



FOOD FACTORY-4-US: INNOVATIVE IDEAS FOR MODERNIZING TRADITIONAL FOODS

FINAL CONFERENCE (ONLINE): 13 DECEMBER 2022, 16-18.30 PM CET

International student teams give their solutions on modernizing traditional foods. Register [here](#).

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| 16:00 | Introduction to FoodFactory-4-Us |
| 16.10 | Modernization of traditional Meitauza (MeiMei, China) |
| | Powder "Francesinha" sauce (Porto Sauce, Portugal) |
| | Potential use of cereals with fruit formulation as functional instant-mix through Lactic acid bacteria (LAB) fermentation (Nutrimento, Pakistan) |
| | Use of algae to innovate alheiras, a traditional Portuguese sausage (Algae Vision, Portugal) |
| | Designing High Precision of Manufacturing Process to Improve the Safety and Sensorial Quality of Fermented Shrimp (Estate crops technology UGM, Indonesia) |
| 17.10 | Healthy Octopoda: Optimization of canned octopus with tomato sauce (Team Healthy Octopoda, Portugal) |
| | Modernizing Dadih through a Comprehensive Safety Standard Plan (Team Fermi, Thailand) |
| | Improvement of quinoa drying technology using infrared to keep more nutrients (Kinuwa Team, Peru) |
| | Problem of wasting high nutritious food industry by-products in Slovenia (Wrap Up, Slovenia) |
| | "Pan de muerto": a healthy redesign with pre-Hispanic ingredients of a delicious Mexican tradition (Dead's bread, Mexico) |
| 18:10 | Break while evaluations are finalised |
| 18:25 | Presentation of the Winning Team and End |

Participation is open to everyone. Registration necessary.

Awards for the winning team

€300 sponsored by ISEKI-Food Association

Participation at the RISE Swedish Food Hack of autumn 2023

Certificates of Participation + Winner Certificates

MORE INFO

[FoodFactory-4-Us](#)

