts or food supplements that can be incorporated into other resulting in the so-called functional foods and thus comply with the recent European directive on "nutrition and health claims" of functional foods (REGULATION (EC) No. 1924/2006).

BHC "Biotech in Health Care" has developed innovative experimental cellular models, studies in new disciplines "omics" as nutrigenomic and metabolomic studies to assess the functionality and impact of these components or extracts in the prevention or treatment of chronic disease through nutraceuticals . These can be used by client companies to develop new functional foods, using the resulting information for the nutrition claims described above, for its patent application or information for marketing their products.

BHC "Biotech in Health Care" is aimed at any business client, large or small. Well in those companies which succeed in their investigation of R & D & I do not have laboratories and in those who already have these but need scientific support or advice. Especially in the disciplines of nutrigenomics and metabolomics.

The work of BHC "Biotech in Health Care" has been work with both, food companies with leading brands in the market and widely known, as other smaller but with a clear competitive dynamics of new product development for the market.

### What are we looking for

BHC "Biotech in Health Care" has developed innovative experimental cellular models, studies in new disciplines "omics" as nutrigenomic and metabolomic studies to assess the functionality and impact of these components or extracts in the prevention or treatment of chronic disease through nutraceuticals . These can be used by client companies to develop new functional foods, using the resulting information for the nutrition claims described above, for its patent application or information for marketing their products.

BHC "Biotech in Health Care" is aimed at any business client, large or small. Well in those companies which succeed in their investigation of R & D & I do not have laboratories and in those who already have these but need scientific support or advice.

### Keywords

- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Technology
- Nutrition and Health

### Collaboration sought

- Research and development
  - Technical Co-operation
  - Manufacturing Agreement
  - Commercial Agreement
-

**Responsible**

Natalia Aldaba

## BIOCENTURY SLU

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**C/ Aribau 185  
08021 BARCELONA**

**Catalonia**

**Telephone** +34932432030  
**Fax** +34932432031  
**E-Mail** bicentury@bicentury.com



Bicentury, a subsidiary of one of the major food groups in Spain - Agrolimen, is the leading company in the Dietetic and Weight Management sector within Spain's supermarkets.

Bicentury has over 200 employees, their own laboratories with the latest scientific equipment, a dynamic marketing approach and an increasing international presence.

Product range:

- Weight Loss: Meal replacement bars, shakes and food supplements
- Healthy Snacking: Rice Cakes, Corn Cakes and Cereal Bars which satisfy the appetite

This product category has grown rapidly over the past few years and is expected to increase even more in the coming years as people are more and more concerned about health, well-being and beauty.

We believe there is a great potential for our products all over the world, and we are open to evaluate export operations through representatives, distributors and direct accounts as well as evaluating possible JVs and acquisitions.

### Collaboration Profiles

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#### Low calorie Snacks: Cereal bars, Corn Cakes and Rice Cakes

##### What we offer

We offer a product range that guarantees a healthy and responsible way to control your weight without compromising and excellent taste.

Our main products are low calorie snacks like Cereal bars and Rice Cakes and Corn cakes, meal replacements in bars and shakes, and food supplements like Slim teas.

##### What are we looking for

We are looking for expanding our Brand and products all over the world.

##### Collaboration sought

- Joint Venture Agreement
- Commercial Agreement

##### Responsible

Jordi Olivé

#### Cereal Bars

##### What we offer

Cereal bars recovered of delicious chocolate with low glycemic index and less than 100 calories.

##### What are we looking for

Trade partners and customers all over the world

##### Collaboration sought

- Commercial Agreement

##### Responsible

Jordi Olivé

## BioEngineering Department, Centre de Recerca i Investigació de Catalunya, SA

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Travessera de Gràcia 108  
08012 Barcelona

Catalonia

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Fax +34932049866  
E-Mail joao.encarnacao@cric.cat



CRIC is a private Research and Engineering Centre founded in 1997 and based in Barcelona, offering Research, Development and Innovation (R+D+I) services to companies that wish to externalise their research activities, totally or partially.

Our mission is to offer integrated, customised and cost-effective solutions for companies in any industrial sector to create or transform their products and processes.

### Collaboration Profiles

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#### Bioengineering R&D services for development of analytical platforms

##### What we offer

The objective of the CRIC Bioengineering Department is the fusion of Engineering and Life Sciences with the aim of providing analytical solutions to the agro-food, environmental and clinical fields.

The group has experts in fields such as physics, analytical chemistry, molecular biology and engineering. The research and development projects it handles are geared to the development of analytical systems, biosensors and instrumentation.

The main activities of the Bioengineering group are focused in the design, development, characterisation and/or application of:

- \* Detection methods
  - \* Biorecognition elements
  - \* Sensor chip functionalisation
  - \* Sample treatment protocols
  - \* Integrated analytical systems
- 

##### What are we looking for

We are looking for R&D partners and industrial partners for the joint development of analytical technologies for specific applications in agrofood.

This joint development can be done privately and/or within FP7.

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##### Keywords

- Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Tracability of food
  - In vitro Testing, Trials
  - environmental impacts and total food chain
- 

##### Collaboration sought

- Research and development
  - Technical Co-operation
- 

##### Responsible

Dr. Joao Encarnacao

**BIOGLANE, S.L.N.E.**

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**Jordi Girona 18-26**  
**08034 Barcelona**

**Catalonia**

**Telephone**            **934006100**  
**Fax**  
**E-Mail**                **contact@bioglane.com**



Bioglane, a "spin-off" from the Spanish Research Council (CSIC), has developed several biotechnological original processes (extraction, biotransformation) for the competitive production of novel bioactive substances, mainly some natural iminosugars, which will open an array of possibilities for the design and formulation of new tasty functional foods as a novelty worldwide.

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**Collaboration Profiles**

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**Novel dietary ingredient - in development****What we offer**

Natural iminosugars, as a new kind of ingredients, which will open an array of possibilities for the design and formulation of new tasty functional foods.

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**What are we looking for**

International Food manufacturers, mainly with interest in functional food development.

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**Keywords**

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Nutrition and Health
- 

**Collaboration sought**

- Joint Venture Agreement
  - Licence Agreement
- 

**Responsible**

Sergio Pumarola

## BIOGOLDEN S.L.

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Alvarez de Castro 25  
Almería

Spain

Telephone +34 950 18 17 26  
Fax  
E-Mail info@biogoldensolutions.com



Biogolden is a technology consultancy that generates quality and added value in the food industry through innovation in their production processes.

It generates more healthy and attractive products for the consumer and more profitable and safer processes for the producer and cleaner technologies and environmentally friendly.

### Collaboration Profiles

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## Natural Antioxidants from Deshidrated & Texturiced Vegetables

### What we offer

This SME, located in Andalusia, in continuous research and development of innovative food products, has the most advanced technologies related to developing profitable natural food processes.

Food preservation has been one of the main problems for the food industry. Due to this fact, preservatives are added to fresh food in order to avoid its decomposition, specially caused by oxidation reactions of the food components. Synthetic Antioxidants are widely used for food products but, nowadays, natural antioxidants are being increasingly demanded in order to manufacture natural food products without synthetic additives.

This company has developed natural ingredients with equivalent preservation effect than commercial synthetic ones, while performing similar organoleptics characteristics than the food in which they are incorporated.

By adding these natural ingredients to their products, IV or V range food products, these will be well preserved during a much longer shelf life in a natural and environmentally friendly way.

---

### What are we looking for

- Type of partner sought: Industry
  - Specific area of activity of the partner: Food products manufacturer, especially vegetable and fish. Nutraceutical industry
  - Task to be performed: Incorporating/adapting this technology to the company food products in order to increase its value by extending their shelf-life and/or its health functionality.
- 

### Keywords

- Technological additives. Enzymes
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Processing
  - Food Technology
  - Nutrition and Health
- 

### Collaboration sought

- Technical Co-operation
  - Commercial Agreement
- 

### Responsible

Antonio Ramírez

## Biolan Microbiosensores S.L.

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**PQ Tecnológico - Laida Bidea 206B  
Zamudio**

**Spain**

**Telephone**            **94-6574161**  
**Fax**                     **94-6574164**  
**E-Mail**                **biolanmb@biolanmb.com**



Biolan is a Biotechnology company whose main objective is to develop and commercialize new biosensors capable of detecting molecules of interest in various fields, at first we are focused on the food industry, specifically in wine sector, but we have soon been further addressed to the healthcare industry.

We have developed biosensors to analyze gluconic acid, malic acid, fermentables sugars and SO<sub>2</sub>.

We have distributors in France, Spain, Chile, Argentina and Portugal, and we have a global perspective.

Biolan, is located in the Bizkaia Technological Park, a privileged place in order to develop its activity focused on the R & D,

### Collaboration Profiles

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#### **Biolan is a R& D Company in the agro food and health care industry.**

##### **What we offer**

We have developed a new technology to detect different molecules based on enzymatic biosensors.

Those biosensors are used in wineries and fruits exporters companies because this new technology enables them to analyze those molecules which they need.

The advantages of this technology are:

- Easy to use
- Economic
- Portable, its weight is only 4,5 kg
- Very specific
- High sensibility

##### **What are we looking for**

The new technology which we have developed is able to detect different molecules based on enzymatic biosensors in agro food and health care industry.

At this moment, we are selling in Spain, Chile and Argentina, and we have reached agreements to distribute our products in France and Portugal too, so our technology is tested and in the market.

We are looking for potencial distributors in the countries where we have not reached agreements in wine sector and agro food industry.

##### **Keywords**

- Agriculture Machinery/Technology
- Drink Technology
- Food Technology
- Detection and Analysis methods
- Tracability of food

##### **Collaboration sought**

- Technical Co-operation
- Joint Venture Agreement
- Manufacturing Agreement
- Commercial Agreement

##### **Responsible**

Koldo Atxutegi

## BODEGAS ALICIA ROJAS, SA

CTR. NACIONAL 232, KM376-377  
26500 AUSEJO

Spain

Telephone 941-43-00-10  
Fax 941-43-02-86  
E-Mail info@bodegasaliciarojas.com



Foundation: 1962 The first Vines were planting.  
Manager: Alicia Rojas.  
Wine Celler: was built in 1991. The cellar is surrounded by its own vines. Was in large in 2000-2001.  
Total extension 800 hectares.  
Wineyards extension: 125 Has. D.O. Ca Rioja (Denominacion Origen Calificado)

### Collaboration Profiles

#### Bodegas Alicia Rojas, S.A.

##### What we offer

Bodegas y Viñedos Alicia Rojas is located in the Northern area of the Iberian Peninsula in the autonomous region of La Rioja. An exceptional climate to create a unique and extraordinary wine.

Our parcels have been chosen to be on sunny slopes with carefully chosen vines of little yield but extraordinary quality. We cultivate all approved varieties of grapes as described by DENOMINACION DE RIOJA CALIFICADA (denomination of origin), being our principal crop the variety known as "Tempranillo" with vines older than 40 years in stony dry land with an altitude of between 350-650 metres above sea level.

Hunting season: Our hunting area has all the permits required for large and small hunting.

Without forgetting that our main activity is the production of extraordinary wines and oils, it is also a magnificent opportunity to see the evolution of the grapes vines in all their glory, from the pruning of the vines to the harvesting of the grapes

##### What are we looking for

We are looking for a distributor

If you are looking for a particular technology: no

1. What technology are you looking for?
2. What will the technology be used for?
3. What is the current stage of development of the technology? (Research, prototype, beta-tested, etc.)

If you are looking for a partner:

1. What type of partner (industry, distributor, research, project partner, etc.)?
2. Which industry sector? Wine
3. What tasks need to be performed by the partner? (distribution.)

-Please note that if the description is not clear we won't be able to validate your profile.

##### Keywords

- Agriculture Machinery/Technology
- Drink Technology
- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Processing
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Tracability of food
- Nutrition and Health
- Enzymology/Protein Engineering/Fermentation
- In vitro Testing, Trials
- consumers

##### Collaboration sought

- Technical Co-operation
- Joint Venture Agreement
- Licence Agreement
- FP7-KBBE Project



**Responsible**

Mrs Alicia Rojas Gil

## BODEGAS CENTRO ESPAÑOLAS

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CARRETERA DEL ALCAZAR km 1  
13700 TOMELLOSO

Spain

Telephone +34926505653/54  
Fax +34926505652  
E-Mail [allozo@allozo.com](mailto:allozo@allozo.com)



The winery and vineyards are located in Tomelloso, town of 32,000 habitants, founded in 1530, located in the heart of La Mancha in the Route of Don Quixote, in the middle plains of La Mancha.

All our production comes from vineyards in the region of Tomelloso located on calcareous soils, stony and clayey-calcareous any area within the vast plateau of La Mancha. Currently 60% of our production is from our own vineyards on 246 hectares, of different varieties, mainly Tempranillo, and Cabernet Sauvignon, Merlot, Garnacha and Shyras as varieties. We also control 150 hectares of vine growers from the area, it got old vines combine with other younger.

All our vineyards are paid with organic matter and therefore tend our crops and Ecosystem Ecology in the area.

All our production is sold bottled to be a 90% red, 8% white and 2% rosé.

70% of our sales are exported to 32 countries worldwide. We have presented our wines at trade fairs and competitions to all over the 5 continents.

### Collaboration Profiles

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#### ALLOZO - BODEGAS CENTRO ESPAÑOLAS

##### What we offer

The Allozo project consisted in created a winery totally different from the existing, based on several parameters: preparation of 90% of grapes, selection of vineyards, limited production, output produced at the winery, forgetting the purchase and sale of bulk wine, sale of all our production in the bottle, sale between 60% and 70% in export,... With all these parameters, we get the first draft type Winery \"Chateau\" in Castilla - La Mancha. With manual collection, we select the best grapes in their optimum moment of ripeness. Our facilities included the latest technology, pneumatic presses, controlled fermentation in all our stainless steel tanks, etc. After fermentation and maceration for each type of wine and as the weather of the year, you get the maximum expression of the varietal characteristics of each grape reflected in each of our wines Allozo, where you should see reflected all the care and character that both the grower and the winemaker put through the process. The aging process is performed in our 3000 American oak and 700 French oak barrels where our wines are slowly taking body with wood and developing a set of feelings that then discover with all our senses. We have a custom bottle system with more than 800,000 bottles, in which the wine acquires balance and maturity necessities. Among the many awards we have obtained, in 2006 we achieved the prize CHAMPION OF SPAIN, at the world's oldest competition: LJUBLJANA.

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##### What are we looking for

We are looking for either local or national distributors, all over the world, interested in quality Wines with D.O. La Mancha and Brandy.

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##### Responsible

MIGUEL ANGEL VALENTIN

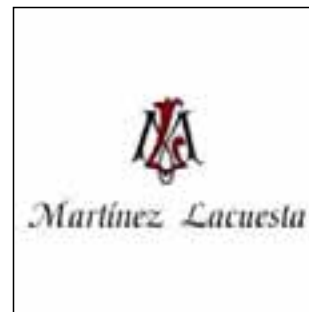
## Bodegas Martinez Lacuesta

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**Pareje de Ubieta sn**  
**26200 Haro**

**Spain**

**Telephone**           **941 310050**  
**Fax**                   **941 31 00 51**  
**E-Mail**               **alvaro@riojataste.com**



Bodegas Martínez Lacuesta, based in Haro (Rioja) is a centenary cellar founded in 1895 that remains a family-owned and operated-quality driven winery.

Annual production is around one million bottles. Our ageing cellars house around 8.000 oak casks. Our range of wines features Reds (mainly Tempranillo based), Whites and Rosés. Since 1937 we elaborate a unique recipe of Vermouth too.

The brand Martinez Lacuesta is a reference in Spain and our wines are distributed mainly in the horeca channel. Our main export markets are UK, Mexico and USA.

### LATEST AWARDS AND REVIEWS:

Ventilla 71\_2005  
5 stars by Decanter Magazine. 2010 (attached)  
91 points Peñin Guide. 2009  
Silver Bacchus. Madrid. 2008  
Decanter commended mention. 2007

Félix Martinez Lacuesta\_2005  
3 stars Decanter Magazine. 2009

Martinez Lacuesta Reserva\_2004  
3 Stars Decanter Magazine. 2008

Campeador Reserva\_2004  
3 Stars Decanter Magazine. 2008

### Collaboration Profiles

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## Top Quality Rioja Wines

### What we offer

Our range of wines features reds (mainly tempranillo based) from young to Gran Reserva. We also have a brand called Campeador with 50% grenache - 50 % tempranillo. We offer whites, rosés and even a home made vermouth.

Our price range goes from 2 € to 15 € featuring some high expression wines, highly regarded by the market prescriptors. Our Ventilla 71 2005 has been awarded 5 stars by Decanter magazine (1st position among 108 Riojas).

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### What are we looking for

Wine importer -any geographical location- willing to introduce a centenary brand of Rioja in his market.

Ideal partner has to be capable of distributing in the horeca / independent shop channel working to promote the brand in close cooperation with the cellar.

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### Keywords

- Food Processing

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### Collaboration sought

- Commercial Agreement

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### Responsible

Alvaro Gutierrez

## BRAND DISTRIBUTION POLAND Sp z.o.o.

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Raszyńska 12 lok. 7  
Warszawa 02-026

Poland

Telephone 0048/85 748 49 34  
Fax 0048/85 748 49 32  
E-Mail s.drzymkowska@branddistribution.pl



We sell branded products of world known companies such as: Procter & Gamble, Henkel, Reckitt Benckiser, Kimberly - Clark, Unilever, Cussons, Cadbury Wedel, Ferrero, Kraft Food, Unilever Bestfood and renowned Polish companies: Bella, York.

1. Country: Poland, Province: Mazowieckie  
District: Metropolitan City of Warsaw

2. Brand Distribution Ltd was formed in 2003 with it's head office in Warsaw. Our commercial office, as well as 3000 m2 warehouse, are placed in Bialystok. We supply distributors and wholesalers all over the world with branded products like toiletries, confectionery, beverages from well known producers such as: Procter & Gamble, Henkel, Reckitt Benckiser, Kimberly - Clark, Unilever, Cussons, Cadbury Wedel, Ferrero, Kraft Food, Unilever Bestfood and renowned Polish companies: Bella, York.

### Collaboration Profiles

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#### Branddistribution Poland [www.branddistribution.pl](http://www.branddistribution.pl)

##### What we offer

We supply distributors and wholesalers all over the world with branded products like toiletries, confectionery, beverages and household cleaners from well known producers such as: Procter & Gamble, Henkel, Reckitt Benckiser, Kimberly - Clark, Unilever, Cussons, Cadbury Wedel, Ferrero, Kraft Food, Unilever Bestfood and renowned Polish companies: Bella, York.

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##### What are we looking for

We invite you to contact us with any inquiries and propositions of cooperation.

We carefully follow the consumer market. We always know 'what and where' is worth buying for a low price. Therefore we are able to offer our customers attractive articles for profitable prices.

We are open to new needs and challenges of our clients.

We assure 'door-to-door' transport.

Our customers may choose out of various ways to contact us: by phone, e-mail, skype, icq or by filling in a form on our website.

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##### Keywords

- Drink Technology
  - Food Packaging/Handling
  - Food Technology
  - Nutrition and Health
  - consumers
- 

##### Collaboration sought

- Research and development
  - Technical Co-operation
  - Manufacturing Agreement
  - Licence Agreement
  - Commercial Agreement
- 

##### Responsible

Sylwia Drzymkowska

## BRAND-HUNTING

---

AVDA. DE LAS CORTES VALENCIANAS 58, 5ª PL  
46015 VALENCIA

Spain

Telephone +34 963 222 892  
Fax  
E-Mail [brand-hunting@brand-hunting.es](mailto:brand-hunting@brand-hunting.es)



Looking for new products in the food industry. Introduce them in other markets, etc.

### Collaboration Profiles

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## BRAND-HUNTING

### What we offer

Our company offers commercial representation. We look for new products in the market, promote and trade them. We are well related in the market such as Germany, Switzerland, Austria, USA and China.

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### What are we looking for

Brand-Hunting is looking for new products in the food industry to sell them in other countries of interest.

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### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Processing
  - Nutrition and Health
  - Biochemistry
  - Enzymology/Protein Engineering/Fermentation
  - consumers
- 

### Collaboration sought

- Commercial Agreement
- 

### Responsible

Marie Alvarez

## CAMARA DE COMERCIO DE VALENCIA

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Jesus 19  
46007 Valencia

Spain

Telephone        34-963103900  
Fax                34-963526349  
E-Mail            smata@camaravalencia.com



The Chamber of Commerce of Valencia is a Corporation of public law without spirit of profit, which promotes and defends general's interest of the companies. The Chamber has the following principal functions to provide services to the SMES (Information of business, Enterprise Europe Network, Foreign Trade, Internal Market, Tourism, Cooperation of business, Environment of business, Transport, Training Center of Business Lluís Vives, Law and Economically)

### Collaboration Profiles

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#### Services

##### What we offer

The Chamber of Commerce of Valencia is a Corporation of public law without spirit of profit, which promotes and defends general's interest of the companies. The Chamber has the following principal functions to provide services to the SMES (Information of business, Enterprise Europe Network, Foreign Trade, Internal Market, Tourism, Cooperation of business, Environment of business, Transport, Training Center of Business Lluís Vives, Law and Economically)

##### What are we looking for

The Chamber of Commerce of Valencia is a Corporation of public law without spirit of profit, which promotes and defends general's interest of the companies. The Chamber has the following principal functions to provide services to the SMES (Information of business, Enterprise Europe Network, Foreign Trade, Internal Market, Tourism, Cooperation of business, Environment of business, Transport, Training Center of Business Lluís Vives, Law and Economically)

#### Responsible

Santiago Mata

## CAMARA DE COMERCIO E INDUSTRIA DE TOLEDO

---

**Pza. San Vicente, 3 45001  
45001 Toledo**

**Spain**

**Telephone** +34 925 280112  
**Fax** +34 925 280007  
**E-Mail** gortegar@camaratoledo.com

Public law corporation which promote and support companies. Among its services are: internationalization, Internal market, Tourism, business cooperation, environment, training etc .....

### Collaboration Profiles

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#### Business cooperation research

##### What we offer

Business cooperation services, research of partners and internationalization

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##### What are we looking for

We are looking for business cooperation and promotion of Castilla-la Mancha products

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##### Keywords

- Agriculture Machinery/Technology
  - Food Processing
  - consumers
- 

##### Collaboration sought

- Commercial Agreement
- 

##### Responsible

Ortega Rosado Gloria

## CANTABRIA VERDE

---

Polígono La Verde II; nave A-4  
39470 HERRERA DE CAMARGO

Spain

**Telephone** +34 942 570078  
**Fax** +34 942 572217  
**E-Mail** info@cantabriaverde.es

Traditional and family business with a diverse offer of tinned food: the main product is tinned snails, complemented with tinned tuna fish (handicrafts) in different formats as well as with tinned crab salad

### Collaboration Profiles

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#### Tinned Food Industry: Snails, Crab salad, Tuna

##### What we offer

handicrafts tinned food, specially focused on snails, crab salad and tuna. high quality product.

Commercial Agreements, specially in France, Belgium, Germany and The Netherlands

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##### What are we looking for

We're looking for commercial distributors, specially in France, Belgium, Germany and The Netherlands

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##### Keywords

- Food Packaging/Handling
  - Tracability of food
- 

##### Collaboration sought

- Licence Agreement
  - Commercial Agreement
- 

##### Responsible

Rubén Fernández Lavín



## CATALAN GOURMET

---

**Sant Fructuós 41**  
**08004 Barcelona**

**Catalonia**

**Telephone**            **652653115**  
**Fax**  
**E-Mail**                **catalan.gourmet@gmail.com**



CATALAN GOURMET is your business partner in Spain.

They have great experience as trade intermediaries, promoting Catalan food worldwide, specially in middle east & Asia.

Among their activity, they work on Food & cosmetical products to the hotels, resorts, spa's & malls.

### Collaboration Profiles

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#### **IMPORT / EXPORT COMMERCIAL SERVICES TO ALL OVER THE WORLD FROM BARCELONA CITY.**

##### **What we offer**

CATALAN GOURMET has wide expertise in food, especially in Catalan wines, olive oil and nougat.

As a trade intermediary, they are looking for European and Chinese companies for import and export activities.

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##### **What are we looking for**

Commercial & business partner.

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##### **Keywords**

- Food Packaging/Handling
  - consumers
- 

##### **Collaboration sought**

- Commercial Agreement
- 

##### **Responsible**

Jordi Guerrero

## Cedevita

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Planinska bb  
10000 Zagreb

Croatia

Telephone +385 1 2413 759  
Fax +385 1 2413 940  
E-Mail branko.fures@atlantic.hr



Cedevita is leading Croatian manufacturer, involved in development, production and sales of vitamin instant drinks, teas (medical and herb infusions) and presses candies. High-quality raw materials, natural flavours and colours, expertise in R&D and production are incorporated in all the products.

### Collaboration Profiles

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#### Cedevita GO!

##### What we offer

Cedevita multivitamin drink, in a new, innovative and practical package adapted for on-the-go consumption. Product design and overall concept of Cedevita GO! creates new segment on the market ARTD i.e. ALMOST READY TO DRINK. Its innovative packaging protects the best of Cedevita for the moment of activation and consumption. Perfect combination of natural spring water with the multivitamin granules (preserved in a cap for the moment of consumption) makes Cedevita GO! a unique product on the market.

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##### What are we looking for

We are looking for reputable importer and distributor to add Cedevita GO into the assortment. It is preferable the importer/distributor to be involved in soft drinks business and to have wide network of buyers.

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##### Keywords

- Drink Technology
  - Food Packaging/Handling
- 

##### Collaboration sought

- Commercial Agreement
- 

##### Responsible

Branko Fures

**CEKO Sp. z o.o.****Goliszew 3A  
62-817 Zelazkow****Poland****Telephone 0048 62 76 91 993  
Fax 0048 62 76 91 993 (int 29)  
E-Mail marketing@ceko.pl**

CEKO company has been established in 1990 as a private company operating in cheese sector. It is located near to Kalisz in a centre of Poland. There is a wide choice of cheeses available. At first we started making a Holland type of cheese – semi hard cheese then we started a production of Swiss type of cheese – semi hard (Jagna - cheese with big gaps, Boryna – lower fat level, Antek – probiotic cheese). At this moment we specialize also in Italian cheese production: Mozzarella, Julienne, Wiedenski cheese (ricotta) and Wenecki (light cheese). In 2009 we have launched a wide list of new products for consumers and gastronomy market. These cheese are: GRILL (the best for roasting or grilling), FIESTA - type of feta cheese, SEASONING CHEESE (type of feta family cheese based on herbs composition added inside), GASTRONOMIC MIX (shavings of different kind of cheese) and cheese-like product – FIRST FOR PIZZA (in blocks and shavings).

**Collaboration Profiles****Swiss, Holland type of yellow cheese, probiotic cheese, ricotta, mozzarella, barbecue cheese.****What we offer**

We do offer a wide range of cheeses. We specialize in yellow cheeses but not only. We also make a ricotta, probiotic cheese, cheese for barbecue (We are the first company in Poland who makes it!), cheese alike products. The products are available in blocks (1.5kg - 7kg: depending on cheese type), in small portion pack (250g) and in shavings (packs of 150g and 2000g). We also do make cheese smoked in natural smoke. They are perfect for a home and professional gastronomy.

**What are we looking for**

Mostly, we are looking for a distributor partner. We would like to start a cooperation with company interested in distribution of good quality cheese in Europe. We have been exposing at many fair trades recently i.e. Anuga 2009 in Cologne (Germany). We have just achieved a very important certificate for a UK market (British Retailer Consortium - BRC). We are looking for a long time cooperation.

**Keywords**

- Food Processing
- Food Technology
- Enzymology/Protein Engineering/Fermentation

**Collaboration sought**

- Research and development
- Manufacturing Agreement
- Commercial Agreement

**Responsible**

Remigiusz Aleksander

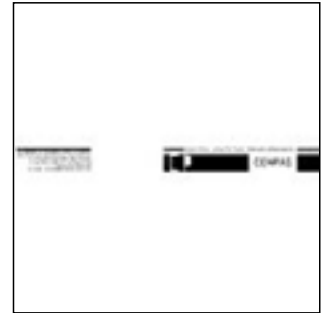
## CENPAS ENGINYERIA SLP

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CARTAGENA 243  
08013 BARCELONA

Catalonia

**Telephone**            **932466774**  
**Fax**                     **932466774**  
**E-Mail**                **info@cenpas.cat**



1. Barcelona
2. Engeneering consultancy
3. Construction and process engeeniering

### Collaboration Profiles

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#### **food process engineering and project management.**

##### **What we offer**

1. Food Industries.
2. Energie optimisation.

##### **What are we looking for**

Food Industries.

##### **Keywords**

- Food Processing

##### **Collaboration sought**

- Technical Co-operation

##### **Responsible**

ALBERT CENTELLES

## CENTA

**Finca Camps i Armet**  
**17121 Monells**

**Catalonia**

**Telephone** +34 972 63 00 52

**Fax** +34 972 63 09 80

**E-Mail** centa@centa.cat



The Center for New Food Technologies and Food Processes (CENTA), was established in 2006 and was born with the desire to contribute to the modernization and competitiveness of food businesses through research, development and implementation of new technologies and food processing, technology transfer, training and incorporation of innovative companies in all areas. For most new technologies, with possible implementation in the short term (high hydrostatic pressure, radio frequency, microwave, dynamic drying, drying and processing of liquid foods, etc.). CENTA has instruments of more size and production capacity than those who offer a pilot plant, in order that companies have effective tools to meet the cost effective use of new technologies and can perform market research with real products, developed and validated in CENTA.

### Collaboration Profiles

#### Research on Food technology

##### What we offer

know how

##### 1. Food Safety:

- Hygienic design
- Sanitation methods
- Process and product validation
  - o Predictive microbiology
  - o Shelf Life
  - o Challenge Test

##### 2. New food concepts, products and processes development

- Concepts/products:
  - o Packaging design and development
  - o "ready to eat"
  - o Food sensory panel
  - o Food spoilage prevention
- Processes:
  - o Processes optimization
  - o Instrumental/ sensorial analysis

##### 3. Packaging technologies:

- New packaging design and validation
- Smart and active packaging

##### 4. Food preservation technologies:

- High hydrostatic pressures
- Pulsed electric field, pulsed light
- Radiofrequency
- Microwaves
- Chemical preservatives

##### 5. Non invasive sensors:

- Raw materials evaluation
- Process control
- Physical methods: NIR/NIT, RMN, MW
- Spectrometry, artificial vision.

##### What are we looking for

We are looking collaborations in research in the food area with other research centers and/or companies.

##### Keywords

- Fish/Fisheries/Fishing Technology
- Drink Technology
- Technological additives. Enzymes
- Food Packaging/Handling

- Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - consumers
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
- 

**Responsible**

Dr Pere Duran

**Chemical Analysis**

**What we offer**

- >> Bioactive compounds: phytosterols, flavonoids, peptides, polyphenols, glycosinolates, antioxidants, etc.
  - >> Lipids: fatty acids total profile, n-6 and n-3 fatty acids (C4 to C24), cis – trans – CLA, cholesterol, trans fatty acids. Triglyceride and cholesterol.
  - >> Nutrient and Additive Analysis: protein, fat, humidity, hydroxyproline, carbohydrates, chloride, nitrate, nitrite, etc. (classical analysis, NIRS and NIT).
  - >> Essential amino acids and total amino acid profile.
  - >> Food protein profile by 2D electrophoresis.
  - >> Folic acid, Vitamin E and C, Vitamin B complex.
  - >> Quality control.
  - >> Verification of APPCC plans.
  - >> “In situ” studies of ingredients, additives, food products, etc.
  - >> Validation studies.
  - >> Vitamins in food processing and raw materials.
- 

**What are we looking for**

We are looking for companies interested in determine their product nutrients and composition.  
We are seeking for new methods in food analysis.

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**Keywords**

- Detection and Analysis methods
  - Nutrition and Health
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
- 

**Responsible**

Dr Pere Duran

**ABIOTIC SAFETY**

**What we offer**

- >> Determination of abiotic shelf life (oxidative stability) in oils and fats, meat and meat products, fish and fish products, ready to eat and ready to cook meals, etc.
  - >> Development and application of validated procedures of biosensor analysis.
  - >> Determination of the effect of new technologies on oxidative susceptibility.
  - >> Contaminants in tissues and foods of animal and vegetal origin.
  - >> Assessment of veterinary drug residues (including in vivo obtained matrices as animal hair, urine, etc.)
- 

**What are we looking for**

We are looking for companies interested in evaluate the abiotic safety or stability of their foods and beverages.

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**Keywords**

- Detection and Analysis methods
- 

**Collaboration sought**

- Research and development
-

**Responsible**

Dr Pere Duran

**FLAVOUR ANALYSIS****What we offer**

- >> Determination of flavours and off-flavours in raw materials and end products of comestibles (Maillard substances, ageing flavours, rancidity, boar taint, ...)
- >> Generation of flavours during the manufacturing process depending on process parameters or ingredients.
- >> Evaluation and dose determination of new flavouring additives depending on food matrix and technological process.
- >> Flavour shelf life depending on different food packaging materials and atmospheres.

**What are we looking for**

We are looking for companies interested in determine their product flavour by means physico-chemical analysis.  
We are seeking for new methods in food analysis.

**Keywords**

- Detection and Analysis methods
- Nutrition and Health

**Collaboration sought**

- Research and development
- Technical Co-operation

**Responsible**

Dr Pere Duran

**SENSORY EVALUATION AND CONSUMER STUDIES****What we offer**

- >> Sensory characterization of food products.
- >> Commercial classification of food products.
- >> Impact of technological changes on food sensory properties.
- >> Shelf-life of food products.
- >> Food quality assessment.
- >> Determination of sensory attributes behind consumer preferences by means of external preference mapping.
- >> Analysis of consumer behaviour.

**What are we looking for**

We are looking for companies interested in evaluate by sensory analysis their products characteristics.

**Keywords**

- Detection and Analysis methods
- consumers

**Responsible**

Dr Pere Duran

**OVEN AND DRYING TECHNOLOGY****What we offer**

1. Cooking technology
2. Salting and ripening conditions according to raw material characteristics
3. Improvement and Control of safety and sensorial attributes of dried meat and fish products
4. New technologies in drying/ripening
5. Functional ingredients and additives
6. Active and intelligent packaging of cooked, dried foodstuffs; MAP optimization and shelf life determination
7. Product innovation and product improvement
8. Pilot plant demonstration of processing equipment
9. Renting/leasing of fully equipped pilot plant to manufacture all types of vegetables, meat and fish products and ready meals

**What are we looking for**

We are looking for institutes, companies or industries developing new processing methods in this field

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**Keywords**

- Technological additives. Enzymes
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Safe production methods
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
- 

**Responsible**

Dr Pere Duran

**FOOD SAFETY AND MOLECULAR GENETICS APPLIED TO TRACEABILITY**

**What we offer**

1. Identification of plants, animals or microorganisms using genetic fingerprinting
  2. Research on the activities of particular genes (proteomics, transcriptomics and genomics)
  3. Traceability of microorganisms along the food chain by means of genetic probes (PCR, reverse transcription, real time PCR, RAPD-PCR)
  4. Food quality assurance and food chain management
  5. Validation of new preservation technologies (pathogen challenge test)
- 

**What are we looking for**

We are seeking for institutes, companies or industries interested food safety from microbiological point of view.

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**Keywords**

- Fish/Fisheries/Fishing Technology
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - Tracability of food
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
- 

**Responsible**

Dr Pere Duran

**FOOD PACKAGING OPTIMIZATION**

**What we offer**

- >> Migration of packaging compounds into the food.
  - >> Studies on the effect of different residual oxygen levels on the colour stability of cooked products packaged in modified atmosphere and exposed to commercial-like retail light conditions.
  - >> Studies to find the best combination of packaging material, packaging system and storage conditions depending on product characteristics and its shelf life.
  - >> Monitoring of changes in the product appearance, colour, pH, drip loss, microbiology) and packaging (appearance, gas mixture, hermetic properties) during its shelf life.
- 

**What are we looking for**

We are looking for institutes and companies seeking for new packaging methods and systems.

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**Keywords**

- Food Packaging/Handling
-



**Collaboration sought**

- Research and development
- Technical Co-operation

**Responsible**

Dr Pere Duran

## **COLD PASTEURIZATION (HIGH PRESSURE PROCESSING)**

**What we offer**

1. Process development and validation
  - >> Determination of the optimal pressure level (100 to 650 MPa), process temperature and cycle time.
  - >> Behaviour of packaging materials under high pressure.
  - >> Shelf-life determination.
  - >> Microbial challenge testing.
2. Substantial equivalence evaluation (Novel Foods Regulation)
3. Product innovation
  - >> Extended shelf-life and microbiological safety.
  - >> Preservation of sensory freshness and nutritional properties.
  - >> Products with new textures.
  - >> Market test and small batch production.

**What are we looking for**

We are looking for food producers developing products with a higher food safety while minimizing their organoleptic food changes.

**Keywords**

- Fish/Fisheries/Fishing Technology
- Food Processing
- Food Technology
- Safe production methods

**Collaboration sought**

- Research and development
- Technical Co-operation

**Responsible**

Dr Pere Duran

## **ELECTROMAGNETIC DEFROSTING, COOKING AND PASTEURIZATION**

**What we offer**

1. Radiofrequency technology
  - >> On-line raw material defrosting
  - >> Non-Maillard-Reaction-Oven-Cooking
  - >> Process standardization and monitoring (power, time, ...)
  - >> Substantial equivalence evaluation process for legal approval of its application in food (NOVEL FOOD regulation)
  - >> Product innovation
2. Microwave technology
  - >> On-line cooking of packaged meals.
  - >> Process standardization and monitoring (power, time, ...).
  - >> Substantial equivalence evaluation process for legal approval of its application in food (NOVEL FOOD regulation).
  - >> Product innovation.
3. Combination of radiofrequency and microwave treatment

**APPLICATIONS**

- >> Pre-cooked meals without overcooked components.
- >> Packaging material behaviour under treatment conditions.
- >> Market test and small production series.
- >> Defrosting of meat and fish blocks and food in general.
- >> Minimal processing of fruit products.
- >> Fast heating of culinary preparations.
- >> Technical instructions for catering companies.
- >> Fried food without oil.
- >> Dry fruit toasting.
- >> Tin loaf without crust

**What are we looking for**

We are looking for industries seeking new processing methods related to these technologies. Our facilities are of industrial scale so we can develop processes to industrial needs.

---

**Keywords**

- Fish/Fisheries/Fishing Technology
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
- 

**Responsible**

Dr Pere Duran

## CENTA-IRTA

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**Finca Camps i Armet s/n**  
**17121 Monells**

**Catalonia**

**Telephone**            **0034972630052**

**Fax**

**E-Mail**                **pere@centa.cat**

Centre for New Food Technologies and Processes (CENTA)

### Collaboration Profiles

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#### **Quick-Dry-Slice Process for fermented sausages**

##### **What we offer**

We offer the whole machinery for this process (QDS). Quick-Dry-Slice is a revolutionary system that accelerates curing of meat products slices that is applied after fermentation, and before the long drying phase. This new process reduces dramatically the production time, avoids the dryink phase in chamber, simplifies the production and optimizes energy costs. Quick-Dry-Slice Process is based on a continuous system that combines both convective and vacuum drying processes and accelerates the drying of meat product slices after the product (fermented sausages) reaches the desired pH is reached.

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##### **What are we looking for**

The company is looking for commercial agreement with technical assistance and technical co-operation with adaptation to specific needs.

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##### **Keywords**

- Food Processing
  - Food Technology
  - Nutrition and Health
- 

##### **Collaboration sought**

- Technical Co-operation
  - Commercial Agreement
- 

##### **Responsible**

Pere Duran

## Central Hisumer S.L.

---

**Crta. Hurchillo Km 1 10**  
**03300 Orihuela**

**Spain**

**Telephone** +34 965302340  
**Fax** +34 966741176  
**E-Mail** export@hisumer.com



Our Company is the importer-exporter with the biggest range of Single Malt Whisky and Premium Spirits in Spain. We also are the sole importer for Europe of some Premium Brands. We are searching for Premium Spirits Distributors in Europe who can develop our brands.

### Collaboration Profiles

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#### Huge range of Single Malt Whisky and Premium Spirits

##### What we offer

We are offering a huge range of Single Malt Whiskies and Premium Spirits.  
We have agreements with some Distilleries for the exclusivity of its brand in the European Market. You can combine shipping of different Premium Spirit Brands from us. Single Malt Whisky, Rum, Tequila, Mezcal, Vodka, Gin...

##### What are we looking for

We are searching for Spirit's Distributors in Europe. We offer the distributor a sole importer agreement.

##### Collaboration sought

- Commercial Agreement

##### Responsible

Export Manager Raul Gambin

## Centre DBA - UdL

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**Rovira Roure 191  
25198 Lleida**

**Catalonia**

**Telephone 34 973 702841**

**Fax**

**E-Mail balcells@quimica.udl.cat**



DBA is a member of TECNIO working at the University of Lleida. Our main activity is developed at the Agronomical campus, located in Rovira Roure 191, 25198 Lleida.

Our main activities are related to the valorization of agrofood low value materials and wastes by chemical and biotechnological means.

We have been working in biodiesel production assessment.

We also have expertise in developing instrumental analytical techniques.

### Collaboration Profiles

---

#### Agrofood low value materials valorization

##### What we offer

We have experience in the valorization of agrofood low value materials and wastes.

We offer our research expertise to develop innovation projects in our area of expertise.

We also have experience in developing and applying advanced analytical instrumental methods.

##### What are we looking for

We are looking for partners interested in projects we can collaborate.

We are interested in industry or research partners, in any kind (particular, European, ...) of projects in which we can participate.

##### Keywords

- environmental impacts and total food chain

##### Collaboration sought

- Research and development  
- FP7-KBBE Project

##### Responsible

Dr. Mercè Balcells

## Centre d'Assesoria Dr. Ferrer, S.L.

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C/Ferran el Catòlic 3  
25200 Cervera

Catalonia

Telephone        973532110  
Fax                973532110  
E-Mail            agprofesional@lab-ferrer.com



We are a family business, founded in 1980 as a food testing laboratory and consulting by Dr Joan Ferrer-Rovira (PhD Chemistry). We are located in Cervera, Lleida-Catalonia. In 1999, Francesc Ferrer (PhD Ag. Engineer), joined the business and developed the consultancy in Irrigation Scheduling and Water Management. We have the official representation of Decagon Devices inc, Regent Instruments, UMS GmbH, ICT INTERNATIONAL and FullStop. We strongly focus on our customer's needs.

### Collaboration Profiles

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## ECH2O SYSTEM - Irrigation scheduling and water management Service

### What we offer

The efficient use of irrigation water is one of the greatest challenges facing Professional Agriculture. Soil moisture control is a way for supporting efficient irrigation. Many soil moisture probes can be found already in the market. Nevertheless, the know-how behind these instruments is really the key. We have developed a system to help growers make better irrigation decisions, based on Ech20 probes (Decagon Devices Inc.): ECH2O SYSTEM.

ECH2O SYSTEM is an integral solution (instruments, in-field technical services and consultancy) for real time irrigation recommendations in order to:

- Optimise the available water
- Provide enough water at correct time
- Maximize quality and production

### What are we looking for

ECH2O SYSTEM is intended for professional technicians and farmers looking for high quality production, maximize profitability and also an environmental compromise about water consumption.

It is also an opportunity for Agroconsultancy companies who would like to offer irrigation water management services.

There's already a Network of companies offering ECH2O SYSTEM around Spain.

We are interested on contacting both Producers and Consultancy companies located in Spain but also all over the world.

We are also open to other technology/consultancy companies able to contribute in any improvement of ECH2O SYSTEM performance.

### Keywords

- Agriculture Machinery/Technology

### Collaboration sought

- Research and development
- Technical Co-operation
- Commercial Agreement

### Responsible

Miss Orene Cabot

## Centre d'Assessoria Dr Ferrer SL

**Ferran el Catòlic 3**  
**25200 CERVERA**

**Catalonia**

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**Fax** +34 973532110  
**E-Mail** gema@lab-ferrer.com



We are the second generation of a family business founded in 1980 as a food testing laboratory and consulting by Dr Joan Ferrer-Rovira (PhD Chemistry). We are located in Cervera (Lleida). Currently, we have the official representation in Spain of Decagon Devices' AquaLab, the world leader company in the measurement of water activity in foods and pharmaceuticals products. We strongly focus on our customer's needs our testing and consulting services related to water activity for product safety, shelf-life and food quality, are an independent reference in the fields for cured meat products, industrial pastry, bakery and applications of ingredients in food products, among others. LABFERRER is recognized for our expertise in delivering accurate solutions and recommending the products that suits customer's needs best. LABFERRER serves clients from a diverse range of businesses and food industries, as well as small and mid-sized companies. Moreover, AQUALAB is the leading international provider of quality water activity & isotherms services and has the experience and global reach to support its customers around the world.

### Collaboration Profiles

#### LABFERRER – AQUALAB Testing & Consulting in Water activity and shelf-life stability

##### What we offer

Every food producer needs to know what will happen to their product as it sits on the shelf. Many food processors try to get control of their safety issues by measuring moisture content. Moisture content IS useful for certain production parameters, but when considering food safety, moisture content measurements are crude at best and misleading at worst. Moisture content is all about quantity, how much water? Water Activity (aw) is about quality. Know the water activity and you know not just how much water is in your product, but what that water is doing and what it will be doing as time goes on. Water activity unlike water content, can determine shelf-life stability.

LABFERRER – AQUALAB offers water activity testing for foods products and our personalized consulting service's proves usefulness as a quality and safety tool. Shelf stability doesn't mean only "won't get mouldy", but also:

microbial growth  
shelf life  
texture  
moisture migration  
caking and clumping

##### What are we looking for

We are interested in contacting both manufacturers and consulting companies located in Spain but also all over the world. We are looking for manufacturers who want to keep their quality and simultaneously get longer shelf life. In addition, manufacturers who need to accomplish export rules. It is also an opportunity for consulting and testing laboratories who want to offer a finest and value services

##### Keywords

- Agriculture Machinery/Technology
- Food Processing
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control

##### Collaboration sought

- Research and development
- Technical Co-operation

##### Responsible

Phd Engineer Gema Rodrigo

## Centro Tecnológico Andaluz del Sector Carnico (TEICA)

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Poligono Industrial El Ponton 136  
21230 Cortegana (Huelva)

Spain

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The Andalusian Technological Center for the Meat Sector (TEICA) has as objectives to improve the competitive potential in the meat sector, attend to companies technological needs, promote cooperation and facilitate research transfer. Services of the TEICA:

- to improve end product quality and manufacturing process
- to plan, design, develop and manage R&D&I projects
- to advise on instrumental analytical services
- to technically assist companies on matters of quality
- to inform businesspeople and technicians on the meat industry's standards and requirements
- to provide competencies for meat companies to meet global meat market requirements
- to design continuous training programmes for staff and new professionals

TEICA is a private foundation where trustees are the companies.

### Collaboration Profiles

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#### Novel additives: antioxidants, nitrificants for the meat sector

##### What we offer

We are elaborating a project for meat companies about the use novel additives for changing actual substances. The andalusian meat sector has transfer this demand to TEICA in order to work on it. TEICA has technical areas to develop this project: laboratories, pilot plant, refrigerate chambers, packaging areas, etc...

##### What are we looking for

TEICA is looking for companies in order to develop novel additives and natural products that can substitute actual substances used in the meat sector. We want to test novel antioxidants for cured sausages and nitrificants.

##### Keywords

- Technological additives. Enzymes
- Food Processing
- Food Technology
- Food Microbiology/Toxicology/Quality Control

##### Collaboration sought

- Research and development
- Technical Co-operation

##### Responsible

Dr Juan Carlos Racero



## CERETOX

**C/Baldiri Reixac 10-12**  
**Barcelona**

**Catalonia**

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**Fax**                **93 402 58 95**  
**E-Mail**            **ceretox@pcb.ub.cat**



CERETOX emerged from GRET (Consolidated Research Group in Toxicology) and, through it, became part of INSA (Research Institute for Nutrition and Food Safety).

Although the center is located in the Science Park of Barcelona, it comprises two units: the Experimental Toxicology and Ecotoxicology Unit of the Barcelona Science Park and the Toxicology Unit of the Faculty of Pharmacy of the University of Barcelona.

Its role is that of a centre for research, innovation and services in toxicology within the university setting, and it works with both the public and private sectors (Pharmaceutical, Food, Cosmetic, Sanitary, Chemical/Biocide industry and Government bodies).

The areas of technological expertise are:

- Food research, quality and safety
- Nanotoxicology research
- Risk analysis (in ecosystems and in public health)
- In vivo and In vitro experimental toxicology
- Preliminary toxicological screening of bioactive molecules adapted to the needs of industry
- Ecotoxicology

### Collaboration Profiles

## SAFETY, QUALITY AND FOOD RESEARCH

### What we offer

The preventative and protective effect that some food products may have on health is an area that has recently acquired great importance in both social and economic terms. There is also considerable interest in assessing the antioxidant and/or antitoxigenic properties of foods that are considered probiotics.

CERETOX has wide experience in the following:

- ANALYTICAL TOXICOLOGY
- EXPERIMENTAL TOXICOLOGY (In Vivo/In Vitro): Systemic toxicity, Reproductive toxicology, Genotoxicity, Carcinogenesis
- FUNCTIONAL FOODS: Assessment of the antitoxic/beneficial activity of foods, through the battery of in vitro tests (highly versatile tests selected and adapted to each specific situation).
- EXPERT REPORTS/RISK ASSESSMENT
- TRACEABILITY

### What are we looking for

We are offering our battery of toxicological assays to the industry, a research group or a project partner of food sector, that would like or/and need to improve his food product or obtain a toxicological certificate for it.

### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Tracability of food
- Nutrition and Health
- In vitro Testing, Trials
- environmental impacts and total food chain

### Collaboration sought

- Research and development
- Technical Co-operation
- Commercial Agreement

### Responsible

Sales Manager Alce Coloma

## CITEE

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**Avda Paisos Catalans 26  
43007 Tarragona**

**Catalonia**

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**Fax**

**E-Mail** citee@urv.cat

1. Location  
Catalonia. 100 km from Barcelona.
2. Organisation.  
Technology Centre for the development of embedded electronic systems.
3. Activities: Projects for the developing of custom systems (hardw&softw). The customization is made from internal standard prototypes.
4. Technologies: HMI(panel operators), Control, Fieldbuses (wired and real-time RF), speed control of AC motors, Advanced application programming tools.
5. Client profile: Machine builders (industrial, textil, food, energy, environment, car-makers).

### Collaboration Profiles

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#### Development of custom embedded electronic-systems for machinery automation

##### What we offer

1. Expertise: Electronic boards design based on 32-bit microcontrollers. Software for control and automation. C & GRAFCET compilers. SCADA.
2. Innovative technology:  
a) wireless real-time RF protocol. b) The resulting system has a ultra low production-cost. c) Programming tool allows C & GRAFCET languages. d) SCADA based on single-chip microcontroller.
3. Use: Automate machines at ultra low-cost. M2M communications. Control from GSM(SMS).
4. Advantages: the cheapest automation solution, easy to program, flexible for diferent machines.

##### What are we looking for

We are looking for a partner:

1. What type of partner?: industry
2. Which industry sector?: machinery builder
3. What tasks need to be performed by the partner? Apply the electronic system inside its products (machines)

##### Keywords

- Agriculture Machinery/Technology
- Aquaculture
- Fish/Fisheries/Fishing Technology
- Drink Technology
- Food Packaging/Handling
- Food Processing

##### Collaboration sought

- Research and development
- Licence Agreement

##### Responsible

Director Ernest Gil

## CITOLIVA, Olive Oil Innovation and Technology Centre

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**Geolit, Big Bang 3 103  
23620 MENGIBAR**

**Spain**

**Telephone**            **0034953221130**  
**Fax**                    **0034953373017**  
**E-Mail**               **cfcuevas@citoliva.es**



CITOLIVA is a non-profit foundation established to implement methodologies and systems that address technological needs on the olive oil sector. As Innovation and Technology Centre we are specialized in the dissemination of new knowledge and application of new technologies in the olive oil sector of Andalusia.

### Collaboration Profiles

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#### CITOLIVA, OLIVE OIL TECHNOLOGY CENTRE

##### What we offer

CITOLIVA is a response to the challenges identified over years of experience in the sector, through the professionalization and introduction of innovative technological strategies in the olive oil sector.

The aim of CITOLIVA has always been to develop a new way of doing things and to use market and sector-related research to obtain useful information in terms of technology and innovation that helps improve the decision-making process, the creation of value and the promotion of the sector.

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##### What are we looking for

We are motivated by the quest for excellence and by the new challenges that arise, which provide stimulus and constant source of renewal.

Inspiring principles: Transfer and Action.

**TRANSFER.** We are looking for knowledge to transfer and information, the exchange of visions and approaches, but above all we search to transfer experiences and solutions.

**ACTION.** We believe that "action" is an attitude. So that we are looking to carry out the olive oil sector ideas.

---

##### Keywords

- Agriculture Machinery/Technology
  - Drink Technology
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Tracability of food
  - Nutrition and Health
  - consumers
  - environmental impacts and total food chain
- 

##### Collaboration sought

- Technical Co-operation
  - Joint Venture Agreement
  - Commercial Agreement
  - FP7-KBBE Project
- 

##### Responsible

Concepcion Fernandez-Cuevas

## Clarelia

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France



Clarelia is developing prepared dishes geared to a large number of allergic and coeliac people. They are developed under medical guidance and control from selected raw materials least involved into allergic reactions. Clarelia guarantees labeling of all ingredients, process control and traceability. Those ready-to-use products have a conservation life of 18 months at ambient temperature, making them really easy to use. The line will total 16 dinner-trays. Products are controlled por FACE

### Collaboration Profiles

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#### **READY-TO-EAT MEALS DESIGNED FOR CHILDREN, ADAPTED TO MOST ALLERGEN-FREE DIETS**

##### **What we offer**

70 products range

- Ready meals designed for children with allergies, drawn by a doctor-nutritionist and via medical and organoleptic tests
- Meals are free from the following: milk, gluten, nuts, and more than 40 other common allergens
- All products are free from preservatives, additives and flavourings

##### **What are we looking for**

Suppliers, manufacturers, commercial agreement, ou JV agreement for further developement

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##### **Keywords**

- Food Processing
  - Safe production methods
  - Nutrition and Health
  - consumers
- 

##### **Collaboration sought**

- Joint Venture Agreement
  - Manufacturing Agreement
  - Commercial Agreement
- 

##### **Responsible**

Eliane Courties

## CNTA

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**Crta. Na-134 Km. 50  
31570 San Adrián**

**Spain**

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**Fax**                     **948696127**  
**E-Mail**                **cnta@cnta.es**



National Centre for Food Technology and Safety (CNTA)

The CNTA is a technological centre whose mission is to provide advanced technological services that help the agrifood sector to develop excellence in quality and competitiveness.

The aim of the CNTA is to provide the food industry with a wide range of services to enable it to cover all the areas linked to quality, food safety and technological innovation.

CNTA carries out its activity by means of a group of around 100 professional staff including food engineers-chemists, microbiologists, biochemists, veterinary surgeons, agricultural engineers, etc. with M.Sc and Ph.D. degrees, in collaboration with other technical staff.

### Collaboration Profiles

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#### Tecnological services for quality, innovation and food safety

##### What we offer

1.- Analytical technologies: Analytical control and process assistance in order to maintain quality and food safety

2.-R&D&i (Research lines)

Line1. Food & Health

-Assessment of bioactive molecules with functional or technological activity.

-Probiotics

-Development of novel, healthier foods based on bioprocesses and clean technologies.

Line 2. Novel ingredients and additives

-Microencapsulation techniques

Line 3. Novel processes

-Alternatives to heat

-Bioprocesses

-Shelf Life studies

Line 4. Food Quality and Safety Optimization: optimization of analytical techniques and processes

Line 5. Gastronomy and cuisine

Line 6. Development and use of novel packing materials

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##### What are we looking for

Agro-food companies

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##### Keywords

- Fish/Fisheries/Fishing Technology
  - Drink Technology
  - Technological additives. Enzymes
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - Tracability of food
  - Nutrition and Health
  - Biochemistry
  - Enzymology/Protein Engineering/Fermentation
  - In vitro Testing, Trials
  - consumers
  - environmental impacts and total food chain
- 

##### Collaboration sought

- Research and development
  - Technical Co-operation
  - Commercial Agreement
-

**Responsible**

Eva Hita

**Innovación alimentaria**

**What we offer**

El objetivo del CNTA es ofrecer a la industria alimentaria la prestación de un abanico de servicios que les permita cubrir todos los ámbitos relacionados con la calidad, la seguridad alimentaria y la innovación tecnológica.

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**What are we looking for**

Empresas agroalimentarias que deseen innovar a través de desarrollos de nuevos productos mediante la colaboración con un centro tecnológico especializado en la industria agroalimentaria.

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**Keywords**

- Drink Technology
  - Technological additives. Enzymes
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - Tracability of food
  - Nutrition and Health
  - Biochemistry
  - Enzymology/Protein Engineering/Fermentation
  - In vitro Testing, Trials
  - consumers
  - environmental impacts and total food chain
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - Commercial Agreement
- 

**Responsible**

Maite Lumbreras

## COINSUR SCADA, S.L.U.

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**Spain**

**Telephone** +34600428429  
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Our company is an engineering company specialized in automation and process control with a special vocation for the food industry.

We offer technological solutions to the wine industry, oil, cereals, meat ...

We have a range of technological solutions for the VINIFICATION PROCESS and a client base with highly relevant and important projects have made that offer:

- higher productivity
- More control and information on production
- Traceability
- Reduction of errors
- Staff reduction
- Cost reduction

We offer turnkey technological solutions adapted to their production needs.

### Collaboration Profiles

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## COINSUR SCADA

### What we offer

Our company is specialized in automation and process control with a special vocation for the food industry. We offer technological solutions to the wine industry, oil, cereals, meat ...

We have a range of technological solutions for the vinification process and a client base with highly relevant and important projects have made that offer:

- Higher productivity
- More control and information on production
- traceability
- Reduction of errors
- Staff reduction
- Cost reduction

Our company is specialized in automation and process control with a special vocation for the food industry. We offer technological solutions to the wine industry, oil, cereals, meat ...

We have a range of technological solutions for the vinification process and a client base with highly relevant and important projects have made that offer:

higher productivity  
more control and information on production  
traceability  
reduction of errors  
staff reduction  
cost reduction

We offer turnkey technological solutions adapted to their production needs.

We have automated and launched the largest wineries in Spain, working closely with the largest wine producer in the country

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### What are we looking for

We are interested in contacting with winemakers companies which are interested in applying our technology to increase production by automating the vinification process and improve control of its plant

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### Keywords

- Drink Technology
  - Food Processing
-

**Collaboration sought**

- Joint Venture Agreement
  - Manufacturing Agreement
  - Commercial Agreement
- 

**Responsible**

Manuel Molés



## CONFEDERACION DE EMPRESARIOS DE ARAGON (CREA)

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**Av. Ranillas 20  
50018 Zaragoza**

**Spain**

**Telephone**        **34 976 46 00 66**  
**Fax**                **34 976 32 75 08**  
**E-Mail**            **joalonso@crea.es**



CREA represents more than 30.000 enterprises through its associates made up by territorial and multisectorial businesses associations as well as biggest local companies operating in the region; offering a wide range of services to our associates and other targets.

Department of International relations. Set up in 1989. Since February 2008 integrated in the Enterprise Europe Network.  
Activities:

- Support and advice about E.U. policies and European
- Commission Programmes
- Close contact with the European Commission
- Businessmen Cooperation B2B events, participation in International trade fairs.
- Innovative projects both at national & transnational level
- Professional advice about EU Policies : Health and Safety at work, New technologies, R&D&I, Labour relations, Internal Market, Food Safety, External Trade, etc

### Collaboration Profiles

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**[www.een.es](http://www.een.es)**

#### **What we offer**

The principal objective of this action is the promoting and the improving the relationships between aragoneses companies and european companies.

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#### **What are we looking for**

We promote business cooperation among SMEs

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#### **Responsible**

Jorge Alonso

## Consejo Superior de Investigaciones Científicas-Vicepresidencia Adjunta Transferencia Conocimiento

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The Spanish National Research Council (Consejo Superior de Investigaciones Científicas, CSIC) is the largest public research organisation in Spain. CSIC is a multidisciplinary organisation with 130 centres located nationwide and a workforce of 13000. CSIC files an average of 60 international (PCT) and 180 Spanish patent applications and signs more than 60 technology licenses each year. The Deputy Vice-Presidency for Knowledge Transfer is CSIC's gateway for companies, ranging from SMEs to multinationals. We facilitate the appropriate contacts and are responsible for the cooperation with the industry, through joint projects, research contracts, technological services, and license agreements. The cooperation food industry - CSIC has proved to be successful in launching new products and improving new industrial processes.

### Collaboration Profiles

#### Stabilisation and improved functionality of the antioxidant resveratrol by a single step enzymatic acylation

##### What we offer

Resveratrol is an antioxidant found in grapes and in red wine. Being a phenolic antioxidant, it shows low stability and natural inactivation. These problems may be solved by obtaining lipid derivatives of resveratrol. Moreover, these derivatives have higher bio-availability and enhanced anti-tumour properties.

Our novel method uses immobilised fungal or bacterial lipases and a vinyl ester, acting as lipid donor and solvent (a medium polarity solvent may be used, though). The reaction takes place at mild temperatures (30-50 °C) and requires no particular pressure. With this method, highly pure resveratrol derivatives with a lipid chain in only one position can be obtained at a yield of up to an 84%. Other methods do not ensure that the lipid group will be added to a specific position. In fact, so far the synthesis of similar derivatives required a combined chemical and enzymatic process. On the contrary, our process consists of a single-step enzymatic process with higher specificity.

##### What are we looking for

We are looking for manufacturers of food additives to validate the method a larger scale and commercialize the product. The enzymes and chemicals are in the market and the production process is similar to other enzymatic syntheses. Therefore no major costs are expectable to implement this technology.

##### Keywords

- Technological additives. Enzymes

##### Collaboration sought

- Licence Agreement

##### Responsible

Dr. Jose Pablo ZAMORANO

#### Gliadin-free wheat for production of food suitable for celiac

##### What we offer

A wheat line producing grains without gliadin, the gluten protein which is toxic to celiac. This line is generated by the RNA interference technology using a specific sequence that blocks the synthesis of the four types of gliadins (alpha, beta, gamma and omega). The technical drawbacks of this simultaneous blocking have been overcome for the first time.

The availability of gliadin-free grains could lead to manufacturing a number of foods using wheat flour and other ingredients but safe for consumption by celiac. These comprise bread, bakery products, soft drinks, beer, dairy products and many other foods in which wheat starch hydrolisates are used.

##### What are we looking for

The technology is particularly suited for integration in plant breeding programmes. A company interested in the development and exploitation of the technology through a patent license is sought.

##### Keywords

- Agriculture Machinery/Technology
  - Safe production methods
  - Nutrition and Health
- 

**Collaboration sought**

- Licence Agreement
- 

**Responsible**

Dr. Jose Pablo ZAMORANO

**Resveratrol compounds with anti-inflammatory activity****What we offer**

Resveratrol is a powerful antioxidant found in grapes and in red wine. Besides its anti-oxidative capacity, it has anti-inflammatory and anti-tumour properties, making resveratrol an interesting additive for functional food and beverages. Despite it is rather unstable and prone to natural inactivation, some resveratrol derivatives may overcome these drawbacks and increase its bioavailability and anti-tumour properties.

Different resveratrol derivatives have been produced using an easy and inexpensive synthesis and tested in vitro and in animal models of intestinal inflammation. They have shown to be effective in controlling intestinal inflammation even at low dose.

---

**What are we looking for**

We are looking for manufacturers of food additives to scale-up the method of synthesis and commercialize the product. A company interested in a patent license is sought

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**Keywords**

- Technological additives. Enzymes
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Nutrition and Health
- 

**Collaboration sought**

- Licence Agreement
- 

**Responsible**

Dr. Jose Pablo ZAMORANO

**Production of food proteins in plants****What we offer**

A technology for the expression of proteins in plants, which is based in the use of an expression vector derived from Pepino Mosaic Virus (PepMV). This technology allows the stable and transient expression of foreign proteins and with a high expression level. These proteins accumulate in important quantities in plant tissues, without inducing the death of the host plant and or altering the agroecosystem.

The expression of proteins in plants by means of viral vectors is based in the faculty of single stranded RNA viruses to alter the plant metabolism and express proteins coded by their genomes.

Furthermore, the technology could also be used as a high through put screening method for germoplasm of the family Solanaceae to identify resistant/tolerant plants to PepMV, as well as for the screening of natural populations or mutant collections.

---

**What are we looking for**

Plant biotechnology companies specialised in molecular farming and seed companies interested in producing plant varieties tolerant/resistant to PepMV.

Collaboration for further development and/or patent licensing is sought.

---

**Keywords**

- Agriculture Machinery/Technology
  - Enzymology/Protein Engineering/Fermentation
- 

**Collaboration sought**

- Licence Agreement
- 

**Responsible**

Dr. Jose Pablo ZAMORANO

**Novel Lactobacillus Plantarum strain for carotenoid production**

#### What we offer

A novel strain of *Lactobacillus plantarum* is able to naturally produce significant amounts of carotenoids with acknowledged colouring and antioxidant properties. As this microorganism is considered as GRAS (Generally Regarded As Safe), it can be used as a food grade component in several probiotic preparations, as a starter for different food fermentations, or as an alternative source for industrial carotenoid production. An interesting aspect of this strain is the production of specific carotenoids by means of this strain, displaying an intense yellow pigmentation, i.e. *fitoene* (dehydroesqualene), which are difficult to obtain by other means.

---

#### What are we looking for

A company interested in supplying carotenoids for the food industry using this novel strain. This technology has been developed in the lab and would require industrial validation and scaling-up. Therefore collaboration with an industrial / biotechnological company for further development and/or patent licensing is sought.

---

#### Keywords

- Technological additives. Enzymes
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- 

#### Collaboration sought

- Research and development
  - Technical Co-operation
  - Licence Agreement
- 

#### Responsible

Dr. Jose Pablo ZAMORANO

### Additive to produce cured ham aroma

#### What we offer

An additive to obtain aroma of dry-cured ham consisting of: 1) branched aldehydes and sulphur compounds, that can be produced in a yeast cultured with specific nutrients; 2) lineal aldehydes, that can be generated by oxidation of oil or fat; 3) animal protein extract; and 4) 2-ketones and salts. Common food additives, such as maltodextrin and flavor enhancers may be added and the mixture lyophilized to be used in ham cured for shorter times or in other foods where cured-ham flavor is desired (snacks, chips, bakery products).

The application of this additive has been tested by addition to gelatin and to slices of slightly cured ham. In both cases subjective panels (performed under the ISO 5495-1983 standard) showed the preference of consumers for the products with the additive.

---

#### What are we looking for

Food additive manufacturers and/or food industry interested in providing dry-cured ham aroma to its products. This includes companies in the meat sector and particularly cured ham producers.

A company interested in a patent license to market or use this additive is sought.

---

#### Keywords

- Technological additives. Enzymes
- 

#### Collaboration sought

- Licence Agreement
- 

#### Responsible

Dr. Jose Pablo ZAMORANO

### Antifungal compounds for use in crops and foods

#### What we offer

Six new derivatives of the polyenes amphotericin B, rimocidin and pimarinic (currently marketed antimicrobial) have been developed. These derivatives are active against several pathogenic fungi affecting relevant fruits and vegetables (*Fusarium oxysporum*, *Botrytis cinerea*, *Rhizoctonia solana*, *Rhizoctonia meloni* y *Ustilago maydis*) and foods from crops (such as cereal foods). Some of these new compounds have shown 4 times higher antifungal activity than their parental polyenes. In particular, CE108B has approximately 6-fold and 100-fold lower toxicity than that of rimocidin and amphotericin B (an antibiotic used in human infections by fungi), respectively and it is nearly 1000-times more water soluble than the latter.

The production of these novel antifungal compounds is based on a fermentation process.

---

#### What are we looking for

Biotechnological companies, crop producers and manufacturers of crop-derived food. The partner would validate the new compounds as safe antimicrobial food ingredients and produce and/or use them in their processes.

---

#### Keywords

- Food Microbiology/Toxicology/Quality Control
  - Biochemistry
  - Enzymology/Protein Engineering/Fermentation
- 

**Collaboration sought**

- Technical Co-operation
  - Licence Agreement
- 

**Responsible**

Dr. Jose Pablo ZAMORANO

**Improved cryo-concentration of fruit juices and other liquid foods****What we offer**

A procedure to cryoconcentrate liquid foods under pressure at 100-700 MPa under subzero temperature (between 0 y – 40°C), able to control the amount of formed ice and its spatial distribution, and the final product concentration.

The procedure has the following steps: high-pressure shift crystallization; ripening of the ice crystals in a re-crystallizer and separation of the ice crystals.

The process works at temperatures higher than the freezing point of the liquid food, resulting in higher energy efficiency. Up to a 25-30% of the total water content can be transformed into ice, practically instantaneously.

As compared to the scrapped surface heat exchanger, this procedure doesn't require scrapping, resulting in energy savings and lower maintenance operations.

Moreover the use of high pressures can help microbiological and enzymatic inactivation, improving the final product stability.

The procedure has been tested to concentrate orange juice obtaining approximately 4-fold more concentrating.

---

**What are we looking for**

Manufacturers of equipments for the food industry.

Industrial licensees to implement the process are sought.

---

**Keywords**

- Drink Technology
  - Food Technology
- 

**Collaboration sought**

- Licence Agreement
- 

**Responsible**

Dr. Jose Pablo ZAMORANO

**Nutritious snacks rich in fibre and amino acids****What we offer**

An extrusion product (snack) rich in fibre which it has an amino acid composition balanced and gluten-free. The product has been developed using as starting a mixture of cereal flours (corn and rice) and legume flours from wild Vicia and Lathyrus genus.

The use of whole grain cereals and legumes, where all chemical compounds are conserved, is considered as an advantage, since the snacks are richer in fibre and micronutrients, which means nutritional and health advantages. Likewise, with the incorporation of legumes the mineral and protein quality of the product is improved.

Also, since there is no wheat in their composition these products may be consumed by celiacs.

There is also an increase in essential amino acids, such as lysine, cysteine or methionine, an increase in "in vitro" protein digestibility, new micronutrients are incorporated, such as Fe and Zn and the products have very positive organoleptics properties.

---

**What are we looking for**

Manufacturers of fiber rich products: prebiotics, dietary supplements, nutraceuticals and functional foods.

Collaboration for further development and/or patent licensing are sought.

---

**Keywords**

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Nutrition and Health
- 

**Collaboration sought**

- Licence Agreement
-

**Responsible**

Dr. Jose Pablo ZAMORANO

**Satiating restructured foods from fish by-products**

**What we offer**

A method to elaborate satiating restructured foods from by-products from the fish and mollusc processing industry. Fish fillet, crab meat, squid rings and smoked salmon analogues have been manufactured and many other food analogues can be designed. The products are based on a restructured formula made of cooked, smoked, processed as surimi or frozen by-products and a natural fibre, glucomannane. The use of glucomannane provides satiating properties and improves the intestinal transit. Moreover, the fat and salt content of the final products can be easily controlled.

---

**What are we looking for**

Companies from the fish processing sector interested in a patent license are sought

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**Keywords**

- Aquaculture
  - Fish/Fisheries/Fishing Technology
  - Nutrition and Health
- 

**Collaboration sought**

- Licence Agreement
- 

**Responsible**

Dr. Jose Pablo ZAMORANO

## Consejo Superior de Investigaciones Científicas-Vicepresidencia Adjunta Transferencia Conocimiento

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The Spanish National Research Council (Consejo Superior de Investigaciones Científicas, CSIC) is the largest public research organisation in Spain. CSIC is a multidisciplinary organisation with 130 centres located nationwide and a workforce of 13000. CSIC files an average of 60 international (PCT) and 180 Spanish patent applications and signs more than 60 technology licenses each year. The Deputy Vice-Presidency for Knowledge Transfer is CSIC's gateway for companies, ranging from SMEs to multinationals. We facilitate the appropriate contacts and are responsible for the cooperation with the industry, through joint projects, research contracts, technological services, and license agreements. The cooperation food industry - CSIC has proved to be succesful in launching new products and improving new industrial processes.

### Collaboration Profiles

#### Green nanocomposites based on natural polymers for food packaging

##### What we offer

Adsorption of zein onto clay leads to biohybrids that can be suspended in water and easily dispersed in hydrophilic biopolymers. Clay and zein (a corn protein) are derived from abundant, cheap, and ecological sources, but the combination of both is a novelty. Zein-clay reinforced biopolymers behave as nanocomposites. They may be processed by casting, resulting in bioplastic films, by freeze-drying, resulting in rigid foams, and manufactured as microbeads for slow-release of bioactive molecules (such as food preservatives). Food packages made of these green nanocomposites have good mechanical properties and are non-toxic, biocompatible and biodegradable. Moreover, the use of zein improves the water vapour barrier capability and adds antimicrobial features to the resulting materials.

##### What are we looking for

We are looking for manufacturers of food packaging, food preservatives (since these can be bound to our materials for slow-release), or food-grade materials. The materials have been tested at laboratory level and samples are available. Collaboration for further development and/or patent licensing are sought.

##### Keywords

- Food Packaging/Handling

##### Collaboration sought

- Research and development  
- Licence Agreement

##### Responsible

Estrella Maroto

#### Enzymatic procedure for stabilising and improving solubility of resveratrol.

##### What we offer

Resveratrol is an antioxidant found naturally in grapes and in red wine. Being a phenolic antioxidant, it shows low stability and natural inactivation. These problems may be solved by its glucosylation, which also improves its solubility (up to 10-fold higher) and tensioactive properties (allowing formulation in aqueous or lipid media). With this novel technology, eight resveratrol derivatives with different glucosylation degrees may be obtained. The derivatives are alpha-glucosides, which are not found in nature. Besides, up to 50% yield can be obtained. Moreover, the presence in these derivatives of alpha (1 $\rightarrow$ 2) bonds between glucoses promotes the growth of beneficial skin microflora, potentially decreasing the occurrence of some skin diseases and therefore leading to possible application in cosmetics.

##### What are we looking for

A company interested in supplying resveratrol for the food industry and for other industries (e.g. cosmetics) using this novel procedure. The technology has been developed in the lab and would require industrial validation and scaling-up. Therefore collaboration with an industrial / biotechnological company for further development and/or patent licensing is sought.

**Keywords**

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Nutrition and Health
  - Enzymology/Protein Engineering/Fermentation
- 

**Collaboration sought**

- Research and development
  - Licence Agreement
- 

**Responsible**

Estrella Maroto

**Continuous production of prebiotic oligosaccharides with enzymes immobilised on dried alginate**

**What we offer**

A novel procedure to immobilise carbohydrate-hydrolysing enzymes to produce prebiotic oligosaccharides or glucose/fructose syrup, or to hydrolyse starch, cellulose or lactose. The enzymes are entrapped in calcium alginate gel followed by drying. They can then be packed in a fixed-bed reactor for continuous production of prebiotics such as 1-kestose, nystose, 1F-fructosyl-nystose or 1F-fructosyl-fructosyl-nystose. The immobilised enzymes are highly stable and resistant to biodegradation and to microbial contamination because of the low water content and lack of swelling of the supporting matrix when a concentrated sugar solution is processed. This leads to lower operational costs (less technical stops are required due to its high stability) and to an environment-friendly system based on food grade components.

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**What are we looking for**

We are looking for manufacturers of prebiotics or of food intermediates to validate the method at larger scale and commercialize the products. The enzymes and supporting matrix are in the market and the process can be easily implemented into existing production lines.

Collaboration for further development and/or patent licensing is sought.

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**Keywords**

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Enzymology/Protein Engineering/Fermentation
- 

**Collaboration sought**

- Research and development
  - Licence Agreement
- 

**Responsible**

Estrella Maroto

**High-redox Versatile Peroxidases with improved activity and stability**

**What we offer**

A new high-redox peroxidase of the fungal Versatile Peroxidases (VP) group with higher catalytic activity and better thermal stability due to a modification on some amino acids, while keeping its ability to degrade different phenolic substrates. By transforming the yeast *Saccharomyces cerevisiae*, this novel VP can be synthesized in high amounts (up to 71 more than when expressed in other microbiological systems), and secreted in soluble and fully functional form. Catalytic activity can reach 2400 U/L and several VP variants are stable at high temperatures (T50 = 65,5 °C).

Moreover, the expression system can be used to tailor new peroxidases with improved characteristics.

Peroxidases are particularly useful for the treatment of wastewater in the food industry and for the bakery industry.

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**What are we looking for**

An enzyme producer interested in supplying the food industry with the improved versatile peroxidase and in using the procedure to tailor new peroxidases. The technology has been developed in the lab and would require industrial validation and scaling-up. Therefore collaboration with an industrial / biotechnological company for further development and/or patent licensing is sought.

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**Keywords**

- Technological additives. Enzymes
  - Enzymology/Protein Engineering/Fermentation
  - environmental impacts and total food chain
- 

**Collaboration sought**

- Research and development
  - Licence Agreement
-



**Responsible**

Estrella Maroto

**Removal of undesirable odour compounds in wine additives****What we offer**

Some winery additives, such as inactive dried yeast and bentonite, and wine fermentation by-products (wine lees), may contain undesirable aromatic compounds (e.g. pyrazines) affecting wine quality. Using supercritical fluid (CO<sub>2</sub>) extraction with ethanol as solvent modifier and specific conditions of pressure, time and temperature these compounds can be removed or its level reduced. This allows an improved use of the additives without modifying its non-volatile profile. Besides, the non-volatile composition of wine is preserved using these additives. This procedure may be applied to obtain solvent-free extracts enriched in aroma compounds that are useful in foods for which roast, pop-corns or similar aroma are desirable, such as bakery product and pre-cooked meals. It is an environmentally friendly technology because inorganic solvents are used and it is possible to valorize a by-product from wine fermentation such as fermentation lees.

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**What are we looking for**

We are looking for enology and biotechnology companies, being able to produce and commercialize enological yeast. Collaboration for further development and/or patent licensing is sought.

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**Keywords**

- Food Technology
  - environmental impacts and total food chain
- 

**Collaboration sought**

- Licence Agreement
- 

**Responsible**

Estrella Maroto

**Bait formula for oral delivery of wildlife-vaccine or drugs to wild boar****What we offer**

A bait formula comprising paraffin, sugar and cereals in an appropriate proportion, and synthetic cinnamon and truffle aroma to attract wild boars. Wild boars are reservoirs for diseases affecting other animals, including humans and domestic animals (e.g. bovine tuberculosis). Therefore disease control in wild boars is of interest in farming and hunting and for the general population, particularly in rural areas.

This formula is particularly feasible for warm climates (such as Spain), where currently available baits are prone to melting. The bait has been successfully tested to deliver tuberculosis vaccines to wild boars, resulting in a reduction in the number of infected wild boars.

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**What are we looking for**

Feed manufacturers. Any industry (e.g. farmers, hunting reserves) or public organisation interested in controlling zoonosis. We are interested on the exploitation of this technology through a patent licence.

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**Keywords**

- Technological additives. Enzymes
  - Food Microbiology/Toxicology/Quality Control
  - Nutrition and Health
- 

**Collaboration sought**

- Licence Agreement
- 

**Responsible**

Estrella Maroto

**Feed formula to reduce fat and increase protein content in Iberian pig****What we offer**

A new feed additive, comprising betaine and linoleic acid (CLA) in a given proportion. This additive, when added to common feed for pigs, leads to up to a 14% reduction in the fat content and up to a 6% increase in the protein content of the meat. The simultaneous use of betaine and CLA as feed additives is a novel, easy and cheap way to control pig metabolism, allowing a body composition with more protein and water and less fat content. Both additives are already used in the feed industry.

---

**What are we looking for**

Feed manufacturers, especially of feed for Iberian pigs. Iberian pig breeders may also be able to use this modified feed by adding themselves the additives to the current feed products.  
We are looking for companies interested in a patent licence agreement.

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**Keywords**

- Technological additives. Enzymes
  - Nutrition and Health
- 

**Collaboration sought**

- Licence Agreement
- 

**Responsible**

Estrella Maroto

**Improving wine quality by increasing manoprotein content using new yeast strains**

**What we offer**

A recombinant strain of wine yeast which increases mannoprotein content in red, white, rose and sparkling wines, improving sensorial (bodyness and mouthfeel, colour and flavour stabilisation, stringency reduction) and technological (reduction of protein haze and tartaric crystallization, promoting malolactic fermentation, foam stabilization) properties of wine.  
The procedure of obtaining is applicable to any industrial yeast strain (e.g. EC-1118 and T73-4 strains) and consists on the deletion of genes involved in cell wall biosynthesis, coding for anchor proteins, for a regulatory protein linking cell wall synthesis and gem formation. The assays of the strain have comprised fermentation ability, capacity for mannoprotein secretion in natural musts, stabilizing power and reduction of bentonite amount (up to 25%). Besides avoiding the need for ultrafiltration as alternative to bentonite.

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**What are we looking for**

Enology and Biotechnology companies devoted to production and commercialization of enological yeast, particularly from countries with better acceptance of genetically modified organisms.  
We are looking for companies interested in a patent licence agreement.

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**Keywords**

- Drink Technology
  - Food Microbiology/Toxicology/Quality Control
  - Enzymology/Protein Engineering/Fermentation
- 

**Collaboration sought**

- Licence Agreement
- 

**Responsible**

Estrella Maroto

**New freshly-made-like frozen mashed potato**

**What we offer**

A new mashed potato made of natural potato, frozen and prepared for eating by microwaving has been developed. This product has flavour and texture attributes similar than those of fresh made natural mashed potato (consistency, viscosity, adherence, colour and subjective acceptance).  
This new mashed potato is traditionally produced and processed but a mixture of cryoprotectants commonly used in the food industry is added: a polysaccharide, such as xanthan gum, bound either to another polysaccharide (e.g. kappa-carrageenan) or to a protein (e.g. sodium caseinate). The product is immediately frozen, preferably by forced liquid nitrogen vapour, and packaged under light vacuum. The cryoprotectants allow frozen storage at -24°C or lower temperature for more than 1 month and preparation for eating by microwave heating.  
Currently most mashed potato is marketed as dehydrated flakes, resulting in a convenient food but with low added value.  
This process fits within current technological procedures.

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**What are we looking for**

Manufacturers of vegetable food: fresh, frozen or ready-made.  
We are interested on the exploitation of this technology through a patent licence.

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**Keywords**

- Technological additives. Enzymes
  - consumers
-

**Collaboration sought**

- Licence Agreement
- 

**Responsible**

Estrella Maroto

**Use of plant food by-products to produce prebiotics****What we offer**

An enzymatic process to obtain oligosaccharides from plants and plant food by-products. Oligosaccharides are valuable as soluble dietary fibre in the formulation of functional foods and nutrition supplements. The process comprises:

1. obtaining fibre (soluble and/or insoluble dietary fibre)
2. dispersion of fibre in liquid media
3. enzymatic hydrolysis by glycosidases
4. isolation of the oligosaccharides

Different dispersion media (distilled water or pH 6 acetic buffer) or autoclaving prior to the hydrolysis can increase oligosaccharides production and minimize the hydrolysis duration.

This enzymatic hydrolysis is mild, in comparison to chemical hydrolysis, controlled and specific. It is possible to use in it commercial enzymes.

Besides, the amount of oligosaccharides obtained is three times higher than under standard hydrolysis condition.

The process has been applied to okara, a by-product from the soy drink and tofu manufacturing obtaining.

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**What are we looking for**

We are looking for manufacturers of fiber rich products: prebiotics, dietary supplements, nutraceuticals and functional foods or any food industry interested in re-use its by-products.

Industrial licensees to implement the process are sought.

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**Keywords**

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Nutrition and Health
  - Enzymology/Protein Engineering/Fermentation
- 

**Collaboration sought**

- Licence Agreement
- 

**Responsible**

Estrella Maroto

## Consejo Superior de Investigaciones Científicas-Vicepresidencia Adjunta Transferencia Conocimiento

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### Collaboration Profiles

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#### Device to identify volatiles in complex food aroma

##### What we offer

A device capable of characterizing individual volatiles in complex food aroma. The device comprises a capillary chromatography system and a number of sensors in a particular spatial geometry. This solves the problem of current sensing devices when used for complex food aroma: generation of only a concentration-signal curve, which is inconvenient for complex mixtures, and slow recovery of the baseline, which results in higher duration of the analyses. The device has been tested with olive oil and pastes aroma, but it is applicable to any food. It provides more information in comparison with conventional systems as shows better repeatability and speed in the analysis.

##### What are we looking for

A sensor manufacturing company, to develop the device for specific applications and market the resulting products. Preferred collaboration would be under a patent license agreement.

##### Keywords

- Detection and Analysis methods
- Tracability of food

##### Collaboration sought

- Licence Agreement

##### Responsible

Elisabet del Valle

#### Innovative addition of functional groups to the food additive E-1201

##### What we offer

The first method to add functional groups, such as OH, NH<sub>2</sub>, COOH, SH or SO<sub>3</sub>H to the food additive E-1201 (polyvinylpyrrolidone, PVP) in a controlled way. E-1201 is used as food stabilizer, sweet supporter and fining agent for white wine. The 1-step procedure consists of an opening reaction of the monomer (vinylpyrrolidone) ring and the addition of the functional groups. Following polymerization, a functionalized E-1201 is produced. Compared to previous methods, our procedure is truly versatile, i.e. many different active groups can be added, and very controllable. Moreover, the integrity of the chemical ring is ensured, which is highly relevant for the applications of the additive.

##### What are we looking for

A food additive company interested in supplying E-1201 for the food industry using this novel procedure. The technology has been developed in the lab and would require industrial validation and scaling-up. Collaboration with a fine chemistry company for further development and/or patent licensing is sought.

##### Keywords

- Technological additives. Enzymes
- Food Technology

**Collaboration sought**

- Research and development
  - Licence Agreement
- 

**Responsible**

Elisabet del Valle

**Automatic method of sampling and storage of liquid products by sequential freezing in a single recipient****What we offer**

We have developed a simple, reliable and economic method for multiple sampling of liquid products and sequential freezing in a single recipient.

Discrete sampling of liquid products for later analysis is required by a large variety of quality control tools and techniques (chromatography, microorganism counting, radiometry, etc.). In many cases this sampling is based on manual tasks and/or needs the attention of a human operator person throughout the monitoring process. Current commercial systems for automatic sampling distribute the samples among different recipients by means of a slide tray or robotized arms. They need complex mechanical displacement systems, which may suffer from breakdown and failure.

In our system samples are regularly taken off the processing line with a normal extraction system and frozen as they pour on the storage recipient. The technology can be applied in the analysis of both discontinuous and continuous techniques, where the latter do not need online implementation.

---

**What are we looking for**

Manufacturers of equipments for the food industry (milk, fruit juices, soups, etc.) are being sought to collaborate in the development of this and further applications. The collaboration should lead to exploitation of the technology through a patent license.

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**Keywords**

- Food Packaging/Handling
  - Food Processing
  - Detection and Analysis methods
- 

**Collaboration sought**

- Research and development
  - Licence Agreement
- 

**Responsible**

Elisabet del Valle

**Production of bioactive peptides from agrifood by-products****What we offer**

Know-how and expertise on:

- 1) Development of methods to obtain protein hydrolysates with a specific biological activity (e.g. antioxidant, hypocholesterolemic function, etc) using enzymatic processes.
- 2) Design of processes to obtain high protein fractions from different sources (e.g. protein isolates and bioactive peptides from agroindustrial by-products).

One of the main approaches for these activities is the improvement of the enzymatic activity through immobilization of enzymes. The research group has designed new selective and robust biocatalysts useful in green and sustainable chemical processes.

---

**What are we looking for**

An industrial partner is sought, within biotechnology and/or food sectors, to jointly develop new food formulations (low-cost and health-value-added food products), based on bioactive peptides.

Partners involved in food and white biotechnology, food or feed production, and/or in the development of high throughput technologies applied to nutrition are most welcome to establish collaboration agreements.

The possibility of scaling-up the processes we are able to validate in a pilot plant (semi-industrial scale) is considered as a main advantage.

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**Keywords**

- Technological additives. Enzymes
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Nutrition and Health
  - Enzymology/Protein Engineering/Fermentation
- 

**Collaboration sought**

- Research and development

- Technical Co-operation
- 

**Responsible**

Elisabet del Valle

**Equipment for simultaneous extraction, drying and particulate formation from complex food extracts**

**What we offer**

An equipment design to obtain, in one step process, dry, particulate compounds from complex food extracts using subcritical water extraction and drying under supercritical CO<sub>2</sub> and N<sub>2</sub>. In the past, the use of CO<sub>2</sub> to dry water extracts was not directly feasible and therefore nebulization was needed.

With our novel approach no additional drying is required after extraction, and therefore costs and operational issues are much reduced. The use of non-organic solvent as water and two gases such as CO<sub>2</sub> and N<sub>2</sub> ensures that functional biological properties of the compounds are preserved during extraction.

The equipment has been tested with rosemary and oregano extracts. The composition and antioxidative capacity of the resulting particles were similar to those obtained with traditional methods involving an extraction step followed by freeze-drying.

---

**What are we looking for**

A company manufacturing equipments for the food industry. Moreover, food companies already using subcritical / supercritical extraction of food compounds may be interested in implementing this technique. A lab-scale prototype is available and the company should be able to scale-up, validation, manufacturing and marketing the equipment.

---

**Keywords**

- Food Processing
  - Food Technology
- 

**Collaboration sought**

- Technical Co-operation
  - Licence Agreement
- 

**Responsible**

Elisabet del Valle

**Rapid procedure to accurately identify commercial shrimp species**

**What we offer**

The correct identification of commercial shrimp species is a legal requirement to ensure traceability, control of stocks and fight against fraud. Species identification is particularly relevant for food companies working with processed material in which anatomical features may have disappeared during processing.

We have developed a fast and reliable method to identify up to 7 species based on the detection of specific protein fragments (peptides). These are obtained by protein extraction and digestion with a degrading enzyme and detected using high performance liquid chromatography (HPLC) coupled to mass spectrometry. The presence and absence of the specific peptides is used to consecutively identify the shrimp family (Penaeidae, Solenoceridae or Pandalidae), the geographical origin of the sample and finally, the species. The method takes only 90 minutes and has been tested in frozen whole shrimps, frozen shrimp tails and in samples with a combination of several species.

---

**What are we looking for**

Food companies working with processed shrimps, industry processing shrimps, and companies and organisations interested in controlling fish stocks, including fishers, international inspection organisations, food inspectors... Analytical services providers may also be interested in offering this identification procedure.

The company should be able to exploit the technology through a patent license agreement. Besides, companies interested in developing similar approaches to other specific fish and seafood species through a R+D agreement are most welcome.

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**Keywords**

- Fish/Fisheries/Fishing Technology
  - Detection and Analysis methods
  - Tracability of food
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - Licence Agreement
- 

**Responsible**

Elisabet del Valle

**Identification in carcasses and cured products of the dietary regime during fattening**

## of Iberian pig

### What we offer

The quality of ham and other cured products from Iberian pig is highly influenced by the regime during fattening just prior to slaughtering. Fattening can be achieved using intensive farming, with animals being confined and fed with compound feed, or extensive farming, with animals being regularly freed into pastures to feed from acorns and, in some cases, being supplemented with compound feed. Since the longer the herd is feeding in the pastures, the better the quality, it is highly relevant to have a reliable method to distinguish the fattening regime. Current official methods are not robust enough for this purpose and can be confounded when compound feed containing acorn-like lipids are used.

Our researchers have developed a method based on the extraction of unsaponifiable fraction of fat, separation by high-performance liquid chromatography (HPLC) and identification and quantifying by gas chromatography of a specific hydrocarbon (a terpene). It is the first time that this terpene is identified as part of the fat from pigs and its concentration is directly related to the period of an extensive regime during fattening. Compared to other methods, ours has the advantage of using the same samples currently used for the official methods and being based on a compound that is not added to feed.

The method has been tested in carcasses and in ham. Reliable results can be obtained in just a few hours

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### What are we looking for

Companies in the area of Iberian pig products, including pig farmers and food companies manufacturing the derived products. Distributors / wholesalers of meat products and organisations (e.g. protected designation of origin associations, consumers) interested in validating the classification of Iberian pig products they are marketing may be interested. The technique is also highly suitable for analytical services providers interested in offering added value analyses.

We are looking for companies and/or organisations interested in exploiting this patented technology through a license agreement.

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### Keywords

- Detection and Analysis methods
  - Tracability of food
- 

### Collaboration sought

- Research and development
  - Licence Agreement
- 

### Responsible

Elisabet del Valle

## Active olive products against neuroinflammatory diseases

### What we offer

The currently available treatments for multiple sclerosis are intended to suppress the immune-inflammatory symptoms. One of them is a high-dose administration of glucocorticoids (a type of steroid) at the time of the occurrence of acute neurological symptoms but it isn't recommendable its use due to the numerous and serious secondary effects. Other treatment is the use of immunosuppressive agents, although often poorly tolerated.

Oleanolic acid and olive triterpenes are natural compounds isolated from olive products and it has been displayed its effect against signs and symptoms of neuroinflammatory diseases like multiple sclerosis. Compared with the currently treatments, these compounds are usually present in the diet, being safer than steroids and cheaper than immunosuppressants (e.g Interferon). It offers not only use for pharmaceuticals, but also as a complementary product of diet with health benefits and preventive properties. It has been tested in in-vivo assays with mice.

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### What are we looking for

A nutraceutical or biotechnological company interested in development and commercialization of nutraceutical products to prevent inflammatory diseases.

The technology has been developed in the lab (in-vivo assays) and would require industrial validation and scaling-up.

Collaboration for further development and/or patent licensing is sought.

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### Keywords

- Nutrition and Health
- 

### Collaboration sought

- Research and development
  - Licence Agreement
- 

### Responsible

Elisabet del Valle

## Analytical system for meat products classification

### What we offer

New system for characterisation of meat from different species such as pork, beef, sheep, poultry, and native fish species by MS analysis. This method provides a new tool that is able to discriminate animals originating in the type of feed received, race or species from the information obtained by a mass spectrometry analysis. Extraction of total fat samples from live animals or slaughter allows determining the feeding pattern received by the animal by comparing with reference samples. Then, it is possible to know, for example, if the animal has been fattened intensively or in their natural environment (mountain cow, pig Iberian). It uses a chemical sensor that analyzes a statistically fragmentations in a mass spectrometer. The procedure is also applicable to samples of cured meat, cooked and byproducts such as milk and butter, and generally any sample that contains fat. Other methods takes into account a limited number of fatty acids but this method provides a comparison of entire fat profile free or esterified fatty acids or minority and hardly detectable fatty acids.

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**What are we looking for**

An industrial company of meat sector (pork, poultry, and beef), slaughterhouses, aquaculture, fisheries and also food analytical laboratories interested in testing meat quality of animals and products. We offer a license agreement for the implementation of this technology but also the possibility of contract research service for a large number of sample analyses.

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**Keywords**

- Food Technology
  - Detection and Analysis methods
  - Tracability of food
- 

**Collaboration sought**

- Licence Agreement
- 

**Responsible**

Elisabet del Valle



## Consejo Superior de Investigaciones Cientificas

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### Spain

The Estación Experimental del Zaidin (CSIC) is located in Granada (Spain). It is a research institute.

Main activities are related to the agricultural sciences such as animal nutrition.

We are interested in developing products from ruminants (meat, milk) with the best nutritive and healthy quality through different animal feeding strategies

### Collaboration Profiles

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#### Improving goats milk fatty acids profile by using multinutrient blocks

##### What we offer

Area of expertise or know how:

Ruminants nutrition

Type of innovative technology or research project offered:

To include agroindustrial by-products in multinutrients blocks for ruminants feeding

Application of this technology:

To reutilise by-products in animal feeding

Main advantages of this technology:

Cheaper and easier

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##### What are we looking for

Type of partner sought:

Industry, research or project partner

Activity of the partner:

Nutrition, animal foods

Task to be performed:

manufacture, distribution, technical cooperation

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##### Keywords

- Nutrition and Health
  - In vitro Testing, Trials
  - environmental impacts and total food chain
- 

##### Collaboration sought

- Research and development
  - FP7-KBBE Project
- 

##### Responsible

Dr Eduarda Molina-Alcaide

## CONSERVAS ANA MARÍA

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family enterprise focused on quality products, aimed at delicatessen and gourmet shops. Its main products are: Anchovies, atlantic tuna fish, seafood salads, pilchards, elvers and puddings

### Collaboration Profiles

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#### TOP QUALITY SEA FOOD PRODUCTS

##### What we offer

We're offering a traditional made sea food, specially top quality anchovies. Traditional elaboration of products and a wider range of anchovies and Atlantic tuna fish

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##### What are we looking for

We're searching for commercial distribution and possible customers in the European Union, specially Italy and Poland. Interested in new non EU markets such as Peru, Mexico and USA

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##### Keywords

- Fish/Fisheries/Fishing Technology

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##### Collaboration sought

- Manufacturing Agreement
  - Licence Agreement
  - Commercial Agreement
- 

##### Responsible

Juan Fernández

## CONSERVAS CODESA S.L.

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Family and traditional company with a large experience in the sector, basing its production in the best quality of products that range from anchovies to tuna and mussels

### Collaboration Profiles

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#### **Traditional and family company producing top quality anchovies, tuna and mussels**

##### **What we offer**

A wide range of top quality anchovies in olive oil as well as top quality tuna and mussels

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##### **What are we looking for**

Potential customers and commercial distributors in the International Market

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##### **Collaboration sought**

- Commercial Agreement

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##### **Responsible**

José Luis ORTIZ

## CONSERVAS FREDO

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The factory is located on a 10.000 metres square 4 story building providing the space needed to continue increasing our production levels. In 1998 also, a large investment was put into the company in order to acquire the latest technology applied to the production of anchovies and our factory was fitted with an on-site laboratory run by qualified technicians which enables our company to guarantee that all our products are produced according to the highest quality and food safety levels.

We offer a wide range of top quality anchovies as well as ready food based on top quality tuna.

### Collaboration Profiles

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#### Traditional food company with a focus on product's quality: anchovies and tuna ready meals

##### What we offer

Excepcional quality whole anchovies in salt.

These anchovies are produced within hours of delivery from local port and packed with the right amount of salt to ensure the correct maturation process.

Only the best fish is used for this product.

Ready meals such as Pepper filled with Tuna  
in a White Sauce with Vegetable Sauce, Pepper filled with Shrimps and Squid in its black ink  
Tuna and Vegetable Stew, etc...

##### What are we looking for

New customers within the EU; new commercial partner in order to be present in new markets: Brasil, Croatia, Peru and Maroc

##### Collaboration sought

- Commercial Agreement

##### Responsible

Ysabel Sánchez

## CONSERVAS LOLÍN S.L.

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**Polígono Brazomar s/n  
39700 CASTRO URDIALES**

**Spain**

**Telephone** +34 942 864440  
**Fax** +34 942 862044  
**E-Mail**



Quality and experience are two words closely linked to Conservas Lolín, which has made them an integral part of its business. Since 1955 the firm has striven for a meticulous production process which has helped to shape it as the best company in the industry. Lolín has become a company renowned for the high quality and unique taste of its anchovies, Bay of Biscay White Tuna and yellowfin tuna.

Its founder, Manuel Gutiérrez Elorza, has managed to take one of Cantabria's star products, the anchovy, to the highest standards. This could not have been done without a strategy in which quality and great care over the products takes precedence. Every step until the finished product is canned is crucial at Lolín. To obtain the best raw material, Conservas Lolín is present at the harbour auctions, and bids to secure the batches of excellent quality. In fact, over the last 4 years, Conservas Lolín has been present at the fish markets of the Bay of Biscay bidding for the highest quality specimens, and has purchased 70 percent of the raw material from the coasts

### Collaboration Profiles

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#### Top quality anchovies and tuna (multiple varieties)

##### What we offer

Anchovies fillets in olive oil, anchovies in salt, white tuna and yellowfin tuna

Conservas Lolín distinguishes itself by preparing quality guaranteed products. In fact, at Lolín, in addition to carefully selecting our raw material, we carry out a manufacturing process which combines traditional production methods with state-of-the-art facilities, covering a surface area of over 15,000 square metres.

Conservas Lolín visits auctions at the main fish markets of the Cantabrian coast in order to obtain the best raw material which, once at the plant, is handled with great care. Currently, the company has a plant which specialises in the anchovy and tuna production process. In both cases production is rigorously controlled, ensuring the best possible finished products.

All of our products are printed with their batch number in order ensure their traceability during distribution.

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##### What are we looking for

Potential customers and commercial distributors in the following markets: Italy, China, France, Maroc, Russia, Ukraine, Singapore, UAS

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##### Collaboration sought

- Commercial Agreement

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##### Responsible

Juan Ignacio Rey Barreras

## CONSREVAS DE CAMBADOS S.A.

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Lg. de Porto, s/n  
36636 Ribadumia-Barrantes

Spain

**Telephone** +34986745405  
**Fax** +34986745507  
**E-Mail** international@conservasdecambados.com

CONSERVAS DE CAMBADOS is a Galician Company making seafood and fish in cans. The company, created in 1985, is located in the Galician municipality of Barrantes (Pontevedra). The company focuses on high quality preserves. All the raw material we use is of Galician origin and is carefully selected by our skilled staff. Our range is very vast and goes from "Mussels in marinade" to "baby eels in olive oil", passing by "small scallops in Galician sauce". All the products are available in different formats (OL-120, RO-550, RO-1030, etc.). Our brands are: Gourmet, Especialidades, Bogar and Alamar.

### Collaboration Profiles

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#### Gourmet preserves of seafood and fish

##### What we offer

Our product is a high quality one. Their main highlights are: appealing presentation (with a colour net around imitating the net used by fishermen) and easy tab open. Also, the raw material used, besides of being of Galician origin, is carefully selected by our skilled staff and packed by hand.

##### What are we looking for

We are looking for partners to distribute our products overseas. We are specially interested in distributors of quality products, in distributors of Spanish products and in retailers focusing on gourmet products.

##### Keywords

- consumers

##### Collaboration sought

- Commercial Agreement

##### Responsible

Mrs. Rodríguez Ana

## Cooperativa Agrícola de Garriguella

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**Ctra. de Roses**  
**17780 Garriguella**

**Catalonia**

**Telephone**           **0034972530002**  
**Fax**                   **0034972531747**  
**E-Mail**               **info@cooperativagarriguella.com**



D.O. WINE PRODUCERS - Our organization was created last 1963 through the cooperation and union of some persons that are owners of properties destined to the local wine production. We are up to date more than 50 associated / recollectors.

We are located in a village next to the Albera's Mountains and closed to the northern Costa Brava (Alt Empordà) and we are also inscribed on D.O.Empordà with a long path in this sector.

Awardwinners with different prizes and recognitions statewide ("Guide Peñín" they recommend 85 % of our wines with the maximum qualification quality - price).

Our short-term aim is to be present in many other countries: That is the reason why we are now so interested to assist to the Event and be able to establish contact with potential distributors.

### Collaboration Profiles

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#### Cooperativa de Garriguella (VISITOR)

##### What we offer

We basically offer good wines since 1963 with the maximum qualification quality - price, recognized by one of the main Spanish Guides actually.

We are so interested to find distributors in the EU or other countries around the world. From now on we would like to begin our international expansion on the hand of companies with certain prestige and of proven solvency of the sector.

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##### What are we looking for

We basically offer good wines since 1963 with the maximum qualification quality - price, recognized by one of the main Spanish Guides actually.

We are so interested to find distributors in the EU or other countries around the world. From now on we would like to begin our international expansion on the hand of companies with certain prestige and of proven solvency of the sector.

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##### Keywords

- consumers

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##### Collaboration sought

- Commercial Agreement

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##### Responsible

Lluís Masardó

## Cryosalus System SL

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Vallerona 6 bajos  
08950 Esplugues

Catalonia

Telephone        34 934194522  
Fax                34 933725336  
E-Mail            cryosalus@cryosalus.com



New Spanish Company who has developed an international Patent to freeze peeled and cutted fruits and vegetables. When you thaw them, their taste, texture and colour don't change.

We provide special equipments to the clients in order they manufacture \"Long Life Fresh Cut\".

We work with the IRTA collaboration solving the farmers' problems:

-Fieldwork is ruinous and discouraging

-Their clients set the selling prices, often any margins left to the farmers, some times it's not worth to harvest some fruits or vegetables

-Prices are dropped due to imports.

-Fruits and vegetables are perishable products

-We don't know what to do with surpluses before they rot

-Consumers don't eat enough fruit because it needs to be peeled, and because are insipid (normally because they have been harvested before ripening)

### Collaboration Profiles

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#### Long Life Fresh Cut

##### What we offer

We know how to freeze peeled and cutted fruits and vegetables. When you thaw them, they maintain their texture, taste and colour. Until now, that was imposible to afford our quality.

We freeze: a) mediterranean fruits (oranges, lemons, strawberries, peaches, ...), b) tropical fruits (mango, ananas, papaya, ...) and c) vegetables (potatoes, some tomatoes, eggplants, peppers, ...).

Perishable products become not perishables

Farmers will supply peeled and cutted frozen fruits, final customers don't need to peel them.

Final customers can eat perishable and season fruits over all the year

Fruits and vegetables must be freezed at the right time of ripening.

With our system, thousands of new workers will be involved in the farms. It will be profitable to work the fields

##### What are we looking for

We are looking some clients, who desire to grow his portfolio with competitive advantages over their competitors.

We are looking some Research and Development Centers, who desire to collaborate with us in order to ameliorate our technology.

We are looking a Government able to understand, that to invest in our technology means \"Make Wealth\" in his own country. They will be able to export their farm freezed products, without any waste, because the perishable fruits or vegetables. If they do that, the added value of freezed farm products will grow the Wealth of his country.

##### Keywords

- Agriculture Machinery/Technology
- Food Processing
- Food Technology
- Nutrition and Health
- consumers
- environmental impacts and total food chain

##### Collaboration sought

- Research and development
- Technical Co-operation
- Manufacturing Agreement
- Licence Agreement
- Commercial Agreement

##### Responsible

Engineer Alfredo Resano



## Ctaqua

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**Doctor Duarte Acosta 7**  
**11500 El Puerto de Santa María**

**Spain**

**Telephone**            **0034956547840**  
**Fax**                    **0034956547890**  
**E-Mail**               **info@ctaqua.es**



The Andalusian Aquaculture Technological Centre Foundation (ctaquaA), was primarily born to encourage the competitive innovation of the companies of the aquaculture sector, as well as the development of a research that can be applied to its different productive processes.

The Foundation works to obtain that the technological development of the aquaculture sector of Andalusia is carried out in a coordinated way among all participating agents, including the companies of the sector, both the public and private research centres with the support of the related administrations.

Ctaqua currently participates as a cluster manager in the constitution of the Sea Food Cluster, led to diversification, processing and utilization of marine resources.

### Collaboration Profiles

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#### R+D+i in aquaculture

##### What we offer

We're not focused in any specific area, but we offer solutions for trading and production needs in aquaculture.

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##### What are we looking for

Ctaqua is focused on strengthening of the aquaculture business sector: applied R+D+i for competitive improvement.

We are looking for the necessary technology in order to process our products and achieve different ways of appearance.

Type of partner searched: Any partner who is willing to cooperate with us in a non-commercial relationship.

Industry sector: Seafood processing

Tasks to be performed by the partner: Processing and packaging.

We're looking for a partner, such a company or associate, that allows technology transfer and development. We aren't interested in trade relations, but in technical cooperation.

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##### Keywords

- Aquaculture
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
- 

##### Collaboration sought

- Research and development
  - Technical Co-operation
  - FP7-KBBE Project
- 

##### Responsible

María del Mar Barrios

## CTNS - Technological Centre of Nutrition and Health

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Camí de Valls 81-87  
43204 Reus

Catalonia

Telephone +34 977 300 431  
Fax +34 977 754 097  
E-Mail info@ctns.cat



The Technological Centre of Nutrition and Health (CTNS) located in Reus (Catalonia-Spain) focuses its work on evaluating the biological efficacy of functional foods, from the extraction of the bioactive ingredient to the intervention studies on humans. Its mission is to carry out R&D, innovation and technology transfer within the agrofood industry, in particular in the field of functional foods, and has the vision of being a reference in the scientific substantiation of new products with nutritional and health claims, according to European regulations.

### Services:

- Nutritional and sensory characterization of new products
- Design of new functional foods
- Analysis on rheological and safety specifications
- Toxicity and bioavailability studies
- Pre-intervention efficacy studies
- Human nutritional intervention studies
- Market research and consumer acceptability studies
- Preparation of the nutritional / health claim request dossier
- Advice on business RDI financing sources

## Collaboration Profiles

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### Research and Innovation in Nutrition and Health

#### What we offer

Research, innovation and technology transfer within the agrofood sector, in particular in the field of functional foods.

#### Research:

- Bioactive ingredient data bases
- Identification, isolation and purification of the bioactive ingredient
- Characterization of the bioactive ingredient
- Bioactivity and bioavailability studies
- Studies on the ingredient/gen-biomarker interaction

#### Production:

- Ingredient formulation in food matrixes
- Research of the stability and bioactivity during the processing
- Design of functional foods

#### Validation:

- Validation of food safety
- Validation of the efficacy. Pre-clinic studies
- Validation of the efficacy. Intervention studies
- Legal and technical advice for drafting the dossier for the EFSA-EC
- Comprehension and acceptability research
- Functional foods market

#### What are we looking for

We are looking for industrial partners (manufacturers, distributors of ingredients,...) of the agrofood sector that are required to evaluate the biological efficacy of its (new) functional foods, from the extraction of the bioactive ingredient to the nutritional intervention studies on humans; the objective is to validate any nutritional/health claim to be made on foods meeting the requirements of European regulation.

We also look for research partners to carry out collaborative projects on CTNS own research lines:

- Nutrigenomics approach
- New biochemical markers of food consumption.
- Research in bioactive compounds' mechanisms of action
- Nutrigenetics approach

Medical institutions or groups involved in multi-centric nutritional intervention studies in humans are also welcomed.

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#### Keywords

- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)

- Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Nutrition and Health
  - Biochemistry
  - Enzymology/Protein Engineering/Fermentation
  - In vitro Testing, Trials
  - consumers
  - environmental impacts and total food chain
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - Commercial Agreement
  - FP7-KBBE Project
- 

**Responsible**

Ignasi Papell

## DELICATESSEN LA ERMITA S.L.

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CTRA NAC 634, S/N  
39591 CASAR DE PERIEDO

Spain

Telephone            **942 704 300**  
Fax                    **942 704 303**  
E-Mail                **info@delicatessenlaermita.com**



We are a food company, innovative and changeable, bringing to the market new products of indubitable quality and faithful to the traditional recipes.

The experience of more than 20 years at our customers service, in our establishments of San Pedro de Rudagüera and Puente San Miguel helped us to create Delicatessen La Ermita SL. ; a food firm which sells its products in all Spain and in : England, France, Portugal, Italy, Holand, Germany, Russia...

### Collaboration Profiles

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#### Traditional desserts based on traditional recipes turned onto innovative products and onto top quality desserts

##### What we offer

Products processed with neither additives nor conservatives and pasteurized with a two months deadline.

##### DESSERTS

Sweet cream cheese dessert, coffee cream cheese dessert, chocolate cream cheese dessert, rice pudding, \"natillas\", cantabrian cheese cake (\"quesada\").

##### COOKED DISHES

\"Cocido Montañés\", \"Olla Podrida\" with Red Beans, white beans with \"chorizo\" sausage, chickpeas with spinach and stockfish

##### YOGHURTS

Texture and flavour (natural yoghurt), cremosity and softness (natural sweetened yoghurt cream) are their identity signs, which are added to the simplicity of its development and the control of the raw materials (just milk and lactic ferments).

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##### What are we looking for

Potential customers for commercialisation (dairy products' distributors)

Potential contacts for manufacturing agreement

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##### Keywords

- Agriculture Machinery/Technology

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##### Collaboration sought

- Manufacturing Agreement
  - Licence Agreement
  - Commercial Agreement
- 

##### Responsible

Cándido SALMÓN

## Dept. Neuroscience and Health Sciences. University of Almería

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04120 Almería

Spain

**Telephone** +34950015413  
**Fax** +34950015473  
**E-Mail** fsanchez@ual.es

1. Geographical location

University of Almería is located in Almería, at the southeast coast of Spain.

2. General information (i.e. main activities, market segments, RTD potential, history)

Expertise on behavioural neuroscience. We offer a large set of behaviour/cognitive analysis using different animal models: from normal rat to transgenic o knockout mice.

We can study the potential benefits on cognitivon of diferente diets, nutrients or combinations. Behavioural endpoints: motor, emotion (anxiety, depression), memory, attention, impulsivity, addiction.

Together with behavioural analysis we offer neuroscientific tecniques for brain function processing: inmunocytochemistry, in vivo microdialysis, in vivo electrophysiology, western blot, ELISA...

Actual research lines:

Individual differences in impulsivity

Environmental influences on neurodegeneration: nutrients and neuroprotection

### Collaboration Profiles

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#### Behavioural neuroscience for nutrition and health

##### What we offer

Expertise on behavioural neuroscience. We offer a large set of behaviour/cognitive analysis using different animal models: from normal rat to transgenic o knockout mice.

We can study the potential benefits on cognitivon of diferente diets, nutrients or combinations. Behavioural endpoints: motor, emotion (anxiety, depression), memory, attention, impulsivity, addiction.

Together with behavioural analysis we offer neuroscientific tecniques for brain function processing: inmunocytochemistry, in vivo microdialysis, in vivo electrophysiology, western blot, ELISA...

Actual research lines:

Individual differences in impulsivity

Environmental influences on neurodegeneration: nutrients and neuroprotection

##### What are we looking for

Research collaboration

##### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Microbiology/Toxicology/Quality Control
- Nutrition and Health

##### Collaboration sought

- Research and development

##### Responsible

Dr. Fernando Sánchez-Santed

## DESTILERIAS FERRI SL

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**CTRA. ALICANTE S/N**  
**46713 BELLREGUARD**

**Spain**

**Telephone**            **962873146**  
**Fax**                    **962878140**  
**E-Mail**                **gestion@destileriasferri.com**

Nuestra empresa es una pequeña empresa familiar, aproximadamente unos 25 trabajadores, fundada en 1920. Está ubicada en la provincia de Valencia ( España), y nos dedicamos a la fabricación y distribución de una gran variedad de licores y bebidas alcoholicas, manteniendo el espíritu de su fundador, el de crear productos de una gran calidad, pero con las innovaciones, que requiere la evolución del mercado. Asimismo elaboramos aromas y extractos para la alimentación con base alcoholica.

### Collaboration Profiles

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## LICORES, BEBIDAS ALCOHOLICAS, Y AROMAS PARA LA ALIMENTACIÓN BASE ALCOHOLICA

### **What we offer**

Somos fabricantes de una amplia gama de bebidas alcoholicas: Brandy, Whisky, Ron , Gin, Orujos, Licores de frutas, y aromas para la alimentación con base alcoholica.

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### **What are we looking for**

Empresas tanto nacionales como comunitarias y terceros paises, interesadas, en la adquisición de nuestros productos.

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### **Collaboration sought**

- Commercial Agreement

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### **Responsible**

SALVADOR FERRI DAMUNT

## DICOMOL,S.L

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**BEATO ORIOL 18-19**  
**08110 MONTCADA I REIXAC**

**Catalonia**

**Telephone** +34 93 564 59 61  
**Fax** +34 93 575 38 41  
**E-Mail** group@dicomol.com



DICOMOL established since 1979 in Barcelona is a tool making company specialized in designing and manufacturing packaging for ready to eat market. We are developing very thin wall food packaging plastic parts with new high temperature resistance polymers.

### Collaboration Profiles

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**We are specialized in thin wall packaging parts for ready to eat food market made with new high-tech polymers resistant from -40°C up to 250°C for final cooking operation in end consumer oven or grill.**

#### What we offer

From part design to production including injection tooling manufacturing we handle your complete project.  
Our packaging meet all requirements of the ready to eat industry including manufacturing lines during filling and sealing operations.  
Our revolutionary plastic packaging parts are ready to be used with crude or raw meals then can be cooked directly in a domestic oven up to 250°C.  
You can eat directly on it. Design and colour are perfect for \"gourmet\" market  
Packaging dimensions are adapted to every kind of raw meals material.  
Fulfilment of European 2002/72/EC, and FDA standards  
US Regulation 21 CFR 177.1640  
Ideal for pre-cooked and ready meals producer, restaurant, catering, vending machines, end consumers.  
Packaging could be recycled

#### What are we looking for

We are looking for in a commercial and manufacturing agreement with a ready to eat meals producer.  
We already have packaging samples.  
We would like to develop and produce a complete new line of food packaging products with this partner.

#### Keywords

- Aquaculture
- Fish/Fisheries/Fishing Technology
- Food Packaging/Handling
- Food Processing
- Food Technology
- consumers

#### Collaboration sought

- Joint Venture Agreement
- Manufacturing Agreement
- Commercial Agreement

#### Responsible

ERIC VERMANDE

## DINCER GIDA SAN. VE TIC. LTD. STI.

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Ataturk Mah. Suis Cad. Umraniye 37  
34764 Istanbul

Turkey

Telephone +90 216 443 08 78  
Fax +90 216 443 08 80  
E-Mail dincer@dincer.com



Dincer Gida, is one of the leading pulse companies in Turkey since 1979. We are packaged pulse manufacturer and exporter in our own brand \"Dincer\". We have ISO 9001 and HACCP licences and we manufacture our products in our premises of 1 kg, 2,5 kg, 5 kg and 25- 50 kg packaging. <http://www.dincer.com>

Our of pulse products are : rice, red- green- yellow lentils, chickpeas, beans and bulghur.

Also , we are able to offer you tomato paste, olive oil, green leaves and sun dried tomatoes.

### Collaboration Profiles

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#### What we offer

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#### What are we looking for

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#### Responsible

Taylan Onur Dincer

## DİNÇER GIDA SAN. TIC.

#### What we offer

DİNÇER GIDA is packaged pulse manufacturer and exporter in our own brand \"Dincer\" since 1979.

We have ISO 9001 and HACCP licences and we manufacture our products of 1 kg, 2,5 kg, 5 kg and 25- 50 kg packaging. <http://www.dincer.com>

We offer first quality Turkish grains in all types of pulses. Only the best quality of rice, red lentil, green lentil, yellow lentil, white beans, bulgur and chickpeas we can offer.

#### What are we looking for

we are looking for importers, distributors, business partners.

Our export markets are Sweden, Germany, middle east and some Asia countries. We would like to develop more of our distributorship and point of sales in Europe.

we are looking for long term business partnership and relations.

#### Keywords

- Food Packaging/Handling
- Food Processing
- Food Technology
- consumers

#### Collaboration sought

- Research and development
- Technical Co-operation
- Joint Venture Agreement
- Manufacturing Agreement
- Commercial Agreement

#### Responsible

Taylan Onur Dincer



## EBIC-EGE EBILTEM

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**Ebiltem building, Ege University Campus  
Izmir**

**Turkey**

**Telephone** +90 232 343 44 00-161  
**Fax** +90 232 374 42 89  
**E-Mail** tayfun.yilmaz@ebiltem.ege.edu.tr



EBILTEM is the coordinator organisation of EEN consortium EBIC-EGE. It is located in the city of Izmir in Aegean Region which is located on the western coast. The organisation's mission is to establish international partnerships on commerce, technology transfer and EU project partnership subjects between Aegean region companies and European companies within the EEN.

### Collaboration Profiles

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#### Enterprise Europe Network services in western Turkey

##### What we offer

EBIC-EGE's expertise is about establishing international relationships between companies of EEN network countries. We offer our services for those European companies that are interested in establishing relations with Turkish companies from the Aegean Region. EBIC-EGE will also act as a representative for those Turkish companies who cannot come to Alimentaria 2010 but still would like to take the advantages of the Brokerage Event. The organisation is also open to have meetings with those organisations who are interested to establish cooperations on EU projects and related issues.

##### What are we looking for

EBIC-EGE is expecting to meet companies from Spain and other countries for those companies that they will be representing. In addition to that, the organisation is also expecting to establish relationships for EU project partnership and related subjects.

##### Keywords

- Agriculture Machinery/Technology
- Aquaculture
- Fish/Fisheries/Fishing Technology
- Drink Technology
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Processing
- Food Technology
- Tracability of food
- Nutrition and Health

##### Collaboration sought

- FP7-KBBE Project

##### Responsible

Tayfun Yilmaz

## edinn

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**Av. Dr. Waskman 25**  
**46006 Valencia**

**Spain**

**Telephone**            **963283654**  
**Fax**  
**E-Mail**                **info@edinn.com**



Edinn is a private company, founded in 2004, located in Valencia (Spain) that develops and sells the world leading system for the improvement of productive efficiency. Efficiency improvements make processes more profitable, competitive and ecological.

Currently edinn employs 10 persons. Sales forecasted for 2010 is 440.000 €. Since 2006, sales have increased yearly by 50%. Edinn is supported by the National Company for Innovation (ENISA) and by The society of reciprocity guarantees (SGR) . Edinn also has been supported by the Valencian Energy Agency (AVEN), by the IMPIVA and the Valencian Council of Industry, and in some cases, by FEDER funds.

Edinn is Premium Solution Provider member of MESA International, is member of the Valencian Association for the Automobile Industry (AVIA), the Association for Logistics (ADL) and the Institute of Electric Technology (ITE). Edinn also collaborates yearly with the Politecnico University of Valencia (Spain) and with several research institutes.

### Collaboration Profiles

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#### **System to improve productive and energy efficiency in production processes.**

##### **What we offer**

Spanish software company has developed and sells software system edinn M2 for the improvement of productive and energy efficiency in productive processes.

Edinn M2 is the only system that electronically monitors productive processes and integrates all standards which are necessary for improvement: OEE, SPC, Autocontrol, MTBF, MTTR and Energy Efficiency.

For more information on the company and product please consult: [www.edinn.com](http://www.edinn.com).

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##### **What are we looking for**

We are looking for partners (automation and/or system engineers, consultants, machine manufacturers, universities and research centers) in order to establish collaboration agreements with technical support (distribution/ engineering/ technical consultancy/ maintenance) in all industry sectors.

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##### **Keywords**

- Agriculture Machinery/Technology
  - Fish/Fisheries/Fishing Technology
  - Drink Technology
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
- 

##### **Collaboration sought**

- Technical Co-operation
  - Commercial Agreement
- 

##### **Responsible**

David Tronchoni

## EEN - The Languedoc-Roussillon Regional Chamber of Commerce

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avenue de la Pompignane 273  
34961 Montpellier

France

**Telephone** +33467136800  
**Fax** +33467136810  
**E-Mail** d.diles@languedoc-roussillon.cci.fr



The Montpellier-based Regional Chamber of Commerce and Industry (CRCI LR) is an Enterprise Europe Network partner. Located in the south of France, CRCI LR offers information, support and advice to local SMEs helping them innovate, be competitive and make the most of the EU-market opportunities.

### Collaboration Profiles

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#### Enterprise Europe Network partner - helping companies to innovate and develop their business abroad

##### What we offer

CRCI LR is a member of the Enterprise Europe Network. We act as an intermediary helping companies to identify the right technological and business partners through:

- information
- advice
- support.

##### What are we looking for

We are seeking to identify potential partners for our client companies. The region of Languedoc-Roussillon is at the cutting edge of innovation, research and technology when it comes to the Agrofood sector.

##### Keywords

- Agriculture Machinery/Technology
- Aquaculture
- Fish/Fisheries/Fishing Technology
- Drink Technology
- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Processing
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Tracability of food
- Nutrition and Health
- Biochemistry
- Enzymology/Protein Engineering/Fermentation
- In vitro Testing, Trials
- consumers
- environmental impacts and total food chain

##### Responsible

Dimitris Diles

## EEN EBIC-EGE Aegean Exporters Associations

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Ataturk Street 382  
35220 Izmir

Turkey

Telephone +90 232 488 61 83  
Fax +90 232 488 61 81  
E-Mail eda.ciner@egebirlik.org.tr



Aegean Exporters' Associations (AEA) are the first exporters' associations in Turkey. With more than 65 years of experience in foreign trade, Aegean Exporters' Associations are representing more than 7000 exporter firms in 12 different industries throughout the Aegean Region. These sectors are forestry products, livestock & aqua products, ferrous and non-ferrous metals, leather & leather products, cereals, legumes, oil seeds, apparel, dried fruits and organic foodstuff, minerals and natural stones, textiles, tobacco, fresh fruits & vegetables, and olives & olive oil.

### Collaboration Profiles

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#### Cooperation and individualized services for companies

##### What we offer

We offer individualized services for our clients, we publish cooperation offers, organize meetings among Turkish companies and the foreign ones and also support them during the matchmaking organizations. We also support our clients to participate in the trade fairs and matchmaking activities during the events.

##### What are we looking for

We are looking for foreign companies interested in meeting Turkish companies or importing-exporting from/to Turkey and building successful collaborations and partnerships. As we are one of the Turkish Enterprise Europe Network partner, we are willing to meet our foreign partners and to benefit from their experiences to increase our capacity of organizing good and successful matchmaking events.

##### Keywords

- Agriculture Machinery/Technology
- Aquaculture
- Fish/Fisheries/Fishing Technology
- Drink Technology
- Food Processing
- Food Technology
- Tracability of food
- Nutrition and Health
- consumers
- environmental impacts and total food chain

##### Responsible

EDA CINER

## EEN-Istanbul Chamber of Industry

Mesrutiyet Cad. 62  
Istanbul

Turkey

Telephone +902122922157/311

Fax +902122495007

E-Mail aia-istanbul@iso.org.tr



EEN-Istanbul consists of three partners, namely Istanbul Chamber of Industry and Sabanci University, KOSGEB (Small and Medium Enterprises Development Organization). EEN Istanbul or the consortia IST-Businnova serves companies in Istanbul and Thrace region of Turkey.

### Collaboration Profiles

#### EEN Istanbul-Istanbul Chamber of Industry

##### What we offer

As a part of the EEN Network Istanbul Chamber of Industry (ICI) gives companies in its region support by finding technical, commercial and also research partners.

ICI also organizes activities to raise awareness of companies regarding EU legislation, innovation, FP7 and other R&D programs.

##### What are we looking for

We are looking for innovative companies willing to build cooperations with Turkish companies.

##### Keywords

- Agriculture Machinery/Technology
- Aquaculture
- Fish/Fisheries/Fishing Technology
- Drink Technology
- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Processing
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Tracability of food
- Nutrition and Health
- Biochemistry
- Enzymology/Protein Engineering/Fermentation
- In vitro Testing, Trials
- consumers
- environmental impacts and total food chain

##### Collaboration sought

- Research and development
- Technical Co-operation
- Joint Venture Agreement
- Manufacturing Agreement
- Licence Agreement
- FP7-KBBE Project

##### Responsible

Eda Cig Turktas

## EFENDIOGULLARI ZEYTINYAGI URT. SAN. TIC. LTD. STI.

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284/1 street İhsaniye Plaza Kat 6 Bornova  
35040 Izmir

Turkey

**Telephone** +90-232-486 56 06  
**Fax** +90-232-486 21 13  
**E-Mail** info@efendiyag.com

Efendiogullari Zeytinyagi Üretim ve Sanayi Tic. Ltd. Sti. produces 100% pure, natural and fine olive oil from the olives of Ayvalik and Torbali regions by the state-of-the-art production technology at its Torbali facilities with a BS EN ISO 22000 Certificate.

### Collaboration Profiles

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#### Best Olive Oil in Turkey

##### What we offer

We produce highest quality extra virgin olive oil, riviera olive oil. All these two products are available in various weight.

Our objective is to produce 100% pure, natural, quality and healthy olive oil.

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##### What are we looking for

We are looking for reliable, long term commercial partners; especially trade intermediaries.

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##### Keywords

- Food Processing
  - Food Technology
  - Nutrition and Health
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##### Collaboration sought

- Technical Co-operation
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##### Responsible

Mustafa Yasar

## Ekoland

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**Celna 2**  
**41906 Bytom**

**Poland**

**Telephone**           **+48512115963**  
**Fax**  
**E-Mail**               **import2@ekolandbio.pl**



The Ekoland company is located in Poland in the region of Silesia.

It main activities are importing and processing nuts and dried fruits, packaging and bulk sales, producing nut pastes and butters.

At the moment the company's main goal is to release new products ie florentine cookies, nut pastes and nut butter to the bio market.

### Collaboration Profiles

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#### Ekoland

##### What we offer

The company's main products are peanuts, hazelnuts, walnuts, almonds, which are roasted and sold in various forms:

- Nut kernel
- Splits
- Chopped/ diced
- Meal/flour
- Liquor/ Paste: peanut, hazelnut, walnut, almond, nut mix

Vital Products:

In our assortment list we offer wide range of packed healthy food products going under the same brand of "Vital". The offer is targeted to a retail consumer.

The above mentioned Vital products:

- Hazelnuts raw
- Walnuts roasted
- Walnuts raw
- Sesame raw hulled
- Desiccated coconuts
- Raisins
- Pumpkin seeds raw
- Sunflower seeds hulled
- "Student mix"
- Florentine biscuits

##### What are we looking for

We are looking for potential buyers of raw materials, packed nuts, cookies, nut pastes, nut butter.

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##### Keywords

- Food Processing
- Nutrition and Health

##### Collaboration sought

- Licence Agreement
- Commercial Agreement

##### Responsible

Pawel Kluz

## ELIT CIKOLATA VE SEKERLEME SAN. A.S.

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Pir Husamettin Sokak No:29 Kasimpasa 29  
34440 Istanbul

Turkey

Telephone +902124440924  
Fax +902125960808  
E-Mail msenol@elit-chocolate.com



Elit Chocolate is one of the oldest and famous chocolate manufacturers of Turkey established in 1924 in Istanbul. We are serving gourmet quality chocolate and chocolate covered fruits & nuts in prestigious presentations with reasonable price.

### Collaboration Profiles

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**What we offer**

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**What are we looking for**

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**Responsible**

Export Manager Murat Senol

**Chocolate production**

**What we offer**

Wide range of sweets among which are bakery, milk chocolate, chocolate bars, special chocolate, chocolate coated dragees, candies...

**What are we looking for**

Chocolate importers

**Keywords**

- Food Packaging/Handling
- Food Processing

**Collaboration sought**

- Commercial Agreement

**Responsible**

Export Manager Murat Senol



## ENOTIC

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**Pamplona**

**Spain**

**Telephone**            **653370725**  
**Fax**  
**E-Mail**                **info@enotic.es**



ENOTIC is located in Navarra. We are actively working there and in La Rioja, also moving around Spain when required. Our aim is helping wineries to develop their business in a better way using the available technology tools. We are specialised in introducing innovative technology in wineries, providing products and giving consultancy. Referring to products, we provide a control system, pneumatic pumpover and traceability in the winery, and also humidity sensor and irrigation advice in vineyard.

### Collaboration Profiles

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#### Winery control systems

##### What we offer

We are expertise in winery technology. We offer a control system adaptable to every winery needs. It can manage and control fermentation, rooms, pumpover, machinery, etc. It is a modular system, allowing wineries install only what it is needed; it is also very simple to expand and install, allowing wineries growing in functionalities at low cost when required. Other advantages are remote control, alarm system and energy saving options. About energy savings, the system uses winery resources in an intelligent way, being able to save up to 30%. It is a cost effective solution and takes care about your wine.

##### What are we looking for

We are looking for wineries interested in cutting runnig costs and looking for an advanced control. We are also looking people open to new technologies for the wine world, being able to offer them the posibilidad to test innovative sensors and way of control.

##### Keywords

- Agriculture Machinery/Technology
- Drink Technology

##### Responsible

Juan Antonio Ruiz Fuentes

## Ensis Sciences SL

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**Pere Puig 5**  
**08760 Martorell**

**Catalonia**

**Telephone**           **911.877.493**  
**Fax**                   **677.520.667**  
**E-Mail**               **biotech@ensissciences.com**



Ensis Sciences SL was formed in June 2008 in Martorell, Barcelona (Spain).

Ensis Sciences SL is a private start-up company that offers its R+D+i services to food and beverages sector. Our aim is to develop innovative products with improved quality and safety. Our mission is to help food companies to differentiate their products in the market gaining in exclusivity.

Our company develops internal research projects and also offers the service to private companies within meat, sausages, wine and dairy sectors.

Our facilities are based on analytical chemistry, microbiology and molecular biology labs and a biotechnological pilot plant for production and freeze drying processes.

Ensis Sciences SL main objective is the service SRM® Selector & Recorder microorganism: production of exclusive starter cultures by selection and genetic characterization of microorganisms with technological interest for your company.

Moreover we have expertise in the following areas:

- Bioprotective cultures
- Probiotic agents
- Product preservation
- Freeze-drying processes
- Enzyme production
- Bacterial cultures and activators for enology
- Functional Foods (nutraceuticals)

### Collaboration Profiles

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#### Food Biotech R+D+i Projects

##### What we offer

Ensis Sciences SL is focused on Food Biotech R+D+i Projects. We offer a qualified service and experienced technicians to develop projects adjusted to the needs of our customers. Ensis Sciences SL had developed internal and external projects with many prestigious companies in meat, dairy and wine sector. Also we have expertise in bio-protective cultures to extend products shell life.

We offer SRM® Selector and Recorder Microorganism process. Ensis Sciences SL isolates starter cultures from your product to potentiate what it is of interest for your company (flavor, color, composition, stability, safety...)

Ensis Sciences SL offers the possibility to differentiate your company from competitors, making your process select and exclusive.

We offer a close relation to our customers, with a personalized treatment and a talented equipment to solve their problems.

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##### What are we looking for

Ensis Sciences SL is looking for food companies interested in developing R+D+i projects in food science, enzyme technology, product preservation and functional foods. We look for companies in meat, dairy and wine sectors with needs of enzyme production, microorganism production or product freeze-drying.

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##### Keywords

- Drink Technology
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Technology
  - Nutrition and Health
  - Enzymology/Protein Engineering/Fermentation
- 

##### Collaboration sought

- Research and development
  - Technical Co-operation
  - Manufacturing Agreement
  - Commercial Agreement
- 

##### Responsible

Mireia Massanell

## Enterprise Europe Network Netherlands

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Juliana van Stolberglaan 3  
2509AC Den Haag

Netherlands

Telephone           0031 88 602 56 69  
Fax  
E-Mail                mylene.mesters@agentschapnl.nl



For the Enterprise Europe Network we aim at providing information about EU-funding, technology transfer and finding commercial partners.

We are also active in the Sectorgroup AgroFood which has 43 local partners in 18 countries who help companies in the Food industry to a.o. promote technologies and organise partnering events.

### Collaboration Profiles

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## Enterprise Europe Network Netherlands

### What we offer

- Contact with Dutch companies in the AgroFood sector
  - Advise and funding for EU- projects
  - Help with technology transfer
  - Searching international business partners
- 

### What are we looking for

Companies that search Dutch business partners for technological or commercial collaboration or partners in FP7 projects.

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### Responsible

Mylène Mesters

## Esperanza del Castillo S.L.

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**Polg. Industrial, parcela 13 Sector 4 4**  
**45125 Pulgar (Toledo)**

**Spain**

**Telephone**            **925292417**  
**Fax**                    **925292073**  
**E-Mail**                **export@quesosesperanza.com**



Esperanza del Castillo is a family firm that dates back to 1952, in its second generation it has inherited a way of manufacturing Manchego Cheese following traditional methods and conserving ancient customs that have weathered the winds of time to give a product of the very highest quality.

We control the production process for beginning to end and we make our dairy farmers an integral part of our project; they take part in it and evolve with us, hence we achieve the best product and the highest quality assurance.

For more information [www.quesosesperanza.com](http://www.quesosesperanza.com)

### Collaboration Profiles

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#### Manchego cheese - Esperanza del Castillo S.L.

##### What we offer

Manchego semicured cheese, 3 months  
Manchego cured cheese, 6 months  
Manchego aged cheese, 10-12 months  
Manchego raw milk cheese, 3-4 months  
Manchego raw milk cheese, 8-10 months  
Manchego soft cheese (1Kg), 1 month  
Manchego semicured cheese mini (1Kg), 3 months

Blended soft cheese, slicing loaf in vaccum-packed  
Blended soft cheese in vaccum-packed  
Blended air-dried cheese, 1 month  
Blended semicured cheese, 3 months  
Blended cured cheese, 6 months  
Blended Iberian cheese, 3 months

Soft sheep cheese mini in vaccum-packed  
Soft sheep cheese in vaccum-packed  
Semicured sheep cheese, 3 months  
Cured sheep cheese, 6 months  
Soft goat cheese mini in vaccum-packed  
Goat cheese with paprika mini in vaccum-packed

##### What are we looking for

We are currently looking for commercial agreements with Distributors in the countries where our cheese is not being sold.

We are also interested in commercial representation for our products.

##### Collaboration sought

- Commercial Agreement

##### Responsible

Export Manager Antonio de la Casa Rivas

## Eurobras Trading

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**Vijzelgracht**  
**1017HP Amsterdam**

**Netherlands**

**Telephone**            **+31645208752**  
**Fax**  
**E-Mail**                 **rdekker@eurobras.nl**



EuroBras Trading was founded in 2002 in the Netherlands; as an international trade and marketing agency it is specialized in the development, sourcing and trade of food products and the offering of related consulting services.

Our company's main office is located in the Netherlands; furthermore we have a buying office in Brazil. Our main activities are:

- Import and export of food products (ingredients, gourmet, health food)
- Commercial services in the area of new product development and market introductions of innovative food products
- Brokerage and consulting in the area of food technology

### Collaboration Profiles

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#### Brazilian gourmet and fine foods

##### What we offer

License and distribution agreement for a wide range of fine food products and premium ingredients such as (organic) coffees and teas, fruit snacks, dried fruits, jams and juices, honey, sweets and (dairy) spreads

Commercial marketing and sales services in the Netherlands and Brazil

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##### What are we looking for

Distributors and importers of fine food products

Technical Co-operation in the area of packaging technology, Food processing and food safety technology

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##### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Processing
  - Food Technology
  - consumers
- 

##### Collaboration sought

- Research and development
  - Licence Agreement
  - Commercial Agreement
- 

##### Responsible

Reindert Dekker

## FCAC - Federació de Cooperatives Agràries de Catalunya

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València 1  
08015 Barcelona

Catalonia

Telephone 932292016  
Fax 932260673  
E-Mail fcac@fcac.coop



The Catalan Federation of Agricultural Cooperatives (FCAC) is a non lucrative company that was founded in 1983 with a clear objective: represent and give support to the 249 associated cooperatives, with 71.300 farmers, which activity represents 1.362 M € turnover. These numbers means the 80% of the active cooperatives in Catalonia.

The number of cooperatives for production sectors is: 31 % olive oil and dry fruits, 23 % wine, 19 % sweet fruit and citrus, 15% livestock and forage, 4 % milk and dairy products, and other sectors like rice, honey, or ornamental plant.

FCAC's main role takes place on local, national and international scenes, defending agricultural cooperatives general interests front the Administration, encouraging cooperatives members on carrying on new projects and promoting the basis of cooperation.

FCAC provides a large range of services: business consultancy, technician consultancy, rural development, government subsidies, press, quality, human resources and credit services.

FCAC has a vast experience in managing innovation projects in different productive sectors: olive oil, dry fruits, fruit, rice, wine and dry forage.

### Collaboration Profiles

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#### Reduced use of antibiotics in pigs, improving health

##### What we offer

FCAC's main role takes place on local, national and international scenes, defending agricultural cooperatives general interests front the Administration, encouraging cooperatives members on carrying on new projects and promoting the basis of cooperation.

FCAC has a vast experience in managing innovation projects in different productive sectors: olive oil, dry fruits, fruit, rice, wine and dry forage.

##### What are we looking for

FCAC is looking for a technical cooperation with any partner working with pigs, research centre or university.

FCAC is seeking for a new way to reduce the use of antibiotics in the pigs of their farms. We are looking for a health protocol for the reduction of use of antibiotics in livestock cooperatives.

The high costs for the farmers as well as the restrictive legislation in terms of use of antibiotics are the main reasons which lead the FCAC to look for new way to reduce use of antibiotics.

##### Keywords

- Safe production methods

##### Collaboration sought

- Research and development
- Technical Co-operation
- Commercial Agreement

##### Responsible

Núria Rodríguez

## FEDACOVA

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**C/ISABEL LA CATOLICA 6-5º  
46004 VALENCIA**

**Spain**

**Telephone**            **963515100**  
**Fax**                    **963515408**  
**E-Mail**                **jgombau@fedacova.org**



Federation of Agrofood Industries of the Region of Valencia. We have 36 agrofood associations such as AIC Castellón and Valencia, Valencian Cheese Association, Fish importers... we provide our associates technical and administrative advice, food safety advise, internationalization, we also represent and defend our associates in front of the public administration...

### Collaboration Profiles

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#### Federation of Agrofood Industries of the Valencian Region

##### What we offer

Give publicity between our associates of the products, technologies... that we detect in the meetings.

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##### What are we looking for

know-how, new technologies, new products, contacts that will help us to improve our services

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##### Keywords

- Agriculture Machinery/Technology
  - Aquaculture
  - Fish/Fisheries/Fishing Technology
  - Drink Technology
  - Technological additives. Enzymes
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - Tracability of food
  - Nutrition and Health
  - Biochemistry
  - environmental impacts and total food chain
- 

##### Collaboration sought

- Research and development
  - Technical Co-operation
  - FP7-KBBE Project
- 

##### Responsible

Juan Gombau Escuin

## Federación de Empresarios de La Rioja

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**Hermanos Moroy 8**  
**26001 Logroño**

**Spain**

**Telephone**  
**Fax**  
**E-Mail**



FER is a non-profit organisation, it is a entity of federative character representative of the interest of economical and business sector in the region. It consists of 3.500 enterprises, and SMEs represents a percentage more than 99%.

Its acting field is focused on the defence and representation of business interest. It has a wide experience in training related to needs of the enterprise and in management and development of innovative projects.

### Collaboration Profiles

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**[www.ferinternacional.es](http://www.ferinternacional.es)**

**What we offer**

[www.ferinternacional.es](http://www.ferinternacional.es)

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**What are we looking for**

The principal objective of this action is the promoting and the improving the relationships between the Riojan companies and others from all European Union.

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**Responsible**

EVA TOBIAS OLARTE



## FIAB

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**C/ Diego de León 44, 1º  
28006 MADRID**

**Spain**

**Telephone**            **914117211**  
**Fax**                    **914117344**  
**E-Mail**                **otri2@fiab.es**



The Spanish Federation of Food and Drink Industries (FIAB) is an employer's federation (11-20) which brings together most of the food manufacturing companies (>8.000) in our country.

The basic function of this organisation is to keep the sector informed about events and processes – present, future or potential- which may affect its operations, and to represent its interests in discussions with administrative and decision-making bodies, whether at national or EU level.

### Collaboration Profiles

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#### SPANISH FOOD AND DRINK INDUSTRY FEDERATION

##### What we offer

Participation in projects of R&D in Seven Framework Program (7PM) with the Platform Food for Life-Spain and the UII-Food for Life-Spain (office of european projects)

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##### What are we looking for

We are interested to contact with different SME´s and different Technology Platforms in relation about food and drink and we will try to find different ideas to develop under the cover of the framework program of Eurostars (Eureka)

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##### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - Tracability of food
  - Nutrition and Health
  - consumers
- 

##### Collaboration sought

- Research and development
  - FP7-KBBE Project
- 

##### Responsible

DRA NURIA MARIA ARRIBAS

## Firma Roleski Sp. J.

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ul. Spacerowa 181a  
33-113 Zglobice

Poland

Telephone        0048 14 631 35 00  
Fax                0048 14 631 35 40  
E-Mail            export@roleski.pl



Firma Roleski is a Polish manufacturer of condiments, i.e. mustard, ketchup, mayonnaise, sauces and dressings. Apart from manufacturing our own brand (Roleski products), we are also the leading East-Central Europe manufacturer of private label products. High quality of our products is guaranteed by numerous certificates that assure compliance with rigorous quality requirements (BRC, IFS, BS OHSAS, ISO).

### Collaboration Profiles

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#### Condiments - mustard, mayonnaise, ketchup, sauces and dressings

##### What we offer

We have been present on the FMCG market for almost 40 years. We have knowledge, experience, free productive capacities and modern machinery resources. We are also the leading Central-East Europe manufacturer of private label FMCG products.

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##### What are we looking for

We are looking for companies interested in outsourcing production of their private label products.

Also, we are willing to discuss potential R&D and technical issues, such as machines or technologies that could be implemented in our field of business.

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##### Keywords

- Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Food Microbiology/Toxicology/Quality Control
- 

##### Collaboration sought

- Research and development
  - Manufacturing Agreement
- 

##### Responsible

Jakub Kolodziej

## Fitomón - Centre Assessoria Dr Ferrer SL

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**Ferràn el Catòlic 3**  
**25200 Cervera**

**Catalonia**

**Telephone** + 34 973 53 21 10  
**Fax** + 34 973 53 21 10  
**E-Mail** astrid@fitomon.com



LAB-FERRER is the second generation of a family business founded in 1980. We are located in Cervera (Lleida), near Barcelona. LAB-FERRER is a small company accustomed in research works with other companies and universities, with an 8% investment in R&D. LAB-FERRER has a high level of technical: Pharmacy Degree, Masters in Biology, Bachelor of Science and Food Technology, Dr Chemical Sciences, 3 Dr Agronomist MSc, Dr Geography.

FITOMÓN is included in the Food and Pharmaceutical Area. We have a Laboratory analysis of foods. Quality Control: shelf-life, water activity, microbiology, physical-chemical analysis.

Our Consultancy Services are: Regulatory affairs, Products development, Training, Quality Assurance, Audits and Documentation. We help our customers to comply with legislation, to make the food and pharmaceutical authorisations, to follow HACCP, etc. Our consulting services, recognized for our expertise and networking, is focus on our customer's needs, delivering solutions.

### Collaboration Profiles

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#### Consultant Natural Products

##### What we offer

FITOMÓN offer our expertise, networking, savoir-faire, know-how, reputation, and structure to the Natural Products Industry. We offer testing for foods and our personalized consulting services.

On developing R+D+i projects we offer the support in the evaluation, needs detection, market and new ingredients research, development, quality, new product specifications.

We offer a scientific and expertise support in bibliographical research to comply product regulations.

We help you prepare your scientific and regulatory files to comply the new legislative issues in Europe relating with foods, food supplements and health: authorisations, product notifications, health claims, toxicological,...

##### What are we looking for

We are looking for customers in the Natural Products Industry that need a global solution (analysis, legal and technical services and consultancy) related to know the legislation, and be sure about the quality and safety of their products.

We are looking for partners interested in collaborate, developing or applying our knowledge and expertise: Industry, Research ... related with the food industry (food supplements, dietary products, cosmetics, animal nutrition).

Fitomón can help professionals looking for high quality services and support.

##### Keywords

- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Nutrition and Health

##### Collaboration sought

- Research and development
- Technical Co-operation

##### Responsible

Astrid van Ginkel

## Food Nutrition Delta

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**P.O. box 450**  
**6700 AL Wageningen**

**Netherlands**

**Telephone**

**Fax**

**E-Mail**



The Food & Nutrition Delta is an innovation program, aiming at making the Netherlands a leading Food Innovation region in Europe. Networks and platforms will be created in an integrated manner to develop new science & technologies in order to enhance the food business activity and new business development along the food industry, with special attention to Small and Medium Enterprises. This will lead to the development of innovative, new or enhanced food products that fulfill consumer needs and expectations. Those products, combined with recommended changes in lifestyle and eating patterns, will have a positive impact on public health and the quality of life. Moreover, the competitive edge and market position of the food industry will be enhanced.

### Collaboration Profiles

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#### Netherlands Innovation Programme Food & Nutrition

##### What we offer

Six innovation themes are defined to support innovation projects within FND:

- Food & Health,
- Sensory & Structure,
- Bioingredients & Functionality,
- Consumer behaviour,
- Safety and Preservation,
- Adjacent technology for Food & Nutrition.

The programme has two phases:

##### Strategic Research

Top Institute (TI) Food and Nutrition is a public/private partnership that generates strategic knowledge in food and nutrition, to be used in innovative products and technologies that respond to consumer demands for safe, tasty and healthy foods.

##### Valorisation

Food Nutrition Delta will turn knowledge in new products, processes and services in the food industry. Furthermore phase two concentrates on underpinning the innovative strength of SMEs in the food sector.

##### What are we looking for

The Food Nutrition Delta programme has a strong international focus. FND strives to cooperate with international partners and to open the programme to industry and research institutes from other countries.

##### Knowledge

FND increases cooperation in cross-border research, innovation and human capital projects. FND is a key partner in the European Technology Platform Food for Life.

##### International trade

FND helps the food industry to export innovative products and services by setting up trade missions, international expo's and brokerages and performing international market surveys.

##### Aquisition

FND creates a healthy investment climate for international companies to profit from the Dutch excellence in food innovation.

##### Keywords

- Drink Technology
- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Processing
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Tracability of food
- Nutrition and Health
- Biochemistry
- Enzymology/Protein Engineering/Fermentation
- In vitro Testing, Trials
- consumers

- environmental impacts and total food chain
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
- 

**Responsible**

Kees de Gooijer

## Foodintech Lda.

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cideb- Rua Dr. Bernardino de Almeida s/n  
4200-072 Porto

Portugal

Telephone            00 351 916881716  
Fax  
E-Mail                miguel@foodintech.pt



Created under Fundação Ciência e Tecnologia funding. The core of this private company, located at Porto, Portugal, is the development of Food Industry IT tools. Formed by group of engineers and university professors with a large experience in IT and food industry. Related with Universities, such as FEUP and ESB - UCP.

### Mission

- Disseminate and promote the use of IT as a source of competitive advantage in food industry.
- Discriminate different advanced communications services for food industry.
- Develop specific IT tools for food industry.
- Develop automatic data collecting mechanisms

### Main technologies:

FSM I - Food System Management – Industry: Integrated system between software and hardware able to manage all relevant data from the production/quality control, in accordance with HACCP directives.

Surface T: Register and monitor device for measuring the food products, transportation and warehousing, temperature.

FSM A - Food System Management – Audit: T Auditing Software for Food Safety Inspection.

AutoPC T – Automaton, self-operating machine for Thermal processes, local and remote, control.

## Collaboration Profiles

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### IT tools for food industry and automatic data collecting mechanisms

#### What we offer

FSM I - Food System Management – Industry: Integrated system between software and hardware able to manage all relevant data from the production/quality control, in accordance with HACCP directives.

Surface T: Register and monitor device for measuring the food products, transportation and warehousing, temperature.

FSM A - Food System Management – Audit: T Auditing Software for Food Safety Inspection.

AutoPC T – Automaton, self-operating machine for Thermal processes, local and remote, control.

#### What are we looking for

Partners to collaborate on R&D projects, Commercialization/Internationalization, Implementation of Foodintech, IT Tools.

#### Keywords

- Food Processing
- Food Technology
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Tracability of food

#### Collaboration sought

- Research and development
- Technical Co-operation
- Licence Agreement
- Commercial Agreement
- FP7-KBBE Project

#### Responsible

Eng. Miguel Fernandes

**FORMAS Y ENVASES S.A.**

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39538 Reocín**

**Spain**

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Formas y Envases is a company which is specialized in plastic package for thermoforming. We have reached solutions in the development of plastic packaging mainly in the food industry more than a decade ago. We produce plastic packages for thermoforming, mainly for the food industry. We work with different materials as PET, PET/EVOH/PE and we offer designs and solutions which are adapted to the necessities and likes of our clients and the standard products which are demanded by the market. We have 4 production lines totally automated with speed process and high technology machinery. All of them to let us supply as large mass-produced as upon the request. We have a floor storage area of 2000 m<sup>2</sup> in order to keep a stock minimum level to guarantee a quick and reliable delivery to our clients.

### Collaboration Profiles

## MANUFACTURING OF PLASTIC PACKAGE FOR THERMOFORMING

### What we offer

We produce plastic packages for thermoforming, mainly for the food industry. We work with different materials as PET, PET/EVOH/PE and we offer designs and solutions which are adapted to the necessities and likes of our clients and the standard products which are demanded by the market. We have developed a new product totally eco-friendly where as the tray as the film are manufactured of PET. The advantage of this tray is that has the same technical characteristic ( expiry date...) that the trays makes with another materials with a lower price.

### What are we looking for

We are looking for a distributor or agent for our products. We want a distributor of the packaging for the food industry.

The distributor should promote our products in this market and assess the clients about our products.

He also has to inform the company about specific necessities in the market like what kind of materials are used most frequently by the customers in this market as well as the sizes most used. This is important so that the company can adjust itself to the market demand and offer a specific range of products designed for this market.

### Keywords

- Fish/Fisheries/Fishing Technology
- Food Packaging/Handling
- Food Processing
- environmental impacts and total food chain

### Collaboration sought

- Commercial Agreement

### Responsible

Ana Sastre Gómez

## FPH PAULA

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We are a Polish company which is on the market since 1991. As one of the first companies we started production of natural food additives and components. All our products have natural appearance, odour and taste. PAULA's dried fruits and vegetables are available in various forms and shapes. Moreover, they are ideal additives to soups, sauces, desserts, ice cream, muesli, baby food, rice and pasta dishes, dairy, bakery and confectionary products or travel convenient food. We produce also healthy snack of dried fruit and vegetable called CRISPY. It is rich in vitamins made from top quality raw materials. It can be a substitute for fresh fruits and vegetables what was fully verified by independent researches and certificates granted. It is 100% natural, with no preservatives, salt, sugar or fat added.

### Collaboration Profiles

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#### Healthy snack of dried fruit and vegetable & Natural Food Ingredients

##### What we offer

CRISPY is 100% natural and thanks to MIRVAC technology (microwave-rotation-vacuum) all nutritional values present in fresh fruits and vegetables are retained. Our snack rich in fiber and vitamins, gluten & cholesterol free. We can offer slices of:

- Apple
- Apple w/ cinnamon
- Apple w/ banana
- Apple w/ strawberry
- Beetroot w/ vinaigrette
- Carrot w/ paprika
- Tomato

We produce also natural food additives and components having natural appearance, odour and taste. We offer:

- spray dried concentrates of fruit, vegetable and mushrooms
- dried fruits and vegetables in different shape and size (microwave puffing)
- powdered taste additives
- spray dried products of hydrolysis
- spray dried yeast extracts
- spray-dried pea and bean flours
- instant rice
- vegetable and spice extracts

##### What are we looking for

Our company supply products in all world, Europe, USA, Asia and Brasil. Our finished product, CRISPY, is addressed to distributors, warehouse, supermarket chains, shops with healthy products, vending machines, schools, bars and coffee shops and other places. We are looking for these kind of people to wide the distribution of our snack in all places in the world.

For our natural food ingredients and components, we are looking for food companies which want to produce an high quality of food products using uniquely ingredients.

##### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Processing
- Food Technology
- Safe production methods
- Nutrition and Health
- consumers

##### Collaboration sought

- Commercial Agreement
- FP7-KBBE Project

##### Responsible

Agata Brachfogel



## Frozen B2B

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E-Mail                contact@frozenB2B.com



1. World Network
2. Network of 16 000 Buyers and suppliers of frozen food
3. 30 000 frozen food products listed

### Collaboration Profiles

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#### Frozen Food Network

##### What we offer

Match making between 16 000 buyers and suppliers of frozen food.

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##### What are we looking for

Joint venture agreement

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##### Collaboration sought

- Commercial Agreement

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##### Responsible

Patrice ARDORE

## Fundación Centro Tecnológico de los Cereales de Castilla y León

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The main departments and their activities in CETECE are:

-Research & Development.

We carry out research and technological development. CETECE is credited by the Ministry of Science and Technology as a research and technological Center. CIT nº 72. Our work is in developing projects for the sector of the cereals and to cereals processing companies (flour, bakeries, pastry and cookies companies,...)

In this area we work in collaboration with Universities of Spain and other Technological Centres.

Our goal is for companies to enter the market with a thoroughly tested product and process. To accomplish this, our highly experienced pilot plant staff will help to identify the objectives and provide the innovative services to meet them. These services cover a wide variety of product areas and include:

- Production of cereals products for use in consumer research, internal product reviews, test markets, demonstrations and trade shows.
- Testing to determine the impact of an ingredient on a finished product.

-Laboratories.

•We cooperate with companies in order to receive the legal status supporting for the quality standards of their products. Furthermore, we carry out product analysis. The ENAC, which refers to the Spanish name for National Entity for Accreditation, has given us the ISO 17025, which approves the technical competitiveness of our laboratory. We carry out physical and chemical analysis of food, rheological analysis for wheat and flour, water quality control, microbiological analysis of foods and sensory analysis.

-Training area.

We carried out courses, seminars and so on; in this field, training is one of the most important area where we give full courses for the equivalent of HNC and HND and we also provide training to companies or certain specific collectives of people.

-Area of Sensory Analysis.

Characterization of the appearance, aroma, flavor, and texture of your food product is critical for setting performance standards and evaluating progress. Our department offers sensory analysis and consulting across a full range of services including: Difference Testing ( duo-trio, triangle), Preference Testing (paired comparison ,ranking) , Acceptance (hedonic scales, attribute rating scales) Descriptive Analysis (trained panel) and Quantitative Descriptive Analysis (QDA)

### Collaboration Profiles

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#### Interests in new technologies

##### What we offer

Expertise in cereals

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##### What are we looking for

Companies and institutions which activity is centred in ...

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##### Keywords

- Agriculture Machinery/Technology
  - Food Processing
- 

##### Collaboration sought

- Research and development
  - Technical Co-operation
- 

##### Responsible

Ana Garcinuño

## Fundación General de la Universidad de Valladolid FGUVa

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We are localitated in Valladolid,, near of Madrid capital of Spain, one hour by speed train.

FGUVA (Fundación General de la Universidad de Valladolid) is a non profit making organization which represents the research of Universidad de Valladolid (UVA). In FGUVA is Technology Transfer Office (TTO) and we offer the lastest Technological Solutions. The main mission of the Transfer Office is the promotion, transference and profitability of the knowledge and technologies of the University of Valladolid in relation to the society.

Within the framework of the development of the entrusted functions, the TTO promotes diverse initiatives and it starts up services for both investigators and companies in the related areas, with the purpose of facilitating the approach and the increasing collaboration between each other in R+D+i.

### Collaboration Profiles

#### Overview of the TECHNOLOGICAL PORTFOLIO of the Universidad de Valladolid.

##### What we offer

- Cereal-based foodstuffs,development new products (celiacs&diabetics);increasing life of food and processing control.
- Food/functional foods:Olive Oil:use against neuroinflammatory diseases;Preventive Effect on cardiovascular system and Anti-Inflammatory and Anti-proliferative Activity.New uses of mushrooms.Trials of clinical-nutritional intervention on effects new foods on health.Antigens derived from diet, quantification of immune system.
- Better control of beer propierties•Wine and oenology. Studies from control of pests and physiological disorders in vineyard, micro-oxygenation of wines and automation process in winery and oenological biotechnology.
- Packaging and new materials, bioplastics using organic materials.
- Agri-Food Technology: genetic diagnosis, improved production in greenhouses thanks to new devices OLEDs, systems design and implementation of farm&vineyards management, remote sensing, artificial vision and guiding of agricultural machinery.
- Cross-sectional areas like recycling of agri-food waste to give them added value or waste management and decrease of use of energy.

##### What are we looking for

We are looking for collaboration with industries which could be interested in developing our technologies/Know how or licensing agreement, and collaboration as a partner to different international projects like 7th Frame Program.

##### Keywords

- Agriculture Machinery/Technology
- Drink Technology
- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Processing
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Tracability of food
- Nutrition and Health
- Biochemistry
- Enzymology/Protein Engineering/Fermentation
- In vitro Testing, Trials
- consumers
- environmental impacts and total food chain

##### Collaboration sought

- Research and development
- Technical Co-operation
- Licence Agreement
- Commercial Agreement

**Responsible**

María Aránzazu González Tarrero

**INFLUENZA: NEW USES OF MUSHROOMS AND IMPROVING THEIR PRODUCTION.**

**What we offer**

Study of new properties of edible fungi and improvement of production.

At the Universidad de Valladolid is researching what the properties of fungi, which mushrooms are most beneficial to health and what is the best way to grow mushrooms on a large scale.

The mushrooms have the ability to improve the human immune system. protection against influenza virus, containing anti-tumor substances, especially for cancer of bone and skin. Mushrooms are a rich source of antioxidants.

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**What are we looking for**

We are looking for collaboration with industries which could be interested in developing our technologies/Know how or licensing agreement, and collaboration as a partner to different international projects like 7th Frame Program.

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**Keywords**

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Technology
  - Food Microbiology/Toxicology/Quality Control
  - Nutrition and Health
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - Licence Agreement
  - Commercial Agreement
  - FP7-KBBE Project
- 

**Responsible**

María Aránzazu González Tarrero

**QUANTIFICATION OF IMMUNE SYSTEM ACTIVATION AGAINST ANTIGENS DERIVED FROM THE DIET**

**What we offer**

1- Quantifying of T lymphocyte cell activation parameters, in models of mixed culture of lymphocytes for lympho-proliferation studies, culture and monolayer cell line (Caco2).Field of use: Manufacture of beer and malt, manufacture of bakery products and pasta and other food manufacturing.

2-The research is being undertaken:

- Modulation of the immune response to gluten (TAIIC1).
- Differential effects of the digestion of gluten by intestinal mucosa. The role of saprophytic flora (TAIIC2).
- Modulation of the inflammatory response through intervention on the intestinal flora saprophyte (TAIIC3).

Quality and experience in quality control of gluten-free foods. Elimination of residual gluten.

Alternative treatments: Research into new target molecules for developing therapies.

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**What are we looking for**

We are looking for collaboration with industries which could be interested in developing our technologies/Know-how and partner to different international projects like 7th Frame Program.

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**Keywords**

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Processing
  - Food Technology
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - Nutrition and Health
  - Biochemistry
  - Enzymology/Protein Engineering/Fermentation
  - In vitro Testing, Trials
  - consumers
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - Licence Agreement
  - FP7-KBBE Project
-

**Responsible**

María Aránzazu González Tarrero

**PREVENTIVE EFFECT OF OLIVE OIL ON THE CARDIOVASCULAR SYSTEM.****What we offer**

Study of monocytes or cardiac fibroblasts in cell cultures, among others.  
There is evidence that the triterpenes inhibit fibroblast proliferation by activating programmed cell death processes.  
Furthermore, they modulate the cellular differentiation processes and inhibit the expression of inflammatory cytokines.  
Studies in experimental models of cardiac diseases mediated by immune mechanisms.  
In progress.

Keywords: proliferation, olive oil Inflammation, immunology, cardiovascular,

TARGET MARKETS:Biopharmaceutical industries, plant-biopharmaceutical or nutraceutical industries.

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**What are we looking for**

We are looking for collaboration with industries which could be interested in developing our technologies/Know how or licensing agreement, and work as a partner to different international projects like 7th Frame Program (Health and KBBE).

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**Keywords**

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Technology
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - Nutrition and Health
  - Biochemistry
  - In vitro Testing, Trials
  - consumers
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - Licence Agreement
  - FP7-KBBE Project
- 

**Responsible**

María Aránzazu González Tarrero

**OLIVE OIL. ANTI-INFLAMMATORY ACTIVITY AND ANTI-PROLIFERATIVE.****What we offer**

Studies in cell cultures (breast tumor lines or astrocytomas, among others).  
Verified by in vitro studies, in human astrocytoma cell lines, the protective role of maslinic acid (MA) and oleanolic (OA) and alcohols like erythrodiol (ERY) and uvaol (UV) from olive oil against the growing of such cells.  
In presence of triterpenes, not only ability of cell proliferation is inhibits, but they too stimulate the programmed cell death and, alterations in cytoskeletal proteins are generated which cause cell lose adhesion.  
In this beneficial effect , plays a fundamental role the Reactive oxygen species (ROS) which are generated by cells .Astrocytoma is a type of malignant or cancerous brain tumor that forms from astrocytes, one of several types of supporting cells in the brain, called glial cells.

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**What are we looking for**

We are looking for collaboration with pharmaceutical, nutraceutical, food, biotech. Field: manufacture of fats and oils. industries which could be interested in developing our technologies/Know how or licensing agreement, and work as a partner in different international projects like 7th Frame Program.

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**Keywords**

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Technology
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - Nutrition and Health
  - Biochemistry
  - In vitro Testing, Trials
- 

**Collaboration sought**

- Research and development

- Technical Co-operation
  - Licence Agreement
  - FP7-KBBE Project
- 

**Responsible**

María Aránzazu González Tarrero

**USE OF OLEANOLIC ACID IN THE TREATMENT OF MULTIPLE SCLEROSIS**

**What we offer**

Potential of oleanolic acid(3 $\beta$ -hydroxyoleic acid-12-en-28-oic acid)as an active agent against signs and symptoms of neuroinflammatory diseases like multiple sclerosis.

Research is related to finding new treatments for neurodegenerative diseases with an important component immuno/inflammatory, such as multiple sclerosis (MS).A New Drug Application for triterpenic acid present in the cuticle and leaves of olive tree, are describes in this studies: oleanolic acid.

Invention demonstrate the potential of oleanolic acid as an agent able to significantly reduce the clinical signs (muscle control, weight, survival) and immuno-inflammatory (alterations in vascular permeability, leukocyte infiltration, presence of cytokines) of the experimental autoimmune encephalomyelitis.

Development: mature.

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**What are we looking for**

This Research Group are looking for collaboration with biopharmaceutical and Phyto-pharmaceutical industry which could be intereseted in developing drugs and/or licensing agreements for pathologies with a strong component immune/inflammatory. Interested in collaborate as a partner indifferent international projects like 7th Frame Program.

Keywords: Neuroinflammatory diseases, multiple sclerosis, oleanolic acid ,triterpenes, anti-inflammatories.

TARGET MARKETS: BioPharmaceutical and phytopharmaceutical industry.

Degree of development: mature.

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**Keywords**

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Processing
  - Food Technology
  - Food Microbiology/Toxicology/Quality Control
  - Nutrition and Health
  - In vitro Testing, Trials
  - consumers
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - Licence Agreement
  - FP7-KBBE Project
- 

**Responsible**

María Aránzazu González Tarrero

**CLINICAL NUTRITION OBSERVATORY**

**What we offer**

Trials of clinical-nutritional intervention on potential effects of new foods on the health of people in different life cycle stages.

- Design and development of protocols for nutritional intervention studies.
  - Nutritional, clinical and biochemical Evaluation of effects of novel foods on the human body.
  - Protocols of full nutritional assessment (including body composition).
  - Protocols for evaluating the energy expenditur.
  - Study of the impact of intervention on the overall diet.
  - Design Study and adaptation of novel foods in patients with different pathologies
  - Advice and planning of services of colcctive restorariion.
  - Advice, tuning (starting) and monitoring of systems implementation of collective restoration in cold line in school canteens.
- 

**What are we looking for**

We are looking for collaboration with industries which could be interested in developing our technologies/Know how , and as a partner to different international projects like 7th Frame Program.

Keywords: Food, functional foods, diet, diet products, diet therapy, dietherapy products, energy balance, nutritional assessment

TARGET MARKETS: Food industry.

Degree of development: mature.

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**Keywords**

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Technology
- Detection and Analysis methods

- Safe production methods
- Nutrition and Health
- Biochemistry
- In vitro Testing, Trials

**Collaboration sought**

- Research and development
- Technical Co-operation
- Licence Agreement
- FP7-KBBE Project

**Responsible**

María Aránzazu González Tarrero

**OENOLOGY AND VITICULTURE****What we offer**

Development of new knowledge around the world wine.

- Integrated control of pests and physiological disorders in the vineyard.
- New technologies in winemaking.
- Systems of driving the vineyard.
- Physical-chemical analysis of musts and wines.
- Automation and control of oenological process.
- Selection, identification and monitoring of spontaneous and inoculated yeasts using molecular markers in field and winery.
- Implementation of phytohormones in the vineyard.
- Study of aging wine in barrels and in alternative systems. Micro-oxygenation: use of O<sub>2</sub> and analysis of alternatives in the manufacture of wine for a better final quality.
- Genetic characterization by microsatellite of vine varieties.
- Oenological Biotechnology.
- Mineral nutrition and fertilization of the vineyard.

**What are we looking for**

We are looking for collaboration with industries which could be interested in developing our technologies/Know how. Collaboration as a Partner to different international projects like 7th Frame Program.

**Keywords**

- Drink Technology
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Processing
- Food Microbiology/Toxicology/Quality Control
- Nutrition and Health
- Biochemistry
- Enzymology/Protein Engineering/Fermentation

**Collaboration sought**

- Research and development
- Technical Co-operation
- Commercial Agreement
- FP7-KBBE Project

**Responsible**

María Aránzazu González Tarrero

**BIOSENSOR FOR POLYPHENOL DETECTION. VINEYARD MANAGEMENT. GUARANTEE OF ORIGIN. STUDY VINE AND WINE LANGUAGE.****What we offer**

New type of nanostructured electrochemical biosensor using an enzyme that catalyzes the oxidation of polyphenols (tyrosinase). Good sensitivity to stock an array of polyphenols present in food.

Vineyard management :Web application platform(web and tablet PC)to manage wine and vineyard parcels which was founded with the goal of becoming a differentiating competitive tool for businesses in this sector.

Guarantee of Origin: Projects to promote ethno-tourism through the strengthening of economic activities in rural areas, agricultural policies, natural resources and inventory of food products, PGI and guarantee marks.

Study Vine and Wine language from the area of language and translation specialist.

A database is available: about vine and wine terminology in Spanish,English,French and German.

**What are we looking for**

We are looking for collaboration with industries which could be interested in developing our technologies/Know how or licensing agreement, and partner to different international projects like 7th Frame Program.

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**Keywords**

- Agriculture Machinery/Technology
  - Drink Technology
  - Detection and Analysis methods
  - Safe production methods
  - Biochemistry
  - consumers
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - Commercial Agreement
  - FP7-KBBE Project
- 

**Responsible**

María Aránzazu González Tarrero



## Fundacion ADEuropa

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### Collaboration Profiles

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#### Enterprise Europe Network partner

##### What we offer

We are partner of the Enterprise Europe Network through the GalacteaPlus Consortium.

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##### What are we looking for

We are partner of the Enterprise Europe Network through the GalacteaPlus Consortium

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##### Responsible

Ana Hernandez

## Fundacion General de la Universidad de Valladolid

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We are localitated in Valladolid, in the middle of Castilla y León, near of Madrid capital of Spain, one hour by speed train.

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The main mission of the Transfer Office is the promotion, transference and profitability of the knowledge and technologies of the Universidad de Valladolid in relation to the society.

Within the framework of the development of the entrusted functions, the TTO promotes diverse initiatives and it starts up services for both investigators and companies in the related areas, with the purpose of facilitating the approach and the increasing collaboration between each other in R+D+i.

### Collaboration Profiles

## Overview of the technology portfolio of Universidad de Valladolid

### What we offer

- Cereal-based foodstuffs,development new products (celiacs&diabetics);increasing life of food and processing control.
- Food/functional foods:Olive Oil:use against neuroinflammatory diseases;Preventive Effect on cardiovascular system and Anti-Inflammatory and Anti-proliferative Activity.New uses of mushrooms.Trials of clinical-nutritional intervention on effects new foods on health.Antigens derived from diet, quantification of immune system.
- Better control of beer properties
- Wine and oenology. Studies from control of pests and physiological disorders in vineyard, micro-oxygenation of wines and automation process in winery and oenological biotechnology.
- Packaging and new materials, bioplastics using organic materials.
- Agri-Food Technology: genetic diagnosis, improved production in greenhouses thanks to new devices OLEDs, systems design and implementation of farm&vineyards management, remote sensing, artificial vision and guiding of agricultural machinery.
- Cross-sectional areas like recycling of agri-food waste to give them added value or waste management and decrease of use of energy.

### What are we looking for

We are looking for collaboration with industries which could be interested in developing our technologies/Know how or licensing agreement, and partner to different international projects like 7th Frame Program.

### Keywords

- Agriculture Machinery/Technology
- Drink Technology
- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Processing
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Tracability of food
- Nutrition and Health
- Biochemistry
- Enzymology/Protein Engineering/Fermentation
- In vitro Testing, Trials
- consumers
- environmental impacts and total food chain

### Collaboration sought

- Research and development
- Technical Co-operation
- FP7-KBBE Project

### Responsible

María Moncada

## Food Industry: cereals and by-products

### What we offer

The research group of University of has a long history in treatment, and improving cereal production and by-products. Its main lines of research could be summarized in the following points:

- Process improvement in cereal processing industries
- Quality control of grain and cereal products
- Study of physical and chemical properties of cereals and cereal by-products
- Development of new improved products based on cereals and derivatives
- -better control of beer proprieties (microbiological stability, full scale production, bitterness control of beer)

As specific projects undertaken recently include the following:

- Improved nutrition pastry and baked goods products through the incorporation of novel flour
- Valorisation of by-products of milling cereals industry by extrusion
- Development of gluten-free products
- Development of sugar-free biscuits
- Increased life of bakery products and pastries.
- Sector Study-Wheat-Flour Bread in Spain
- New applications of legumes: chickpea flour, beans, lentils, etc... For the realization of muffins, cookies ...

All this is developed with the objective of:

- a) Increase awareness of the systematic processing of cereals
- b) Further the nature of the products and their involvement in their processing and final quality
- c) Development of new processes and products tailored to the changing needs of society
- d) Implement appropriate technology transfer that will be useful, both the industries and society in general.

### What are we looking for

We are looking for collaboration in 7thPM, for a companies interesting in this tecnological offer and other type of synergy.

### Keywords

- Agriculture Machinery/Technology
- Drink Technology
- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Processing
- Food Technology
- Food Microbiology/Toxicology/Quality Control
- Nutrition and Health
- consumers

### Collaboration sought

- Research and development
- Technical Co-operation
- FP7-KBBE Project

### Responsible

María Moncada

## ICT applied to the Agrifood

### What we offer

Applications designed for the management of agricultural enterprises that has common functionalities like plot management, the creation of an operations log, economic management and generation of reports and statistics. In addition, it implements other functionalities like GIS visualisation, SigPAC integration or the upload of multimedia information, seeking the simplicity of use and capacity of adaptation to individual needs through a modular application. The main tools of the management are:

- Management of agricultural enterprises
- Vineyard management. Application for the management of vineyards.
- Management of field work. System for the management of tasks, incidents and field work integrated with a geographic information system

### What are we looking for

We are looking for collaboration in 7thPM, for a companies interesting in this tecnological offer and other type of synergy.

### Keywords

- Agriculture Machinery/Technology
- Tracability of food

### Collaboration sought

- Research and development

- Technical Co-operation
  - FP7-KBBE Project
- 

**Responsible**

María Moncada

**MORE SUSTAINABLE FOOD INDUSTRY**

**What we offer**

One of the main problems currently presents the food industry is the low yield that is applied to the sub-products derived from its core business.

Within the University of Valladolid, is studied to achieve a significant increase in the value-added products and by-products resulting from the transformation processes in the food industry and bioenergy for their use.

**REVALUATION OF AGROINDUSTRY WASTED:**

- This project seeks to contribute to the enhancement of organic waste by giving applications such as fertilizer of agricultural land, forestry and gardens.

**RECLAIMING WASTE: SECOND GENERATION BIOFUELS:**

Producing bioethanol from lignocellulosic biomass from grain straw and agricultural residues. The process involves the operation in three phases: pretreatment of the raw material (Steam Explosion, AFEX, Wet Oxidation and Ozonolysis), enzymatic hydrolysis and fermentation of sugars released.

**BIOMATERIALS:**

We work in the recovery of glycerine for the production of monomers used in the manufacture of bio-plastics (derived from corn, potatoes, milk). Especially working in propanediol obtaining both chemical form and biologically way.

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**What are we looking for**

We are looking for collaboration with industries which could be interested in developing our technologies/Know how or licensing agreement, and partner to different international projects like 7th Frame Program.

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**Keywords**

- Biochemistry
  - Enzymology/Protein Engineering/Fermentation
  - environmental impacts and total food chain
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - FP7-KBBE Project
- 

**Responsible**

María Moncada

**USE OF RED-EMITTING OLEDs FOR ILLUMINATION OF PLANTS GROWING IN THE GREENHOUSE**

**What we offer**

The main objective is applying new systems using red-emitting OLEDs for illumination of plants growing in the greenhouse for the improvement of greenhouses dedicated to intensive horticulture.

All these light sources have the drawback of being punctual sources and not distributing light as homogeneously as sunlight. In our method for growing plants, light sources using an organic electroluminescence sheet (OLEDs) have the advantage of being suitable of large area manufacturing. To achieve a generous growth of the plant, the light emitted by the group of OLEDs should consist of approximately 80% to 90% red light and 10% to 20% blue light. In our Project we carried out I+D+i on new red-emitting OLEDs with lanthanide(III) complexes as electroluminescent materials.

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**What are we looking for**

We are looking for collaboration in 7thPM, for a companies interesting in this technological offer and other type of synergy.

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**Keywords**

- Agriculture Machinery/Technology
  - Food Processing
  - Biochemistry
  - environmental impacts and total food chain
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - FP7-KBBE Project
-

**Responsible**

María Moncada

**Genetic Diagnostic Laboratory****What we offer**

Characterization and genetic identification of organisms (DNA) of agricultural, food and forestry.

It is the only national laboratory for skilled technical and human know-how accumulated over the years, as they have long experience in this line of research and service offering repetitive.

It has the most advanced equipment for the characterization of the phenotype of organisms to identify and characterize.

The genera and species that usually work are: woody plants, yeast, mushrooms and fungus.

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**What are we looking for**

We are looking for collaboration in 7thPM, for a companies interesting in this technological offer and other type of synergy.

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**Keywords**

- Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Tracability of food
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - FP7-KBBE Project
- 

**Responsible**

María Moncada

**The Remote Sensing applied to the Agrifood****What we offer**

LATUV (Remote Sensing Laboratory, University of Valladolid) is a pioneer in Europe in Precision Agriculture.

It is about the state of crops, with a precision that can be 70 cm, and from the result of analysis to establish the most appropriate treatment. In short, it aims to improve crop management using the latest technology tools.

The designed system allows the farmer/ wine-producer known, through a simple consultation, the development of a site is appropriate or not, so then you can make decisions in line in just time with this development and care and thereby improve their crops or similar.

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**What are we looking for**

We are looking for collaboration with industries which could be interested in developing our technologies/Know how or licensing agreement, and partner to different international projects like 7th Frame Program.

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**Keywords**

- Agriculture Machinery/Technology
  - Food Technology
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - FP7-KBBE Project
- 

**Responsible**

María Moncada

**Artificial Vision applied to Agri-Food****What we offer**

This research group of artificial vision is expertise in this area and They work in many R&D projects and industry-wide deployments of advanced vision.

Artificial vision is an image or a sequence of images are extracted and automatically interprets the 3D real-world information.

In the last decades has been investigated intensively to solve problems of detection and provide a great information at a glance where the human eye is not enough.

Some applications that can have vision in the food industry:

- Inspection: The fill level control and verification of packaging closures, Detection of non-packaged products, Inspection of defects in packaging, parts, Monitoring and process control in production lines.
- Guided Robot: determination of the coordinates and orientation of products that appear at random positions or identify products that

are mixed in the handling point.

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#### What are we looking for

We are looking for collaboration with industries which could be interested in developing our technologies/Know how or licensing agreement, and partner to different international projects like 7th Frame Program.

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#### Keywords

- Agriculture Machinery/Technology
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
- 

#### Collaboration sought

- Research and development
  - Technical Co-operation
  - FP7-KBBE Project
- 

#### Responsible

María Moncada

### Food Process Engineering

#### What we offer

In this area, Food Process Engineering, the University of Valladolid work in this line:

- improvement of sugar production and quality. It has made the optimization of operating cycles in an industrial pilot plant adsorption and ion exchange, aimed at the elimination of ionic currents and discoloration of the sugar manufacturing process. All this, in order to increase performance and final product quality.
  - applied high technology to extract, precipitation oil, coffee, or high value added with heat-sensitive properties. This technology is applied supercritical fluids like CO<sub>2</sub> and the advantage is not necessary to use organic solvent.
  - Formulation of active compounds in micro and sub-micron particles. The objective of this project is the formulation of active compounds with polymers for protection or controlled release of active compounds.
  - Increase of efficiency in the production of beta-glucans (functional ingredients) from barley. The principal objective is the development of a new process more efficient than current to produce enriched extracts of beta-glucans and starch from barley.
- 

#### What are we looking for

We are looking for collaboration with industries which could be interested in developing our technologies/Know how or licensing agreement, and partner to different international projects like 7th Frame Program.

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#### Keywords

- Technological additives. Enzymes
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Processing
  - Food Technology
  - Biochemistry
  - Enzymology/Protein Engineering/Fermentation
  - environmental impacts and total food chain
- 

#### Responsible

María Moncada

### Simulation and control process. Training Simulators of technical staff.

#### What we offer

TRAINING SIMULATORS OF TECHNICAL STAFF:

It has a number of tools that allow the development of simulators for training control room operators and the creation of specific modules for general training from simulators in the process industry.

ADVANCE SIMULATION AND CONTROL PROCESS IN THE FOOD INDUSTRY

Moreover, We have developed an integrated tool for Total Optimization, called HITO. It is a software package geared to the process industry to implement a hierarchical control. Like the most advanced control systems, has been designed to operate in a hierarchical structure, usually in conjunction with a distributed control system (SCADA), but also HITO can operate as independent product.

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#### What are we looking for

We are looking for collaboration with industries which could be interested in developing our technologies/Know how or licensing agreement, and partner to different international projects like 7th Frame Program.

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#### Keywords

- Food Processing
-

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - FP7-KBBE Project
- 

**Responsible**

María Moncada

## Fundacja Kaliski Inkubator Przedsiębiorczosci

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Czestochowska 25  
62-800 Kalisz

Poland

Telephone +48 62 765 60 61  
Fax +48 62 767 23 43  
E-Mail een@kip.kalisz.pl



### Collaboration Profiles

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#### **EEN is geared towards making companies more competitive and innovative**

##### **What we offer**

The network provides advice and help to entrepreneurs so that they can expand their enterprises as well as find business partners across Europe.

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##### **What are we looking for**

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##### **Responsible**

Pawel Andrzejczak



## GALMOPAN

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**George Cosbuc 257**  
**Galati**

**Romania**

**Telephone**            **004 0236 407 100**  
**Fax**                     **004 0236 494 769**  
**E-Mail**                **bazilapostol@ipa.ro**



The company is located in Galati, Romania. The history of Galmopan group starts in 1892. In the present our group counts a number of 17 companies in witch activate over 1800 employees.  
In 2008 the turnover of the company has exceeded 70 million euros.  
The company produces and distributes products like:bakery, pastry, confectionery (tarts, pies, cakes, layerd cakes), biscuits, milling, milk products and icecream.

### Collaboration Profiles

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#### Looking for bussines partners in Europe

##### What we offer

The company is offering products and services of highest quality, innovative, adapted to the market's needs as: bakery, pastry, confectionery (tarts, pies, cakes, layerd cakes), biscuits, milling, milk products and icecream, and also high technology to produce them. The company wants also to extend on the international market, to find distributors for its products.

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##### What are we looking for

The company is looking for a partner to develop and distribute its products on the european market.  
The partner should be a distributor that acts in the alimentary sector and that knows very well this market.

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##### Collaboration sought

- Joint Venture Agreement
  - Commercial Agreement
- 

##### Responsible

Mihaela-Paula Craciun

## GARAN TRADING S.L.

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**Cami de Molla s/n**  
**46611 BENIMUSLEM (Valenci)**

**Spain**

**Telephone** +34 600 499 099  
**Fax** +34 962442083  
**E-Mail** emilio@garantrading.com

GARAN TRADING SL is a company introduced in the food sector.

GARAN TRADING S.L. selects the best products of organic origin, artisans and gourmet for distribution and sale, both in the international and National Markets.

We adjust to the demand for products that our customers are requiring or recommend us to boost the sales or expand their offering into differentiated products of the competition.

Our offer is very selective and therefore not very wide (olive oil, olives, wine, citrus fruits, cold meats, cheeses, hams, preserves, etc.), But very distinct.

Company recognized on this sector in the Mediterranean culture area and based in Valencia.

We should like to develop mutual cooperation with importaters and distributors in the search for suppliers, products, trading, logistics, etc.. And if considered appropriate to provide a first meeting.

The idea is to get a partnership of trust with whom satisfy the necessities of the market and consumers expectations.

### Collaboration Profiles

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#### Gourmet products

##### What we offer

Garan Trading s.l. has experience in the International Market, as exporters.

We offer a selection of different Spanish Gourmet Products.

We offer the possibility to offer and research Spanosh food products, monotorizing orders, consolidate merchandise and stablish a partenariat compromise.

The capacity of studing and offer alternatives to our customer in the food field

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##### What are we looking for

We are looking for a Distributor or importer partner for Spanish Gourmet Food products

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##### Keywords

- Nutrition and Health
  - consumers
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##### Collaboration sought

- Commercial Agreement
- 

##### Responsible

Export manager Emilio Garcia Andres

#### Export Manager

##### What we offer

TECFRUT BIOQUIMICA S.L. has a wide range of products for the treatment of fruits: Waxes, Fungicides, detergents, etc.

We manufactures equipment for the application of its products, citrus degreening equipment, equipment for fruit ripening, processing and treatment lines and markeys electronic gauges and machines for packing fruit with the most advanced technology.

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##### What are we looking for

Distributors, Agents, Processing and treatment companies for fruits, potatoes and other vegetables.

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##### Keywords

- Agriculture Machinery/Technology
- 

##### Collaboration sought

- Commercial Agreement
-

**Responsible**

Export manager Emilio Garcia Andres

## Garcia de Pou

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**CTRA. DE NAVATA A ORDIS SN. POLIGON**  
17222 Ordis

**Catalonia**

**Telephone**            **972507250**  
**Fax**                    **972509759**  
**E-Mail**                **comercial@garciadepou.com**



García de Pou is a Catalan company located in Ordis city specialized manufacturing of disposable products for hotel, restaurants and catering companies.

The company is producing, napkins, banquet rolls, placemats, coasters, paper bags and cardboard articles and his activity is at European level.

### Collaboration Profiles

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#### Products for hotels, restaurants and catering companies

##### What we offer

Garcia de Pou works principally in disposable products for hotels, restaurants and catering companies. They have to good technology and additionally they are a very serious company in the bylines of the deliveries and quality.

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##### What are we looking for

They are looking for European companies as distributor partner, in the disposable/catering service. The partner sough must be a serious distributor with a quality work.

Partners with capability and/or interest in manufacturing agreement are also welcomed.

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##### Keywords

- Food Packaging/Handling

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##### Collaboration sought

- Manufacturing Agreement  
- Commercial Agreement

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##### Responsible

Emili Garcia

## GEI-2A, S.L.

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MAS LA RESCLOSA S/N  
17257 GUALTA

Catalonia

Telephone        972755689  
Fax                972759389  
E-Mail            lfrigola@gei-2a.com



Engineering located on the demarcation of Girona. Its main activity is the design of food processing industries, mainly meat industries. And asesoramientogeneral for obtaining grants and subsidies in the sector.

### Collaboration Profiles

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#### Ingeniero Agrónomo

##### What we offer

Based on the design industry agoalimentarias basically meat sector (beef).  
Also advice in these industries for the production of grants and subsidies possibles.  
He is working on statewide projects, European and international levels, beginning to enter Latin America.

##### What are we looking for

Working nationally and internationally, the goal is to make ourselves known as the entity we are.

##### Keywords

- Food Packaging/Handling
- Food Processing
- Food Technology
- Safe production methods
- Tracability of food
- environmental impacts and total food chain

##### Collaboration sought

- Research and development
- Technical Co-operation
- Commercial Agreement
- FP7-KBBE Project

##### Responsible

Ingeniero LLORENÇ FRIGOLA VIDAL

## GEOLIT, PARQUE CIENTÍFICO Y TECNOLÓGICO, S.A.

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Centro de Empresas Big Bang. Avda. de la Innovación 3  
23620 Mengíbar (Jaén)

Spain

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**Fax** 953258181  
**E-Mail** jmunoz@geolit.es



GEOLIT is a Scientific-Technological Park located in Mengíbar in the heart of Jaén, and endowed with an area of more than half a million square meters dedicated to business and institutional uses that promote innovation. GEOLIT offers housing opportunities to all types of companies and institutions with an innovative guidance, irrespective of size and sector of activity. The possibilities of installation in the park range from investment in land to build its own headquarters to renting an office or warehouse in a business center. In addition to this flexibility in their choice of accommodation, GEOLIT provides all residents with an urban enterprises of excellence, with a low density of buildings, ample parking spaces and generous endowments of social and infrastructure reference for sustainability and many advanced services in the field of Information and Communication Technologies, training. We support the creation of enterprises through the business incubator; collaboration in technology transfer activities...

### Collaboration Profiles

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#### GEOLIT, Scientific-Technological Park

##### What we offer

GEOLIT is a Scientific-Technological Park with an area of more than half a million square meters dedicated to business and institutional uses that promote innovation. GEOLIT offers housing opportunities to all types of companies and institutions with an innovative guidance, irrespective of size and sector of activity. The possibilities of installation in the park range from investment in land to build its own headquarters to renting an office or warehouse in a business center. In addition to this flexibility in their choice of accommodation, GEOLIT provides all residents with an urban enterprises of excellence, with a low density of buildings, ample parking spaces and generous endowments of social and infrastructure reference for sustainability and many advanced services in communication and information technologies, training...

##### What are we looking for

We are looking for innovative companies in any sector they wish to move into our park to develop their projects.

##### Keywords

- Agriculture Machinery/Technology
- Food Technology
- Biochemistry
- environmental impacts and total food chain

##### Collaboration sought

- Research and development
- Commercial Agreement

##### Responsible

Mr Jesús Muñoz Jimenez

## Gimas AS

---

IAOSB 10008 str 6  
Izmir

Turkey

Telephone +90 232 3767377  
Fax  
E-Mail tmagnifico@gimas.gen.tr



The company is a machinery and oil cake drying and oil extracting, cement and coal milling equipment exporter. The factory is built on 20.000 m<sup>2</sup> and closed area of 12.000 m<sup>2</sup>. The company has the most and updated equipments necessary for manufacturing any type of machines. The company usually works on project based and takes over turn key projects for the sectors mentioned above. The company also has an olive pomace/olive oil factory. The company produces machines to extract extra olive oil from olive pomace.

### Collaboration Profiles

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**What we offer**

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**What are we looking for**

-

**Responsible**

Toni Magnifico

### Olive husk (pomace) dryers

**What we offer**

Gimas A.S. who is active in several industries has developed an olive husk drying system which is used to extract extra olive oil from olive husk/pomace and that is energy efficient with high capacity. The technology has a serious price and energy consumption advantages compared to its only competitor in Europe. The Turkish company is offering their olive husk drying systems with latest patented technology to olive husk dryers and big olive oil producers who extracts extra olive oil that is left in the pomace themselves

**What are we looking for**

Gimas is interested in contacts with Olive Husk dryers and Olive Oil producers that dries their own husk as end users of the system, olive oil producers associations as well as olive machines and systems distributors from Europe. The company is looking for commercial agreements with technical assistance. The company is also open to create technical co-operation agreements with those companies who are interested.

**Keywords**

- Agriculture Machinery/Technology

**Collaboration sought**

- Technical Co-operation  
- Commercial Agreement

**Responsible**

Toni Magnifico

## GIRO Technological Center

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**Pompeu Fabra 1**  
**08100 Mollet del Vallès**

**Catalonia**

**Telephone**            **935796780**  
**Fax**  
**E-Mail**                **anna.ramon@giroct.irta.cat**



The activity of GIRO Technological Center is focused on providing advanced and multidisciplinary services (R+D, consulting, specialized education, etc.) on the treatment and revalorization of organic waste:

- Biological processes for stabilization and / or energy recovery
  - \* Biogas production by anaerobic digestion process
  - \* Composting process
- Physical, chemical and biological characterization of the organic waste and transformed byproducts
- Characterization of microbial populations in the treatment processes. Microbial Ecology
- Water treatment by nitrogen recovery or/and removal processes
- Control and treatment of gaseous emissions from the processing of organic waste. Biofiltration
- Decision supports systems for the selection of suitable treatment technology and organic waste management
- Modeling and simulation of biological and physico-chemical processes

### Collaboration Profiles

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#### **Biological processes for stabilization and/or energy recovery from organic waste from the food industry**

##### **What we offer**

Production of biogas by anaerobic digestion process focuses on:

1 - Study and development of technologies based on the anaerobic digestion that allow an organic waste treatment. Optimization of the process:

- \* The obtention of recoverable products.
- \* The production of energy from biogas.
- \* The elimination of compounds that limit the process itself (inhibitors, toxics, etc.) through certain pre - and post thermal treatments, chemical or physical.

2 - Advisement of private enterprises to implant the anaerobic treatment of organic waste generated specifically for each case, and trying to integrate it within the current environmental legislative.

3 - Study and development of appropriate management systems for organic waste (transportation costs, location of the treatment plant)

##### **What are we looking for**

GIRO CT is looking for a partner, from industry a company or a research center, which work in the field of advanced bioprocesses of energy production to collaborate in a R&D project, FP7 project .

We also offer our know how to work with industry /companies in technical cooperation.

##### **Keywords**

- environmental impacts and total food chain

##### **Collaboration sought**

- Research and development
  - Technical Co-operation
-



**Responsible**

Anna Ramon Revilla

## Grefusa

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### Spain

GRAFUSA is one of the top European companies in the area of production and distribution of Snacks, Potato Chips and Nuts. GRAFUSA products are available in all main distribution channels in Spain and, internationally, are available in Europe, America, Africa and Asia.

Our own exclusive technological developments in production and packaging make the difference between GRAFUSA and the rest of its competitors. Very well known brands such as Snatt's, Mistercorn, Mix 5, El Pisonazo, Pipa G and Gublins are unique and exclusive products in the market.

Our work force of more than 900 people along with the most advanced and effective production plants and machinery, allow to deliver each day an average of 2.5 millions of bags, to process each year 35.000 tons of finished products .

The GRAFUSA product range includes Potato Chips, Savoury Snacks, Nuts and Dried Fruits, Dried Fruits Cocktails and Baked Wheat products. In each category you can find a big variety of different products

### Collaboration Profiles

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#### Commercial biodegradable films for packaging with direct contact with oily foods.

##### What we offer

Commercial agreement.  
Snacks production experience.

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##### What are we looking for

Biodegradable films developed for the vertical packaging machines.  
This film must be a OTR = 100 cc/m<sup>2</sup>\*day and MVTR= 1 gr. /m<sup>2</sup> \* day  
This film will be used for packaging snacks, roasted seed and baked products.

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##### Keywords

- Food Packaging/Handling

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##### Collaboration sought

- Commercial Agreement

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##### Responsible

Luis Martinez

## Grupo Desarrollo

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**46370 Chiva, Valencia**

**Spain**

**Telephone** +34 96 252 14 12  
**Fax** +34 96 252 21 95  
**E-Mail** jsalvo@grupodesarrollo.com

Desarrollos Panaderos is a company focus on the bakery sector. Our aim is the development of mixes of purulents for the industry and services sector. Our market is national mainly although our sales in the latinamerican market have a growing trend. Traditionally our company has been very closed to the bakery sector although recent studies on the field of nutraceutics have show new opportunities in other sectors.

### Collaboration Profiles

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#### Bakery ingredients production

##### What we offer

We are offering our expertise for the development of new formulation and ingredients for the food industry, mainly applied to the bakery sector.

Our nutraceutical mixtures can have a wide range of applications out of the bakery sector.

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##### What are we looking for

We are looking for companies interested in cooperating in further development of new ingredients and mixtures. Moreover, we seek food companies interested in establishing commercial agreements.

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##### Keywords

- Food Processing
  - Nutrition and Health
- 

##### Collaboration sought

- Research and development
  - Technical Co-operation
  - Commercial Agreement
- 

##### Responsible

Joaquin Salvo

## GRUPO GIL COMES

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**Partida Capsades 40**  
**12500 VINAROS**

**Spain**

**Telephone**           **34-964 400 640**  
**Fax**                   **34-964 400 464**  
**E-Mail**               **mpili@gilcomes.com**



El grupo GIL COMES cuenta con una larga trayectoria en el mercado español de conservas de sardinillas y semi conservas de anchoa y boqueron en vinagre. Actualmente tiene fábricas en Marruecos, Argelia y España, en los que fabrica productos de ALTA CALIDAD. La marca EL MENU cuenta con una extensa gama de productos y formatos adaptados a todo tipo de necesidades, desde latas RR-50 a RO-1000 y cubos de 3 kg

### Collaboration Profiles

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#### **Conservas y Semi-conservas de pescado. Sardinillas, anchoas y boquerones en vinagre**

##### **What we offer**

Ofrecemos nuestros productos tanto a distribuidores como al detalle.

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##### **What are we looking for**

distribuidores a nivel europeo para implantación a nivel de distribución en hostelería de nuestra gama de productos.

Tambien a nivel de distribución gourmet para la nueva gama de productos que lanzamos en ALIMENTARIA 2010

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##### **Keywords**

- Fish/Fisheries/Fishing Technology
  - Food Packaging/Handling
- 

##### **Collaboration sought**

- Commercial Agreement
- 

##### **Responsible**

M PILAR GIL GARCIA

## Grupo Hespérides Biotech

(University Pablo Olavide) Crta. Utrera Km 1  
41013 Seville

Spain

**Telephone** 0034954611419  
**Fax** 0034954611419  
**E-Mail** [jdcortol@grupohesperides.es](mailto:jdcortol@grupohesperides.es)



Our enterprise was born within the University Pablo de Olavide of Seville (Spain) and focuses on the development and marketing of food and agriculture new products. The R&D&I Department of our enterprise has developed a product based on the alcoholic fermentation of orange juice in the interests of obtaining a natural and healthy product, which has, besides, a low alcohol content. Our product comprises, therefore, a new line of fermented beverages from orange juice that arises as a potential solution to the crisis of the citric sector.

Furthermore, we are sure that our beverage can be considered as a healthy product and consequently we are carrying out human trials in order to identify clinical evidences in humans.

It is a honor for me to inform you that our company has been locally, regionally and nationally awarded. In addition to that, our company has appeared on regional and national media. I invite you to visit our Web site at <[www.grupohesperides.es](http://www.grupohesperides.es)>.

### Collaboration Profiles

#### New natural beverage -with low alcohol content- based on orange juice fermentation.

##### What we offer

Our enterprise focuses at present on the development and marketing of food and agriculture new products. The R&D&I Department of our enterprise has developed a product based on the alcoholic fermentation of orange juice in the interests of obtaining a natural and healthy product, which has, besides, a low alcohol content. Our product comprises, therefore, a new line of fermented beverages from orange juice that arises as a potential solution to the crisis of the citric sector.

Furthermore, we are sure that our beverage can be considered as a healthy product and consequently we are carrying out human trials in order to identify clinical evidences in humans.

On the other hand, we offer advanced agriculture analysis.

##### What are we looking for

In order to market our product we are looking for distributor and industrial partners related with the beverage sector.

##### Keywords

- Agriculture Machinery/Technology
- Drink Technology
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Microbiology/Toxicology/Quality Control
- Nutrition and Health
- consumers
- environmental impacts and total food chain

##### Collaboration sought

- Joint Venture Agreement
- Manufacturing Agreement
- Licence Agreement
- Commercial Agreement
- FP7-KBBE Project

##### Responsible

Juan Diego Cordón Toledano

## Harineras Villamayor

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Ronda estación s/n  
22810 Plasencia del Monte

Spain

Telephone +34974270531  
Fax +34974270175  
E-Mail mcasel@harinerasvillamayor.com



Harineras Villamayor, located in the North of Spain, is one of the biggest companies in our sector in Spain. We are devoted to the manufacture of wheat products: soft wheat flour and durum wheat semolina for conventional, organic and babyfood use. Our production capacity for semolina and flour is 500 MT/day, so we are able to supply in a continuous basis. Our products are delivered in silo trucks, containers, in big bags or in 25 and 40 kgs bags.

### Collaboration Profiles

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#### Harineras Villamayor - flour and semolina

##### What we offer

Our company, Harineras Villamayor, is one of the biggest companies in our sector in Spain.

Our production capacity for semolina and flour is 500 MT/day, so we are able to supply in a continuous basis.

We are devoted to the manufacture of wheat products: soft wheat flour and durum wheat semolina for conventional, organic and babyfood use.

Our products are delivered in silo trucks, containers, in big bags or in 40 kgs bags.

##### What are we looking for

We are looking for a distributor to sell our products

##### Collaboration sought

- Commercial Agreement

##### Responsible

Marthe Casel

## HOJIBLANCA GROUP

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CTRA. DE CÓRDOBA S/N  
29200 ANTEQUERA (MALAGA)

Spain

Telephone +34 952841451  
Fax +34 952842555  
E-Mail info@hojiblanca.es



The Hojiblanca Group is an union of 25,000 agricultural families that came together to commercialise their productions, mainly Virgin Olive Oil and Table Olives through 60 Co-operative situated in the heart of Andalucia. These olive farmers work all year round to produce the best fruits, olives and extra virgin olive oil, harvesting their crops themselves, controlling the quality, freshness and flavour from the tree to the bottle. Today the Hojiblanca Group is the largest olive oil producer in the world, and the second largest table olive producer.

### Collaboration Profiles

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#### New functional foods, nutraceuticals, etc. research lines and technology request.

##### What we offer

The olive oil company has recently begun a new research field with the aim of developing new foodstuffs or implementing the current ones according to the present trend based on the development of functional products and hence, extending the production's range on the basis of the customer requirements.

##### What are we looking for

The Company is looking for partners (research centres, SMEs, etc.) able to provide new ideas or applications in the field of functional ingredients or foods, mainly coming from olive byproducts or new sources. Other innovative lines and technologies in this context will be welcome.

##### Keywords

- Agriculture Machinery/Technology
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Nutrition and Health

##### Collaboration sought

- Research and development
- Technical Co-operation
- Joint Venture Agreement
- Manufacturing Agreement
- Licence Agreement
- Commercial Agreement
- FP7-KBBE Project

##### Responsible

Dr. SILVIA LOPEZ-FERIA

## IBERMATICA, S.A.

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20009 Donostia

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Ibermatica is an international information technology services company. Its business is turning client vision into results through the application of consulting, systems integration, managed operations and innovation projects. The company annual revenues are EUR 260 million and it employs 3,300 people. Ibermática's mission is to be the leader in innovative solutions for its clients to guarantee their successful development.

### Collaboration Profiles

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#### Applied Information & Communications Technology on Food industry

##### What we offer

In Spain, Ibermatica is the ICT consulting firm with the largest number of food industry solutions implemented, mainly in manufacturing aspects like MES solutions, Plant maintenance Solutions, Quality, Production control, etc...

In Ibermatica we have a special interest on ICT agrofood industry and logistics topics, as they are considered strategic sectors to Ibermatica.

Our team has focus on: (1) ICT based improvement of Food Industry, including Food safety, tracing, tracking and planning of operations. (2) Supply chain management aspects related to food industry (3) MES & Plant control ICT based solutions (4) ICT Solutions in Design & Development of agriculture & food industry machinery

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##### What are we looking for

In Ibermatica, we are looking in:

- Companies and organizations requiring ICT technologies in the Agro Food or Logistics areas, both in food manufacturing and distribution, agro production, food processing and related issues (food safety, etc)
  - AIDC, RFID, Wi-Fi, ZigBee applied to food characterization and identification
  - ICT applied to traceability and food safety
  - Future technologies applied to agrofood sector
- 

##### Keywords

- Agriculture Machinery/Technology
  - Fish/Fisheries/Fishing Technology
  - Drink Technology
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Safe production methods
  - Tracability of food
  - Nutrition and Health
  - environmental impacts and total food chain
- 

##### Collaboration sought

- Research and development
  - Technical Co-operation
  - Licence Agreement
  - Commercial Agreement
- 

##### Responsible

Joan Carles Libori Ramos



## Ice Cream Company Comaker S.A

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**Valencia**

**Spain**

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ICFC is the Spanish leader company in the Ice Creams production.

During more than 40 years ICFC has only been devoted to the Ice Creams sector. We have developed products and we have adapted them to the real necessities of the market. Our Experience and Specialization have made us the company with one of the highest and widest range of products in this sector.

Therefore, after demonstrating a great leadership in the national market, ICFC has settled great part of its efforts in its Internationalization.

Furthermore, ICFC is an ex- Nestle factory completely focused on Private Label and co-packing. Our main markets are Spain, UK (Tesco is our main client there), Italy, France (Group Carrefour is our main client) and Portugal. We can cover the full range of products in ice cream (tubs, cones, sticks, sandwich, cakes, desserts, etc.).

### Collaboration Profiles

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#### Ice Creams and Sorbets Producers

##### What we offer

ICFC is the Spanish leader company in the Ice Creams production.

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We offer the highest technology being able to produce any ice cream format in the market.

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##### What are we looking for

We are looking for collaborators with great professionalism and experience in the market to create a synergy that benefits both parts.

We use to work with importers/distributors selling our products in the market, retail companies like Carrefour, Tesco...buying directly our assortment or "Producer Companies" by mean of manufacturing agreements.

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##### Keywords

- consumers

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##### Collaboration sought

- Manufacturing Agreement  
- Commercial Agreement

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##### Responsible

Sergio Ortega

## IDOKI SCF Technologies S.L.

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Located in the Basque Country, IDOKI is committed with the research, innovation and sustainable development. We look for natural and clear solutions, using « green » procedures, as it is the Supercritical Fluid Technology. IDOKI SCF Technologies S.L. is a technological based company, set up on September 2006 with the aim of developing new products and processes through the supercritical fluids technology, addressed to satisfy the needs of the clients. Our activities cover from the obtaining of traced raw material (respecting the Convention of Biological Diversity principles), to providing the final product with a technology framed within the “green chemistry”. IDOKI aims to become a reference provider to those that seek quality solutions that gives a differential value to their product.

### Collaboration Profiles

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#### **We offer our expertise in supercritical fluid technologies and the use of supercritical products in agro-food, nutraceutical and cosmetic industry**

##### **What we offer**

A supercritical fluid is any substance at a temperature and pressure above its thermodynamic critical point. It can diffuse through solids like a gas, and dissolve materials like a liquid.

Carbon dioxide is one of the most commonly used supercritical fluids due to its low critical pressure and temperature (72,8 atm; 31 °C).

The basic principle of Supercritical Fluid extraction is that when the feed material is contacted with a supercritical fluid than the volatile substances will partition into the supercritical phase. After the dissolution of soluble material the supercritical fluid containing the dissolved substances is removed from the feed material. The extracted component is then completely separated from the SCF by means of a temperature and pressure change.

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##### **What are we looking for**

We look for technologies and/or experts in:

- micro-encapsulation of natural products
  - deodorization of natural products
- 

##### **Keywords**

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
- 

##### **Collaboration sought**

- Research and development
  - Joint Venture Agreement
  - Manufacturing Agreement
- 

##### **Responsible**

Ximena Carrion Granda

## IFAPA

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**Spain**

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IFAPA is an institute with 19 centres of research, training and technology transfer located all through Andalusia. We are a multidisciplinary human equipment with a wide range of instrumental and technology knowledge. We work on several agriculture products such as olive oil, wine, milk product, fruit and vegetables. Our work is focus on company requirements stressing the importance of the transference of knowledge between public bodies (as IFAPA) and private companies and cooperatives.

### Collaboration Profiles

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#### **Detection and quantification of parameters and compounds related to sensory, nutritional, nutraceutical properties and food safety by Near Infrared Spectroscopy.**

##### **What we offer**

IFAPA is an institute with 19 centres of research, training and technology transfer located all through Andalusia. We are a multidisciplinary human equipment with a wide range of instrumental and technology knowledge. We work on several agriculture products such as olive oil, wine, milk product, fruit and vegetables. Our work is focus on company requirements stressing the importance of the transference of knowledge between public bodies (as IFAPA) and private companies and cooperatives.

One group of the Postharvest technology and Food Industry area has developed several methods based on NIRS (Near-Infrared Spectroscopy) and chemometrics to detect and quantify parameters and compounds related to sensory, nutritional, nutraceutical characteristics and food safety by Near infrared spectroscopy. Quality and food characteristics are an important issue in food industry and consumers behaviour.

##### **What are we looking for**

We are looking for project partner for applying this technology to food industry.  
Collaboration with private and public bodies to develop new applications of NIRS technology for industrial applications or research projects.

##### **Keywords**

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Detection and Analysis methods
- Tracability of food

##### **Collaboration sought**

- Research and development
- Joint Venture Agreement
- FP7-KBBE Project

##### **Responsible**

Dr. Jose Manuel Moreno Rojas

## IFAPA

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An Andalusian agrofood research institute active on searching of added-value to wine by-products through environmentally friendly processes. They want to deepen into new applications of wine by-products in the food, cosmetic and pharmaceutical sectors. Active partners from the above mentioned sectors are sought for cooperation. Research/Technological Centers & SME's are welcomed. The types of collaboration sought will depend on the kind of partner.

### Collaboration Profiles

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#### From winery by-products to added value products

##### What we offer

This institute has focused their activity on improving wine quality and the health benefits associated to its moderated consumption. For that purpose the employment of several technologies as cold soaking, aroma enhancement by enzymes or micro-oxygenation processes have been tested. In the same way they have applied relative novel food processing techniques as post-harvest UV-C irradiation to increase bioactive compounds concentration in grapes before the crushing, or even the pulsed electric fields to accelerate phenolic diffusion from the grapes to the must.

Besides, as the winery residues are enriched on bioactive compounds (mainly polyphenols), the researchers are now working on getting advantage of this fact as a nutraceutical source for industrial applications in cosmetic, pharmaceutical or food additives sectors.

The research institute offers technical support and expertise to improve wine quality regarding to bioactive compounds.

A wide range of physical-chemical analysis can be done in addition to routine testing.

They also provides a high quality consultation service to industry, which includes field assays (10 hectare experimental vineyard) and all stages comprises in winemaking process (they have two experimental wine cellars).

Their know-how is available for a great variety of wine industry problems, and is now extending their research lines towards by-products valorisation. It can be expected new insights for product development from the knowledge of the future partner joined to their research lines.

They want to broaden its expertise for further validation of novel processing techniques that increases wine quality, and for the development of products based on nutraceutical properties from wine industry by-products. The partners should have knowledge of and affinity to wine industry or in food, therapeutical and/or cosmetic research based on natural ingredients.

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##### What are we looking for

The company is seeking partners with expertise in some of the following lines:

Processing food technologies that enhance natural compounds extraction.

By-products separation and/or purification techniques.

Isolation and recovery of natural compounds (bioactive, additives and others) from agro-food by-products.

Bioactivity assays of bioactive compounds

Application of natural compounds to food, cosmetic and pharmaceutical industry.

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##### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Processing
  - Food Technology
  - Nutrition and Health
- 

##### Collaboration sought

- Research and development
  - Technical Co-operation
  - FP7-KBBE Project
- 

##### Responsible

Ph. D. Zulema Piñeiro Méndez

## INBIOTEC

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**Spain**

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**E-Mail**                **tecno-transfer@inbiotec.com**



This Research Centre located in Spain is devoted to the development of biotechnological processes related to the transformation of vegetable and animal raw materials and byproducts into high added-value products. R&D activities and technologies focused on food industries include probiotics, aminoacids, bioactive molecules, inoculants for dairy and meat products, microbial pigments and other food additives, rennets, bakery yeast, etc.

The organization has expertise in microbial processes, molecular biology, omic sciences (genomics, proteomics, transcriptomics), analytical chemistry and toxicology.

### Collaboration Profiles

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#### **New strains and technology for the overproduction of the antifungal Natamycin (Pimaricin)**

##### **What we offer**

Microbial strains which are Natamycin (Pimaricin) overproducers, and also the fermentation technology for the production and downstream recovery of this antifungal are offered.

Natamycin is the only antifungal agent authorized by both the European Union and the FDA for use in cheese and fresh or cured meat products to protect them against deterioration by molds.

The main advantage of the process is the high Natamycin (Pimaricin) yield and the purity of the product obtained.

The technology includes overproducing strains, and the know-how of the fermentation process and downstream recovery of the product. The yields of Natamycin are increased by at least a 100% depending upon the strain, and the purity of the product is greater than 80%.

##### **What are we looking for**

Companies from food additives manufacturing industry interested in improving Natamycin production processes are sought.

##### **Keywords**

- Technological additives. Enzymes

##### **Collaboration sought**

- Licence Agreement

##### **Responsible**

Rodrigo Martín

#### **Meat starters based upon strains impaired in the biosynthesis of penicillin**

##### **What we offer**

Starters for cured meats and sausages are offered, based on microbial strains of *Penicillium nalgiovense* impaired in the synthesis of penicillin and with an optimal colonization activity.

*Penicillium nalgiovense* has been the most widely used starter for cured and fermented meat products. This fungus is able to colonize very homogeneously the meat products, preventing undesirable growth of fungal contaminants. A problem associated with the use of *P. nalgiovense* as starter is its ability to produce penicillin.

These *P. nalgiovense* strains have been altered to avoid penicillin production, and have been selected for their white oversporulation and colonization ability.

##### **What are we looking for**

Companies from cured meats and sausages manufacturing industry, as well as food additives manufacturing partners are sought.

##### **Keywords**

- Technological additives. Enzymes  
- Food Technology

**Collaboration sought**

- Licence Agreement
  - Commercial Agreement
- 

**Responsible**

Rodrigo Martín

**Cutting edge biotechnology resources for R&D and services.**

**What we offer**

The strong specialization on biotechnology as well as the scientific profile of the staff in this center, which has participated in several national and european R&D projects, provides the capability to offer exclusive equipment and human resources to carry out research and development activities and provide advanced services targeted to biotech, food and feed industries.

Resources are offered concerning microbiology, microbial strains and processes development, molecular genetics, analytical chemistry, toxicology, genomics, proteomics, transcriptomics and bioinformatics.

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**What are we looking for**

Companies from biotech, food and feed industries searching support in R&D or analytical services, as well as research groups or enterprises looking for partners for FP7 proposals.

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**Keywords**

- Technological additives. Enzymes
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Biochemistry
  - Enzymology/Protein Engineering/Fermentation
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - FP7-KBBE Project
- 

**Responsible**

Rodrigo Martín

## Industrial Gastronomy Cluster (Consell Comarcal de la Selva)

Passeig Sant Salvador 25-27  
17430 Santa Coloma de Farners

Catalonia

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E-Mail            npalmada@selva.cat



1. Comarca de La Selva -Província Girona- Catalunya.
2. Cluster of industries and local administration.
3. The food industry is the economic engine of La Selva region and one of the most powerful engines of the catalan economy. In our area we have some of the most important and innovative food catalan companies through a very multi-sectorial representation (water, meat productes, cookies, etc.) The coast tourism sector is also well established with destinations such as Lloret, Blanes and Tossa. The synergies and opportunities that can be created between the two sectors in terms of developing new products and services (prepared dishes, etc.) is presented as a challenge for the cluster. Another aim is to seize and transfer creativity and innovation to the food industry throughout the culinary knowledge of over 17 Michelin stars around La Selva.

### Collaboration Profiles

#### “The Industrial Gastronomy Cluster”

##### What we offer

The food industry is the economic engine of La Selva region and one of the most powerful engines of the catalan economy. In our area we have some of the most important and innovative food catalan companies through a very multi-sectorial representation (water, meat productes, cookies, etc.) The coast tourism sector is also well established with destinations such as Lloret, Blanes and Tossa. The synergies and opportunities that can be created between the two sectors in terms of developing new products and services (prepared dishes, etc.) is presented as a challenge for the cluster. Another aim is to seize and transfer creativity and innovation to the food industry throughout the culinary knowledge of over 17 Michelin stars around La Selva.

##### What are we looking for

We are looking for a technological or knowledge partner (research center, university, etc...) in order to participate in one of our projects (developing of new food products, new services, etc.). We are also very interested in “food architects” or “corporate chefs”.

We are interested in exchange experience with other clusters worldwide in order to be able to participate in european projects.

##### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Processing
- Food Technology
- Nutrition and Health
- consumers
- environmental impacts and total food chain

##### Collaboration sought

- Research and development
- Technical Co-operation

##### Responsible

Nuri Palmada

## Industrias Alegre S.A.

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Spain

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E-Mail ernesto-martin@ialegre.com



Company founded in 1953, with more than 50 years experience in moulded parts and tool making.  
Global solutions in plastic injection.  
Human team highly qualified and flexible.  
17.000 sq meters facilities.  
Located in Valencia, Spain near to the airport and harbour.  
Quality certifications ISO 9000 / ISO 14000 / QS 9000 / ISO TS 16049  
BUSINESS UNITS  
Packaging  
Household  
Hardware market  
Automotive  
Development fully integrated

### Collaboration Profiles

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#### Global Solutions in Plastic Injections

##### What we offer

We offer services for design and development to our clients, and we offer injection production.  
We offer a new system of packaging for frozen bread dough. It's a project that reduce logistics cost, and it's friendly with the environment.

##### What are we looking for

We are looking for a project partner from cold channel industry, firstly a frozen bread dough manufacturer, interested in to develop a new packaging solution in their company in order to improve logistic costs.

##### Keywords

- Food Packaging/Handling
- Tracability of food

##### Collaboration sought

- Research and development
- Technical Co-operation
- Manufacturing Agreement

##### Responsible

Ernesto Martín



## INDUSTRIAS ALEGRE, S.A.

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**Fax**                    **96 122 02 14**  
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Company founded in 1953, with more than 50 years experience in moulded parts and tool making.  
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Packaging  
Household  
Hardware market  
Automotive  
Development fully integrated

### Collaboration Profiles

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#### Global solutions in plastic injection.

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---

##### What are we looking for

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##### Keywords

- Food Packaging/Handling
  - environmental impacts and total food chain
- 

##### Collaboration sought

- Research and development
  - Technical Co-operation
- 

##### Responsible

ENRI LLORÉNS

## Ingenova Consulting

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14550 Córdoba

Spain

Telephone

Fax

E-Mail



Ingenova Consulting, based in Montilla (Córdoba - Spain), a consultant in new technologies, and belongs entirely to the Countryside Rural Development Group South, based in the same city. Our company's mission is to promote technological development projects and integrated solutions for managing change in public administrations and enterprises, with the aim of improving competitiveness and productivity. Ingenova is a partner of Microsoft and is located at number three in the ranking of the best partners in Spain.

### Collaboration Profiles

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#### Ingenova Quality and trazability

##### What we offer

Project SURCO through which developed a computer software for quality management and food security already using more than 50 food businesses in the province of Cordoba and implemented new business soon to Andalusian.

- Strategic Management
- Marketing
- Communication and PR,
- Sales
- Production
- HR
- Quality
- Security
- ERP
- CRM
- Business Intelligence
- Optimization and Reengineering

##### What are we looking for

Agrofood companies interested in applying this technology for food quality and trazability.

##### Keywords

- Tracability of food

##### Collaboration sought

- Research and development
- Technical Co-operation
- Joint Venture Agreement
- Licence Agreement
- Commercial Agreement

##### Responsible

Angeles Puerma

## INGREDIENTIS BIOTECH

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INGREDIENTIS BIOTECH is located in Granada (Spain).

Ingredientis Biotech is a service technology company.

Ingredientis Biotech is a company of technological base orientated to the design and development of new products, to the nutritional evaluation, to the discovery of active ingredients and to the utilization the food residues. In Ingredientis Biotech we possess a great previous experience in companies of biotechnology and nourishment, in science and technology of food, nutrition, biotechnology and biomedicine.

At Ingredientis Biotech we are employed a multidisciplinary equipment with a wide experience and knowledge in:

- Science and Technology of the Food
- Nutrition and Dietetic Chemical
- Engineering Chemical
- Biotechnology/Biomedicina of Natural

The principal lines of work approached by our company are:

1. Discovery of active ingredients.
2. Development of products.
3. Nutrition and health.
4. Utilization of by-products.

### Collaboration Profiles

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#### Company of biotechnology dedicated to the discovery and development of bioactive ingredients

##### What we offer

- We have developed a discovery platform for bioactive compounds throughout a series of enzymatic clinical tests and cellular systems. These tests allow the evaluation of hundreds of samples in different cellular models.
- Delivers solutions to product development challenges in food, beverage and dietary supplement industries. Partnership with Ingredientis Biotech gives you access to a talented and flexible team that will be committed to helping you address your business challenges.
- Ingredientis Biotech provides solutions to food and dietary supplement companies in the Nutritional Evaluation of bioactive molecules, food ingredients, dietary supplements and functional foods.
- We have developed a platform for the discovery of bioactive molecules that enables us to identify this type of compound in food by-products as a value-adding strategy.

##### What are we looking for

Create value for our stakeholders and partners.

Create value for our clients by developing innovative solutions.

Become an international reference for the discovery and development of novel bioactive ingredients for the Food Industry.

Be one of the fastest and most productive companies in the Food Ingredient Industry through continuous improvement in our research and development (R&D) coupled with a strengthening of our new product pipeline.

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##### Keywords

- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Processing
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Nutrition and Health

##### Collaboration sought

- Research and development
  - Technical Co-operation
  - Licence Agreement
  - Commercial Agreement
  - FP7-KBBE Project
- 

**Responsible**

MARTA GONZALEZ

## INN FLAVOURS SL

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Catalonia

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Fax

E-Mail info@innflavours.es

We are Catalanian company that manufactures and comercializes food flavours. We have our office in Cabris (Barcelona)  
We are in the segment of reay to use foods and in the industrial catering. Of the other hand we are very innovatives and are close to llaunch to the international market a new line of very creative products

### Collaboration Profiles

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#### flavours of the future

##### What we offer

I am expertice in food flavours. Our technology is based in research in molecular gastronomy. Our advantage is that is sustainable, natural effective and based in more than 25 years of experience in food applications. We collaborate with chefs related with haute cuisine to develop our technologies.

-

##### What are we looking for

We are looking for an industrial or comercial partner

##### Keywords

- Fish/Fisheries/Fishing Technology
- Technological additives. Enzymes
- Food Processing
- Biochemistry

##### Collaboration sought

- Research and development
- Technical Co-operation
- Joint Venture Agreement
- Commercial Agreement
- FP7-KBBE Project

##### Responsible

CHEMIST FRANCESC MONTEJO

## Innoget

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Fax                93 755 62 65  
E-Mail            info@innoget.com



Innoget ([www.innoget.com](http://www.innoget.com)) aims to expand the interface between the science community and the industry. Food companies like Panrico, Damm, Corporación Alimentaria Peñasanta, Bicentury o Ordesa among others are already looking for innovative technologies through Innoget.

Through Innoget's portal companies receive proposals to their technology needs from an international network of experts. Companies can get ideas, patents, and innovative products and technologies and divulge their patents, technologies and innovative products to set up collaborative projects or commercial agreements with other organizations

### Collaboration Profiles

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#### Open innovation marketplace to capture and sell innovation

##### What we offer

We offer an Open Innovation Marketplace where food companies like Panrico, Damm, Corporación Alimentaria Peñasanta or Bicentury among others are looking for innovative technologies coming from universities, research centers and technology based companies

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##### What are we looking for

We are looking for companies and research centers interested in partnering with some of the food companies placed at Innoget's marketplace like Panrico, Damm, Corporación Alimentaria Peñasanta or Bicentury among others ([www.innoget.com](http://www.innoget.com)) or companies looking to advertise at Innoget and show their technology portfolio

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##### Keywords

- Agriculture Machinery/Technology
  - Aquaculture
  - Drink Technology
  - Technological additives. Enzymes
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - Nutrition and Health
  - Biochemistry
  - Enzymology/Protein Engineering/Fermentation
  - In vitro Testing, Trials
- 

##### Collaboration sought

- Commercial Agreement
- 

##### Responsible

Jordi Rafols

## INNOPAN

**Parque Científico y Tecnológico Agroalimentario de Lleida. Parque de Gardeny Edificio H  
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**Catalonia**

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**E-Mail**               **info@innopan.com**



Innopan is a technology centre located in Lleida (Catalonia, Spain).

The Center specializing in technologies of bread is born with the intention of improving the competitiveness - modernization and professionalization - of all the companies of the chain wheat-flour-bread, including manufacturers and retailers, through R+D activities and the technological transfer.

For it:

- We promote the investigation in aspects related to the bread -derivatives and raw materials-.
- We promote R+D activities applied to the manufacturing processes, conservation and marketing of the bread, -derivatives and raw materials-.
- We promote activities of training, modernization and adjustment to the legal frame of the sectors.
- We transfer, to all the companies, the new technologies applicable to the manufacturing processes, conservation and marketing of the bread, bread -derivatives and raw materials-.

### Collaboration Profiles

#### Innopan - Technology dissemination center baker sector

##### What we offer

Our activities are focused on raw materials know-how, product and process development as well as knowledge transfer. Innovative product and technologies ideas are put into practice in collaboration with companies and research centres in the field.

Our installations, 600 square meters of technical area fully automated, state-of-the-art equipment, programmable and suitable for standard baking applications as well as for other special processes, analyses and measurements. We have all ready been working for the past two years.

##### What are we looking for

Our activities are:

- Improvement and control of processes
- New technological processes
- New products development
- Innovative raw materials
- Specific training
- Physical and chemical characterization
- Genetic characterization of wheat proteins
- Rheological assays
- Fermentation assays
- Small-scale bakery assays
- Enzymatic activity
- Physical characteristics
- Self-life studies
- Packaging and conservation
- Nutritional analysis
- Quality control
- Product characterization
- New products development
- Consumer acceptance analysis
- Self-life assays
- Technological innovations
- Knowledge transfer activities
- Specific training

And our services are:

- Technological assistance
- Assessment and management of public funds for R+D in bakery industry
- Management of quality Geographical Indications (GIs)
- Technological watch service
- Quality analysis of raw materials and final products
- Sensory analysis
- Market analysis and products introduction
- Teaching and training

**Keywords**

- Technological additives. Enzymes
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Tracability of food
  - Nutrition and Health
- 

**Collaboration sought**

- FP7-KBBE Project
- 

**Responsible**

Águeda García-Agulló Bustillo



## INNOSTART

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Hungary

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INNOSTART was established in 1994, with considerable support from the EU PHARE Program, on the model of Business and Innovation Centres (BICs). Since its creation, the foundation has been a full member of EBN - the European Network of BICs, which comprises of over 160 members from 21 EU Member States - and of the Hungarian Association for Innovation.

As part of the European enterprise development network, it has played a decisive role in the promotion and diffusion of BIC know-how and methodology in Hungary.

As an accelerator of innovation, INNOSTART participated in the development of the innovation strategy of the Central Hungarian Region and is a founding member of the Regional Innovation Agency (RIA).

As a partner of the Enterprise Europe Network INNOSTART is dedicated the promotion of European technology transfer, internationalization and R&D partner search.

### Collaboration Profiles

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#### technology transfer

##### What we offer

Services of Enterprise Europe Network  
partner search in FP7

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##### What are we looking for

partners

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##### Keywords

- Food Processing
  - Food Technology
  - Nutrition and Health
  - Biochemistry
- 

##### Collaboration sought

- FP7-KBBE Project
- 

##### Responsible

Eszter Szabó

## Innovación y Consulting Tecnológico, S.L.L.

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Catalonia

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E-Mail xavier.font@incotec.es



Established in 2000 as a private and independent enterprise, Innovación y Consulting Tecnológico (INCOTEC) is a technical consultancy firm, specialized in technological and environmental innovation. We are located in Spain, with headquarters in Barcelona and offices in Madrid, Valencia and Valladolid. Our main activities are:

- R & D: Technology surveillance, Design and implementation of systems of innovation management, Technological enhancement projects, Outsourcing of R & D, Homologation and certification, Protection of Industrial Property, Exploiting the results of innovation.
- Industrial Environment: Control and enforcement of environmental legislation, Environmental Diagnostics, Action Plans, Strategic Environmental Engineering.
- Funding and tax reduction management

### Collaboration Profiles

## Technological and environmental innovation

### What we offer

Company Description: Established in 2000 as a private and independent enterprise, Innovación y Consulting Tecnológico (INCOTEC) is a technical consultancy firm, specialized in technological and environmental innovation. We are located in Spain, with headquarters in Barcelona and offices in Madrid, Valencia and Valladolid. Our main activities are:

- R & D: Technology surveillance, Technological enhancement projects, Outsourcing of R & D, Homologation and certification, Protection of Industrial Property, Exploiting the results of innovation.
- Industrial Environment: Control and enforcement of environmental legislation, Environmental Diagnostics, Action Plans, Strategic Environmental Engineering.
- Funding and tax reduction management

### What are we looking for

Research and development  
Technical Co-operation  
Licence Agreement

### Keywords

- Agriculture Machinery/Technology
- Aquaculture
- Fish/Fisheries/Fishing Technology
- Drink Technology
- Food Packaging/Handling
- Food Processing
- Food Technology
- Safe production methods
- environmental impacts and total food chain

### Collaboration sought

- Research and development
- Technical Co-operation
- Joint Venture Agreement
- Licence Agreement
- Commercial Agreement

### Responsible

Xavier Font Ferrer

## Innovation Center Iceland

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**Keldnaholt**  
**112 Reykjavik**

**Iceland**

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**Fax**               **+354 522 9111**  
**E-Mail**           **amanda@nmi.is**

Innovation Iceland is a leading R&D and business support institute in Iceland. Its mission is to increase innovation, productivity and competitiveness of Icelandic business by doing innovative technology research, diffusing knowledge and giving support to entrepreneurs and start-up companies.

ICI specialises in research fields such as nanotechnology, renewable energy and concrete rheology and offers various SME support services.

ICI coordinates the Enterprise Europe Network in Iceland.

### Collaboration Profiles

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#### Brokerage services and assistance

##### What we offer

Brokerage services to companies based in Iceland, and those wishing to conduct business with Icelandic organisations.

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##### What are we looking for

Organisations interested in brokerage services.

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##### Keywords

- Aquaculture
  - Fish/Fisheries/Fishing Technology
  - Drink Technology
  - Technological additives. Enzymes
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - Tracability of food
  - Nutrition and Health
  - Biochemistry
  - Enzymology/Protein Engineering/Fermentation
  - In vitro Testing, Trials
  - consumers
  - environmental impacts and total food chain
- 

##### Collaboration sought

- Research and development
- 

##### Responsible

Amanda Garner

## INSEVIA Sp. z o.o.

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**Varsovia/Tarnobrzeg**

**Poland**

**Telephone** +48 713 82 62  
**Fax** +48 22 855 05 30  
**E-Mail** biuro@insevia.pl



The Insevia office is located in the centre of Poland in Warsaw

The company is specialized in Spanish products import to the Polish market (our offer includes leading Spanish brands of olives, oils, cheese, ham, soya products, sweets, honey, wines, fish, vegetables).

We operate for the most important chains of supermarkets, hypermarkets and delicatessen in Poland, and as well for HORECA channel.

We also export a wide range of Polish traditional food to the Spanish market.

### Collaboration Profiles

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**www.insevia.pl**

#### What we offer

Our company possess a solid logistic base, with more than 60 vans adjusted for chilled products international transport and logistics magazine. We provide service to the leading chains of hyper-, supermarkets and delicatessen and cooperate with all important dairy products' distributors in Poland. We have already reached an agreement with the logistics company regarding a central warehouse for chilled products that will operate in the whole Poland area. At the moment we cooperate with distributors from every region of Poland. In future we want to cooperate with all clients in Poland. In the past we have gained a lot of experience and knowledge concerning dairy market in Poland working for Bongrain Group.

The offer a wide range of Polish traditional food, based on natural and traditional Polish recipes.

#### What are we looking for

We are looking for Spanish traditional food producers in the following fields (bio and eco products, olives, oils, vinegars, cheese, ham, fish, honey, sweets, vegetables conserves).

We also would like to initiate commercial relations with Spanish partners interested in Polish food export to the Spanish markets.

#### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Technology
- Nutrition and Health

#### Collaboration sought

- Commercial Agreement

#### Responsible

Damian Wrona

## Institut Catlà de la Vinya i el Vi

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**Pça. Àgora 2**  
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**Catalonia**

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INCAVI is the only Technology Center of Catalonia for the carrying out of R & D in the wine sector. Its main activities are in the area of biotechnology applied to wine fermentation, innovation in winemaking processes (Still and sparkling Wine), quality control and food safety(history).

Has 3 pilot plants for process simulation and two wine laboratories. Performs specialized training activities

### Collaboration Profiles

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#### Technology and Innovation for the Wine Sector

##### What we offer

- Area of expertise: innovation processes and production technologies, stabilization and analytical control for the wine industry.
- Innovative technology or research project on food technology applied to production and innovation to enhance quality wine, food security and energy efficiency

##### What are we looking for

- Technologies: Biotechnology, Microbiology, Food Technology, Analytical control of alcoholic and analcoholic beverages.
- Current stage of development of the technology: Research and prototypes
- Type of partner: research, project partner and industry
- Industry sector: analytical, industry and wine sector.
- Tasks to be performed by the partner: manufacture.

##### Keywords

- Drink Technology
- Technological additives. Enzymes
- Food Processing
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Biochemistry
- Enzymology/Protein Engineering/Fermentation
- environmental impacts and total food chain

##### Collaboration sought

- Research and development
- Technical Co-operation
- FP7-KBBE Project

##### Responsible

Dr Santiago MÍNGUEZ

## Institute for Food and Agricultural Research and Technology (IRTA)

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Catalonia

Telephone +34934674054  
Fax  
E-Mail Begona.delacalle@irta.eu

### Collaboration Profiles

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#### Decision Support Tools (DST) for fruit production and quality management

##### What we offer

Decision Support Tools (DST) for fruit production and quality management developed within an European project need industrial partners to convert them into marketable products. These are DSTs we are referring to:

- Decision support tool for fruit quality management: "PeaPle"
- Decision support tool for economical decisions in farm management: "PROFITFRUIT"

We offer:

- Decision support tool for fruit quality management: "PeaPle". The objective of this system is to simulate quality changes of apples and peaches along different supply chains, to meet the demands of consumers, and consequently simulate the increase of fresh fruit consumption. Comparison of different fruit chain scenarios will help in selection of the best market strategy. It will also gradually change the knowledge about the importance of optimum harvest dates and careful selection of storage/transport conditions. (Please find attached an explanatory document about PeaPle).
- Decision support tool for economical decisions in farm management: "PROFITFRUIT". This is a user-friendly IT-model for simulating economical scenarios at the orchard and variety level. The model will evaluate production costs of apples in selected European growing zones. The IT-model will help farmers to choose the right strategy for their production. With the model it is possible to develop a risk profile based on real world data for comparing farm management factors in terms of their impact on success if changes are made.

These are novel models developed after an extensive research work carried out within the European project entitled ISAFRUIT ([www.isafruit.eu](http://www.isafruit.eu))

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##### What are we looking for

We are seeking:

Industrial partners from any part of Europe interested in converting these models into marketable products. These companies should be also to do an appropriate marketing to reach the highest number of users.

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##### Keywords

- Agriculture Machinery/Technology
  - Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
- 

##### Collaboration sought

- Joint Venture Agreement
  - Licence Agreement
  - Commercial Agreement
- 

##### Responsible

Begoña De la Calle

## Invenire Market Intelligence Ltd.

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**Finland**

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**E-Mail** doorbell@invenire.fi



Invenire is a commercialisation agency in food, nutrition, health & wellness. Our mission is to help our clients be more informed about their markets, develop and implement workable strategies, know who is who on the market and create appealing, differentiated and efficient communications and marketing.

For example we provide customized market intelligence – no copy-paste work and ready-made market reports.

1. Geographical location: Based in Finland, wide international network of collaborators
2. Type of organisation = consultancy and market research agency
3. Services: for example market intelligence (BtoB market research, benchmarking, opportunity identification, gap analysis, partner matchmaking) and Strategy & Venture consultancy (strategy, planning & consultancy, brand building and marketing plans)
4. Typical clients: SMEs, small businesses, larger companies, multinationals, ingredient suppliers, consumer brand owners, public organisations, governmental agencies, farmers

### Collaboration Profiles

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## Commercialization support and market intelligence in the field of food, nutrition, health & wellness

### What we offer

1. Area of expertise: customized market intelligence
2. What type of innovative technology or research project is being offered: Market research and commercializations support services
3. What can it be used for?: Our services help companies to be more informed about their markets, develop and implement workable strategies, know who is who on the market and create appealing, differentiated and efficient communications and marketing. Through our services our clients are able to go to market in a targeted, creative and successful way.
4. What are the main advantages of your technology over other technologies? Customer pays only for relevant data and intelligence, no copy-paste work and ready-made market reports. We dig hard to find answers to our clients' particular questions!

### What are we looking for

Partners, new clients:

1. Type of partner: research, project partner, companies who need market intelligence about their preferred markets, companies who can provide market intelligence about their area and are possibly interested in sourcing market intelligence about Scandinavia from us
2. Industry sector: Food, nutrition, health & wellness
3. What tasks need to be performed by the partner: Depends on the type of project.

### Keywords

- Agriculture Machinery/Technology
- Drink Technology
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Technology
- Tracability of food
- Nutrition and Health
- consumers
- environmental impacts and total food chain

### Collaboration sought

- Research and development
- Joint Venture Agreement
- Commercial Agreement

**Responsible**

Laura Enbom



## IRTA - Institut de Recerca i Tecnologia Agroalimentàries

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**Catalonia**

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IRTA is a public research institution part of the Catalan Government counting with about 1000 people and its activities are governed under private sector law. IRTA is focused on scientific research and technology development and innovation in the areas of agriculture, aquaculture and the agrifood industry. Specifically in the area of Food Technology, IRTA carries out research on improvement of raw materials, the optimisation of food products manufacturing technologies, sensorial tests, nutritional value improvement, salt and fat reduction in food formulations, as well as other food product characteristics. The final goal is to assure and to improve food quality and safety. IRTA is fully equipped with industrial and pilot size equipments with the most advanced emerging technologies for food industry.

### Collaboration Profiles

#### Postharvest Extension Services in whole, minimally processed and processed fruit and vegetables

##### What we offer

Whole fruit and vegetables (F&V):

- Optimum storage conditions
- Analysis of instrumental, sensory and aromatic quality and chemical residues
- Enzyme activity (fruit softening and aroma emission)
- Research and isolation of microorganisms with biocontrol activity
- Characterization and improvement of microorganisms to different environmental conditions. Optimization of their production, stabilization, formulation and storage
- Antioxidants and functional compounds
- Monitoring the maturity by destructive and non-destructive methods
- Assessment on the identification and methods to control and predict several disorders
- Assessment on the use of the product 1-MCP
- Technical assistance during post-harvest chain

Minimally processed and processed F&V:

- Study the incidence and survival of foodborne pathogens and spoilage microorganisms
- Effect of sanitizers
- Shelf-life and packaging
- Evaluate the microbial hazards from farm to fork. HACCP
- Microbial characterization of novel products. Risk assessment
- Measure of instrumental, sensory, aromatic and nutritional quality
- Control of enzymatic browning processes (natural products)
- Best processing conditions to improve nutritional quality

##### What are we looking for

The Postharvest Extension Services are focused on collaborating with all those companies that have fruit and vegetables as the base product as well as combined with other ingredients (yogurts, baby food...).

For example:

- Packinghouses
- Food industries, including those working on minimally processed (salads, fruits, steamed vegetables...) and processed fruit and vegetables (juices, purees, smoothies, jams...)
- Retail chain and supermarkets
- Agrochemical companies wishing to test their products or develop novel ones with low environmental impact
- Packaging industries, testing new films and packages
- Industries related to the development of new equipment to apply on the food industry.
- Research centers that seek to expand their knowledge
- Universities

##### Keywords

- Agriculture Machinery/Technology
- Food Packaging/Handling
- Food Processing
- Food Technology
- Detection and Analysis methods
- Safe production methods

- Nutrition and Health
  - Biochemistry
  - Enzymology/Protein Engineering/Fermentation
  - In vitro Testing, Trials
  - consumers
  - environmental impacts and total food chain
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - Manufacturing Agreement
  - Licence Agreement
  - Commercial Agreement
  - FP7-KBBE Project
- 

**Responsible**

Rodrigo de Oliveira Brito

**Olive oil milling technology**

**What we offer**

We offer our know-how on milling technology assessment. We have experience on virgin olive oil technology: process performance evaluation, technology improvement and personal training. In addition, we can offer assistance on tracability along the quality chain, from the orchard unto the market.

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**What are we looking for**

We are looking for cooperatives or private olive oil mills that could be interested in developing quality protocols to improve their milling process. Also, IRTA offers assistance for the investment in new mill designs for large olive tree orchards.

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**Keywords**

- Agriculture Machinery/Technology
  - Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Tracability of food
  - consumers
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
- 

**Responsible**

Eliecer Lopez Jimenez

**Virgin oil evaluation and trading strategies**

**What we offer**

We offer our know-how on quality evaluation of virgin olive oils in order to establish commercial strategies and accurate olive handling. We can develop analytical protocols for several purposes and evaluate chemical and sensorial results, considering our experience on quality evaluation of several olive cultivars at IRTA's collections in Constantí (Tarragona). Also, we can identify milling problems that imply quality losses.

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**What are we looking for**

We are looking for trade companies that work in gourmet markets that are interested in real product quality in order to choose correct trading strategies. We do not offer a quality control service, but an assessment based on scientific criteria.

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**Keywords**

- Food Technology
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - consumers
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
-

**Responsible**

Eliecer Lopez Jimenez

**QDS process® (Quick Dry Slice process) - Drying of sliced food products****What we offer**

Drying of sliced food products is the objective of this technology. Initially it was designed to dry meat products that were intended to be marketed as a slice (sausage, chorizo, salami, ....). The use of this technology in meat products can drastically reduce the drying time (40 days to 30 minutes). QDS process technology offers numerous advantages relative to conventional drying methods. Among the technological advantages of the QDS process it is worth mentioning the ability to obtain products showing less acidic flavor and more homogeneity, as well as the possibility to obtain products with a higher pH. Products are free from fungi and product safety control is enhanced thanks to a more precise monitoring of the process and of the product itself. In addition, the application of the QDS process results in increased productivity and decreased residues.

The QDS method also offers enhanced production flexibility, an increase in speed, the possibility to implement just-in-time systems as well as requiring less space than conventional methods.

The QDS process may contribute to the development of new formats and products in line with the trends and lifestyles of today's consumers, who demand ready-to-use products in a small format.

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**What are we looking for**

Drying of sliced foodstuffs, especially fermented and cured meat products is just one of the possible applications of this innovative technology. We are open to collaboration with other market stakeholder to promote the take-up and adaptation of the QDS technology to other sectors/applications

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**Keywords**

- Food Processing
  - Food Technology
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - consumers
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
- 

**Responsible**

Rodrigo de Oliveira Brito

**New technology to reduce salt in meat products****What we offer**

IRTA can develop tailor-made solutions by adapting the salt-reduction technology to the needs of specific application.

The protocol usually involves:

- raw material selection (most appropriate raw material for the manufacture)
  - selection of the salt substitutes
  - on-line analysis of salt content (non-destructive analysis)
  - on-line analysis of moisture (non-destructive method to measure the water content on the product surface)
  - final treatment (reducing the incidence of an inadequate texture or appearance)
- 

**What are we looking for**

We aim at establishing technological and commercial partnerships and R&D projects which allow the immediate application and further technological improvement of our salt reduction protocols. Since this is well consolidated technology, we look for companies which require commercial services and for highly competitive R&D partners to promote innovation of current methodologies.

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**Keywords**

- Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Nutrition and Health
  - consumers
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - FP7-KBBE Project
-

**Responsible**

Rodrigo de Oliveira Brito

**Thermal treatment for High Frequencies Microwave and Radio Frequency**

**What we offer**

We offer a new technology for thermal treatment of food. High Frequencies are used to reach the selected temperatures in a short time with better electrical performance than conventional treatments, and it also can be applied in continuous process. This technology is used to pasteurize/cook food products; to blanch vegetable products; to disinfect entire fruits; to defrost food; to dry fruit, etc.

---

**What are we looking for**

We aim at establishing technological and commercial partnerships and R&D projects which allow the immediate application and further technological improvement of the current state of the art. Since this is consolidated technology, we look for companies which require commercial services and for highly competitive R&D partners to promote innovation of current methodologies.

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**Keywords**

- Food Processing
  - Food Technology
  - Safe production methods
  - Nutrition and Health
  - consumers
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - FP7-KBBE Project
- 

**Responsible**

Rodrigo de Oliveira Brito

**New concepts, new products and new food processes**

**What we offer**

With the development of new products and new food processes, IRTA can offer:

- integration of innovative strategies and technologies on companies;
- design and production of fresher, safer and healthier food products
- design of packaging formats for foodstuff that enhance its shelf-life and market acceptance
- application of state of the art industrial processing technologies
- food sensory evaluation with panel experts

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**What are we looking for**

Partners interested in developing collaborative projects in order to promote technological transfer and technological improvement of already existing processes. Technology development should aim at solutions which can be readily implemented on an industrial context.

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**Keywords**

- Food Processing
  - Food Technology
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - Nutrition and Health
  - consumers
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - Commercial Agreement
  - FP7-KBBE Project
- 

**Responsible**

Eliecer Lopez Jimenez

**New food processing and food preservation technologies**

**What we offer**

- Pasteurization technologies without thermal treatment to maintain the sensory and nutritional properties of foodstuff (high hydrostatic pressures for meat products, sauces, juices, fruits and ready meals)

- High hydrostatic pressures for sea food (oysters) hygienization or to facilitate the crustacean\'s shell \'peel off\' to give better product presentation.
  - Microwave or radio frequency pasteurization to reduce the cooking time and to enhance flavours of ready meals.
  - Defrost by internal product heating (microwave and radio-frequencies) that gives flexibility during production, short defrosting times and an optimum food safety.
  - Drying with radio-frequencies (bakery \'postbaking\')
  - Surface and packaging hygienization by intense light pulse treatment
  - Liquid pasteurization by electric pulses
- 

#### What are we looking for

We aim at establishing technological and commercial partnerships and R&D projects which allow the immediate application and further technological improvement of the current state of the art. Since this is well consolidated technology, we look for companies which require commercial services and for highly competitive R&D partners to promote innovation of current methodologies.

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#### Keywords

- Food Processing
  - Food Technology
  - Safe production methods
  - Nutrition and Health
  - consumers
- 

#### Collaboration sought

- Research and development
  - Technical Co-operation
  - Commercial Agreement
  - FP7-KBBE Project
- 

#### Responsible

Rodrigo de Oliveira Brito

### Sensors to measure food processing and food quality parameters

#### What we offer

- Sensor applications to measure food processing and food quality parameters on:
  - raw material
  - products during processing
  - preferably non-invasive, continuous and on-line sensors

The advantages of our technologies:

- No contact with food product
  - Based on physical principles (without the use of reagents for the analysis)
  - In most cases, 100% inspection guaranteed
  - Real-time information on the processes and their variations (immediate correction)
  - Allows to keep record of processes and traceability easily
- 

#### What are we looking for

Partners interested on the following technological solutions for implementation in industry and collaborative R&D projects:

- Microwave spectrophotometry: dielectric properties, salt, composition
  - Near infrared (NIR): finished products and raw material composition and identity
  - NMR: food composition
  - Oxygen MAP packaging: Oxygen non-invasive analysis through the package
  - Artificial vision: fault detection, freshness measurement
  - X-ray computed tomography:
  - Structural and composition studies of raw material and finished products
  - Solute diffusion in foodstuff
- 

#### Keywords

- Food Processing
  - Food Technology
  - Safe production methods
  - Nutrition and Health
  - consumers
- 

#### Collaboration sought

- Research and development
  - Technical Co-operation
  - Commercial Agreement
  - FP7-KBBE Project
-

**Responsible**

Eliecer Lopez Jimenez

**Packaging technologies**

**What we offer**

Packaging technological solutions:

Modified atmosphere

- Product development in cleaning room

- Optimization and validation of gas mixtures

Active packaging

Intelligent packaging

Product/concept creation

Packaging systems demonstration

- Vacuum

- Skin

- MAP

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**What are we looking for**

Our researchers are constantly investigating new packaging technologies to overcome problems encountered during commercial distribution and they design new packages that maintain the sensorial and nutritional properties of the food products, increase the shelf-life, guarantee the food safety, provide useful information to the customer and enhance the acquisition of the product. We look for partners that wish establishing technological and commercial partnerships and joint R&D projects which allow the immediate application and further technological improvement of the current state of the art.

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**Keywords**

- Food Packaging/Handling

- Food Processing

- Food Technology

- Safe production methods

- consumers

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**Collaboration sought**

- Research and development

- Technical Co-operation

- Commercial Agreement

- FP7-KBBE Project

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**Responsible**

Eliecer Lopez Jimenez

## JANIMEX Export-Import Olgierd Koczorowski

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Serbska 4  
61-696 Poznań

Poland

Telephone        +48618517670  
Fax                +48618517673  
E-Mail            janimex@janimex.pl

### Collaboration Profiles

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#### FRESH AND FROZEN MEAT

##### What we offer

We are trading export and import company which has been dealing with fresh and frozen pork, beef and poultry meat for 20 years. We offer fresh and frozen pork and sow meat, pork offals, fresh and frozen beef meat, fresh and frozen poultry meat (chicken, turkey, duck, goose).

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##### What are we looking for

We are looking for industry and trade partners from meat branch.

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##### Collaboration sought

- Manufacturing Agreement
  - Commercial Agreement
- 

##### Responsible

Olgierd Koczorowski

## Javier Lafuente Zuñeda y Otro

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Camino de Valle 14  
26213 Tormantos

Spain

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Fax  
E-Mail                jalazu@gmail.com



We are a company placed in Tormantos ( La Rioja), in the river Tirón basin. Its outstanding environmental characteristics generate a space of horticultural production of high quality. Until the end of 1980 our production was only to familiar consume an it is in 1987 when weset up the firm of HUERTA DE TORMANTOS with the aim of keeping up forming and developing those products first demanded by neighbouring people mainly from Basque country. Adapting the traditional methods of seeds selection, growing and craft elaboration of raw material produced by ourselves, we elaborate our own products and now we are investigating in the introduction another new ones.

Products:

Pepper from Tormantos: sweet, hot, piquillo, crystal, big chilli.

Tomato from Tormantos: raw triturated tomato, raw entire tomato.

Leek from Tormantos: leek stems.

Artichoke from Tormantos: artichoke cores with stems, artichoke stems.

### Collaboration Profiles

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#### Elaboracion of Preserved Vegetables

##### What we offer

Products with a traditional ellaboration, with raw material produced by ourselves and from high quality.

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##### What are we looking for

Commercial distribution, posible customers in the European Union and all over the world intrested in quality products.

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##### Keywords

- Agriculture Machinery/Technology
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - consumers
- 

##### Collaboration sought

- Technical Co-operation
  - Manufacturing Agreement
  - Licence Agreement
  - Commercial Agreement
- 

##### Responsible

Javier Lafuente Zuñeda



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JUMEL IS A FAMILY OWNED FIRM LOCATED BETWEEN VALENCIA AND ALICANTE PORTS. WE ARE ISO, BRC AND IFS CERTIFIED. WE PRODUCE AND SELL JAMS, FRUIT SPREADS AND SAUCES FOR MORE THAN 30 YEARS TO ALL SECTORS. WE ARE VERY WELL KNOWN IN OUR DOMESTIC MARKET FOR OUR GREAT SPECIALIZATION IN HORECA SECTOR THROUGH OUR PORTIONS PACKS AND SACHETS. ABROAD, WE ARE NOWADAYS PRESENT IN MORE THAN 15 COUNTRIES. JUMEL COLLABORATES WITH PRESTIGIOUS SPANISH UNIVERSITIES IN THE DEVELOPMENT OF INNOVATIVE ITEMS (SQUEEZE JAM BOTTLE). WE ARE ALSO CONNECTED TO OUR INSTITUTIONS SO AS TO PROMOTE OUR KNOW-HOW. TO FINISH WITH, WE SELL TO THE MOST IMPORTANT INDUSTRIES THAT RELY ON JUMEL FOR THE FULFILMENT OF THEIR INDUSTRIAL PROJECTS.

### Collaboration Profiles

## JAMS, FRUIT SPREADS, AND SAUCES IN DIFFERENT FORMATS.

### What we offer

AWARE THAT ONE OF THE KEY FACTORS IN THE PATH FOR ACHIEVING COMPETITIVENESS IN THE MARKET TODAY IS DISTINCTION, JUMEL HAS DEVELOPED A SPECIAL R&D DIVISION SPECIALIZED IN DESIGN AND PRODUCTION OF "MADE-TO-ORDER" COMPLEMENTS FOR THE INDUSTRY. ONE OF OUR STRENGTHS IS THE CAPACITY OF ADAPTING OUR PRODUCTS TO SPECIFIC CUSTOMERS AND MARKET REQUESTS. BOTH UNDER OUR BRAND OR CUSTOMER'S ONE, JUMEL ADAPTS AND DEVELOPS ITS JAMS AND SAUCES TO THE MARKET (PACKAGING, INGREDIENTS SUCH AS NATURAL COLORANTS, DIET LINES,...). JUMEL HAS BEEN THE FIRST IN LAUNCHING THE CONCEPT OF THE SQUEEZE FRUIT SPREAD PET BOTTLE WITH 50% MINIMUM FRUIT CONTENT AND LOW SUGAR.

### What are we looking for

WE THINK ABOUT REACHING COMMERCIAL AGREEMENTS OR MANUFACTURING AGREEMENTS. WE OFFER OUR KNOW-HOW IN THE DESIGN AND PRODUCTION OF THE KIND ITEMS WE PROPOSE OR EVEN NEW ONES. WE WOULD BE THEN INTERESTED IN FINDING POTENTIAL CUSTOMERS/PARTNERS IN THE INDUSTRY SECTOR OR EVEN IN THE DISTRIBUTION SECTOR WILLING TO HAVE THEIR OWN BRANDED ARTICLES. ALWAYS COUNTING ON QUALITY, SERVICE AND A SERIOUS APPROACH.

### Keywords

- Food Packaging/Handling
- Food Processing
- consumers

### Collaboration sought

- Research and development
- Manufacturing Agreement
- Commercial Agreement

### Responsible

OMAR BENAÏSSA

## Kalite Sistem Laboratories Group

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**Degirmen Sk. Ar Plaza B Blok No: 16  
34742 Istanbul**

**Turkey**

**Telephone** +902164452727  
**Fax** +902164160708  
**E-Mail** saners@kalitesistem.com



KSL affiliated to the AGES, is established in Turkey in 1991. KSL is committed to providing industry with the research, technical and advisory services needed to ensure Health, Safety and Quality issues. 90 employees consisting of food& chemical& agricultural engineers, chemists, microbiologists, veterinary surgeons, etc with MSc and PhD degrees and technician staff work for KSL. KSL performs analysis in food, feed, cosmetics, detergent and cleaning chemicals and serves nontesting activities like training, inspection, supervision and consultancy in food legislation, food safety and hygiene with its 6 entities. KSL also establishes Food Safety System and trainings in 13 countries including Bulgaria, Romania, Azerbaijan, Armenia, etc. Since we serve 1600 different food companies and make ca 118000 analysis in a year, we can easily determine needs of SMEs. KSL is also interested in international projects and promoted LLP Leonardo da Vinci: F4ST and F4ESL.

### Collaboration Profiles

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## Kalite Sistem Laboratories Group

### What we offer

- Chemical, microbiological and instrumental analysis in food and feed
- Organoleptic analysis
- Contaminants and residue analysis
- Food Packaging Material Analysis
- Environmental and industrial Analysis
- Water and waste water analysis
- Non food analysis
- Rapid techniques in food microbiology
- Uncertainty estimation in residue analysis and microbiological analysis
- Chemical metrology (uncertainty estimation, method validation)
- Inspection & Audit
- Training, Certification and Consultancy
- Food Safety and Quality: Food Safety and Hygiene, ISO 22000, BRC, IFS, GLOBALGAP, GMP and Organic Agriculture etc.
- Environment and Health
- Laboratory
- Food supply and retail chain management
- Preventive measures in food safety
- E-Learning

### What are we looking for

KSL is looking for project partnership and other possible collaboration opportunities related with its expertise areas.

### Keywords

- Fish/Fisheries/Fishing Technology
- Drink Technology
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Nutrition and Health
- Biochemistry
- In vitro Testing, Trials
- consumers
- environmental impacts and total food chain

### Collaboration sought

- Research and development
- FP7-KBBE Project

### Responsible

Samim Saner

**KERVAN GIDA SAN. VE TIC. A.S.**

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**Beysan Sanayi Sitesi, Fuar Cad. 11  
34524 Istanbul**

**Turkey**

**Telephone +90 212 875 7690**

**Fax**

**E-Mail merol@dunya93.com**

The company founded in 1995, produces a variety of candies, jellies, fruit juices and chewing gums. The company produces with state of the art technology in hygienic conditions. The company continuously adds new products to their product range and make investments for this purpose.

The company exports to app. 65 countries.

 **Collaboration Profiles**

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**What we offer**

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**What are we looking for**

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**Responsible**

Medayin Erol

## KIMbcn (Knowledge Innovation Market)

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Veneçuela 103  
08019 Barcelona

Catalonia

Telephone +34 932667138  
Fax +34 932667143  
E-Mail info@kimbcn.org



1. KIMbcn (Knowledge Innovation Market), based in Barcelona and is a new player in the Spanish innovation and technology transfer system.
2. It collaborates with a wide range of organizations involved in technology innovation and development. KIMbcn aims to add value through product innovation and incorporation of new technologies in order to improve the competitiveness of its client companies.
3. KIMbcn develops an innovative culture, exploits new technologies, protects intellectual property and is totally engaged across the technology transfer spectrum. It is active in innovation projects coming from both public and private institutions, and from different technological sectors.

### Collaboration Profiles

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#### FP7 KBBE project expertise in industrial biotechnology activity area

##### What we offer

KIM has ongoing activity in the establishment of new international partnerships and collaborative R&D and innovation projects at European and international level.

Our research clients have expertise in:

Development of biotechnological alternatives to traditional processes of chemical synthesis, using fermentation or biological methods

Such biotech developments based on either isolated enzymes or wild or recombinant microorganisms

Bibliographic research of molecular structures and known biotransformations

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##### What are we looking for

We are looking for potential FP7 KBBE project partners with the following profiles:

Research centres with complementary white biotechnology expertise, particularly with expertise in purification strategies.

Companies (large or SMEs) with a strategic business interest in substitution of chemical processes by microbial fermentation bioprocesses

Institutional or company research centres with expertise in biocatalytic transformations approaching proof of concept stage

Research expertise in the application of metabolic and genetic engineering advances for the production of "new to nature" compounds

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##### Keywords

- Technological additives. Enzymes
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Technology
  - Nutrition and Health
  - Biochemistry
  - Enzymology/Protein Engineering/Fermentation
- 

##### Collaboration sought

- Research and development
  - Technical Co-operation
  - FP7-KBBE Project
- 

##### Responsible

Donald Mc Donagh

**KUMBETLI TARIM URUNLERI ve TICARET LTD. STI.**

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**MEGA CENTER C-9 BLOK BAYRAMPASA 70  
ISTANBUL**

**Turkey**

**Telephone** +902126406095  
**Fax** +902126406094  
**E-Mail** export@kumbetli.com



KUMBETLI TARIM IS ESTABLISHED IN GIRESUN WHERE IS KNOWN WITH THE HIGHEST QUALITY HAZELNUTS.

FACTORY IS BUILDED WITH ALL THE HYGIENIC REQUIREMENTS SUCH AS EPOXY FLOOR COVER, PLEXIGLASS WINDOWS AND CONTROLLED ENTRANCES ALSO BOLSTERED WITH THE STANDARTS OF ISO 9001-2000 IN ITS ADMINISTRATION

WHILE THE COMPANY HAS MADE A STRONG REPUTATION IN DOMESTIC MARKET, SEARCHING FOR CONSISTENT COLLABORATIONS IN THE FOREIGN MARKET

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**Collaboration Profiles****HAZELNUT PRODUCTS****What we offer**

WE OFFER OUR CUSTOMERS A CONSISTENT AND RELIABLE SUPPLY OF BEST QUALITY HAZELNUT / PRODUCTS FOR PASTRY, CONFECTIONARY AND DRIED FRUIT INDUSTRY

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**What are we looking for**

WE'RE LOOKING FOR CONSISTENT COMPANIES THAT WE CAN CONTINIUE OUR TRADE FOR LONG TERM

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**Collaboration sought**

- Commercial Agreement

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**Responsible**

MEMBER OF BOARD YASAR KUMBETLI

## Kupiec Sp. z o.o.

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Kupiecka, Paprotnia 17  
62-513 Krzymow

Poland

Telephone +48 669 496 036  
Fax + 48 63 241 37 38  
E-Mail [glenart@kupiec.pl](mailto:glenart@kupiec.pl)



KUPIEC is one of the leading producers of healthy & dietetic food in Poland. The company was founded in 1987. Most of the offered products are at the base of the healthy food pyramid and are widely used in dietetics. The firm KUPIEC, as a promoter of the concept of healthy food, makes every effort to ensure that its products contain only natural ingredients and meet the highest quality standards.

KUPIEC is ISO 9001 , ISO 22000 , IFS (International Food Standard) and BRC (British Retailer Consortium) certified. We have also OU ( kosher certificate ) issued by Orthodox Union in New York.

### Collaboration Profiles

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#### Healthy, dietetic, kosher, gluten, fat and cholesterol free food from Poland

##### What we offer

-rice cakes, matzohs, granulated bran with different tastes, semolina, breadcrumbs, sugar powder, buckwheat groats, wheat germs, barley groats, oats & barley flakes, rice, rice flakes, couscous, potato starch, corn flour, popcorn cakes, oatmeals and couscous with different tastes for fast preparation, waffles, dietetic, healthy and ( OU ) kosher food.

More informations You will find on our website:

[www.kupiec.pl](http://www.kupiec.pl)

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##### What are we looking for

- distributors and importers of healthy, dietetic food and grocery products from Spain, Portugal, Latin America and other countries.

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##### Keywords

- Food Packaging/Handling
  - Food Processing
  - Nutrition and Health
  - consumers
- 

##### Collaboration sought

- Commercial Agreement
- 

##### Responsible

Grzegorz Lenart

## La Morella Nuts

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**Camí Ample w/n**  
**43392 Castellvell del Camp**

**Catalonia**

**Telephone**           **34 977 85 56 59**  
**Fax**                   **34 977 85 58 81**  
**E-Mail**               **n.angles@morellanuts.com**



La Morella Nuts is located in Catalonia. We are an SME which produces high quality nuts and cocoa derivatives ingredients for confectionery, we are suppliers of big companies, but also smaller ones. At present, we have 2 factories with technologically highly equipped laboratories, as well as very specialized personnel.

We offers a different range of products, those original being produced since 1986, and those so called the 4th generation: most sophisticated products based on creams, toppings, inclusions,... Since the beginning, our strategy lies in offering a continuous flow of creative, resourceful and innovative products, ready to satisfy the customer's needs. We uses research and development as a tool for an integral improvement of our products. An strong link exists between R+D and Innovation units. So all this expertise give place to new products-concepts being ahead of market needs, and makes possible to provide technological taylor-made solutions.

### Collaboration Profiles

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#### Functional food designing, development, production, characterization

##### What we offer

Since 2003, La Morella Nuts has gained expertise on the designing, development and elaboration of functional foods.

In this sence, La Morella Nuts has designed several products (based on main raw materials used: nuts, cocoa,...) which fit the nutrient profiles, but also can bear some nutricional and health claims according to regulation.

These products can be used alone, but also as an ingredient in final food products.

The advantages of the finished functional ingredient is the reliability of the content of bioactive compounds, but also be able to use them as commodity products.

La Morella Nuts can provide the expertise in different aspects: defining the product, characterization of bioactive compounds, following the shelf-life of these products, ...

##### What are we looking for

La Morella Nuts is looking for a partner for the development of functional food in confectionary, cereal, dairy, nuts, others sectors

We are looking for a collaboration in the development of a functional food, so we are looking for complementary skilled partners: end producers, complementary ingredients producers, marketing dpt...

The tasks need to be performed by each partner could be R+D, manufacture, production, chemical, rheological, functional characterization,...

##### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Processing
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Nutrition and Health
- In vitro Testing, Trials
- consumers

##### Collaboration sought

- Research and development
- Technical Co-operation
- Licence Agreement
- Commercial Agreement
- FP7-KBBE Project

##### Responsible

Dr Neus Anglès

## LABDIAL

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**PARQUE TECNOLÓGICO**  
**47151 BOECILLO**

**Spain**

**Telephone**            **983548847**  
**Fax**                    **983548848**  
**E-Mail**                **asanchez@labdial.com**



LABDIAL is a company offering comprehensive solutions specialist services such as health checks in the industry, utilities, etc., located in Technological Park of Boecillo (Valladolid).

LABDIAL has a Laboratory for microbiological and serological analysis on equipment available for diagnostic testing to date. It also has a department specifically oriented analysis to physicochemical water control and a team of professionals to design health programs of varying complexity. Laboratory also has a department of technical advice and training.

LABDIAL Laboratory is certified with ISO 14001:2004, ISO 9001:2000 and ISO 17025, and has absolute recognition of the administrations, especially stands out authorization from the Castilla y Leon Government is valid for the entire national territory to self control of Salmonella.

As a priority objective of the team LABDIAL works (especially the R&D Unit) to contribute to constantly improving the quality processes of their clients, adjusting the supply changing technological needs of these processes

### Collaboration Profiles

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#### Agrofood safety laboratory

##### What we offer

LABDIAL has a Laboratory for microbiological and serological analysis on equipment available for diagnostic testing to date. It also has a department specifically oriented analysis to physicochemical water control and a team of professionals to design health programs of varying complexity. Laboratory also has a department of technical advice and training.

LABDIAL Laboratory is certified with ISO 14001:2004, ISO 9001:2000 and ISO 17025.

As a priority objective of the team LABDIAL works (especially the R&D Unit) to contribute to constantly improving the quality processes of their clients, adjusting the supply changing technological needs of these processes.

##### What are we looking for

We are looking for a partner:

1. Industry, distributor, research, project partner, university or Technological Centre Research
2. Agrofood sector
3. The tasks we need to be performed by the partner is manufacture, distribution or service company.

##### Keywords

- Agriculture Machinery/Technology
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Nutrition and Health

##### Collaboration sought

- Research and development
- Technical Co-operation
- Commercial Agreement
- FP7-KBBE Project

##### Responsible

Ana Sánchez



## LABORATORIO ANALÍTICO BIOCLÍNICO

Edif. del Parque Científico Tecnológico de Almería-1ª planta. Universidad de Almería  
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Spain

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LAB Ltd is a spin-off company of Almería (Spain), organised in five main areas of concern:

1. Food quality and security
2. Environment
3. Biosecurity and Industrial Hygiene
4. Project management and R&D department
5. Quality assurance department

All the Departments are supported by the technical services of 4 laboratories integrated in the company (physical-chemistry, Chromatography, Biosecurity and Microbiology). Laboratories count with more than 250 analytical techniques, which give a wide range of services to the productive and manufacturing sectors. LAB complies with all the requirements set by the highest standards concerning performance of services, in terms of speed and confidence in providing analytical information. Such confidence, the quality of the services and the technical competence of LAB, is recognised through the accreditation in the international standard UNE-EN-ISO 17025. In addition LAB have been recognised and accredited by the Regional Ministry of Innovation as Technological Agent of Knowledge. Such status demonstrates the continued contribution of the Company to the improvement of the industrial and productive sectors by promoting innovation and technological development.

### Collaboration Profiles

#### Spin-off company leader in research and technological innovation, advanced analytical services and technical advising to the industry.

##### What we offer

LAB expertise is services in analytical chemistry, biotechnology and R&D management, being our fields: food safety, food quality, environmental contamination and industrial hygiene. We offer services for characterising biotic and abiotic risks in foods and the food chain (including hotel and catering business) based on latest technology. We offer know how on functional foods and bioactive compounds analysis and their bioavailability based on bioindicators analysis. We offer biosecurity monitoring, workplaces risk characterisation, monitoring of air and surfaces for microbiologic (eg legionella) and chemicals content. LAB offers fast and competitive services, an individualised planning services fit to each specific company requirements and the quickest response in developing new analytical methods for new compounds monitoring in the above cited fields, complying with quality assurance schemes and giving technical support to food industry innovations.

##### What are we looking for

- Industry or Project partner
- Food and beverages industry and distribution; Hotel and catering business
- Manufacture

##### Keywords

- Agriculture Machinery/Technology
- Aquaculture
- Fish/Fisheries/Fishing Technology
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Nutrition and Health
- environmental impacts and total food chain

##### Collaboration sought

- Research and development
- Commercial Agreement

##### Responsible

Angela Mena Granero

## Laboratorios Ordesa

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08830 Sant Boi del Llobregat

Catalonia

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E-Mail rafael.mulero@ordesa.es



Ordesa's Group is the leading baby food company in Spain, present in more than 15 countries, offering a wide range of specific and high quality baby food products based on constant innovation. Ordesa Group's facilities in Spain have been pioneers in the creation of separate gluten-free and gluten production areas, and our quality management system is ISO 9001:2000 and ISO 22000:2005 certified.

We are specialized on manufacturing baby cereals and instant purees for the elderly, as well as hydrolyzed cereals as ingredients for the food industry.

### Collaboration Profiles

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#### Baby Cereals- Drum Dryer Technology -Lab Testing

##### What we offer

Our company has a baby cereals production plant, being our facilities pioneers in the creation of separate gluten free production areas.

We have two pilot plants (drum dryer and spray dryer) to carry out trials of cereal, milk and vegetable based formulas, both prepared to meet our customers needs.

Our know-how and production capacity allow us to develop tailor made products based on cereals and vegetables. We specialize in baby cereals and soluble ingredients.

We also own a Testing Laboratory that collaborates with national and international pharmaceutical and food companies by giving the best service and advice on food and drink analysis.

##### What are we looking for

We are looking for companies willing to market baby cereals, cereals ingredients, clinical nutrition or dietetic products. We want to offer our R+D/ Production facilities and know how.

##### Keywords

- Food Processing
- Food Technology
- Detection and Analysis methods

##### Collaboration sought

- Technical Co-operation
- Manufacturing Agreement

##### Responsible

Rafael Mulero

## Lacticínios do Paiva S.A.

**Lugar de Penelas, Cambres**  
**5100-407 Lamego**

**Portugal**

**Telephone** +351 254 66 0000  
**Fax** +351 254 66 0004  
**E-Mail** export@lacticiniospaiva.pt



The foundation of "Lacticínios do Paiva, S.A." leads us back to the early 30's.

"Lacticínios do Paiva, S.A." is characterized by the bet on the equipment modernisation in order to keep up with the sanitary requirements and market trends, broadening the range of products always placing the label "Paiva" in all of them. "Lacticínios do Paiva, S.A." is today an important pole for the social and economical development of the country, gathering the milk of more than 1800 producers.

The company today produces in its modern plant a full range of quality cheeses (almost 30 varieties), that won several cheese contests including the "Product of the Year in Portugal" in Cheese category,

### Collaboration Profiles

#### Cheese and Butter new technology of production

##### What we offer

We offer our experience and knowledge of cheese production, as well as, our plant and resources to any kind of test and experiences needed.

##### What are we looking for

Lacticínios do Paiva S.A., is looking for technology or partners with technology and knowledge in new and innovator equipment/products for the production of cheese's, butter and all related to this products and process.

We want to develop new products so we can create new market segments, and we are interested in partnerships of all kind for this. It includes equipment, packaging, functional food, enzymes, protein engineering, fermentation, and more.

We are a Safety food certified company by ISO 22000:2007, and for that so we are interested in new products, technology and knowledge so we can improve our the level of food safety.

##### Keywords

- Agriculture Machinery/Technology
- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Processing
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Nutrition and Health
- Enzymology/Protein Engineering/Fermentation
- environmental impacts and total food chain

##### Collaboration sought

- Research and development
- Technical Co-operation
- Joint Venture Agreement
- Manufacturing Agreement
- Licence Agreement
- Commercial Agreement

##### Responsible

Eng. Marco Lamas

#### Portuguese Paiva Cheese Trading

##### What we offer

Our range of products includes all kind of typical portuguese cow, goat, sheep, moisture and flamengo cheeses in different formats.

We also produce typical butter and processed portuguese cheese.

These products are presented in variable of fix weight (ideal for retail chains)

We have the ability in producing and packagin according to your needs.

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**What are we looking for**

Importer / distributor of fresh produts with knowledge of this business. Any geographical area.

We look for partners capable of supplying either retail chains or traditional horeca channel.

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**Keywords**

- Food Processing
  - consumers
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**Collaboration sought**

- Research and development
  - Joint Venture Agreement
  - Manufacturing Agreement
  - Licence Agreement
  - Commercial Agreement
- 

**Responsible**

Eng. Marco Lamas

## LACTIMA Ltd

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**Kaszubska 6  
14-300 Morag**

**Poland**

**Telephone** +48897574065  
**Fax** +48897422405  
**E-Mail** export@lactima.pl



Situated in the North of Poland, established in 1989, Lactima Ltd is one of the most important processed cheese producer in Central Europe, with export to many countries across Europe, North Africa, Middle East and Far East.

We offer processed cheese in many different format and tastes: slices, portions, cups, \"bars\", \"sausages\" and butter for catering in small portions.

Lactima Ltd possess certificates: ISO 9001, 22000 HACCP, BRC, Halal.

We produce our branded Lactima product, but also private brands for Tesco, Metro, Inter Marche and others

### Collaboration Profiles

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#### Processed cheese and butter

##### What we offer

We offer for importer, distributors, retailers chains processed cheese:

slices 130g/200g  
portions 140g/280g  
and butter 10g/15g

##### What are we looking for

distributors, importers, retailer chains

##### Keywords

- environmental impacts and total food chain

##### Collaboration sought

- Commercial Agreement

##### Responsible

Piotr Romanowski

## Laipals, S.C.P.

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08201 Sabadell

Catalonia

Telephone            934450931  
Fax  
E-Mail                info@laipals.com



Laipals SCP, is a newly company created for the trade and sale of chopsticks Laipals ®. They are located in Sabadell city (Barcelona city area, Catalonia region) that allows them to be in contact with great European commercial activities and companies.

Among their especial food portfolio, the Catalan company has developed Laipals® chopsticks for eating in Asian countries.

### Collaboration Profiles

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#### Laipals® chopsticks. Linkable traditional chopsticks

##### What we offer

Laipals® chopsticks are a development of the traditional chopsticks that are customarily used for eating in Asian countries.

A simple coupling system allows them to be interconnected, and in this position, by pressing one against the other in the middle, it allows them to be used like tweezers.

This provides the same functionality as when chopsticks are used conventionally, but without having to learn how to use them conventionally.

Thus, a single product combines both the traditional functionality of this type of utensil and the innovative functionality of the "tweezers effect".

Some chopsticks are unique in the world (patent protected), that impress with their ingenious solution to use traditional or as a tweezers. On one product, two functions.

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##### What are we looking for

They are looking for European and Chinese companies for food service distributors.

The kind of distributor sought is that is available to work with kitchenware, tableware, fast-food chains, gourmet specialties, caterers, etc.

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##### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Technology
  - Nutrition and Health
  - consumers
- 

##### Collaboration sought

- Commercial Agreement
- 

##### Responsible

Juan J. Carrasco

## LAPASION INTERNACIONAL

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**POL.IND.MALPICA C/ F OESTE 47  
50016 ZARAGOZA**

**Spain**

**Telephone**            **0034976570892**  
**Fax**                    **0034976582222**  
**E-Mail**                **marketing@lapasion.es**



We are an enterprise that produce and supply cakes, pastry, bakery, nougat, marzipan and we have the logistic central in Zaragoza (Spain).

We start in 1979 and we are increasing our position year by year.

You can find our products in Spain, Portugal, France, Germany, Holland, Belgium, Malta, USA, Central america, South america and Rusia.

### Collaboration Profiles

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#### Sweets with high quality and very good price, everywhere

##### What we offer

What we offer is a midium company that can supply you lots of sweet products with really high quality and with a very good price.

We have more than 100 different products from pastry, marzipan or nougat, bakery, polvoron ,turrón, and from ready fresh products till products with expire date of 12 months.

We believe in our importers or distributors that´s why we give them the exclusivity in their country, and we help them to improve their sales.

##### What are we looking for

What we are looking for is a company like us but in other country.

This means, a company that believe and help their employers, products, distributors and clients to improve their availability each day.

##### Keywords

- consumers
- environmental impacts and total food chain

##### Collaboration sought

- Commercial Agreement

##### Responsible

Jose Cabello Lopez

## Lácteos Martínez, S.L.

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Fuente Ciega, Los Nogales 55  
26200 Haro

Spain

Telephone           0034 941 310 940  
Fax                    0034 941 304 709  
E-Mail                export@lacteosmartinez.com



In 1961, was founded the cheesemakers Lácteos Martínez. With experience going back to the days of traditional home-made cheeses for family consumption, Lácteos Martínez is still run according to family values.

We let moulds grow naturally on the rind during the maturing or ripening process, giving our cheeses their much-sought-after bouquet. These moulds, together with repeated soaking in olive oil, produce the rind and give the cheese its characteristic flavours.

AWARDS:

Red Label Cured Blended Cheese:  
1st Gourmet Award (Madrid): 2004  
2nd Gourmet Award (Madrid): 2005  
1st Gourmet Award (Madrid): 2006  
1st Gourmet Award (Madrid): 2007  
1st Cincho Award (Castilla y León): 2004  
2sn Cincho Award (Castilla y León): 2006  
Gold Medal, World Cheese Awards (Londres): 2007

Semicured Blended Cheese:  
1st Cincho Awards (Castilla y León): 2008

Cured Sheep Cheese  
Gold Medal, World Cheese Awards (Londres): 2007

D.O.P. Camerano (P.D.O.):  
Silver Medal, World Cheese Awards (Londres): 2009

### Collaboration Profiles

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## Los Cameros Cheeses

### What we offer

Our wide range of products includes cheeses from sheep's milk to blend and goat's milk, with different curing times and different presentations. Between our references you could find:

Our natural rind cheeses (sheep's cheese and blended cheese not painted and cured trough olive oil baths) and our artisan goat's cheese with D.O. "Queso Camerano" (a new PDO in Spain) half-cured and cured. Because of their exclusivity and natural production, they are suitable references for the gourmet and retail trade.

Our blocks cheese, sliced wedges without rind, and other formats for the retail chains.

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### What are we looking for

Regional and national distributors/ Importers – any geographical location - with experience in the dairy/fresh market.

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### Keywords

- Food Processing

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### Collaboration sought

- Commercial Agreement

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### Responsible

Jorge Marcos



## Leitat Technological Center

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**Passeig 22 de Juliol 218**  
**08221 Terrassa**

**Catalonia**

**Telephone** +34 93 788 23 00  
**Fax** +34 93 789 19 06  
**E-Mail** research@leitat.org



The centre is specialized in new materials and production technologies. They develop R&D activities in the areas of materials science, environment, surface treatments, biotechnologies and renewable energies with a deep knowledge and experience on the technological transfers to several industrial sectors.

### Collaboration Profiles

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#### Micro and nanoencapsulation of active compounds

##### What we offer

A Catalan Technological Centre based in Spain has designed and developed different micro and nanocapsules of active compounds to be applied in many industrial sectors such as food, cosmetic, pharmaceutical and textile industry. The technology gives and added value to the compounds: protection of the encapsulated compound, isolation of reactive compounds and control principle release. They are looking for a technical cooperation.

The main advantage of the technology lies in its protective action against several microenvironments. It can protect the active principle from temperature, oxidizing environments, water activity and incompatibilities with other compounds in the formulations... Moreover it makes possible the slow release of some compounds in different substrates and the long lasting desired actions (antiodour, aromas...)

##### What are we looking for

The centre wants to find a partner belonging to very different scopes ranging from large companies and SMEs to research centres, foundations and Industrial associations willing to apply the proposed technologies or co-develop projects based in them.

##### Keywords

- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Technology

##### Collaboration sought

- Technical Co-operation
- Manufacturing Agreement
- FP7-KBBE Project

##### Responsible

Laia Crespo

#### New decontamination system based on plasma technology

##### What we offer

Plasma technology is usually applied in many industrial processes of sectors such as automotive, semiconductors, packaging, optics, membranes, etc. The ability of plasma technology to decontaminate different types of materials (metals, polymers, ceramics, food, textiles, etc.) is well-known and well-referenced in the bibliography. Plasma decontamination is a new low-temperature technique for decontaminating products that is capable of destroying all toxic and cancerogenic agents without the severe drawbacks of high-temperature sterilization methods. Under appropriate conditions, plasma decontamination can be applied to different materials at relatively low temperatures (<40°C) with high selecting power and achieving better results than alternative technologies.

##### What are we looking for

Our ideal partner belongs to very different scopes ranging from large companies and SMEs to research centers, foundations and Industrial associations willing to apply the proposed technologies or co-develop projects based in them.

##### Keywords

- Food Processing

- Food Microbiology/Toxicology/Quality Control
  - Safe production methods
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - FP7-KBBE Project
- 

**Responsible**

Laia Crespo

**Development of biotechnological applications for the food industry**

**What we offer**

Among its research areas, Leitat has an area involved Industrial Biotechnology, which is continuously developing and improving industrial productive processes based on biotechnology. This area has several experiences in the application of enzymes to industrial processes. Intersectorial applications of biotechnology are also developed by this R&D line. The application of biocatalysts is based both in homogeneous and heterogeneous catalysis, with a special focus on the later to improve process costs. Enzyme immobilization techniques are developed to improve enzyme stabilization, indeed. Moreover Leitat counts with a complete microbiology laboratory for microbiological analysis.

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**What are we looking for**

Our ideal partner belongs to very different scopes ranging from large companies and SMEs to research centers, foundations and Industrial associations willing to apply the proposed technologies or co-develop projects based in them.

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**Keywords**

- Technological additives. Enzymes
  - Food Processing
  - Enzymology/Protein Engineering/Fermentation
- 

**Collaboration sought**

- Technical Co-operation
  - Manufacturing Agreement
  - FP7-KBBE Project
- 

**Responsible**

Laia Crespo

**Protective coatings for food packaging**

**What we offer**

The R+D department of LEITAT has a large experience in the development of new coatings using plasma technology and nanotechnology. Some examples of these applications interesting for the food packaging industry are:

- Plasma polymerization of hexamethyldisiloxane: it is used to develop an oxygen barrier protection nanocoating,
- TiO<sub>2</sub> coatings: they could be synthesized by plasma or sol-gel technology in order to obtain UV-protection and bactericide coatings.
- Functionalized nanoclays: they are introduced during the extrusion process for barrier properties.
- Silver nanoparticles: these coatings confer an antibacterial barrier to preserve packed food.
- Cyclodextrins: these molecules can be used to complex active agents to confer several properties: antioxidant, antibacterial... Main advantage of these molecules is based on their biodegradability.

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**What are we looking for**

Our ideal partner belongs to very different scopes ranging from large companies and SMEs to research centers, foundations and Industrial associations willing to apply the proposed technologies or co-develop projects based in them.

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**Keywords**

- Food Packaging/Handling
- 

**Collaboration sought**

- Technical Co-operation
  - Manufacturing Agreement
- 

**Responsible**

Laia Crespo

**Polymers for packaging applications**

**What we offer**

Polymers are widely used in global packaging applications, being the fresh and edible products the main market for them. Polymers offer food protection against environment, transportation risks, manipulation, etc. Nowadays, the packaging materials must offer combined and optimized properties to confer a longer stock life to the products their containing. To that purpose, LEITAT has wide knowledgement in addition of typical polymers used in packaging applications (polyethylene, polypropylene, polyethyleneterephthalate, etc.) to improve their intrinsic properties. Achievements that have been carried out include:

- Improve of the barrier properties (oxygen, CO<sub>2</sub>, water vapour, etc.)
- Microencapsulation of biocides.
- Biodegradable polymers
- Thermochromic films and layers
- Indicators of freshness.

**What are we looking for**

Our ideal partner belongs to very different scopes ranging from large companies and SMEs to research centers, foundations and Industrial associations willing to apply the proposed technologies or co-develop projects based in them.

**Keywords**

- Food Packaging/Handling

**Collaboration sought**

- Technical Co-operation
- Manufacturing Agreement

**Responsible**

Laia Crespo

**Advanced electrochemical technologies for wastewater treatment****What we offer**

LEITAT offers advanced electrochemical technologies capable of remediate highly contaminated wastewaters (organic and inorganic pollutants) coming from different industrial processes. These technologies are electrocoagulation (EC) and electrooxidation (EO), which can be applied as stand-alone processes, in a sequential tandem approach (EC-EO), or in combination to conventional techniques (mainly conventional biodegradation).

EC replaces chemical dosing of coagulation/flocculation with in situ treatment by employing the controlled corrosion of metallic plates (e.g. iron or aluminium) to induce the removal of contaminants. EO is based on the in situ generation of highly oxidant species capable of oxidize many organic compounds into CO<sub>2</sub> and H<sub>2</sub>O.

A proper optimisation of operational conditions, electrode materials, and cell configuration offers a high-quality resultant water able to be reused. Their main advantages are the absence of chemicals addition, the less sludge generation and the less occupied space than conventional practices. LEITAT's experience in this topic is based not only in its participation in european and spanish research projects but also in industrial collaborations.

**What are we looking for**

Our ideal partner belongs to very different scopes ranging from large companies and SMEs to research centers, foundations and Industrial associations willing to apply the proposed technologies or co-develop projects based in them.

**Keywords**

- environmental impacts and total food chain

**Collaboration sought**

- Technical Co-operation
- Manufacturing Agreement

**Responsible**

Laia Crespo

**Edible coatings for food protection****What we offer**

Edible coatings have been applied to foods for centuries or perhaps millennia. Waxes, polishes, shellac, sugar, salt, and their derivatives and analogues have all been used to coat foods to reduce moisture, oxygen or flavour gains or losses. Coatings also enhance the appearance of fruits and vegetables and frequently contain other functional entities to retard insects, microorganisms, oxidation, and other intruders that would diminish the product.

Edible coatings are designed to maintain just-harvested quality of fruits and vegetables throughout storage, transport and retail display – right through to the consumer. They are based on whey proteins, alginate, waxes (mesquite gum, Candelilla wax or paraffin)

combined with some active agents such as essential oils (raspberries, cinnamon, etc.).

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**What are we looking for**

Our ideal partner belongs to very different scopes ranging from large companies and SMEs to research centers, foundations and Industrial associations willing to apply the proposed technologies or co-develop projects based in them.

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**Keywords**

- Food Packaging/Handling
  - Food Processing
  - Safe production methods
- 

**Collaboration sought**

- Technical Co-operation
  - Manufacturing Agreement
- 

**Responsible**

Laia Crespo

## Lezizim Ltd.

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**Ankara**

**Turkey**

**Telephone**

**Fax**

**E-Mail**



Lezizim Ltd. company specializing in the growth, production and export of dried fruits and vegetables and also different kinds of pickles.

### Collaboration Profiles

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**Lezizim Ltd. company specializing in the growth, production and export of dried fruits and vegetables and also different kinds of pickles. Our production and operation facility area is built on 5.000sqm in Diyarbakır. Lezizim products, are produced in h**

#### What we offer

Our product quality is substantially high by virtue of our raw materials. Our plant is located in a fertilized area with natural and healthy fruits and vegetables. According to this circumstances we can always serve quality products to our retailers and consumers.

#### What are we looking for

We would like to operate both in domestic and international market. Our main target is to be a supplier of European retailers for dried foods and pickles. Also to have collaborations in Europe and Middle-East.

#### Keywords

- Agriculture Machinery/Technology
- Food Packaging/Handling
- Food Processing
- Food Technology
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Tracability of food
- Nutrition and Health
- consumers

#### Collaboration sought

- Joint Venture Agreement
- Manufacturing Agreement
- Licence Agreement
- Commercial Agreement

#### Responsible

Yurdum Hasgul Cagatay

## Lipotec

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**gava**

**Catalonia**

**Telephone**

**Fax**

**E-Mail**

### Collaboration Profiles

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#### **RESEARCH**

##### **What we offer**

TECHNIQUES

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##### **What are we looking for**

INNOVATION

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##### **Keywords**

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Nutrition and Health
  - In vitro Testing, Trials
- 

##### **Collaboration sought**

- Research and development
  - Manufacturing Agreement
- 

##### **Responsible**

Dra Raquel Delgado

## LLETERS DE CATALUNYA, LLET NOSTRA, SCCL

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Parc Tecnologic UdG-Pic de Peguera 11  
17003 GIRONA

Catalonia

Telephone            678 48 55 05  
Fax                    0034 972 42 73 06  
E-Mail                gerencia@lleterscat.com



Business services and of backup to the farmers for improve the quality of the milk

### Collaboration Profiles

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#### DAIRY MILK CO-OPERATIVES

##### What we offer

The co-operative is made up of dairy farmers, veterinary surgeons, cheese producers, and other technicians to give services and to commercialize the milk produced, and also we are partners in European research projects (FP).  
Now, We are involved in different projects: PATHOMILK PROJECT to detect the pathogens in milk (<http://pathomilk.cric-projectes.com/>) GERONIMO PROJECT a website of renewable energies for dairy farmers(<http://www.diaryenergy.eu/>) and WHEY LAYER PROJECT to use the whey as a protein-coated plastic to replace expensive polymers and increase recyclability(<http://www.wheylayer.eu/>)

##### What are we looking for

At the moment we are finishing the work, as project partners, in two different European projects and we are looking for other research proposals to save energy in the process of refrigerating the milk, or bio-gas, or to use the by-products of milk or cheese. Also we are interested in a biotech study to know the beneficial aspects to eating bread produced with whey.

##### Keywords

- Agriculture Machinery/Technology
- Food Packaging/Handling
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Tracability of food
- Nutrition and Health
- environmental impacts and total food chain

##### Collaboration sought

- Research and development
- FP7-KBBE Project

##### Responsible

MONTSERRAT BALCELLS

## Magasins Généraux de Béziers

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Plaine des Astres  
34310 Montady

France

**Telephone** +33467905083  
**Fax** +33467906670  
**E-Mail** frigomontady34@orange.fr

We are a warehouse and logistics centre located in the south of France near Spain. We have a storage capacity of 6000 m<sup>2</sup> and own both positive and negative (up to -30°C) cold chambers. Boasting 45 years of experience in the field of logistics support, we offer comprehensive services when it comes to storage and stock management.

### Collaboration Profiles

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#### Warehouse and logistics centre offering comprehensive storage and stock management services.

##### What we offer

Located in the south of France, near Spain, we currently have a storage capacity of 6000 m<sup>2</sup> and own positive and negative temperature cold chambers (from -30° to +15° C). With 45 years of experience in the field of logistics support we can offer comprehensive services ranging from merely renting storage room to complete stock management services.

##### What are we looking for

We are looking for industrial partners of the agrofood business likely to be interested in our services.

- Fruit and vegetable producers
- Frozen food
- Seasonal products
- Perishable and non-perishable food etc.

##### Keywords

- Aquaculture
- Fish/Fisheries/Fishing Technology
- Drink Technology
- Food Packaging/Handling

##### Collaboration sought

- Commercial Agreement

##### Responsible

Fabrice Ros



## MANATIAL DE FUENCALIENTE S.A.

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C /Calvo Sotelo 29  
39710 SOLARES

Spain

Telephone +34 942 52 09 7  
Fax +34 942 52 09 69  
E-Mail antonio.diezaja@aguasdesolares.com



With a tradition of over 200 years we produce mineral water from our spring, with technical developed production plants and with quality certificates and bottles respecting environmental issues

### Collaboration Profiles

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#### Mineral water with an experience of over 200 years

##### What we offer

Mineral water in different bottle and recycling formats

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##### What are we looking for

Customers and commercial distributors all over the world

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##### Collaboration sought

- Commercial Agreement

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##### Responsible

Antonio DIEZ AJA

## Manga Martínez S.L.

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Truchillas 19-1º  
24010 León

Spain

**Telephone**            **987260642**  
**Fax**                     **987260642**  
**E-Mail**                **conchi@laartesaseleccion.com**

La Artesa is a food industry based in León a City of Castilla y León Region, whose main activity is the elaboration of rabbit meat products.

The company was born as a result of the innovative idea of one of the partners and the application of a traditional process for curing in a new type of meat.

### Collaboration Profiles

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#### Cured rabbit meat and roast rabbit meat, ready to eat.

##### What we offer

We offer the Licence Agreement of the know-how of the process to whoever might be interested in it and the product itself, for distribution.

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##### What are we looking for

We are looking for a Distributor for our products in the EU.  
We are also willing to sell the innovative technology for preserving meat.

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##### Keywords

- Food Processing
  - Food Technology
- 

##### Collaboration sought

- Technical Co-operation
  - Commercial Agreement
- 

##### Responsible

Conchi Martinez

## Marcin Koczorowski JANIMEX Eksport-Import

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Serbska 4  
61-696 Poznań

Poland

Telephone        +48618517670  
Fax                +48618517673  
E-Mail            janimex@janimex.pl

We are family-owned trading company, dealing with a fresh and frozen pork, beef and poultry meat.

### Collaboration Profiles

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#### FRESH & FROZEN MEAT

##### What we offer

We offer fresh and frozen pork, beef and poultry meat for processing, suits to customer's requirements.

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##### What are we looking for

We are looking for a new business partners from meat industry.

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##### Collaboration sought

- Manufacturing Agreement
  - Commercial Agreement
- 

##### Responsible

Marcin Koczorowski

## Martinez Somalo

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Plaza Mayor 1  
26320 Baños de Rio Tobia

Spain

Telephone 941 37 50 30  
Fax 941 37 50 31  
E-Mail alvaroguti@yahoo.es



Martinez Somalo based in La Rioja is a family owned company founded in year 1900.

We are specialized in the production of fine Serrano Ham (Golden seal ETG) and spanish charcuterie. We are certified ISO 9001, ISO 14001 and ETG Jamon Serrano. We are members of the Serrano Ham Foundation ([www.fundacionserrano.org](http://www.fundacionserrano.org))

Martinez Somalo produced in 2009 around 400.000 pieces of ham and 1 million kgs of charcuterie. Our main export markets are France, UK and Norway.

We are specialized in production of Serrano Ham for industrial slicing. We taylor made the quality and cut of the product to suit different machinery and market needs.

### Collaboration Profiles

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#### Serrano Ham and spanish charcuterie

##### What we offer

Our range of products include Serrano ham in different presentations. We also produce typical spanish charcuterie both in white and iberico pig: chorizo, lomo, salchichon etc. These products are presented in variable of fix weight (ideal for retail chains)

We are specialized in production of Serrano Ham for industrial slicing. We taylor made the quality and cut of the product to suit different machinery and market needs.

##### What are we looking for

Importer / distributor of fresh products with knowledge of this business. Any geographical area. We look for a partner capable of supplying either retail chains or traditional horeca channel.

Industrial slicer / distributor looking for suppliers of quality serrano ham or chorizo for slicing.

##### Keywords

- Food Processing

##### Collaboration sought

- Commercial Agreement

##### Responsible

Alvaro Gutierrez

## MAXITRADE

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### 08401 GRANOLLERS

#### Catalonia

**Telephone** +34617386708  
**Fax**  
**E-Mail** o.domenech@maxitrade-eu.com

1. Located in Barcelona area
  2. International trading company of consumer goods
  3. Since 1995 we are dedicated to the trading of consumer products within the European Union.
- . Specializing in beers and alcoholic beverages we operate with bond warehouses and authorized reliable carriers.
- . Sell only approved products in the European Union and prestigious brands.

#### Collaboration Profiles

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### International trading

#### What we offer

1. Experts in trading consumer goods in the EU area
2. Innovation cool hunters
3. Useful to introduce a Best Practice in the Spanish Market
4. We are very flexible. Results achievable in few days.

#### What are we looking for

1. looking for innovative ideas not introduced in Spain
2. Technology used to increase portfolio in Spain

#### Keywords

- Agriculture Machinery/Technology
- Drink Technology
- Food Packaging/Handling
- Safe production methods
- Nutrition and Health
- environmental impacts and total food chain

#### Collaboration sought

- Joint Venture Agreement
- Manufacturing Agreement
- Licence Agreement
- Commercial Agreement

#### Responsible

Oriol Domenech

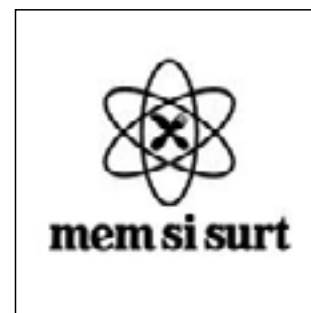
## Mem si Sort S.L.

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Isaac Newton, Balearic Islands Technological Park (Parc BIT) E17  
07121 Palma de Mallorca

Spain

Telephone 661881336  
Fax 971435070  
E-Mail info@memsisurt.com



MSS is a company located in the Balearic Islands Technological Park founded in 2009 which main activities are:  
- Development of new products based on vacuum technology and dehydration of raw materials (aromatic/ smelting salts)  
- Development of food products based on the different mediterranean jellyfish types.  
Market segments which is focused are high gastronomy; bistros, restaurants or resorts.  
RTD potential are based in the explotaiton of technologies applied to resources of the Mediterranean sea.

### Collaboration Profiles

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#### Mediterranean Jellifish food

##### What we offer

Our knowledge is focused on the treatment and preparation of Mediterranean jellyfish for use in food products or for the development of high gastronomy dishes. The company has developed the technology for drying and detoxification of Mediterranean jellyfish. The aim of the project is researching new applications of Mediterranean jellyfish in food market and specifically the market for high gastronomy.

##### What are we looking for

We are looking for partners interested in the development of new food products based on Mediterranean jellifish, related with confectionery, bakery, salad dishes or spirits.  
Partners searched would be involved with food industry as distributors, manufacturers, researchers or suppliers.

##### Keywords

- Agriculture Machinery/Technology
- Aquaculture
- Fish/Fisheries/Fishing Technology
- Drink Technology
- Food Packaging/Handling
- Food Processing
- Food Technology
- Food Microbiology/Toxicology/Quality Control
- Enzymology/Protein Engineering/Fermentation
- consumers

##### Collaboration sought

- Research and development
- Technical Co-operation
- Joint Venture Agreement
- Manufacturing Agreement
- Commercial Agreement
- FP7-KBBE Project

##### Responsible

Juan Antonio Martínez Ibáñez

## Mustard & Dressing Company

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Paxtonstraat 5d  
8013RP ZWOLLE

Netherlands

Telephone        0031 38 4226725  
Fax                0031 38 4227023  
E-Mail            pieterbas@amust.eu



Mustard and Dressing Company is a production company of high class mustard, dressing, sauces and mayonnaise. Aiming for the high end market we can offer a wide range of products existing under our aMust brand, or even tailor-made under your own private label. Dedication, flexibility and quality are our main values.

### Collaboration Profiles

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**What we offer**

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**What are we looking for**

-

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**Responsible**

Pieter Bas Alferink

## Naranjas Ché

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Cam. Montiver Pol. 31 Par 335  
46500 Sagunto, Valencia

Spain

**Telephone** +34 96 317 2344  
**Fax** +34 96 317 2343  
**E-Mail** [guiantelo@naranjasche.com](mailto:guiantelo@naranjasche.com)

Naranjas Che is a SME located in Sagunto, Valencia region, where the climate is ideal for citrus production. We mainly cultivate organic oranges and we commercialize the fruit and its juice according to consumer requests.

### Collaboration Profiles

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#### Organic citrus production and juice manufacturing

##### What we offer

Naranjas Che is expanding its product portfolio. We are planning to commercialize organic orange juice. We have already decided to bottle the juice while it is still hot (after the pasteurization process) in order to ensure sterility of the final product. For that reason they are looking for an orange juice processing plant composed of the following systems.

Extractor system enable to process around 300.000 kg oranges/ year, a pasteurization and filling system that bottle the juice while it is still hot. A cooling system is required to cool the juice as fast as possible after the filling process to avoid microorganisms' growth.

The facilities have a surface of 50 square meters to set up the processing plant. They are interested in a semi-industrial plant for processing the orange juice

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##### What are we looking for

- Type of partner sought: Industry
  - Specific area of activity of the partner: Food sector.
  - Task to be performed: To provide the company with the technology to set up a orange juice processing plant
- 

##### Keywords

- Food Technology
- 

##### Collaboration sought

- Technical Co-operation
  - Commercial Agreement
- 

##### Responsible

Guillermo Antelo



## Naturval Apicola, s.l.

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**Avda. Blasco Ibáñez 55  
46192 Montserrat**

**Spain**

**Telephone** +34 962 999 414  
**Fax** +34 962 998 329  
**E-Mail** info@naturval.com



Naturval Apicola is a family run business which started with the grandfather as a beekeeper. Our main activities include elaboration, processing and packaging of 100% natural honey and other bee related products such as Pollen, Bee wax and Propolis.

We specialise in supplying industries such as honey packers and distributors, as well as industries which use honey as an ingredient of their final product.

This is achieved mainly due to our experience and know-how in the sector, along with our purchasing bases in the majority of the honey producing countries, helping us select the best available product.

As part of an effort in improving the quality of our products and processes, we obtained the BRC and IFS quality certificates.

### Collaboration Profiles

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#### Beekeeping Sector

##### What we offer

Commercial Agreement. We specialise in supplying industries such as honey packers and distributors, as well as industries which use honey as an ingredient of their final product.

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##### What are we looking for

Honey Packers, distributor and food industry.

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##### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Processing
  - Nutrition and Health
- 

##### Collaboration sought

- Manufacturing Agreement
  - Licence Agreement
  - Commercial Agreement
- 

##### Responsible

Houman Shiri

## Nederland SA

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**Carretera de la Vila 48  
08840 Viladecans**

**Catalonia**

**Telephone**            **0034 636945945**  
**Fax**                    **0034 93 6371882**  
**E-Mail**                **jordiametller@chocoweb.com**



Nederland belongs to a Catalan family who have been in the cocoa business since 1935.

We are a medium sized Cocoa Processor and transform approx. 20.000 MT of cocoa beans per year, remaining one of the last -and largest- privately held companies in our field.

Nederland S.A. produces cocoa mass, cocoa butter and cocoa powder (natural and alkalized) from beans, mainly from West African Origins like Ivory Coast, Nigeria and Cameroun, although on special demands, we import beans from Equador, Venezuela, etc.

Nederland therefore manufactures High quality cocoa products.  
The products that we produce are:

Cocoa mass  
Cocoa butter pure prime pressed, natural and deodorized  
Cocoa powder natural  
Cocoa powder alkalised in several colours and pH values

### Collaboration Profiles

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#### Cocoa Processor Company

##### What we offer

We offer cocoa product derivatives: cocoa butter, cocoa mass and cocoa powder.

Our cocoa powder range have 10-12 and 20-22 fat contents either in natural or alkalised qualities. We also offer cocoa mass, either in blocks or kibbled and also Ecuador origin.  
Our cocoa butter can be natural or deodorised.

##### What are we looking for

We are looking for people interested in agency or distributing agreements, better in East European countries as: Poland, Hungary, Ukraine, Chequia, Slovakia, Serbia, Croatia, Macedonia, Albania; also wholesalers from these countries will be welcomed.

##### Keywords

- Food Processing

##### Collaboration sought

- Commercial Agreement

##### Responsible

Jordi Ametller

## Netherlands Agency - EUREKA office (Netherlands)

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Juliana van Stolberglaan 3  
2595CA The Hague

Netherlands

Telephone +31 (0)88 602 5647  
Fax  
E-Mail maarten.schans@agentschapnl.nl



Agency NL is part of the Dutch Ministry of Economic Affairs.

Through our participation in in programme EUREKA and the thematic network EuroAgriFoodchain we aim to intensify international collaboration in the area of agri-food. We do this by providing advice, partnersearch and funds. Eureka/EuroAgriFoodchain projects are industry driven and close to market.

### Collaboration Profiles

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#### Agency NL EUREKA - Netherlands office EuroAgriFoodchain - Netherlands office/Chair

##### What we offer

- We offer:
- access to funds
  - contact with Dutch companies and research groups in the area of agri-food
  - advice on the Dutch innovation programme Food & Nutrition Delta

##### What are we looking for

Companies that search Dutch partners for technological or commercial collaboration

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##### Keywords

- Agriculture Machinery/Technology
  - Aquaculture
  - Drink Technology
  - Technological additives. Enzymes
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - Tracability of food
  - Nutrition and Health
  - Biochemistry
  - Enzymology/Protein Engineering/Fermentation
  - consumers
  - environmental impacts and total food chain
- 

##### Collaboration sought

- Research and development
  - Technical Co-operation
- 

##### Responsible

Maarten Schans

## Netherlands Agency - EUREKA office (Netherlands)

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Juliana van Stolberglaan 3  
2595 CA Den Haag

Netherlands

**Telephone** 0031(0)886025331  
**Fax** 0031(0)886029023  
**E-Mail** mirjam.jacobs@agentschapnl.nl

Stimulation of sustainable innovation and international collaboration.

### Collaboration Profiles

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## Agentschap NL/ Agency Netherlands NL Innovatie/ Eureka office the Netherlands

### What we offer

We offer:

- access to funds
- contact with Dutch companies and research groups in the area of agri-food
- advice on the Dutch innovation programme Food & Nutrition Delta

### What are we looking for

Companies that search Dutch partners for technological or commercial collaboration.

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### Keywords

- Agriculture Machinery/Technology
- Aquaculture
- Drink Technology
- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Processing
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Tracability of food
- Nutrition and Health
- Biochemistry
- Enzymology/Protein Engineering/Fermentation
- In vitro Testing, Trials
- consumers
- environmental impacts and total food chain

### Collaboration sought

- Research and development
  - Technical Co-operation
- 

### Responsible

Mirjam Jacobs

## NEUROENDOCRINOLOGY AND NUTRITION (UNIVERSITY OF JAEN)

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CAMPUS LAS LAGUNILLAS S/N  
23071 JAEN

Spain

Telephone +34953281943  
Fax  
E-Mail [iprieto@ujaen.es](mailto:iprieto@ujaen.es)

### Collaboration Profiles

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#### neuroendocrinology and nutrition

##### What we offer

BIO 221 is a research group of Jaen University (PAIDI). We are working in neuroendocrinology, and we are mainly interesting in the effects of different kind of nutrients on endocrine and neuroendocrine control, especially different dietary fatty acid (olive oil and others fat sources). We can carry out studies in several animals' models (rats and mice) of hypertension, diabetes and obesity, and measure different hormones and peptides, and the enzymatic activities that regulated it. At present, one of our goals is focus in Biology Systems, try to analyze the effects of different diets on microbiome, and their role in the body physiology and physiopatology.

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##### What are we looking for

Research colaborations and industry partners

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##### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Nutrition and Health
  - Biochemistry
- 

##### Collaboration sought

- Research and development
- 

##### Responsible

Isabel Prieto-Gómez

## NUTREN-nutrigenomics, University of Lleida

C/ Montserrat Roig 2  
25008 Lleida

Catalonia

Telephone +34 973702408  
Fax +34 973702426  
E-Mail [informacio@nutren.udl.cat](mailto:informacio@nutren.udl.cat)



NUTREN is a biomedical research center of the Universitat de Lleida working on nutrition and ageing.

We offer all our know-how and scientific tools to evaluate nutritional and/or functional properties. With technologies such as the Metabolomics Platform used for the identification of the healthy properties of natural ingredients, we offer support to those innovative companies aiming to develop new products for the markets of functional foods or ingredients, nutraceuticals, new foods,....

In NUTREN we also combine this pioneering technology with the design and the execution of preclinical and clinical assays. For this reason, we also offer all scientific support to health claims and nutritional claims validation.

### Collaboration Profiles

#### Innovative technologies applied to healthy products design.

##### What we offer

- METABOLOMICS PLATFORM, to discover novel biomarkers and new biofunctionalites of lots of compounds. Equipment: LC/MS/MS QTOF, GC/MS equipment, Luminex (multiplex analyses), Genespring MS software.
- IN VITRO & IN VIVO EXPERIMENTAL MODELS, used for the evaluation of new foods or products functionalities on health. We offer models of ageing, neurodegeneration (Alzheimer, ELA, Parkinson,...) and metabolic diseases (Cardiometabolic Syndrome, Diabetes,...)
- NUTRITIONAL TRIALS WITH HEALTHY VOLONTEERS
- REDOX BIOMICS, lab technologies to determine cellular metabolism and oxidative damage in poteins and lipids. Tools: High Resolution Respirometry Oroboros, Redox Proteomics, Redox Lipidomics, Molecular biomarkers for oxidative modifications
- NUTRIGENOMICS, with applied genomics using PCR and real-time PCR

##### What are we looking for

We are looking collaborations in research in the food area with other research centers and/or innovative companies (agrofood, cosmetic, pharma, health,...)

##### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Technology
- Detection and Analysis methods
- Nutrition and Health
- In vitro Testing, Trials

##### Collaboration sought

- Research and development
- Technical Co-operation
- FP7-KBBE Project

##### Responsible

Dra. Núria Brunet i Garcia

## OGUZCAN TARIM GIDA UR SAN VE TIC.AS

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IZMIR ANKARA KARAYOLU 40.KM OREN KEMALPASA  
35182 IZMIR

Turkey

**Telephone** 00902328808010  
**Fax** 00902328808015  
**E-Mail** info@oguzcanfruit.com

OGUZCAN A.S. is located in Kemalpasa, Turkey and is a family run company specializing in the growth, production and export of dried fruits and vegetables. Our product range includes sun dried tomatoes, sultanas, dried apricots, dried figs, dried pepper, dried prunes,pepper in brine.

Our production and operation facility area is built on 3.500sqm and our production fields extend for 22.000sqm. We have been involved within the dried fruit and vegetable industry for two generations.

Our production and operation management is performed at all times under our sole supervision. We feel that by direct control at all the stages of production, from the beginning of the yield to the packing stage, allows us to assure a premium quality to our customer. It is for this reason we have been certified under ISO 9001:2000 for delivering best quality dried fruit products.

### Collaboration Profiles

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#### DRIED FRUIT,HEALTHY SNACKS

##### What we offer

Specializing in the growth, production and export of dried fruits and vegetables. Our product range includes sun dried tomatoes, sultanas, dried apricots, dried figs, dried pepper, dried prunes,pepper in brine.

---

##### What are we looking for

We would be grateful to have the chance to further discuss our product range and business possibilities with whosaler,distribitor,manufacturer for industrial use or retail.We can truly assure you of our best intentions in transmitting to you the know-how and competitive advantage we posses, in order to succeed in providing your customers with a premium product and enhance your company performance.

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##### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Processing
  - Nutrition and Health
  - consumers
- 

##### Collaboration sought

- Research and development
  - Joint Venture Agreement
  - Commercial Agreement
- 

##### Responsible

ELVAN OGUZ

## OLEIA ALIMENTARIA SL

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**C/sant Pau 4**  
**25165 Juncosa de Les Garrigues**

**Catalonia**

**Telephone**            **676951105**  
**Fax**  
**E-Mail**                **info@oleura.es**

we are a family-owned company of olive farmers breed in Les Garrigues land, located in West Catalonia within North East Spain. The fields are located in Juncosa village so -within Lleida province-. Lush irregular forest landscape features the location coming together with olive trees and almond trees as traditional groves. By the other hand, the continental mediterranean weather, that means low rainfall rate and wide thermic variation along the year that substantially improves olive tree raise, makes Les Garrigues an ideal scenario for Arbequina production.

Cold press extraction enhances tomato, artichoke and green almond flavours with shades of cinnamon, implicit characteristics of Arbequina kind breed in Les Garrigues.

### Collaboration Profiles

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#### **Arbequina Extra Virgin Olive Oil**

##### **What we offer**

We offer our range of products derived from arbequina olives, such as Extra Virgin Olive Oil of arbequina, olivada, olives and natural soap.

Commitment and respect towards the environment mark the path of our work. The fieldwork we engage follows our traditional environmental sensitivity along the entire field process. Traditional agricultural activity applied on low density olive tree fields merged with forest surroundings, and under mediterranean weather, significantly enhances the richness of polyphenols in arbequina sort.

Nowadays we work under regulations of \"Producció Integrada\", and next harvesting (2010-2011) will also start producing ecological products.

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##### **What are we looking for**

We are looking for either local or national distributors, all over the world, interested in quality products derived from Arbequina olives.

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##### **Keywords**

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- consumers

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##### **Collaboration sought**

- Joint Venture Agreement
- Commercial Agreement

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##### **Responsible**

Manuel Albert



**PACKAGING, TRANSPORT AND LOGISTICS RESEARCH CENTRE (ITENE)**

**Parque Tecnológico, C/ Albert Einstein 1  
46980 Paterna (Valencia)**

**Spain**

**Telephone**            **96 182 00 00**  
**Fax**                    **96 182 00 01**  
**E-Mail**                **promociontecnologica@itene.com**



ITENE is the Spanish Research Center specialised on R&D&I on new technologies with high impact and application in the fields of packaging, transport and logistics. The Center works together with companies searching for innovative solutions in these areas and also develops its own R&D projects with potential applications to the food industry. ITENE has a wide experience in European projects development and nowadays coordinates several projects in the 7th Framework Programme related to packaging and logistics in the food industry. ITENE is formed by a team of 115 researchers and has more than 5000 m2 devoted to R&D, including the Chemical lab, New materials development lab, Physical-Mechanical lab, RFID pilot plant, Transport simulation center, etc. It is one of the 14 Spanish organizations designated as an International Innovation Division (UII) by the Center for Technological and industrial Development (CDTI) in order to promote Spanish Companies presence in the FP7.

**Collaboration Profiles****Packaging, Transport and Logistics Research Center (ITENE)****What we offer**

ITENE offers tailor-made projects to companies interested on developing new packaging or logistics processes in the following areas and also cooperates in R&D&I European and national level projects.

- Active Packaging: Releases or absorbs substances in order to increase products shelf life
- Intelligent packaging: Incorporates information by means of new technologies
- Packaging and sustainability: Environmental impact and cost reduction
- Reducing risks and costs through the supply chain: Integrated development of packaging adapted to the product and its supply chain
- Green logistics: Reducing environmental impacts on the logistics perspective
- Packaging development: New materials with tailored properties using nanotechnology
- Packaging and consumer trends

**What are we looking for**

Companies which understand packaging and logistics as a source of competitive advantages and are interested on investing resources in R&D&I related to its fields of activity.

Companies interested on taking advantage of the UE financing though participating in consortium projects in order to create added value.

Other centers of excellence (Technological centers, Universities, etc.) interested on cooperation and know how exchange.

**Keywords**

- Aquaculture
- Fish/Fisheries/Fishing Technology
- Drink Technology
- Food Packaging/Handling
- Tracability of food
- consumers
- environmental impacts and total food chain

**Collaboration sought**

- Research and development
- Technical Co-operation
- FP7-KBBE Project

**Responsible**

Luz Cuesta

## PANUSA S.L.

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Polg. Ind. Candina + Río Pisueña, s/n  
39011 SANTANDER

Spain

**Telephone** (+34) 942 335 708  
**Fax** (+34) 942 333 298  
**E-Mail** comercial@panusa.es

Manufacturing and sale of frozen bread dough. PANUSA has two productive plants and another new one, being one of the top productive plants in Europe in the production of rustic bread and bread specialities

### Collaboration Profiles

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#### Bread Specialities

##### What we offer

Frozen bread dough, varieties of bread with innovative and modern production plants

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##### What are we looking for

Potential customers and commercial distributors in the following markets: Spain, France, Italy, Germany, UK and Portugal

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##### Collaboration sought

- Commercial Agreement

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##### Responsible

María MARTÍNEZ

## PerfoTec BV

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**Communicatieweg 11  
Mijdrecht**

**Netherlands**

**Telephone** +31 (0) 297 255 554

**Fax**

**E-Mail** info@perfotec.com

PerfoTec, located in Mijdrecht, The Netherlands, provides an online laser perforating system with Automatic Camera Control, in order to improve the taste and optical quality and thus shelf life of fresh salads, vegetables and fruit. For professional packers of fresh(cut) produce, the PerfoTec system offers full control over permeability and respiration of the packaging, unlike expensive pre-perforated packaging films

### Collaboration Profiles

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#### **Automated Label Applicator and Perforation Laser film Rewinder & Fast Respiration Meter for shelf life improvement**

##### **What we offer**

PerfoTec provides an online laser perforating system with Automatic Camera Control, in order to improve the taste and optical quality and thus shelf life of fresh salads, vegetables and fruit. For professional packers of fresh(cut) produce, the PerfoTec system offers full control over permeability and respiration of the packaging unlike expensive pre-perforated packaging films.

Fresh Produce needs a certain amount of oxygen to respire at a lower rate. At this lower rate the shelf life is longer compared to the shelf life when the produce respire at normal rate. By knowing the respiration rate of your product, you have a tool to optimize your packaging. This optimization can be in type of film, film thickness, flush conditions and/or the size and number of laser perforations per package.

The innovative PerfoTec Fast Respiration Meter measures the respiration rate of your fresh produce within 4 hours.

The PerfoTec Laser is specially developed for integration with vertical or horizontal packaging machines as well as converting machines to perforate the packaging film with a required Oxygen Transmission Rate to achieve an exact Equilibrium Modified Atmosphere for each product. With this online system it is possible to fine-tune the quality and the shelf life of the products of your customers. Shelf life extension from at least 1 to 5 days is possible, depending on the product.

Respiration of Produce changes through the seasons. Therefore the permeability of the packaging film must be adjusted time by time.

The PerfoTec technology is specially developed for Professional Packers and Flexible Film Suppliers to achieve the highest possible precision.

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##### **What are we looking for**

Flexible packaging film suppliers for fresh produce market.

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##### **Keywords**

- Agriculture Machinery/Technology
- Food Packaging/Handling
- Food Technology

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##### **Collaboration sought**

- Joint Venture Agreement
- Licence Agreement

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##### **Responsible**

Bas Groeneweg

## Pescados PCS sl

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C/6 pol. ind. picassent 30  
46980 Picassent

Spain

**Telephone**            **961 22 17 22**  
**Fax**                    **961 23 03 60**  
**E-Mail**                **export@pcs.es**

PCS has been for over thirty years a processor and manufacturer of value added seafood, ready meals, and components among which we would like to mention especially our nitrogen iqf frozen sauce drops, available both for the food industry and endusers

### Collaboration Profiles

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#### PCS Frozen sauce pellets

##### What we offer

PCS have been working with frozen products and ingredients for over thirty years, being leader in their field in Spain

We have developed a form of individually quick freezing sauce drops to be used in vegetable mixes, ready meals, salads etc.

The advantage of the product over traditional ways of adding sauces to vegetable mixes (coating) is that this is a far less complicated, less costly way of working.

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##### What are we looking for

We are looking for commercial partners who are willing to develop vegetable mixes with our sauce drops included, or any other innovative ways of using these sauces.

Form our side we would develop the recipes needed for any of these mixes together with the end user

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##### Keywords

- Fish/Fisheries/Fishing Technology
  - Food Technology
  - consumers
- 

##### Collaboration sought

- Commercial Agreement
- 

##### Responsible

Femke Beerepoot

## Pickinfo Kft

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Tiefenweg 14  
2092 Budakeszi

Hungary

Telephone +36304611525  
Fax +3623457078  
E-Mail info@pickinfo.eu



Experience in recent years has shown that smoking is steadily losing its appeal, and therefore matches that many of us have grown accustomed to are also going out of fashion.

We intend to fill this gap with our new and copyrighted advertising medium:

Pickinfo ® Advertising Toothpicks!

### Collaboration Profiles

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#### Personalized toothpicks

##### What we offer

Experience in recent years has shown that smoking is steadily losing its appeal, and therefore matches that many of us have grown accustomed to are also going out of fashion.

We intend to fill this gap with our new and copyrighted advertising medium:

Pickinfo ® Advertising Toothpicks!

##### What are we looking for

Partners to sell, distribute our products in different territories.

##### Collaboration sought

- Commercial Agreement

##### Responsible

János Valent

## Polish Agency for Enterprise Development

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**Panska 81/83**  
**00-834 Warsaw**

**Poland**

**Telephone**  
**Fax**  
**E-Mail**

### Collaboration Profiles

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#### **Enterprise Europe Network partner**

##### **What we offer**

We are partner of the Enterprise Europe Network in Poland.

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##### **What are we looking for**

We are partner of the Enterprise Europe Network in Poland.

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##### **Responsible**

Aleksandra Wadowska

## PORTO-MUIÑOS

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**Folgueira 3**  
**15659 Santa María de Vigo**

**Spain**

**Telephone**           **0034 981 671 224**  
**Fax**                   **0034 981 671 547**  
**E-Mail**               **muinos@telefonica.net**



PORTO-MUIÑOS is a Galician company making products from seaweed: Sea vegetables. The company focuses on high quality products. The seaweed that markets are natural products.

PORTO-MUIÑOS produces a wide range of products from seaweed as seaweed dried, salted seaweed, seaweed powder, agar agar, seaweed preserves: salad, tartar, mollusc with seaweed; seaweed tea, seaweed rice and pasta with seaweed. PORTO-MUIÑOS also produces monkfish liver or sea urchin preserves.

### Collaboration Profiles

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#### Gourmet seaweed products.

##### What we offer

A wide range of products from seaweed as seaweed dried, salted seaweed, seaweed powder, agar agar, seaweed preserves: salad, tartar, mollusc; seaweed tea, seaweed rice and pasta with seaweed. Too monkfish liver and sea urchin preserves.

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##### What are we looking for

Customers, distributors and imports all over the world.

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##### Keywords

- Nutrition and Health
  - consumers
- 

##### Collaboration sought

- Commercial Agreement
- 

##### Responsible

Laura Huerga

## PPHU KAROL

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**Strzakly 55**  
**21-560 Miedzyrzec Podlaski**

**Poland**

**Telephone** +48 83 373 10 88  
**Fax** +48 83 373 10 88  
**E-Mail** [marketing@zpm-karol.pl](mailto:marketing@zpm-karol.pl)



The location of plant (in Poland) in area of ecologically clean region gives the plant status of protective zone and lets produce healthy and tasty products.

The products range from: smoked meat, ham, sausages, pressed meat products, minced products, catering products, to elements of pork and beef meat. They are all based on carefully prepared recipes, made from high quality meat and spiced with natural spices. Firm is one of the few meat plants which has achieved such a high position on the meat processing market in such a short time.

### Collaboration Profiles

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<http://www.zpm-karol.pl/pl/produkty>

#### What we offer

The products range from: smoked meat, ham, sausages, pressed meat products, minced products, catering products, to elements of pork and beef meat.

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#### What are we looking for

We search commercial partners in food industry (meat and meat products).

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#### Keywords

- Food Packaging/Handling
  - Food Processing
  - Food Technology
  - consumers
- 

#### Responsible

Bozena Kosminska



## Proaseptic Technologies

**P. Arrahona 4 nave 1  
08210 Barcelone**

**Catalonia**

**Telephone +00 34 93 718 51 08**

**Fax +00 34 93 718 51 87**

**E-Mail info@proaseptic.com**



We believe in creating both sustainable growth for food & beverages producers and convenience for the consumers, with a reclosable, lightweight and safe soft package for added value products with extended shelf life. After storage at ambient temperature your products can be easily consumed on-the-go or at home. Our machinery performances lead to a visually appealing and tactile aseptic flexible package from which to drink UHT or pasteurised milk-based drinks, sport drinks, fruit juices, drinking yogurts, premium beverages and other viscous foods.

### Collaboration Profiles

#### Competent partner in Aseptic & ESL filling for flexible packaging

##### What we offer

Proaseptic puts its know-how and technology at disposal of the Food & Beverage producers to position products like premium ones as an alternative to the current aseptic & ESL packages, with a light weight, flexible and convenient packaging.

- Our aseptic filling stand up pouch technology, aseptic pro-a2 equipment, with H2O2 as chemical sterilant (6 decimal reductions m.o. Bacillus Subtilis) suitable for neutral pH products stored at ambient temperature.
- Our ESL-Ultra Clean stand up pouch technology, pro-c2 equipment, with pulsed UV light for packaging materials decontamination, suitable for chilled dairy medium-acid products and high-acid beverages (3 decimal reductions m.o. Bacillus Subtilis and Aspergillus Niger).

Our commitment is to deliver equipment that compliments the desire for fresher (less processed) products, preservatives free, allergen free and without the need for additives. We believe our stand up pouch aseptic and clean fill technology can contribute to consumer protection as a first priority whilst bringing them tremendous convenience with an easy carry-on package.

##### What are we looking for

Aseptic & ESL Food & Beverages producers

Aseptic process equipment manufacturers

Commercial agents

##### Keywords

- Drink Technology
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- consumers
- environmental impacts and total food chain

##### Collaboration sought

- Research and development
- Technical Co-operation
- Joint Venture Agreement
- Commercial Agreement

##### Responsible

Lola Sáez

## PROFIT Bronisław Cyganik

---

Jana III Sobieskiego 12  
32-566 Poland

Poland

Telephone +48668036900  
Fax +48(0)12 2822 22 28  
E-Mail malwina@profit-poland.com.pl



We are the company that offers comprehensive transport and shipping service. Our scope is international road transport. We have been on the market of transport service since 1991. Alongside with the development of the company, it's character and it's orientation on international cooling transport cleared up. We have modern reefer and tilt trailers. We offer the transport of dangerous and hazardous goods - adhering to ADR regulations as well as the transport of foodstuffs.

### Collaboration Profiles

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#### PROFIT

##### What we offer

We are the company that offers comprehensive transport and shipping service. Our scope is international road transport. We have been on the market of transport service since 1991. Alongside with the development of the company, it's character and it's orientation on international cooling transport cleared up. We have modern reefer and tilt trailers. We offer the transport of dangerous and hazardous goods - adhering to ADR regulations as well as the transport of foodstuffs.

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##### What are we looking for

We are looking for producers, exporters and importers of foodstuff, especially fruit, vegetables and frozen goods.

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##### Keywords

- Fish/Fisheries/Fishing Technology
  - Drink Technology
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- 

##### Collaboration sought

- Research and development
- 

##### Responsible

Malwina Koźbiał

## **Provalor / Proverka**

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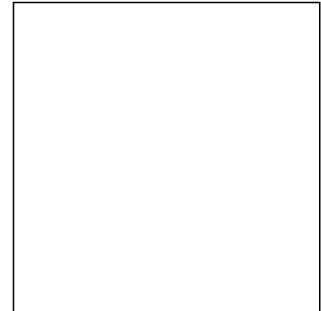
**PO Box 47**  
**2140 AA VIJFHUIZEN**

**Netherlands**

**Telephone**

**Fax**

**E-Mail**                    **info@provalor.nl**



Development of tasty and exiting vegetable juices and Gazpacho's. All from freshly pressed NFC juices. Business to business delivery only all over Europe. Innovative processing technology and concepts. Partnering with bottling companies.

### **Collaboration Profiles**

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**What we offer**

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**What are we looking for**

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**Responsible**

Paulus Kusters

## Proxima Systems S.L.

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**Boecillo Technology Park**  
**47151 Valladolid**

**Spain**

**Telephone** +34 983 548145  
**Fax**  
**E-Mail** info@proximasystems.net



Proxima Systems is an engineering company specializing in industrial applications of Information and Communication Technologies. Our company was founded in 2004 with a clear innovative vocation.

We supply our customers with both off-the shelf products and turnkey projects to solve their needs for:

- Remote monitoring and control of processes, machinery and buildings
- Video analysis, gathering discrete data from complex scenes
- Intelligent Video Surveillance
- Energy efficiency
- RFID for production traceability and access control
- Building Automation

### Collaboration Profiles

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#### Monitoring and control for processes, machines and buildings

##### What we offer

- Remote monitoring and control system which supplies total control and surveillance of any industrial process from anywhere in the world. It carries out the monitoring of critical parameters such as temperatures, flows, voltages, energy consumption, etc. Generates reports on production, graphics, comparisons between plants, despatch of alerts, compatibility with most PLC controllers. Optional video surveillance.
- Energy efficiency measurement, comparison with other plants and benchmarking with the competition
- Automatic meteorological station which collects temperature, humidity, wind speed and direction, solar radiation and leaf humidity information from the place where it is installed and transmits it in digital format to any web enabled device as a PC or mobile phone

##### What are we looking for

- >> Companies with an industrial processes that need integrated remote monitoring and control for one or many plants
- >> Industries interested in improving the efficiency of their processes in terms of energy, labour and raw materials consumption.
- >> Industries willing to compare their productivity with the rest of their sector (benchmarking)
- >> Wineries needing to gather meteorological and soil data in order to have a detailed knowledge of the parameters affecting their production
- >> Fruits producers needing to gather meteorological and soil data in order to have a detailed knowledge of the parameters affecting their production
- >> Machinery manufacturers needing to integrate a monitoring system on their machines

##### Keywords

- Agriculture Machinery/Technology
- Fish/Fisheries/Fishing Technology
- Drink Technology
- Tracability of food
- environmental impacts and total food chain

##### Collaboration sought

- Technical Co-operation
- Manufacturing Agreement
- Commercial Agreement
- FP7-KBBE Project

##### Responsible

Emiliano Muñoz

## Q@LI-MEDiterrannée

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**Agropolis International - Avenue Agropolis  
34394 Montpellier cedex 5**

**France**

**Telephone** +33467047556  
**Fax** +33467047599  
**E-Mail** info@qalimediterranee.fr



Q@LI-MEDiterrannée is a competitiveness cluster aimed to develop economic performance through innovation through partnerships Research / Industry. Q@LI-MEDiterrannée is based in Montpellier (France) and aims to provide answers to issues of food by offering innovative products of Mediterranean products (Vines, Wines and Fruits and Vegetables) working:

At the production level to develop an agriculture with high economic and environmental performance.

In terms of processes and products to adapt to new consumption patterns and respond to requests for health and wellbeing.

Within the network of food clusters, Q@LI-MEDiterrannée brings an original offer by the 2 transverse priorities it has set:

- International partnerships
- Innovation to boost wine industry

### Collaboration Profiles

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#### **Q@LI-MEDiterrannée competitiveness cluster aimed to develop economic performance through innovation through partnerships Research / Industry**

##### **What we offer**

Technical assistance and support in setting up and managing collaborative projects:

- Help in identifying and liaising with potential partners
- Project assessment and advice
- Assistance in terms of fund raising
- Web tool to be used as a platform for the project management (including training on how to do so)
- Dissemination of the results through networking and events organising.

##### **What are we looking for**

We are looking to identify industrial and scientific partners to assist in setting up cross-border collaborative projects. Ideally, the corresponding companies and labs/research centres should operate in thematic areas complementary to our fields of expertise (wine growing, fruit and vegetable, cereals).

---

##### **Keywords**

- Agriculture Machinery/Technology
- Drink Technology
- Food Processing
- Food Technology
- Nutrition and Health

##### **Collaboration sought**

- Research and development

##### **Responsible**

Frédéric LHOSTE

## QxQ Sp. Z o.o.

---

**Marszałkowska 80  
00-517 Warszawa**

**Poland**

**Telephone** +48 602 511511  
**Fax** +48 22 4994581  
**E-Mail** biuro@qxq.pl



The company offers international road transport.

### Collaboration Profiles

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#### TRANSPORT INTERNATIONAL

##### What we offer

Our company offers international road transport services.

TRANSPORT INTERNATIONAL  
WWW.QXQ.PL

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##### What are we looking for

Our company offers international road transport services.

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##### Keywords

- Agriculture Machinery/Technology
  - Aquaculture
  - Fish/Fisheries/Fishing Technology
  - Drink Technology
  - Technological additives. Enzymes
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - Tracability of food
  - Nutrition and Health
  - Biochemistry
  - Enzymology/Protein Engineering/Fermentation
  - consumers
  - environmental impacts and total food chain
- 

##### Collaboration sought

- Research and development
  - Technical Co-operation
  - Joint Venture Agreement
  - Manufacturing Agreement
  - Licence Agreement
  - Commercial Agreement
  - FP7-KBBE Project
- 

##### Responsible

Dyrektor Mariusz Pokrzywko

## Rhug

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**Rhug Estate Office**  
LL210EH Corwen

**United Kingdom**

**Telephone**            **00441490413000**  
**Fax**                    **00441490413300**  
**E-Mail**                **philiphughes@rhug.co.uk**



Nationally Awarding winning Farmers and Butchers in North Wales

We produce Organic Welsh Lamb, Beef, Pork, Poultry & Game and Gourmet Pies for retail and Food Service

Covering independant and multiple retailers, Michelin Stared Restaurands and food Manufacturers

### Collaboration Profiles

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#### **Nationally Award Winning Farmers and Butchers supplying Organic Lamb, Beef, Pork, Poultry, Pies and Game**

##### **What we offer**

International supply of all organic meat products

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##### **What are we looking for**

Customers seeking organic meat products

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##### **Collaboration sought**

- Commercial Agreement

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##### **Responsible**

Philip Hughes

## Rioverde

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Carretera del Cortijo Km 3  
26006 Logroño

Spain

Telephone 941 222 058  
Fax 941 222 805  
E-Mail alvaro@riojataste.com



Located in Logroño (La Rioja), Rioverde is the leader in Spain for pickles in wine vinegar. We are specialized in production of gherkins, hot peppers, capers, onions, banderillas, salads, etc. We have a quota of 35% of the market share (AC Nielsen data 2009) both with Rioverde brand and with private label.

Our main advantage is the use of genuine wine vinegar. All products are pasteurized and have 4 years expiry date.

We are exporting around 10% of our production, mainly to Europe and Central /South America.

### Collaboration Profiles

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#### Leader producer of pickles in wine vinegar

##### What we offer

Gourmet pickles in wine vinegar ideal for retail chain distribution.

Rioverde is one of the leaders in Europe for this niche category and offer more than 30 references in 5 formats. All presented in glass jars with a gourmet image.

Rioverde products combine fresh vegetables in pure wine vinegar pasteurised and vacuum packed for a self life of 4 years.

Our capacity of 120.000 jars per day ensures top service and availability.

We are continuously innovating and presenting new products to the market.

##### What are we looking for

Retail food distributor -any geographical area-. We can discuss also private label.

Food importer / distributor capable of establishing cooperation with retail chains, being able to efficiently supply and promote our products for maximum introduction and rotation.

##### Keywords

- Food Processing

##### Collaboration sought

- Commercial Agreement

##### Responsible

Alvaro Gutierrez



## Rubinum Animal Health SA

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**Av. de la Llana 123**  
**08191 Rubí**

**Catalonia**

**Telephone**           **0034935860310**  
**Fax**                   **0034935885731**  
**E-Mail**               **rubinum@rubinum.es**



called Toyo Jozo S.A.

In 1992 Toyo Jozo S.A. changes its name to Asahi Vet S.A. due to the acquisition of the company by Asahi Kasei Corporation.

In 2005, Andersen S.A. buys all the shares of the company from Asahi, becoming the owner of the new company called Rubinum S.A.

Rubinum is dedicated to the manufacturing and selling of the product Toyocerin® worldwide.

Toyocerin® is a natural micro-organism, with the function of microflora stabilizer in the gut of the animal which improves performance and enables a better digestion of the nutrients provided by the feed. Many scientific and field trials corroborate the efficacy of our product.

Toyocerin® is today registered in the European Union for piglets, pigs for fattening, sows, cattle for fattening, broilers, rabbits for fattening, rabbit does and turkeys for fattening.

Rubinum's aims are to register the product in more categories and species and to approach more markets by increasing our distribution network worldwide

### Collaboration Profiles

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#### Looking for partners for KBBE

##### What we offer

Deep knowledge in:

- animal nutrition
  - use of probiotics and other additives to regulate animal health
  - worldwide livestock producers
  - worldwide feed companies
- 

##### What are we looking for

Rubinum SA is looking for participants in the next FP7-KBBE project as we would like to collaborate in a project concerning animal nutrition and/or health.

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##### Keywords

- Aquaculture
  - Nutrition and Health
- 

##### Collaboration sought

- FP7-KBBE Project
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##### Responsible

Dr. Marisol Castillo

## SAINZ ROZAS

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**Avenida de Lons Polígono Industrial - Nave 4 Apartado de Correos 96  
39740 SANTOÑA**

**Spain**

**Telephone** +34 942 660692  
**Fax** +34 942 662729  
**E-Mail** sainzrozas@sainzrozas.es



In 1949 Mr. Rufino Saiz-Rozas de la Peña, founded the company that bears his name and began to produce salted fish, mainly anchovy, which was consumed as much abroad, especially in Italy, as in the domestic market.

Later he decided to satisfy the domestic market of anchovy fillets in oil, thus expanding the industry in 1957.

Throughout the entire history of the company Mr. Rufino's efforts were directed towards maintaining the finest product quality available in the market.

Nowadays the company is run by his heirs, under the name of Sucesores de Sainz-Rozas, and keeps up with clients and friends who trusted and relied on the high standards of the founder.

In the outgoing traditions of the founder or the company, now in its 50th year, and with a view to satisfying market demand and regular clients as well as adapting to the new EU directives, in June 1997 a new factory was opened in Santoña's new industrial complex with all the latest technology.

### Collaboration Profiles

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#### TINNED FISH (ANCHOVIES)

**Sainz-Rozas presents its anchovies in a great variety of shapes and sizes: in cans, from the classic small "octavillo" to the larger 1400 gr. "hostelera" or in glass jars that vary in weight.**

##### What we offer

We offer a high quality product and a possibility of achieving a commercial agreement in order to introduce our product in external markets, specially EU

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##### What are we looking for

Our main aim is to introduce our product in new EU markets. We are looking for commercial distributors with the possibility of achieving commercial agreements.

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##### Keywords

- Fish/Fisheries/Fishing Technology
  - Tracability of food
- 

##### Collaboration sought

- Licence Agreement
  - Commercial Agreement
- 

##### Responsible

Javier CASTILLO

## Sairem Iberica SL

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de la Farga 23  
08755 Castellbisbal

Catalonia

Telephone        **937720531**  
Fax                **937721637**  
E-Mail            **info@sairemiberica.com**



1. Spanish company, located in the area of Barcelona
2. Industry
3. Sairem Ibérica began its activities 12 years ago as a commercial subsidiary of Sairem SAS (France). It is now an engineering company specialized in applications using microwave and radio frequency. We collaborate with research organizations such as Universidad Autónoma de Barcelona, Universidad Politècnica de Catalunya, Centro de Investigación de Catalunya (CRIC) and INASMET (Basque Country). The applications for industry, food processing, science or medicine are ranging from a few watts up to several hundreds of kilowatts at all standard frequencies. We have a wide range of very stable generators, the components required for energy transfer and the associated technologies to optimise your application: applicators design, plasma generation, radiation control, regulation, automation, protection...  
Our clients benefit from our expertise and know-how that are continuously evolving thanks to our strong R&D team.

### Collaboration Profiles

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#### Microwave and radiofrequency technologies

##### What we offer

Sairem Iberica is an engineering company for industrial microwave applications. We design and manufacture machinery for several processes as drying, cooking, de-frozen, tempering, sterilization, etc.

We have also capacity for designing special machines for special processes according to a specification.

We offer sterilization, cooking and heating microwave technology. The main advantages are less aggression over the products, high efficiency, less time process, higher capacity, etc.

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##### What are we looking for

We are looking for a partner in order to develop at industrial level our latest laboratory developments of microwave applications of sterilization and heating processes. The industry partner should have the goal of obtaining a product with optimum organoleptic qualities after the food processing by microwave.

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##### Keywords

- Food Processing
- 

##### Collaboration sought

- Research and development
  - Technical Co-operation
- 

##### Responsible

Josep Maria Darné

## SANEX ORGANIC INC.

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GAZI BULVARI 87/510  
35230 IZMIR

Turkey

Telephone +90-232-424-9001  
Fax +90-232-424-9002  
E-Mail y.sannav@sanex-foods.com



We are producers of organic frozen fruits and vegetables such as strawberries, sour cherries, apricots, figs, peppers, onions, tomatoes.

Furthermore, we have also dried and semi dried products such dried figs, apricots and dried and semi dried tomatoes.

We have organic certification from Ecocert and kosher from OU-Orthodox Union, most prominent organization in their respective fields.

### Collaboration Profiles

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#### Sanex Organic Food Inc.

##### What we offer

We are the prominent processors of organic frozen fruits and vegetables.

We are certified by Eccoert International for Organic and by OU-Orthodox Union for Kosher Pareve.

Our products are mainly used by the leading organic processors in their branded organic foods in the US and Europe.

Our products are reliable in quality and regular in quantity over the years allowing our customers to build a long term and consistent quality in their end products.

##### What are we looking for

We are looking for new customers who can use organic frozen fruits and vegetables in their products.

##### Keywords

- Food Processing

##### Collaboration sought

- Manufacturing Agreement

##### Responsible

YILDIRIM SANNAV

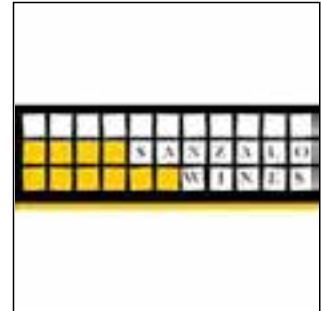
## Sanzalo SL

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**C/Municipio de Molinicos 5, 1ºC  
02006 Albacete**

**Spain**

**Telephone**            **00 34 967 67 30 58**  
**Fax**                    **00 34 967 67 30 58**  
**E-Mail**                **info@sanzalo.com**



Sanzalo is a company formed by winemaking, purchasing, quality and design experts, created in response to wine importers needs to improve their negotiation processes and purchasing terms in keeping with the current market wine Spanish wine demands. Since the beginning, we tried to find the right wineries which are able to produce the wines the international market demands with the advice of recognized international winemakers. Sanzalo Wines offers you the solution to simplify and speed up the negotiation and coordination with wineries and ultimately optimize our clients' purchasing costs.

### Collaboration Profiles

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#### Spanish Wines Sourcing

##### What we offer

Sanzalo is a company formed by winemaking, purchasing, quality and design experts, created in response to wine importers needs to improve their negotiation processes and purchasing terms in keeping with the current market wine Spanish wine demands.

Since the beginning, we tried to find the right wineries which are able to produce the wines the international market demands with the advice of recognized international winemakers. Sanzalo Wines offers you the solution to simplify and speed up the negotiation and coordination with wineries and ultimately optimize our clients' purchasing costs.

##### What are we looking for

We are looking for collaboration with international wine importers to work closely in Spain with them in order to find the best spanish wine suppliers

##### Keywords

- Drink Technology
- Food Packaging/Handling

##### Collaboration sought

- Commercial Agreement

##### Responsible

Maria Angeles Mora

## SAVIA BIOTECH S.A.

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Avda. Sudamérica 94  
04740 Roquetas de Mar (Almería)

Spain

Telephone +34950100789  
Fax +34950171078  
E-Mail comercial@saviabiotech.com



Savia Biotech is a technology-based company the aim of which is to transfer the result obtained from the work of academics and researchers related to the agriculture sector.

Thanks to the usage of state-of-the-art methods of genetic analysis, diagnosis and research, we meet the demands of each and every company of the food and agriculture sector. Among its aims, the development of advanced analysis methods to promote healthier food production and environmentally sound agricultural practices.

### Collaboration Profiles

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#### Specialist in Biotechnology Agriculture

##### What we offer

Savia Biotech (SB) is main goal is to generate scientific knowledge which can then be transferred or applied to technological developments in the field. The main goal of SB's activity is to generate scientific knowledge which can be transferred and/or applied to technological developments in the field of Bio-Agriculture. For such purposes, the most advanced methodologies of the DNA/RNA analysis, genetic diagnosis, plant pathology and "in vitro" cell/tissue culture have been implemented in the SB laboratories. SB has three departments responsible for the research, technological development and innovation (RTDI): Genetics and Biotechnology, Virology and Microbiology.

Taking in account the fields of RTDI towards which SB has steered its activity, we not only possess a fully qualified team but are also equipped with the technological facilities and human resources to participate as a partner in research/technology projects funded either by the European Union or other international institutions.

##### What are we looking for

Our idea is the research of technological partners in order to apply for a 7PM project with common interests in the fields of:

- + Genetic Diagnosis
- + Plant pathogen detection
- + Biotechnology
- + Bioconversion of agricultural wastes into useful alternative products
- + Biological control
- + Food microbiological analyses
- + Water microbiological analyses

##### Keywords

- Agriculture Machinery/Technology
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Tracability of food
- Biochemistry
- In vitro Testing, Trials

##### Collaboration sought

- Research and development
- Technical Co-operation
- Joint Venture Agreement
- Manufacturing Agreement
- Licence Agreement
- Commercial Agreement
- FP7-KBBE Project

##### Responsible

Joaquin Lopez

## SC VITISIM COTESTI SRL

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Comuna Cotesti, Judetul Vrancea

Romania

**Telephone** +4 0237 23 70 64  
**Fax** +4 0237 23 70 64  
**E-Mail** mihaela\_coseru@ipa.ro

THE COMPANY IS SITUATED IN THE HILLS AREA OF CARPATIAN CURVE (COTESTI VILLAGE), VRANCEA COUNTY, INCLUDING 5 HECTARS OF VEGETABLE GROWING, 20 HECTARS OF ORCHARDS AND 50 HECTARS OF VINEYARDS. ALSO VINIFICATION AND BOTTLING FACILITIES.

### Collaboration Profiles

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## SC VITISIM COTESTI SRL

### What we offer

The company is situated in the hills area of Carpatian curve (COTESTI VILLAGE), Vrancea county, including 5 hectares of vegetable growing, 20 hectares of orchards and 50 hectares of vineyards. Also vinification and bottling facilities.  
We offer high quality products like: vegetables, apples, grapes, wines.

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### What are we looking for

The company is looking for business partners to develop and distribute its products (orchards, vineyard, wines) on the european market.  
The company is also interested in finding and developing a technology to produce ecological wine.

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### Keywords

- Food Technology
  - Nutrition and Health
- 

### Collaboration sought

- Research and development
  - Commercial Agreement
- 

### Responsible

Emilia Mihaela Coseru

## SELVA GIDA SANAYI A.S.

KONYA ORGANIZE SANAYI BOLGESI BUYUKKAYACIK MAH. GUZELKONAK SK.6 N.6  
42060 Konya

Turkey

Telephone +903322390124  
Fax +903322390981  
E-Mail serdarakguner@selva.com.tr



We are producers Pasta Spaghetti and Macaroni ; Semolina for Pasta / Wheat Flour.

### Collaboration Profiles

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#### What we offer

Our pasta products are Spaghetini, Bucati, Farfalle Tonde, Farfalle, Tagliatelle, Penne Rigate, Celentani, Pipe Rigate, Gnocchi, Ditaloni, Fusilli, Risoni, Couscous, Ditalini Rigate, Elbow, Capelli D'Angelo and Stella.

We also produce semolina and flour.

ISO 9001 Quality Management and ISO 22000 Food Safety Management Systems approved by Institution which has international acceptability are being strictly implemented in Selva Plant. In the scope of ISO 9001 and ISO 22000 systems hygien and sanitation conditions of manufacturing environment are strictly kept under control. Beside a sanitation team is available in the factory we are using the service of a professional sanitation company.

The hygiene and sanitation conditions of Selva Manufacturing Plant is controlled by monitoring system. Through HVAC system, dust from external conditions is never allowed in to manufacturing area by / via production air pressure.

#### What are we looking for

We are looking for reliable, long term commercial partners.

#### Keywords

- Food Processing
- Food Technology

#### Responsible

Sayin Akcolak



## Sensing & Control Systems S.L

**Carretera Sant Cugat 63**  
**08191 Rubi**

**Catalonia**

**Telephone**           **936 581 461**  
**Fax**                   **936 581 461**  
**E-Mail**               **narcis.avellana@sensingcontrol.com**



S&C offers innovative solutions in the wireless sensor networks area. We design & integrate custom products and technologies as well as distribute and sell our own and 3rd party products. We are specialists in ZigBee technology and mesh networking solutions with company founders that were previously staff members at Epson Corporation and Nokia. We also work with RFID tracking technologies including UWB. Our customers range from focused engineering groups to major telco operators and utility providers. We are partners in an EU project developing an Energy Competition Platform and Smart Metering Specification(ME3GAS.) In addition to energy management/energy efficiency we are active in the building automation, tele-care/tele-medicine and labour safety market domains. For further information, please do not hesitate to contact us., history)

### Collaboration Profiles

#### Experience on developing wireless mesh networking, especially with ZigBee, radiation sensors and cool chain management.

##### What we offer

We offer technologies for monitoring food, for instance innovative radiation sensors (alfa, beta, gamma, neutrons) and cool chain management.

We offer our technical team and experience on developing wireless mesh networking, especially ZigBee. We also offer our integration expertise: as an example we have recently integrated a ZigBee PRO network using the public profiles: Home Automation and Smart Energy.

We also have our own catalogue of products ready to be distributed in the EU area.

Added to this we have our own web based SW platform that can be combined with hardware to generate a complete solution scenario. We have a very attractive customer set (AAA rated companies) in Telco, utility, industrial and financial areas. Finally, we have Engineering and Management staff with vast experience in completing successful projects as well as in applying to FP7/EU funding schemes.

##### What are we looking for

We are looking for collaboration on FP7 projects, collaboration on co-developing a novel product. We are also very interested to reach commercial agreements by distributing/integrating existing products into our customer needs.

Overall, we are looking for partners that help us to improve our technical solutions right now (via direct collaboration or via FP7 framework) and also to improve our current product offering (HW and/or SW) in our key market areas..

##### Keywords

- Agriculture Machinery/Technology
- Aquaculture
- Fish/Fisheries/Fishing Technology
- Drink Technology
- Food Packaging/Handling
- Food Processing
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Tracability of food
- environmental impacts and total food chain

##### Collaboration sought

- Research and development
- Technical Co-operation
- Joint Venture Agreement
- Licence Agreement
- Commercial Agreement
- FP7-KBBE Project

**Responsible**

Dr. Narcis Avellana

**Radiation Sensor for quality control of food**

**What we offer**

We offer a novell IC technology for radiation sensor detection and that can be applied for food quality control.

Due to the nuclear accidents, natural radiation, or improper storage or shipping, some food may become radioactive. While tests are done to insure that our food is safe, and that radioactive food is destroyed, it may still be possible for some to make it to our plates. If, for example, farmers or shippers are not compensated for food that should be destroyed due to unsafe levels of radioactivity, there could be a temptation to pass it on to the market. Food is also regularly irradiated to kill parasites and bacteria. This is a good thing, and does make our food safer.

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**What are we looking for**

We are looking for companies interested on product development based on our technology. We are open to any type of business model and collaboration.

We are also looking to participate in a FP7 programm using our novell technology.

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**Keywords**

- Agriculture Machinery/Technology
  - Food Processing
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - Tracability of food
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - Joint Venture Agreement
  - Licence Agreement
  - Commercial Agreement
  - FP7-KBBE Project
- 

**Responsible**

Dr. Narcis Avellana

## Sentido Comun Internet

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**Comandante Zorita 13**  
**28020 Madrid**

**Spain**

**Telephone**            **0034915334292**  
**Fax**  
**E-Mail**                **madrid@sentidocomun.es**



### Collaboration Profiles

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#### **Sentido Comun Internet: Especializados en desarrollos de Internet para el sector alimentario.**

##### **What we offer**

- Desarrollo de portales de Internet con CMS y funcionalidades avanzadas.
- Auditoría de imagen y Identidad gráfica Online.
- Alojamiento de aplicaciones en España y países objetivo.
- Plan de eMarketing
- Campañas de Posicionamiento, Publicidad y Branding Online. Tanto en España como en mercados de destino.
- Implantación de marca en redes sociales y Social Media Marketing orientado a resultados.
- Análisis de mercado, competencia y reputación Online.
- Análítica web, usabilidad y análisis de comportamiento de usuarios.

##### **What are we looking for**

- Spanish companies needing good Online support to reach foreign markets.
- Foreigner companies willing to operate in Spain through Online platform
- Companies needing Online software to manage projects or Intranet habilities to improve their IT performance.
- Companies demanding Online services in Branding and Marketing in Spain and foreign markets.

##### **Keywords**

- Agriculture Machinery/Technology
- Food Technology

##### **Collaboration sought**

- Research and development
- Technical Co-operation
- Joint Venture Agreement
- Licence Agreement
- Commercial Agreement

##### **Responsible**

Jose Alastruey

## SERENDIP TRAVEL

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AV. Icaria 184, 2.1  
08005 Barcelona

Catalonia

Telephone           00346664299135  
Fax  
E-Mail               sam@serendip-travel.com



Serendip Travel is a young travel agency specialized in thematic travel especially for the Gastronomy thematic tour.

Their product, tailor made thematic's travel (Gastronomy, Art, Architecture etc.), includes to operate in both Outgoing (Catalan and Spanish market) and Incoming (International markets).

### Collaboration Profiles

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#### Gastronomic Tourism

##### What we offer

SERENDIP offer to their international clients a wide range of high-class thematic tours and Gastronomy such:

1. Tailor made thematic tourism.
2. Direct contact with local representatives that allow us a better flexibility and price positioning in each project.
3. Details that makes the difference at the time of offering a special tourism product.

##### What are we looking for

Serendip Travel is always looking for new locals (Catalan and/or Spanish) partners to be able to offer new and creative products to their European clients.

In term of gastronomical tours, Serendip Travel always wants to be aware of new taste, ingredient and places likely to be new opportunities, both at regional- national and European level.

##### Collaboration sought

- Commercial Agreement

##### Responsible

Samuel Pasquier

**SERVETO - TRANSERVETO, S.L.**

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**POL.IND."EL SEGRE" PARC.704  
25191 LLEIDA**

**Catalonia**

**Telephone** +34 973 20 24 43  
**Fax** +34 973 21 05 30  
**E-Mail** albert.bolea@serveto.com



SERVETO is a fully family capital owned company. Actually the 3rd generation is involved in the company processes. Our business is the road transport round Europe for all kind of cargo, but not for dgr or fresh cargo. Our operate mainly in FR/BE/DE/NL/ES/IT. We are located in Lleida, 150km far from Barcelona. More detailed information can be seen at our new website [www.serveto.com](http://www.serveto.com), which explains better and more detailed the company and it shows our figures and our headquarter.

**Collaboration Profiles**

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**SERVETO - EUROPEAN TRUCK TRANSPORT COMPANY****What we offer**

Our company is specialized in road transport in Europe. Our main markets are FR/BE/NL/DE to/from Spain. We transport all kind of cargos, except DGR or Fresh Cargo. We have an customer extranet in order to make the operations between customer and us easy, faster and on time with 100% guarantees.

**What are we looking for**

We are looking for a partner to build a strong commercial relation, being a serious supplier in the field of road transport to/from Spain.

**Keywords**

- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling

**Collaboration sought**

- Commercial Agreement

**Responsible**

ALBERT BOLEA

## Shaman Spirits Ltd

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**Tehtaantie 5**  
**FIN-91800 Tyrnävä**

**Finland**

**Telephone**

**Fax**

**E-Mail**

**+35885565179**

**riku.raatari@shamanspirits.com**



Shaman Spirits is located in Finland in Northern Scandinavia.

Our strategy is to produce rare and unique products from northern natures fresh and clean raw materials. (vodka, flavoured vodkas, liquers, spring water)

We are also a contract producer of alcohol beverages.

We are looking for new markets to our products.

When cooperating, we can also be an importer for our trade partners products.

### Collaboration Profiles

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#### Alcohol beverages production export import

##### What we offer

Our strategy is to produce rare and unique products from northern natures fresh and clean raw materials. (vodka, flavoured vodkas, liquers, spring water)

We are also a contract producer of alcohol beverages.

---

##### What are we looking for

We are looking for new markets to our unique products that has no direct competition.

When cooperating, we can also be an importer for our trade partners products and offer them to finnish restaurant market and state monopoly (when it fits to its offer bid)

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##### Collaboration sought

- Manufacturing Agreement
  - Commercial Agreement
- 

##### Responsible

CEO Riku Räätäri

## SILLIKER Ibérica

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**Longitudinal 8 26**  
**08040 Barcelona**

**Catalonia**

**Telephone**            **00 34 932 632 454**  
**Fax**                    **00 34 933 350 748**  
**E-Mail**                **silliker@silliker.es**



Silliker, the leading international network of accredited food testing, consulting, laboratories, is dedicated to helping companies worldwide find practical solutions to today's food safety and quality challenges throughout the supply chain. As part of our food safety and quality solutions program approach, we maintain an uncompromising commitment to quality and client service.

### Collaboration Profiles

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#### R&D in food safety and quality

##### What we offer

- Analytical technologies: new methods test and matrices development,
- Physic- chemical and micro tests to have analytical control and process assistance in order to assure quality and food safety
- Shelf life Studies: 1st and 2nd life studies: test of stability of food products to calculate the date "best before".
- Challenge tests applications: following the European guidelines to show the grow of pathogens microorganisms in a food product after inoculation.
- Clinical Studies: to demonstrate the nutritional claims is necessary to do clinical studies with people.
- New products development: nutritional information, ingredients, packaging, label-claims... Do the necessary proves before to sell the product in the market.
- Heat treatments: to calculate the heat treatment to validate a heat process to be sure that the product is safe for the health during all it's shelf life.
- Expert panels
- Consumer tests
- Sensory studies

##### What are we looking for

Companies aiming to implement any of our test technologies and our R&D services to improve or/and develop their food safety and quality standards through a strong and reliable partnership with Silliker.

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##### Keywords

- Fish/Fisheries/Fishing Technology
- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Processing
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Nutrition and Health
- Enzymology/Protein Engineering/Fermentation
- consumers

##### Collaboration sought

- Joint Venture Agreement
- Commercial Agreement

##### Responsible

José M<sup>a</sup> Vidal

## SOBAOS SERAFINA S.L.

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Polígono Industrial de Raos - Parcela 7-A  
39600 CAMARGO

Spain

Telephone +34 942 36 90 07-08  
Fax +34 942 36 90 10  
E-Mail sobaoserafina@ceocant.es



Traditional pastries from the Region of Cantabria, traditionally elaborated following the heritage of ancient recipes from the region. Large variety of small cakes and pastries based on tradition and quality of products

### Collaboration Profiles

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#### **Traditional pastries and small cakes (traditional regional recipes and great quality of product)**

##### **What we offer**

The quality of products is our aim. We produce traditional pastries from ancient recipes of our region, including biscuits, cookies and regional pastries

##### **What are we looking for**

Contact with potential customers and commercial distributors in Europe

##### **Collaboration sought**

- Commercial Agreement

##### **Responsible**

Gotzon REAL DE ASUA



## SODERCAN

---

**Parque Científico y Tecnológico de Cantabria 1  
39011 SANTANDER**

**Spain**

**Telephone** +34 942 766957  
**Fax**  
**E-Mail** iabaitua@gruposodercan.es



Group SODERCAN is the result of a merging of the public companies attached to the Ministry of Industry and Technological Development of the Cantabrian Government, with the aim to increase the region's financial and social wellbeing.

SODERCAN, SICAN, PCTCAN, IDICAN, EMCANTA, GENERCAN and CTC join forces to actively contribute towards the creation of a socio-entrepreneurial arena that will promote investment in the industrial fabric and develop innovation and competitive improvements in our companies.

SODERCAN is full member of the Enterprise Europe Network

### Collaboration Profiles

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#### **Co - Organizer, member of Galactea Plus, Enterprise Europe Network in Cantabria**

##### **What we offer**

facilitator between possible contacts and food companies from the Cantabria region

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##### **What are we looking for**

Possible partners in every field of a food company

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##### **Keywords**

- environmental impacts and total food chain

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##### **Collaboration sought**

- Research and development
  - Technical Co-operation
  - Joint Venture Agreement
  - Manufacturing Agreement
  - Licence Agreement
  - Commercial Agreement
  - FP7-KBBE Project
- 

##### **Responsible**

Ignacio Abaitua

## SUCSPOON WORKSHOP SL

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**BERGUEDA 46**  
**08211 CASTELLAR DEL VALLES**

**Catalonia**

**Telephone**            **608251422**  
**Fax**                    **608251422**  
**E-Mail**                **jaranega@sucspoon.com**

We are trying to put in the market an innovating product to share with coffe.  
Our target is the Premium HORECA dealers worldwide to put this innoavtive product as soon as we can in each Premium establishment worldwide.

### Collaboration Profiles

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## SUCSPOON

### What we offer

We offer our innovating product that is going to appear shortly in the market to the best preium Horeca dealers.

A product that approach the excellence of the service, with a nowadays ingredients respecting the environment.

Product description:

At the moment, when we have a coffee, we are also given:

Coffee + spoon + sugar + chocolate + biscuit (the last 2 are optional)

Now sucspoon offers all these in one (4 in 1), which means you don't need to place so many objects around the cup when you serve the coffee, thereby saving time, space and money (these products are each more expensive separately than sucspoon) and adding value to the coffee (a small gift that is simple, innovative, distinguished and elegant to go with it).

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### What are we looking for

We are looking for the best premium Horeca dealers to work with.  
Possible joint ventures with strategic partners worldwide to produce and sell our product.

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### Keywords

- consumers

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### Collaboration sought

- Technical Co-operation  
- Commercial Agreement

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### Responsible

JORDI ARANEGA

## SWWG POLMOS SA

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**Karpacka 11**  
**43-316 Bielsko-Biala**

**Poland**

**Telephone** +48338124302  
**Fax** +48338127584  
**E-Mail** pawel.lejman@polmos.bielsko.pl



Please replace this text with a short description (max. 500 characters) of your organisation including the following points:

1. Bielsko - Biala (Poland) 50 km from Czech Republic boarder, 120 km from Cracow
2. Production plant, trading
3. More than 170 years of experience in strong alcohol drinks production; pure vodkas, flavour vodkas, liquers: only natural ingredients, rye spirit. ISO 9001; HACPP; looking for commercial partners in Europe and South and North America

### Collaboration Profiles

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**[www.polmos.bielsko.pl](http://www.polmos.bielsko.pl)**

#### What we offer

Vodka production.

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#### What are we looking for

1. Distributor.
  2. Wholesale or/and retail trading.
  3. Distribution.
- 

#### Keywords

- Aquaculture
  - Drink Technology
- 

#### Collaboration sought

- Commercial Agreement
- 

#### Responsible

Dr Pawel Lejman

## Technical University of Catalonia (UPC)

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Jordi Girona 1  
08034 Barcelona

Catalonia

**Telephone**            **93 405 4430**  
**Fax**                    **93 401 6756**  
**E-Mail**                **torrents@eel.upc.edu**



We work in a small research group in the Electronic Engineering Department in the Technical University of Catalonia (UPC). Our laboratory is at C4 building in the "campus nord" of Barcelona.

Our research activities are on non destructive testing, mainly focused in electric, magnetic and electromagnetic testing for quality control through non destructive testing (e.g. applied food quality and parameters measurement).

We are interested in RF systems, amplifiers, transmission lines and antennas, in narrow and broadband applications.

### Collaboration Profiles

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#### non destructive testing

##### What we offer

Expertise in sensors applied to any kind of material for its characterization. For instance, applied to food or beverages we pursue meat grading (fat content) or growing surveillance of bacteria cells growing.

When measurement is possible we test for a cheaper, faster and more sustainable solution.

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##### What are we looking for

Amplifiers, transmission lines, antennas, open circuit transmission lines as sensors may apply to our purposes of measuring and characterization. How to deliver RF energy to the samples and how to collect it. How this energy may give information about material (food condition).

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##### Keywords

- Drink Technology
  - Technological additives. Enzymes
  - Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Safe production methods
  - In vitro Testing, Trials
- 

##### Collaboration sought

- Research and development
- 

##### Responsible

Josep M. Torrents

## TECNOLOGÍA & VITAMINAS, S.L

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**Pol. Ind. Les Sorts, parc.10**  
**43365 Alforja**

**Catalonia**

**Telephone**            **977816919**  
**Fax**                    **977816522**  
**E-Mail**               **exportacio@tecnovit.net**



TECNOVIT is a service company, giving full services to the animal nutrition sector. This company is a good partner with the food industry giving a large range of products and quality services for an animal nutrition adapted to the different species and their different production levels.

TECNOVIT has a range of products specially designed for the modern animal production:

- Nucleus (NORPIG) for piglets. With the last innovations in the animal nutrition and at rates adjusted to the needs of each industry.
- Vitamin&mineral supplements (TECNOVIT) designed to meet the needs of each species and the different productions stages.
- Other additives, as acidifiers, fatty acids and others improving the metabolism and the animal production.

TECNOVIT has a technical services appropriate for feed formulation, quality control of raw materials an finished products, advice in pathologies and handing, production problems and development of new products adapted to needs.

TECNOVIT colaborates with other companies of the same sector worldwide. So that it knows all about the new products, technology and international laws.

The most important way of research consists on the development of effective natural products as an alternative of the chemical substances (antibiotics, growth promoter ...).

### Collaboration Profiles

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#### Service company, giving full services to the animal nutrition sector

##### What we offer

Tecnovit has extensive experience in pig nutrition, in particular for first ages.

Innovation in concentrates for piglets are our strength.

These nucleus are used to achieve better growth and fattening of pigs.

The main advantage of this nutrition is that it is easy to use and best results are obtained.

---

##### What are we looking for

Tecnovit are looking for an improvement of the final product.

Regarding our experience in the sector, Tecnovit is marketing the final product, however continues to investigate in piglets nutrition.

Tecnovit is looking for a consulting partner, in animal nutrition sector. Who advise in animal nutrition.

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##### Keywords

- Food Technology
  - Nutrition and Health
- 

##### Collaboration sought

- Research and development
  - Joint Venture Agreement
  - Manufacturing Agreement
  - Commercial Agreement
- 

##### Responsible

Director Albert Juanpere

## TECNOQUIMICA ANALITICA, S.L.

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### Catalonia

TECNOQUÍMICA ANALÍTICA es una Firma de consultoría, auditoría e ingeniería fundada el año 1968 por D. Vicente Ramón Rebollo Aguiriano. Desarrolla sus actividades en las áreas de la Energía (generación, eficiencia) y el Medio Ambiente (Aire, Agua, Suelos) ante cualquier sector del CNAE.

-I Congreso Iberoamericano del Medio Ambiente 1975-TECNOQUÍMICA-Ponente y Expositor-  
Desde su fundación en 1968, la Firma implanta un sistema técnico para controlar "midiendo", en base a la Química Analítica y actuando mediante la Ingeniería Química, todas las variables que nos permiten conocer a fondo los procesos que generan energía, su optimización y utilización como primaria o final buscando ahorro energético y controlando el impacto ambiental potencial sobre el entorno por la emisión de los subproductos de los procesos, para así cumplir con la defensa de nuestro Entorno. Somos especialistas en los problemas medioambientales de las combustiones. Eficiencia y Medio Ambiente.

TECNOQUÍMICA ANALÍTICA dispone de un amplio equipo técnico altamente cualificado compuesto básicamente por titulados medios y superiores (Ingenieros, Licenciados...) especialistas en temas energéticos y medioambientales. Estos profesionales disponen de una gran experiencia en el estudio de cientos de empresas representativas de diferentes sectores industriales. Nuestro equipo de trabajo multidisciplinar garantiza la calidad de nuestros servicios. TECNOQUÍMICA ANALÍTICA cuenta con un extenso instrumental y el software de apoyo más avanzado para dar a nuestros clientes el mejor servicio técnico. Además de atender su cartera de clientes, colabora con estamentos de instituciones públicas o privadas.

### Collaboration Profiles

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#### Auditorias Energéticas

##### What we offer

Estudio del comportamiento energético/ambiental de equipos de alto consumo o alta incidencia ambiental, establecimiento de programas de mantenimiento preventivo, diagnosis termográficas, pérdidas energéticas por cansancio del material, control de la carga másica contaminante, minimización de pérdidas energéticas, formación y elaboración de manuales de buenas prácticas por la eficiencia energética, ...

También se hacen estudios de viabilidad energética a inversiones en nuevas líneas de producción, maquinaria o cambios de tecnología.

---

##### What are we looking for

aaPlease replace this text with a short description (200 to 1000 characters) of the type of technology or project partner you are looking for. Your description should answer the following questions.

If you are looking for a particular technology:

1. What technology are you looking for?
2. What will the technology be used for?
3. What is the current stage of development of the technology? (Research, prototype, beta-tested, etc.)

If you are looking for a partner:

1. What type of partner (industry, distributor, research, project partner, etc.)?
2. Which industry sector?
3. What tasks need to be performed by the partner? (Manufacture, distribution, etc.)

-Please note that if the description is not clear we won't be able to validate your profile.

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##### Keywords

- Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Safe production methods
  - Nutrition and Health
  - environmental impacts and total food chain
- 

##### Collaboration sought

- Technical Co-operation
- 

##### Responsible

Sr Sebastian Parera

## TECNOVA, TECHNOLOGICAL CENTER

SEDE DEL PITA. CAMPUS DE LA UNIVERSIDAD DE ALMERÍA  
04120 ALMERÍA

Spain

Telephone +34950214334  
Fax  
E-Mail mcmanjon@fundaciontecnova.com



TECNOVA is an Andalusian Technological Centre of the Auxiliary Industry for Agriculture, located in Almería (Andalusia-Spain). It is constituted as a private Foundation without profit aims and integrated by 120 companies, organizations and institutions belonging to the industry and auxiliary services for agriculture.

TECNOVA has as a goal the technological development, promotion and marketing of the industry and auxiliary services for agriculture, promoting the formation, competitiveness and the research, development and innovation (R&D+i), being able to carry out as many primary and complementary activities as required.

CT TECNOVA is working in several national and international projects. CT TECNOVA has research laboratories and 10 ha of experimental greenhouses.

### Collaboration Profiles

#### Auxiliary Industry for Agriculture Technological Center. Agrofood area.

##### What we offer

We are working in:

Ready-to-eat technologies.

Added value for residues from agriculture.

Nutraceutical compounds.

Greenhouses desing.

Greenhouses aquaculture.

Automatization of process.

Renewable Energies

##### What are we looking for

Research and development projects in:

Ready-to-eat vegetables and fruits.

Nutraceutical compounds.

New food technologies.

##### Keywords

- Agriculture Machinery/Technology
- Aquaculture
- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Processing
- Food Technology
- Food Microbiology/Toxicology/Quality Control
- Biochemistry
- Enzymology/Protein Engineering/Fermentation
- consumers

##### Collaboration sought

- Research and development
- Technical Co-operation

- FP7-KBBE Project

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**Responsible**

Mari Carmen Manjón Rodríguez



## TERRALLANA

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**C/ GRANDE 6  
45800 QUINTANAR DE LA ORDEN**

**Spain**

**Telephone**            **925/564315**  
**Fax**                     **925/180452**  
**E-Mail**                **TERRALLANA@GMAIL.COM**



CITY: QUINTANAR DE LA ORDEN ( TOLEDO)

COUNTRY: SPAIN

TYPE:INDUSTRY

PRODUCE AND TRADE ORGANIC PRODUCTS, BASICALLY ORGANIC GARLIC

IMPORT/EXPORT OF ORGANIC PRODUCTS, BASICALLY ECOLOGIC VEGETABLES.

IMPORT/ EXPORT IN MANY COUNTRIES. OUR COMPANY IS LOOKING FOR NEW MARKETS AS NORDIC COUNTRIES, FOR EXAMPLE SWEDEN.

THIS COMPANY PRODUCE ORGANIC GARLIC FOR MORE SIX YEARS, WHIT ORGANIC CERTIFICATED AN THE QUALITY: EUREGAP AND BRC. WE ARE INTERESTING TO REALIZE INNOVATING PROJECTS IN ORGANIC AGRICULTURE, ABOUT TO ORGANIC SEEDS OF GARLIC

### Collaboration Profiles

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#### IMPORT AND EXPORT ORGANIC AGRICULTURE PRODUCT, GARLIC

##### What we offer

WE OFFER NATURAL PRODUCT, ORGANIC GARLIC IN DIFFERENT PACKAGES  
TO COLABORATE IN INVESTIGATION PROJECT ABOUT OF ORGANIC AGRICULTURE ( INVESTIGATION PROJECTS OR INTRODUCCION OF NEW PRODUCTS.

---

##### What are we looking for

WE ARE LOOKING FOR DISTRIBUTORS OF ORGANIG PRODUCTUS, EXACTLY ORGANIC VEGETABLES,  
COMMERCIAL PARTNERS IN THIS SECTOR FOR TO TRADE IN NEW MARKETS  
TOO A NEW COLABORATOR IN FUTURE PROJECT TO INVESTEMENTS.

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##### Keywords

- Agriculture Machinery/Technology
  - Safe production methods
  - Nutrition and Health
- 

##### Collaboration sought

- Research and development
  - Commercial Agreement
- 

##### Responsible

LAWYER MARIA MORENO

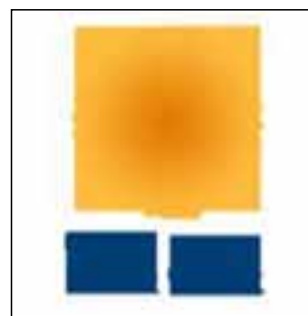
## Theia

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Travessera de Gràcia 108  
08012 Barcelona

Catalonia

**Telephone** +34933683149  
**Fax** +34932049866  
**E-Mail** info@theia.eu



Theia S.L. specializes in working with businesses, research centres, universities, associations and other organisations that wish to maximize the results of their collaborative R&D activities via public funding procurement.

Our team has more than 30 years of aggregated experience in R&D proposal writing, project coordination, and contractual agreements, including the protection of Intellectual Property Rights.

In 2010, we are launching a new service to assist companies in applying for public bids. Our goal is to transfer all our knowledge acquired in R&D public funding procurement to different organisations interested in applying for tenders. In this new adventure we are exclusive partners of the portal [www.licitaciones.es](http://www.licitaciones.es) (Spanish web portal for Tender Service S.L.

### Collaboration Profiles

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#### Design and management of excellent agrofood R&D projects

##### What we offer

Main goals:

- To offer maximum quality and confidentiality
- To share the economic risk with our clients.
- To free clients from administrative, financial and legal tasks.

National and EU Project services:

- Applying, coordinating and writing R&D proposals.
- Contractual agreements and IPR protection.
- Negotiation with public administrations
- Coordination and management of R&D projects, including all legal and financial issues.

National and EU Tender services:

- Information on bidding specifications and any other tender specifications
- Assessing bidding organisations in compliance of eligibility criteria.
- Applying, coordinating and writing public bids.
- Contractual agreements including confidentiality and collaboration agreements (Uniones Temporales de Empresas, UTEs)

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##### What are we looking for

- Meeting any kind of organisation (companies, universities, associations, research organisations, etc.) interested in participating in EU projects
- Meeting any kind of organisation interested in applying for public tenders

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##### Keywords

- Drink Technology
- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Processing
- Food Technology
- Safe production methods

- Nutrition and Health
  - Biochemistry
  - Enzymology/Protein Engineering/Fermentation
  - consumers
  - environmental impacts and total food chain
- 

**Collaboration sought**

- Commercial Agreement
  - FP7-KBBE Project
- 

**Responsible**

Laura Buguñá

## TI2PA - University of Lleida

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Av. Alcalde Rovira Roure 191  
25198 Lleida

Catalonia

Telephone 973702593  
Fax 973702596  
E-Mail [omartin@tecal.udl.cat](mailto:omartin@tecal.udl.cat)



The research group on Innovative technologies for obtaining ingredients and food products (University of Lleida, Spain) has as main objective the development of food processing techniques, especially those in which heat is not the main treatment. These technologies are developed to ensure food safety while better maintaining fresh-like nutritional, healthy and sensory characteristics in the processed products, and to develop novel food products with specific properties. The obtaining of food ingredients to be used in food formulations, through the valorization of by-products from food industries, is also pursued. Research developed is strongly participated by industrial partners, as a proof of the great interest of the food processing sector on technological innovation. The implementation of new techniques in industrial processes aims to fulfill the demands placed by consumers and to minimize environmental problems posed by the wastes generated during the manufacture of food products.

### Collaboration Profiles

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#### Innovative technologies for the obtaining of ingredients and food products

##### What we offer

- Innovative technologies of minimal food processing
  - o Non-thermal technologies: pulsed electric fields, light pulses, UV light
  - o Ready-to-eat foods
  - o Edible films and coatings
  - o Micro- and nano-encapsulation of active compounds
  - o Packaging technologies: active packaging, modified atmosphere packaging, biodegradable and edible packages
  - o Intelligent combination of innovative and/or conventional food processing technologies
- Innovative technologies for the development of novel foods
  - o Development of novel foods with novel functionalities
  - o Precooked meals
  - o Ready-to-eat
  - o Micro- and nano-encapsulation of functional and active compounds
  - o Edible coatings
- Bioprocess technology and food fermentative processes
  - o Obtaining of food biotechnological products
  - o Obtaining of intermediate food products
  - o Development of novel fermented foods
- Valorization of wastes and by-products from the food industry
  - o Obtaining and recovery of agro-food ingredients and compounds
  - o Processing of wastes and by-products for industry application

##### What are we looking for

We are seeking:

- industrial partners who are interested in process optimization, or implementing in their processes the technologies we are developing.
- industrial partners interested in new products development.
- research partners

Fields: Food processing, food quality, machinery manufacturers

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##### Keywords

- Drink Technology
  - Technological additives. Enzymes
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - environmental impacts and total food chain
- 

##### Collaboration sought

- Research and development

- Technical Co-operation
  - FP7-KBBE Project
- 

**Responsible**

Dr. Pedro Elez Martínez

## Timtas

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1328 sok 7  
35210 izmir

Turkey

**Telephone**            232 483 38 37  
**Fax**                     232 484 1628  
**E-Mail**                arditit@timtas.com.tr

Processor and exporter in Turkey of condiments(capers, peppers etc), herbs and spices(bay leaves, oregano, cumin, anise, etc), dried fruits(figs, fig paste, apricot paste, raisin paste)

### Collaboration Profiles

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#### Capers, Herbs and Spices, Dried Fruits from Turkey

##### What we offer

Timeless tastes - capers, spices and herbs, figs and fig paste - committed to perfection and maintaining high standards in fulfilling customers requirements with guaranteed deliveries

##### What are we looking for

We are looking for importers, distributors and partners for agricultural projects development such as plantation of various products as peppers, herbs and spices etc

---

##### Responsible

Mayer Arditi

## TNO (TNO Food and Nutrition)

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**Utrechtseweg 48  
3704 HE Zeist**

**Netherlands**

**Telephone**

**Fax**

**E-Mail**



The relationship between food and health plays a key role in our highly industrialised food supply. Food safety is another crucial aspect. TNO assists the food sector and the authorities through research and consultancy to achieve their targets with respect to healthy and safe food. In addition, TNO researches and develops innovative food concepts.

### Collaboration Profiles

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**To succeed in the increasingly complex international food market, companies need solid and reliable partners. Whether you need rapid innovation, support for health claim applications or compliance with food safety demands, TNO offers an unparalleled portf**

#### What we offer

TNO is the only organisation within the EU capable of covering the entire spectrum of consultancy and research for customers: from process technology and concept development to safety, health claims and registration. Sometimes TNO supplies the missing piece of the jigsaw and at other times TNO is an integral part of an entire project, from strategy to implementation. TNO contributes to:

- Developing new food and processing techniques
- Evaluating the safety of new ingredients
- Supporting the registration of novel and functional foods
- Laying the foundation of claims for healthy ingredients
- Improving the safety and shelf life of products
- Developing high-tech detection and analysis techniques

We innovate and extend our expertise by actively investing in scientific developments. We operate, just like our customers, internationally. We have offices in the Netherlands, the USA and Japan. Our research is performed predominantly in laboratories in Zeist, Leiden or Eindhoven.

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#### What are we looking for

Ingredient and Food Industry

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#### Keywords

- Agriculture Machinery/Technology
  - Fish/Fisheries/Fishing Technology
  - Drink Technology
  - Technological additives. Enzymes
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - Tracability of food
  - Nutrition and Health
  - Biochemistry
  - Enzymology/Protein Engineering/Fermentation
  - In vitro Testing, Trials
- 

#### Collaboration sought

- Research and development
  - Technical Co-operation
  - Commercial Agreement
-

**Responsible**

dr.ing. Jan Pieter van der Lugt

**Research services for Product and Process Innovation**

**What we offer**

Customer driven innovation for improved products and processes

**(Re)formulation**

Many popular food products do not comply with "healthy choice" criteria due to their sugar, fat, salt or dietary fibre content. Our research aims to improve formulations without compromising on product qualities like taste, texture and shelf life. Several recent demo-cases are available on request.

**Ingredient development**

In addition to improving existing ingredients, we also develop and evaluate new healthy ingredients. Sophisticated screening platforms are used to rapidly detect health promoting effects. Examples are sphingolipids, special polysaccharides, probiotics, prebiotics and ingredients that enhance a feeling of satiety.

TNO also develops ingredients that provide an essential contribution to product texture and stability. In this area, a key capability is the development of tailor-made edible barriers to stop undesired migration.

**Shelf life extension**

There are multiple strategies to extend the shelf life of food products, including changes in product recipe, product processing or post-processing. TNO has ample experience in all these areas, for example regarding natural preservatives, mild preservation technologies and intelligent packaging. Additionally, TNO develops proprietary microbial genomics technologies to rapidly predict a product's shelf life.

**Process optimization and up-grading of by-products**

When working with TNO, you can choose from modeling tools and consultancy services to help you optimize your production processes. The pilot platforms include new concepts for drying, high pressure treatment (e.g. adsorption drying) and our in-depth expertise in microbial production processes (enzymes, high-value metabolites). Smart genomic tools are increasingly used to address practical questions involving microbes.

By-product streams often contain functional ingredients which, after selective recovery, can be used for a range of interesting applications. TNO is proud of its track record and welcomes new challenges.

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**What are we looking for**

Partners in the Food and Beverage Industry

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**Keywords**

- Agriculture Machinery/Technology
- Fish/Fisheries/Fishing Technology
- Drink Technology
- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Processing
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Tracability of food
- Nutrition and Health
- Biochemistry
- Enzymology/Protein Engineering/Fermentation
- In vitro Testing, Trials

---

**Collaboration sought**

- Research and development
- Technical Co-operation
- FP7-KBBE Project

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**Responsible**

dr.ing. Jan Pieter van der Lugt

**Health Research and Claim Substantiation**

**What we offer**

The way TNO works is well suited to the high standards EFSA applies when evaluating the available evidence in health claim dossiers.

**Cultured cells and animal experiments**

At a cellular level, researchers study the uptake and metabolism of active compounds in cultured gut cells. The capacity to induce the release of satiety hormones from gut endocrine cells can also be assessed. These assays facilitate the screening of various fractions or compositions of actives for optimal performance.

TNO utilizes isolated fragments of pig gut tissue in studies using biological material to better reproduce the natural conditions and



integrity of the tissue. We address the metabolic conversion of compounds using various highly sophisticated analytical protocols and types of equipment, including the use and analyses of labelled substrates.

At TNO, you also have the option of studying the health effects of your food compound in animal models, some of which are proprietary. A variety of disease models is available to study the prevention of disorders, such as, cardiovascular, joint, metabolic syndrome, inflammation, and gastrointestinal disorders.

#### Unique dynamic digestion technology

To study specific aspects of your food compounds during digestion, TNO has developed unique, dynamic digestion models. These validated models combine great versatility in experimental design and high reproducibility, allowing us to evaluate new products efficient while reducing the need for animal or human trials.

#### Human volunteer studies

When we conduct human volunteer studies to assess the health effect of a dietary intervention, we perform the studies to strict scientific criteria and to our customers' high standards. These studies demonstrate a record of operational excellence. Many studies have been published in peer reviewed journals.

#### Sophisticated analytical platforms

An integrated application of whole genome-expression analysis and metabolomics in animal and human studies allows us to elucidate metabolic pathway activation or repression. The results of this groundbreaking approach contribute to an increased biological understanding of the wide array of individual responses to interventions and to strengthening health claim dossiers.

### What are we looking for

Partners in the Ingredient and Food & Beverage Industry

### Keywords

- Agriculture Machinery/Technology
- Fish/Fisheries/Fishing Technology
- Drink Technology
- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Processing
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Tracability of food
- Nutrition and Health
- Biochemistry
- Enzymology/Protein Engineering/Fermentation
- In vitro Testing, Trials

### Collaboration sought

- Research and development
- Technical Co-operation
- FP7-KBBE Project

### Responsible

dr.ing. Jan Pieter van der Lugt

## Research in Food Safety

### What we offer

Assess and improve the quality and safety of your food products

#### Food allergy

Both in vitro and in vivo platforms (including human volunteers) are employed to assess the potential allergenicity or hypo-allergenic properties of (new) food proteins. TNO also studies prophylactic and therapeutic interventions in food allergies. Detecting and characterizing food allergens in food products is a key competency.

#### Food analysis and quality control

Modern biological and chemical analysis techniques enable us to determine the levels of nutritional valuable constituents and to check for almost every kind of residue or microbiological contamination in food products, even at very low levels. This is essential in order to optimize the quality control systems for foods, including food safety and packaging,

#### Risk and crisis management

The TNO Risk Management team supports food industry by managing risks and crises related to food quality and safety. TNO's Emergency Response Service (ERS) provides 24/7 support in the event of a crisis. It has a worldwide scope. The ERS clusters and mobilizes TNO's expertise in all fields relevant to the case at hand.

TNO's Preventive Risk Management Service identifies and reduces vulnerable aspects of the production process and supply chain through audits and TNO's unique software tools (Emerging Risk Identification System). This service helps customers become more prepared for emerging risks and reduces the cost of crisis management.

Legislation and regulatory consultancy

TNO's independent position is especially useful in the field of legislative issues. We have expertise in national legislation and EU Directives regarding food safety (existing and novel products), health claims and REACH. We offer services ranging from the assessment of the permissibility of product, drafting of label information to dossier compilation and evaluation. A regulatory feasibility study, risk evaluation and analysis of possible data gaps can be performed to determine the best strategy to optimize resources such as monetary investments and time. A convincing dossier should include evidence at various levels, many of which are supported by service and technology platforms at TNO. If required, we can aid you in filling any data gaps with data from literature searches, expert statements or toxicological studies. TNO experts have good contacts with the respective authorities which facilitates the smooth submission of dossiers.

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**What are we looking for**

Research Partners in the Ingredient, Food & Beverage Industry

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**Keywords**

- Agriculture Machinery/Technology
  - Fish/Fisheries/Fishing Technology
  - Drink Technology
  - Technological additives. Enzymes
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - Tracability of food
  - Nutrition and Health
  - Biochemistry
  - Enzymology/Protein Engineering/Fermentation
  - In vitro Testing, Trials
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - FP7-KBBE Project
- 

**Responsible**

dr.ing. Jan Pieter van der Lugt

## TOPPING Medical Research

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08193 BELLATERRA - CAMPUS UAB

Catalonia

Telephone 0034935817438

Fax

E-Mail info@topping.es



From the Research Park of the Autonomous University of Barcelona, Topping acts as a link between science and business. The scientific evidence will allow you to differentiate your product from the rest of the market. We work together with companies and institutions for the development of scientific projects and campaigns on nutrition and health.

Topping has been a finalist of I national award young innovative company 2009

### Collaboration Profiles

---

#### Medical and scientific support for nutrition and health

##### What we offer

We work with the aim of consolidating your brand value by developing projects addressed to health professionals and consumers.

Topping helps you discover and enhance the value of your product generating scientific evidence. Development of clinical studies on functional foods, nutritional supplements, dietary products and phytotherapy. And spreading the healthy qualities of your product through specific publication plans, monographs and educational materials addressed to health professionals and consumers.

Research and Development on Nutrition and Health.

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##### What are we looking for

Collaborate with companies and institutions in developing and managing clinical research projects in nutrition and health. Also in medical-marketing projects and new ideas and products. We also seek partners in collaborative development projects

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##### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Nutrition and Health
  - consumers
- 

##### Collaboration sought

- Research and development
  - FP7-KBBE Project
- 

##### Responsible

ARMANDO RUIZ

## TRANSALFALS & LA VISPESA, SCCL

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25337 Bellcaire d'Urgell

Catalonia

Telephone +34 973 586 475  
Fax  
E-Mail dmontagut@actel.es

### Collaboration Profiles

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#### Alfalfa destined for human consumption

##### What we offer

A Catalan agriculture cooperative is a production and a transformer company of alfalfa destined for animal food. They are looking for a partner to improve and enlarge the alfalfa applications in order to obtain an alfalfa product for the human consumption.

The agriculture cooperative gathers more than 3400 producers farmers. Its main activity is the dehydration of forages, basically alfalfa.

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##### What are we looking for

The cooperative wants to extend their offer in order to get into the human feeding. They are looking for the best way to achieve a product based in alfalfa destined for the human consumption with the intention of manufacturing it and commercialising it.

The cooperative looks for a technical cooperation with any partner having a production process, industry, research centre or university.

Technical processes oriented for the obtaining of alfalfa based products with a big added value.

Alfalfa based products addressed for the human consumption either as final product, either as a base for the preparation of other high nutritional value products.

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##### Keywords

- Agriculture Machinery/Technology
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Processing
- 

##### Collaboration sought

- Technical Co-operation
- 

##### Responsible

David Montagut

## Triton ehf.

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**Hafnarstraeti 20**  
**Reykjavik**

**Iceland**

**Telephone** +354 522 2562

**Fax**

**E-Mail** [ormur@triton.is](mailto:ormur@triton.is)

An Icelandic SME family business since 1977. Independent exporter of (mostly) Icelandic seafood. We offer all kind of roes fresh, frozen and salted and preserved. Both as raw materials and as finished products. Also we run our own canning factory and are the largest Icelandic producer of Canned Cod Liver

### Collaboration Profiles

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#### **Icelandic Seafood, fresh, frozen, canned.**

##### **What we offer**

Triton has extensive experience in all roe products fresh and frozen, consumer packed delicatessen: Canned, preserved and semi preserved. We offer:

- Long term Experience in export business.
  - Good knowledge of the markets and connections to the industry
  - Flexible and reliable service
- 

##### **What are we looking for**

We are looking for a partner in order to distribute our products within new markets.

Experience and expertise in the seafood business is required. Either with good connections to the retail market or processing industry.

---

##### **Keywords**

- Fish/Fisheries/Fishing Technology
  - Food Processing
  - Nutrition and Health
- 

##### **Collaboration sought**

- Commercial Agreement
- 

##### **Responsible**

Ormur Arnarson

## TUBITAK-SCIENTIFIC AND TECHNOLOGICAL RESEARCH COUNCIL OF TURKEY

ATATURK BULVARI KAVAKLIDERE  
06100 ANKARA

Turkey

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Fax 0090 312 427 40 24  
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TUBITAK is the main organisation in Turkey responsible from formulating the S&T policies; funding and promoting research and innovation; coordinating scientific international relations and performing research. The implementation of the national coordination role concerning the EU Framework Programmes is conducted by the TUBITAK EU Framework Programmes National Coordination Office.

### Collaboration Profiles

#### Representative of EUROAGRI FOOD CHAIN for TURKEY

##### What we offer

We offer Turkish Companies in Food and Beverage Sector for FP7 and EUREKA Projects

##### What are we looking for

SMEs, Universities and Research Institutes for FP7 and EUREKA Programmes

##### Keywords

- Agriculture Machinery/Technology
- Aquaculture
- Fish/Fisheries/Fishing Technology
- Drink Technology
- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Processing
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Tracability of food
- Nutrition and Health
- Biochemistry
- Enzymology/Protein Engineering/Fermentation
- In vitro Testing, Trials
- consumers
- environmental impacts and total food chain

##### Collaboration sought

- Research and development
- Technical Co-operation
- FP7-KBBE Project

##### Responsible

M. EMRE YURTTAGUL

## UNIVERSAL MANAGEMENT CORPORATION

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**Rector Ubach 1**  
**08021 BARCELONA**

**Catalonia**

**Telephone**            **620444494**  
**Fax**                    **932096197**  
**E-Mail**                **biosca@economistes.com**

### Collaboration Profiles

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#### **FOOD AND BEVERADGE.**

##### **What we offer**

REPRESENTATIVES  
CONSELLORS  
WHOLESAILERS  
IMPORT-EXPORT

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##### **What are we looking for**

FOODS AND BEVERADGE

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##### **Keywords**

- Agriculture Machinery/Technology
  - Aquaculture
  - Fish/Fisheries/Fishing Technology
  - Drink Technology
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Processing
  - Nutrition and Health
- 

##### **Collaboration sought**

- Technical Co-operation
  - Joint Venture Agreement
  - Manufacturing Agreement
  - Licence Agreement
  - Commercial Agreement
- 

##### **Responsible**

Mr. XAVIER BIOSCA

## Universidad Pablo de Olavide

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41013 Sevilla

Spain

**Telephone** +34 954349380  
**Fax** +34 954349311  
**E-Mail** jcrodagu@upo.es



Univ. Pablo Olavide is a public University located in Seville, Spain.

Through its "CELL PHYSIOPATHOLOGY AND BIOENERGETICS FACILITY" we provide analytical services for antioxidants determination in food and beverages. These include determination of:

- 1.- coenzyme Q10 and Q9 (in foods containing animal fats or vegetable oils or derivatives)
- 2.- coenzyme Q6 in bakery and brewer yeast
- 3.- vitamin E (alpha delta and gamma tocopherol isoforms) in fats and oils
- 4.- resveratrol in wine.

Our analytical procedures are validated and meet ISO15189/17025 international quality standards for analytical services.

The services provided by this Laboratory are the result of core research developed for 20 years by the group of experts in charge, and through the technological development of specific and reliable protocols.

Furthermore, new tools are currently being developed that will expand the scope of the laboratory and diversity its technical offer.

### Collaboration Profiles

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#### Antioxidant analysis in food and beverages (coenzyme Q, vitamin E and resveratrol)

##### What we offer

Antioxidants and functional foods is a combination that has become a undoubted rising market.

From all existing antioxidants coenzyme Q10 and resveratrol have become popular among consumers and their properties on health and ageing have been properly demonstrated in the scientific literature.

High content or supplemented functional foods with these antioxidants exist and already are added-value consumables in the market.

Mediterranean diet has been demonstrated as a antioxidant-enriched diet based on regular consume of high-quality olive oil and wine.

We offer expertise in antioxidant analysis based on HPLC-ECD technology using automated high-throughput devices.

We currently provide analytical services for national and international enterprises and institutions in this field.

---

##### What are we looking for

We are looking for company partners that need quality control on antioxidant content, or interested in adding value to the products by contrasted antioxidant content.

We may be also interested on research projects focused towards establishing the best conditions to prevent antioxidant preservation during manufacturing processes.

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##### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Processing
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Nutrition and Health
- 

##### Collaboration sought

- Research and development
  - Technical Co-operation
  - Commercial Agreement
-



**Responsible**

PhD. Juan Carlos Rodriguez Aguilera

## University of Burgos

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09001 Burgos

Spain

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**E-Mail** susanac@ubu.es



The University of Burgos is located in northern Spain, 250 km far from Madrid. The University of Burgos is located within the Campus of San Amaro, which boasts an extremely fine historic and artistic enclave: the Hospital del Rey. A former hospital for pilgrims of the Road to Santiago, it was founded in 1195 by Alfonso VII. Within the university campus both the ancient heritage and the most avant-garde facilities and technology coexist in a perfect dialogue of harmony that favor both teaching and innovation. Furthermore, the University of Burgos is located just a short distance from the core centre of Burgos, a city whose artistic jewels, monuments and history are a lure and an invitation to study the Spanish language and culture.

The University of Burgos currently has almost 11,000 students studying at 5 centres: the Science Faculties, the Faculty of Economics and Business Studies, the Faculty of Humanities and Education, the Faculty of Law, and the Higher Polytechnic School, as well as at three associated schools, the School of Nursing, the School of Labour Relations and the School of Tourism. It currently offers over 30 different undergraduate degrees and, in addition, over 20 PhD Programmes, as well as several Official Masters and other graduate courses.

There are 67 research groups classified in four main research fields: Scientific-Biotechnology, Engineer and Construction, Law, Economic and Business and Humanities and Education. 10 of these groups are recognized as Excellence Research Groups by the regional public administration based on several specific criteria that show a consolidated prestige not only at national but also at international level with a relevant number of publications in the best research journals.

### Collaboration Profiles

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#### Technology and Knowledge Transfer

##### What we offer

We offer different research proposals in the Food Technology, Biochemistry and Biotechnology as well as Nutrition fields.

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##### What are we looking for

We are looking for agro-food industries in order to develop R&D projects at national and european level as well as other research groups from Universities, research institutes to form consortiums

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##### Keywords

- Agriculture Machinery/Technology
  - Drink Technology
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - Tracability of food
  - Nutrition and Health
  - Biochemistry
  - consumers
- 

##### Collaboration sought

- Research and development
  - Manufacturing Agreement
  - FP7-KBBE Project
- 

##### Responsible

Dr Susana Camara

#### **Development of new products, together with the characterization and classification of traditional products and the optimization of the manufacturing process of different foods**

##### What we offer

Some of the available facilities of the research group are a pilot plant with several processing lines, which allow the manufacture of different foods with the possibility of optimization the process variables and the formulation of products and the development of novel food products.

On the other hand, it is possible to study food products under different approaches, carrying out physicochemical, microbiological and sensory analyses using a wide number of techniques. In addition, studies to extend the shelf life of the food, both with conventional technologies and with emergent ones, can be developed.

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**What are we looking for**

- Research collaboration. Agro-food Industries and research centers
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**Keywords**

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - Tracability of food
  - consumers
- 

**Collaboration sought**

- Research and development
  - Manufacturing Agreement
  - FP7-KBBE Project
- 

**Responsible**

Dr Susana Camara

**Food Quality Analysis and Management****What we offer**

Accomplishment of studies of the olfactory profile with electronic nose, gas chromatography and HPLC coupled with MS detector and extraction SPE, dimensional electrophoresis, determination of pathogen and spoilage microorganisms of food by means of conventional techniques and by PCR, etc. Besides, a standardised tasting room with 18 booths is available; complementarily, the selection and training it of sensory panels for different foods and drinks can be performed.

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**What are we looking for**

- Research collaboration: Agro-food industries and research centers.
- 

**Keywords**

- Drink Technology
  - Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Detection and Analysis methods
  - Food Microbiology/Toxicology/Quality Control
  - Safe production methods
  - Tracability of food
  - consumers
- 

**Collaboration sought**

- Research and development
  - Technical Co-operation
  - Manufacturing Agreement
  - FP7-KBBE Project
- 

**Responsible**

Dr Susana Camara

**Design of functional food: reducing bitterness in citric juices by means of immobilized biocatalysts****What we offer**

Study of the effects of biotechnological treatments on the juices antioxidants properties.

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**What are we looking for**

- Research collaboration: agro-food industries and research centers.
- 

**Keywords**

- Food Processing
  - Detection and Analysis methods
  - Biochemistry
  - Enzymology/Protein Engineering/Fermentation
  - consumers
- 

**Collaboration sought**

- Research and development
  - Manufacturing Agreement
  - Commercial Agreement
  - FP7-KBBE Project
- 

**Responsible**

Dr Susana Camara

**The role of different fatty acids on intracellular calcium concentration, cellular proliferation, oxidative damage and apoptosis. Honey potential effect as an antioxidant**

**What we offer**

- The role of different food components on disease is currently known, however their physiological mechanism of action remains still unclear. Such a mechanism and their potential toxic effects is an important issue in food designed industry, so much demanded in our society. Therefore, a study to elucidate the physiological effect of different fatty acids in cellular culture is currently developed. The effect on intracellular calcium concentration is correlated with that on oxidative damage, proliferation and cellular death. The main point will be to establish a fatty acids profile in food, able to diminish cardiovascular risk and to promote the immunity. Once this effect characterized, the potential honey antioxidant capacity will be analyzed.
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**What are we looking for**

- Research collaboration: agro-food industries and research centers.
- 

**Keywords**

- Detection and Analysis methods
  - Nutrition and Health
  - consumers
- 

**Collaboration sought**

- Research and development
  - Manufacturing Agreement
  - Commercial Agreement
  - FP7-KBBE Project
- 

**Responsible**

Dr Susana Camara

**Food processing and food preservation**

**What we offer**

We have been working in the study of new packaging techniques, high pressure treatment, new oenological technologies –microoxygenation, chips, enzymatic treatments, etc.

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**What are we looking for**

We are looking for agro-food industries in order to develop R&D projects at national and european level as well as other research groups from Universities, research institutes to form consortiums

---

**Keywords**

- Drink Technology
- Technological additives. Enzymes
- Food Packaging/Handling
- Food Processing
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control

- Safe production methods
  - Tracability of food
  - consumers
- 

**Collaboration sought**

- Research and development
  - Manufacturing Agreement
  - Commercial Agreement
  - FP7-KBBE Project
- 

**Responsible**

Dr Susana Camara

## University of West Hungary, Faculty of Agriculture and Food Science

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Hungary

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**E-Mail** amathe@mtk.nyme.hu

Please replace this text with a short description (max. 500 characters) of your organisation including the following points:

1. Geographical location: in the Hungarian, Austrian, Slovakian triangle.
2. Institution of higher education, with strong basic and applied research. Department of Botany engaged in economic botany, domestication and introduction of new crops.
3. Exploration and innovative utilization of raw materials of agricultural origin. Market segments: Food, Non-food, Feed-additives, New Plant industries, Diversification of agricultural production.

### Collaboration Profiles

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#### New crops and new Uses: Innovative utilization of plant raw materials

##### What we offer

Research and development in sustainable and innovative utilization of biomass, diversification of agricultural and horticultural production, New Crops - New Uses, biobased products, variability of medicinal and aromatic plants, secondary metabolites and their utilization in food, feed, healthcare products, nutraceuticals, food and feed additives.

---

##### What are we looking for

Please replace this text with a short description (200 to 1000 characters) of the type of technology or project partner you are looking for. Your description should answer the following questions.

If you are looking for a particular technology:

1. What technology are you looking for?
2. What will the technology be used for?
3. What is the current stage of development of the technology? (Research, prototype, beta-tested, etc.)

If you are looking for a partner:

1. We are looking for research and industry partners
  2. Plant processing sector (Plant industries).
  3. Do research and development, and engage in the production, as well as marketing of the new products
- 

##### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
  - Food Processing
  - Nutrition and Health
  - Biochemistry
  - environmental impacts and total food chain
- 

##### Collaboration sought

- Research and development
  - Technical Co-operation
- 

##### Responsible

Prof. Dr. Ákos Máthé

## University of Zaragoza

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**50009 Zaragoza**

**Spain**

**Telephone** (+34) 976 76 28 48

**Fax** (+34) 976 76 29 31

**E-Mail** [promotri@unizar.es](mailto:promotri@unizar.es)



The Research Group of "Meat Quality and Technology" integrates more than 30 researchers. It has been focused on the integral meat production study, productive indexes, animal welfare, quality of the product and its by products, as well as the quality of the technological processes applied for their transformation and preservation.

The overall aim is to improve the food quality and safety, and to increase consumers' acceptance, making possible the improvement of farmers' livestock income and the agri-food industry development.

The University of Zaragoza is the main centre of technological innovation in the Spanish Region of Aragon with more than 3000 researchers. It is worth emphasizing the interdisciplinary nature of the research groups in the Food knowledge topic which are integrated by people with different scientific backgrounds (Health Sciences, Chemistry, Engineering, Economics and of course, Veterinary and Food Technology).

### Collaboration Profiles

---

#### Meat Quality and Technology

##### What we offer

- Carcass and Meat Quality.

Analysis of the effect over the final product quality of different factors: depending on the animal, productive, presacrifice and postsacrifice.

- Meat and Fish Preservation and Technology.

Optimization of the product preservation processes, mainly enriched packaging development with antioxidant and/or antimicrobial properties, the use of natural preservatives and the development and use of protective atmospheres which allow a longer fresh meat shelf life.

- Animal Welfare.

Optimization of the livestock transport conditions and its general handling, both in the farm and along the production cycle, marketing and sacrifice, in order to minimise livestock stress and improve both its welfare conditions and product quality.

##### What are we looking for

- Research collaboration.

- New partners: Research centers and/or companies.

##### Keywords

- Fish/Fisheries/Fishing Technology
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Processing
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Nutrition and Health
- consumers

##### Collaboration sought

- Research and development
- Technical Co-operation
- Licence Agreement
- Commercial Agreement
- FP7-KBBE Project

##### Responsible

Carlos Sañudo

## University of Zaragoza

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The University Group of Analytical Research (GUIA) has been registered as a Quality Research Group by the Regional Government of Aragon. Its main research areas are: Environmental Analytic Chemistry, Food Packaging and Technological Risks. For the mentioned fields, the common background required to achieve the specific final goals is the development of analytical methods. In this sense, the proposal of innovative solutions together with new technological approaches in a frame of analytical excellence constitutes the group research core.

University of Zaragoza is the main centre of technological innovation in the Spanish Region of Aragon with more than 3000 researchers.

It is worth emphasizing the interdisciplinary nature of the research groups in the Food knowledge topic which are integrated by people with different scientific backgrounds (Health Sciences, Chemistry, Engineering, Economics and of course, Veterinary and Food Technology).

### Collaboration Profiles

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#### Food Packaging: Research on materials that come into contact with food.

##### What we offer

Study of all those materials used in the process (virgin and recycled plastics, paper) and intended to come into contact with foodstuffs.

To establish use criteria of these materials, analytical procedures including migration test conditions or kinetic studies are required.

Migration processes are studied from both sides: a negative aspect, meaning transference of undesired compounds from packaging to the food in contact with them, as well as a positive one, the transference of interesting chemicals for chemical and microbiological protection - active packaging.

Study of the actuation mechanism, the efficiency of these new active systems, the shelf life of both packaging and packaged food before the sale, and the active influence of chemicals on the sensorial quality of the food.

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##### What are we looking for

Research collaboration.

New partners: Research centers and/or companies

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##### Keywords

- Food Packaging/Handling

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##### Collaboration sought

- Research and development
  - Technical Co-operation
  - Licence Agreement
  - Commercial Agreement
  - FP7-KBBE Project
- 

##### Responsible

Cristina Nerín de la Puerta



## University of Zaragoza

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The University Research Group of Intestinal Transport has been registered as a Quality Research Group by the Regional Government of Aragon.

University of Zaragoza is the main centre of technological innovation in the Spanish Region of Aragon with more than 3000 researchers. The Agro-Food sector is one of the main research areas. It is worth emphasizing the interdisciplinary nature of the research groups in the Food knowledge topic which are integrated by people with different scientific backgrounds (Health Sciences, Chemistry, Engineering, Economics and of course, Veterinary and Food Technology). The broad scope of the groups allows them to overcome this research area from a global point of view.

### Collaboration Profiles

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#### Intestinal transport of nutrients

##### What we offer

We offer our research expertise to develop innovation projects in the area of Intestinal transport of nutrients:

We are studying the effect that gastrointestinal hormones, heavy metals, bacterial Endotoxin and diet components (olive oil), exerts on nutrients intestinal absorption processes on different animal species and in culture of human colon carcinoma cells (Caco-2).

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##### What are we looking for

Research collaboration.

New partners: Research centers and/or companies

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##### Keywords

- Nutrition and Health

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##### Collaboration sought

- Research and development
  - Technical Co-operation
  - Licence Agreement
  - Commercial Agreement
  - FP7-KBBE Project
- 

##### Responsible

María Jesús Rodríguez Yoldi

## USTUN PLASTIK AMBALAJ SAN. VE TIC. A.S.

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İKİTELLİ O.S.B KAGITHANE SAN. SİT.17. CAD NO:7  
34306 İstanbul

Turkey

Telephone 0090 212 485 76 76  
Fax 0090 212 485 81 22  
E-Mail export@ustunplastik.com



WE HAVE BEEN SERVING THE FOOD INDUSTRY FOR 25 YEARS. WE SUPPLY ICECREAM, HALVA, CHOCOLATE, CREAM CHOCOLATE, LABNEH, YOGURT, CREAM CHEESE AND CHEESE PRODUCERS WITH OUR INJECTION MADE PLASTIC TUBS AND LIDS ORNAMENTED WITH IML LABELS.

### Collaboration Profiles

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#### USTUN PLASTIK

##### What we offer

INJECTION MADE PLASTIC FOOD TUBS AND LIDS WITH IML LABELS

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##### What are we looking for

ICECREAM, CHOCOLATE, CHEESE, YOGURT PRODUCERS

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##### Keywords

- Food Packaging/Handling

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##### Collaboration sought

- Commercial Agreement

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##### Responsible

Kursat Dokme

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##### What we offer

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##### What are we looking for

-

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##### Responsible

Kursat Dokme

## VALONGA SA

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**RDA GENERAL MITRE 99  
08022 BARCELONA**

**Catalonia**

**Telephone**            **974 435 127**  
**Fax**                     **974 339 101**  
**E-Mail**                **teresa@valonga.com**



Valonga is a family firm situated in Huesca (Aragón) the vineyard stretches over 86 ha of land and walnuts over 60ha where the most environmentally friendly cultivating techniques are implemented. We elaborate and comercialized our own wines, olive oil and walnuts.

### Collaboration Profiles

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#### WINE PRODUCERS

##### What we offer

- 100% Estate Vineyards, in all produced wines:High and consistent quality wines
  - Control in all productive process: Flexible production capacity and high quality and independence in all aspects
  - Three generation familiar vineyards: Expertise and solid knowledge
- a range of wines produced using traditional a range of wines produced using traditional methods of vinification and ageing  
moder structure in a family firm with 3 generation

##### What are we looking for

importers/agents/distributors of wine mainly european countrys, USA, Japan

##### Keywords

- consumers

##### Collaboration sought

- Commercial Agreement

##### Responsible

Teresa Ferrer Escola

#### SPANISH WALNUTS

##### What we offer

our production of walnuts from our plantation in Huesca, we offer it in different packaging

##### What are we looking for

importers / agents / distributors of spanish walnuts

##### Keywords

- consumers

##### Responsible

Teresa Ferrer Escola

#### EXTRA VIRGIN OLIVE OIL

##### What we offer

Our extra virgin olive oil comes exclusively from our Valle del Cinca arbequina lives plantation. It is a natural juice made from a selection of healthy and meticulously cared olives, extracted the very same day that the olives are harvested by 1st cold pressure, without additives, with low acidity and extraordinary fruity

**What are we looking for**

importers /agents / distributors of extra virgin olive oil

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**Keywords**

- consumers

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**Collaboration sought**

- Commercial Agreement

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**Responsible**

Teresa Ferrer Escola

## Van Eeghen Functional Ingredients B.V.

**Herengracht 462  
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**Netherlands**

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Van Eeghen is a trading company mainly active with distribution of health improving food ingredients and is situated in Amsterdam. Further to this Van Eeghen also offers customized total solutions for intermediates and bulk finished products.

They have 3 business units, in Spain they would like to focus on:

1. Infant formula: vitamin/mineral blends.
2. Food supplements:
  - Vitasmooth. Smooth dissolve matrix to improve taste and mouth feel of (chewable) tablets/ stick packs of mainly calcium and multivitamin formulations.
  - Choline: heart, liver health and fetal development for food supplements industry.
3. Health food:
  - line of beta glucan products from oat (10%, 20%, 55%) and barley (15%). Application: fat replacement/ reducer, texturizer (creamy mouth feel), EFSA approved health claims on cholesterol lowering.
  - Choline: heart, liver health and fetal development for drinks and dairy industry.

Van Eeghen would like to meet; small contract blenders, market companies and contract manufacturers, food producers of bakery, dairy, drinks, cereals, sauces & soups.

### Collaboration Profiles

## Van Eeghen is a trading company mainly active with distribution of health improving food ingredients.

### What we offer

Van Eeghen has the following distinctive assets;

- Product knowledge
- Know how about regulations (European)
- Knowledge of network (suppliers)
- J.I.T. delivery and speed of delivery (they maintain good levels of stock)
- Price-quality ratio
- They know their suppliers and do regular checks (1 a 2 audits in China + through a local man in Shanghai).
- Testing of ingredients is possible through independent laboratories.

### What are we looking for

The products and productcategories that Van Eeghen would like to focus on in Spain are;

1. Infant formula: vitamin/mineral blends.
2. Food supplements:
  - Vitasmooth. Smooth dissolve matrix to improve taste and mouth feel of (chewable) tablets/ stick packs of mainly calcium and multivitamin formulations.
  - Choline: heart, liver health and fetal development for food supplements industry.
3. Health food:
  - line of beta glucan products from oat (10%, 20%, 55%) and barley (15%). Application: fat replacement/ reducer, texturizer (creamy mouth feel), EFSA approved health claims on cholesterol lowering.
  - Choline: heart, liver health and fetal development for drinks and dairy industry.

Abbott and Monteloeder are already customers- no contact required.

### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Nutrition and Health

### Responsible

Leon Meintjens

## VEGA PELAYO S.L.

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Spain

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Vega Pelayo S.L is a Pastry Company located in the North of Spain (Cantabria). Its principal activity is based on the manufacture of pastry products typical from Cantabria´s area as "Sodaos Pasiegos", "Mojicones", "Corbatas" and "Mantecadas". Nowadays the Company relies on few facilities of more than 4.000 square meters enabled with the most modern systems of manufacture and high levels of exigency in quality. With the current facilities Vega Pelayo can attend orders of more than 30.000Kg of "Sobaos" products.

Respecting the traditional form of the "Sobao" transmitted from generation to generation, Vega low Pelayo S.L offers to its clients a product of high quality and freshness for daily consumption

### Collaboration Profiles

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**manufacture of pastry products typical from Cantabria´s area as "Sodaos Pasiegos", "Mojicones", "Corbatas" and "Mantecadas".**

#### What we offer

We offer sweet pastry products to supermarkets, big distribution, small distribution and others.

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#### What are we looking for

We are looking for distributors and/or supermarkets for Cataluña area (Spain), South of Spain and for France and Portugal Market. If any other market is interested, will also be wellcome.

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#### Keywords

- consumers

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#### Collaboration sought

- Commercial Agreement

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#### Responsible

Gema Coria

## Vinicola de Nulles S.C.C.L.

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Catalonia

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Cooperative winery controlling about 400 Hectars of vineyards. Producing both still and sparkling wines. Sells both bulk and bottled wines under D.O. Cava, Tarragona or Catalunya. producing both own brandnames or white brandnames. Winery is located in Nulles-Tarragona. Grape varieties used: Merlot, Tempranillo, Cabernet Sauvignon, Macabeo, Xarel-lo, Parellada, Chardonnay and Muscat. Bottled wines with several prizes in diferent national contests. Already exporting to USA, Switzerland, Japan, Belgium, Germany, ... Willing to find distributors for any country always respecting exclusivities agreed.

### Collaboration Profiles

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#### VINICOLA DE NULLES. QUALITY WINES & SPARKLING WINES

##### What we offer

Quality bottled wines & sparkling wines

D.O Cava, Tarragona and Catalunya

High quality price ratio.  
Exclusivity agreements in comercial areas.

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##### What are we looking for

Looking for reliable distributors for our products in any country through comercial agreements on exclusivity distribution.

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##### Keywords

- consumers

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##### Collaboration sought

- Commercial Agreement

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##### Responsible

Carlos Negrillo

## VNK Herbs

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**Netherlands**

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VNK is a supplier of quality herbs, in dried, frozen or freeze-dried form for the Food industry, Pharmaceutical industry and the Feed sector. VNK has full control over the chain of production: they supply the seeds to the contract farmers, dry, freeze or freeze-dry the herbs in own facilities in the Netherlands, Belgium and Bulgaria.

Focus in Spain on:

- Food: Food industry, e.g. soups-, chips, sauces- and meat-industries, ingredient suppliers, extract companies.
- Farma: Extraction companies using herbs for their active compound.
- Feed: Feed industry using herbs as replacement for antibiotics or for medicinal use.
- Organic – small part of the business; most important products: parsley, celery, chervil, anejeleica, lovage, valerian.

VNK would like to get in contact with the following commercial contacts in Spain: buyers of raw materials, product developers of food industries and producers of extracts and oils of medicinal herbs. They are especially interested in business to business contacts and not retail, wholesalers, foodservice or agents.

### Collaboration Profiles

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**VNK is a supplier of quality herbs, in dried, frozen or freeze-dried form for the Food industry, Pharmaceutical industry and the Feed sector.**

#### What we offer

VNK herbs has the following distinctive assets;

- full chain control
- brand new (2005) "state of art" facility in Biddinghuizen (formerly in Elburg).
- pro-active approach (developing with the customer, product development, etc..)
- combination of local production by VNK (green herbs) and international sourcing (Egypt, Maroc, Tunisia) Also their own production in Bulgaria: very stable quality contact with suppliers.

#### What are we looking for

VNK herbs is looking for the following commercial contacts:

- Buyers of raw materials, like herbs
- Product developers of food industries
- Producers of extracts and oils of medicinal herbs
- Also could be owners (smaller companies)

A few potential contacts, with whom they would like to meet, are:

- Calina Blanca
- Star Italy,
- Granda Italia brand- pasta sauce basilicum en peterselie.

Dryfrozen = for instant soups, also milkpowder as an ingredient.

- Dani – mixes herbs and spices (retail) also blends.
- EUROMED S.A.
- AMOROS NATURE S.L.
- COGNIS IBERIA S.L.
- CONSERVAS DANI SAU

#### Keywords

- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Processing
- Nutrition and Health

#### Responsible

Bauke van der Veen



## Wageningen University

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Fundamental, application-oriented and applied research is conducted within the domain of 'healthy food and living environment' at Wageningen University. Research is conducted by the 92 chair groups of Wageningen University, nine research institutes and a range of expertise centres that work together with other national and international universities, research institutes and the business community. The scientific quality of Wageningen University is assured by Wageningen Graduate Schools and its seven graduate schools.

### Collaboration Profiles

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#### Enjoy Your Meal concepts

##### What we offer

Experience and insights in meal experience of specific target groups, with the main focus on Elderly and Children

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##### What are we looking for

Private partners and research partnre who are interested in creating a collaboration around development of concepts around meal experience, including product level, person level and ambiance level

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##### Keywords

- Food Packaging/Handling
  - Nutrition and Health
  - consumers
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##### Collaboration sought

- Research and development
  - FP7-KBBE Project
- 

##### Responsible

Dr Marchel Gorselink

## Wageningen University and Research Centre

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Food & Biobased Research; Innovation partner for sustainable growth

Food & Biobased Research is part of Wageningen University & Research centre. Wageningen UR Food & Biobased Research is the R&D organisation for sustainable innovation in the areas of healthy food, sustainable fresh food chains and biobased products. National and international contracting authorities choose Food & Biobased Research because it is professional, provides innovative market-oriented solutions and has a high scientific standing. Food & Biobased Research works closely with these authorities to develop creative solutions to gear up for sustainable and profitable growth

### Collaboration Profiles

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#### Innovations in food

##### What we offer

Food & Biobased Research; Innovation partner for sustainable growth

Food & Biobased Research is part of Wageningen University & Research centre. Wageningen UR Food & Biobased Research is the R&D organisation for sustainable innovation in the areas of healthy food, sustainable fresh food chains and biobased products. National and international contracting authorities choose Food & Biobased Research because it is professional, provides innovative market-oriented solutions and has a high scientific standing. Food & Biobased Research works closely with these authorities to develop creative solutions to gear up for sustainable and profitable growth

##### What are we looking for

Food companies and institutes looking for

knowledge/ innovations/solutions in the field of

- \* Product innovations
- \* consumer insight (specifically food choice behavior of elderly and children; acceptance of reformulated foods, improved testing methodology)
- \* reformulations of products (e.g. salt reduction)
- \* plant derived proteins and their applications
- \* fresh en chilled products

##### Keywords

- Food Packaging/Handling
- Food Processing
- Food Technology
- Enzymology/Protein Engineering/Fermentation
- consumers
- environmental impacts and total food chain

##### Collaboration sought

- Research and development
- FP7-KBBE Project

##### Responsible

MSc. Marian Geluk

## Wielkopolska Wytwornia Zywnosci PROFI Ltd.

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**Poland**

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PROFI is a company operating within the industry of meat and fish processing. We are the manufacturer of wide portfolio of products: canned food- flavouring pates, luncheon meats, poultry and pork hams, meat and fish cans of different weight as well as ready soups and meat based ready dishes. Each of them is of the same attribute: lack of preservatives, chemical emulsifiers and high quality. Our production is dominated by canned poultry pates (nine flavours) offered in three different weight packaging.

### Collaboration Profiles

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#### **Poultry & Pork pates company's flagship; Soups; Canned salmon pastes and canned minced meat and lards; Delicatessen pates; Ready-made meals**

##### **What we offer**

Our products packaging takes form of light aluminum cans (pickopak type) padded inside with polypropylene, which ensures the highest quality of such products and guarantee long - months shelf live. To maintain high quality of our products we improving existing products and introducing new, providing health safety, use only fresh meet and fresh vegetables, we do not use preservatives or chemical emulsifiers and we guarantee that Profi products are NON GMO (product not modified genetically). Profi as one of the first Polish food companies was granted the certificate for export to EU countries and USA. The company from Grabów is proud to hold such export licences and certificates as Hallal certificate (2003), the Ukrainian UKR - SEPTO certificate, the export licence for Japan, Canada and USA, the kosher certificate, the Russian GOST.

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##### **What are we looking for**

We are looking for expanding our Brand and products all over the world.

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##### **Keywords**

- Food Packaging/Handling
  - Food Processing
  - Food Technology
  - Safe production methods
- 

##### **Collaboration sought**

- Manufacturing Agreement
  - Commercial Agreement
- 

##### **Responsible**

Karina Noculak

## WIT France

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WIT concept & technology is a new proposal to savor a glass of wine with optimal quality preservation.

WIT 6cl optimizes 10x the sampling process, eliminating high transport costs and wine waste.  
WIT 10cl attends an increasing number of wine lovers who drops the idea of having a glass of wine when 1 bottle will be a waste (business, driving, no company, etc).  
consumers. As tasting coffrets, WIT allows wine amateurs to discover and get familiar to a selected range of French wine like Grand Cru Classe of St Emilion, Sauternes, Pommerol, Margaux, etc

The concept has branched out into other products: spirits, oils and spices have now an innovative packaging solution.

WE OFFER: innovative packaging & bottling technology for wineries and other products.

WE ARE LOOKING FOR: wineries & other producers interested on innovating their marketing strategy; partners for technology transfer (WIT bottling activity); distributors overseas for our French Wine In Tube Selection.

### Collaboration Profiles

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#### Innovative packaging & wine bottling technology

##### What we offer

Innovative packaging & bottling technology for wineries and other products.

For sampling  
Final consumption (1 glass of wine/1 alcohol dose)  
For Gift box

##### What are we looking for

Wineries & other producers interested on innovating their marketing strategy; partners for technology transfer (WIT bottling); distributors overseas for our French Wine In Tube Selection.

##### Keywords

- consumers

##### Collaboration sought

- Licence Agreement  
- Commercial Agreement  
- FP7-KBBE Project

##### Responsible

Ana Lenz

## ZURKO RESEARCH SLU

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ZURKO is a SME created in 2005 in Madrid. ZURKO has 15 employees and is a dual SME with consulting activities and a biotechnology laboratory located in Albacete developing protein purification systems and biohydrolysis. The company has various programmes in protein expression and purification of enzymes with industrial interests (in food, feed, detergents) in bacterial expression systems. We have developed peptidases, keratinases and collagenases. We are also developing microalgae desaturases and lipases expression and purification systems in bacteria. Our expertise is in biohydrolysis of hard-to-degrade protein rich category III residues from the meat industries. The company labs are fully equipped with culture units, protein purification and analysis facility, DNA sequencing, etc. EU Projects (12 in course and 4 finished). Among them: FP6 Coll. Res. SAFFIC (ref. Nº 030195-2); FP7 Capacities Coll. Res. APTAR (ref. 218345-2, leader) and LIFE07 CowToPlant (ref. ENV/E/00078, leader).

### Collaboration Profiles

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#### SME specialized in bacterial and fungal proteases with applications in food

##### What we offer

The area of technical expertise of ZURKO is in protein expression and purification, biocatalysis and bioprocesses. We are working in R&D of tailored made solutions for food industries in the valorization of sub-products and residues. Applications of biohydrolysates have a wide spectrum from food and feed additives and nutraceuticals, to fertilizers and biopesticides. Our technology provides a solution for the valorization of food industry sub-products and residues. We have participated in several EU funded projects in biohydrolysis of hard to degrade proteins from meat processing industries (FP7 Capacities Coll. Res. APTAR and LIFE07 CowToPlant).

##### What are we looking for

In its area of technical expertise ZURKO is actively looking for industrial and academic partners in different areas of valorization of sub-products and residues with applications in food and feed. We want to organize consortia to apply for different funds (national or EU) around meat, poultry and fish sub-product valorization through protein extraction and biohydrolysis. We seek partners in meat processing industries, poultry industry, fish processing industries.

##### Keywords

- Fish/Fisheries/Fishing Technology
- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Processing
- Food Technology
- Nutrition and Health
- Biochemistry
- Enzymology/Protein Engineering/Fermentation

##### Collaboration sought

- Research and development
- Technical Co-operation
- Manufacturing Agreement
- FP7-KBBE Project

##### Responsible

Dr Atilio Eduardo Deana Massaferrero

## ZURKO RESEARCH SLU

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ZURKO is a SME created in 2005 in Madrid. ZURKO has 15 employees and is a dual SME with consulting activities (Madrid) and a biotechnology laboratory in Albacete developing protein purification systems and biohydrolysis. The company has various programmes in protein expression and purification of enzymes with industrial interests (in food, feed, detergents) in bacterial expression systems. We have developed peptidases, keratinases and collagenases. We are also developing microalgae desaturases and lipases expression and purification systems in bacteria. Our expertise is in biohydrolysis of hard-to-degrade protein rich category III residues from the meat industries. The company has extensive expertise in consultancy, writing and managing EU and National Projects. EU Projects (12 in course and 4 finished). Among them: FP6 Coll. Res. SAFFIC (ref. N<sup>o</sup> 030195-2); FP7 Capacities Coll. Res. APTAR (ref. 218345-2, leader) and LIFE07 CowToPlant (ref. ENV/E/00078, leader).

### Collaboration Profiles

#### SME with expertise in consultancy for food industry and biotechnology companies

##### What we offer

ZURKO Research is a company with a strong expertise in consultancy. We are experts in EU (FP7 and Eco-Innovation) and National (Fondo Tecnológico and others) projects. We are currently managing several EU and National Projects in different areas: saffron production, wine technology, meat sub-products and residues valorization, dairy sub-products technologies, porcine meat quality, waste vegetable oil valorization, and others.

##### What are we looking for

ZURKO Research is actively seeking partners to organize National (Fondo Tecnológico) and EU (EUREKA, FP7, Eco-Innovation) Projects. We are currently working in several project ideas: 1) child-infant nutrition, 2) lowering salt in food products, 3) food safety and control through the use of enzymes and biological agents, 4) poultry industry optimization, 5) valorization of dairy industry sub-products, 6) management of wine industry residues, 7) predictive microbiology in meat and fish industries. We seek industrial partners with interests in other topics as well. We can offer our expertise working as a consultancy company in consortium building, writing the proposal, negotiating after approval and management of the Project.

##### Keywords

- Agriculture Machinery/Technology
- Aquaculture
- Fish/Fisheries/Fishing Technology
- Drink Technology
- Technological additives. Enzymes
- Functional Food (nutraceuticals)/ Enriches (vitamins, minerals)
- Food Packaging/Handling
- Food Processing
- Food Technology
- Detection and Analysis methods
- Food Microbiology/Toxicology/Quality Control
- Safe production methods
- Tracability of food
- Nutrition and Health
- Biochemistry
- Enzymology/Protein Engineering/Fermentation
- In vitro Testing, Trials
- consumers
- environmental impacts and total food chain

##### Collaboration sought

- Research and development
- Technical Co-operation
- Joint Venture Agreement
- Manufacturing Agreement
- Licence Agreement
- Commercial Agreement
- FP7-KBBE Project

**Responsible**

Dr. Juan Ramón Muñoz Montaña

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