

# TeRiFiQ

Project no. 289397

Combining Technologies to achieve significant binary Reductions in Sodium, Fat and Sugar content in everyday foods whilst optimizing their nutritional Quality

**Start date of project:** 1 January 2012

**Duration of project:** 4 years

**Call:** FP7-KBBE-2011-5

**Theme:** KBBE.2011.2.3-05 [Processed foods with a lower salt, fat and sugar content]

**Funding Scheme:** Collaborative Project (small or medium-scale focussed research project targeted to SMEs)



## Deliverable D7.6

### TeRiFiQ open symposium

*Abstract: a final event called "TeRiFiQ Final Conference" in which main Food and Drink stakeholders have received, according to IPR rules, main project outcomes was organized on 28<sup>th</sup> October 2015 in Milan EXPO.*

**Due date of deliverable:** M47

**Actual submission date:** M48

**Lead contractor/partner for this deliverable:** FEDSERV

**WP7 Leader:** FEDSERV

**Contributors:** IT, INRA

Dissemination level	
PU Public (must be available on the website)	X
PP Restricted to other programme participants (including the Commission Services)	
RE Restricted to a group specified by the consortium (including the Commission Services)	
CO Confidential, only for members of the consortium (including the Commission Services)	



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## 1. Overview and responsibilities

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In the framework of the WP7 activities a final event, as Scientific Symposium, took place as Final Conference on 28<sup>th</sup> October in Milan (EXPO Pavillon). Following several rounds of consultations meetings (physical and conference calls) the structure proposed was the organisation of a full day meeting divided in two sessions: a scientific one in the morning and an industry-driven one in the afternoon. FEDSERV was responsible for all logistic and contacts with partners and external attendees. IT took care of the finalisation of the scientific poster and liaised with WP leaders concerned. INRA coordinator assured the responsibility to generate and moderate the morning session of the event dedicated to the scientific production of the project, while ACTIA and FEDSERV were responsible to manage and moderate the afternoon session oriented to food industry members.

Total registered people were more than 80 while effective participants were 68.

## 2. Section 2 - Key aspects of the Final Event

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### 2.1 Venue and Agenda

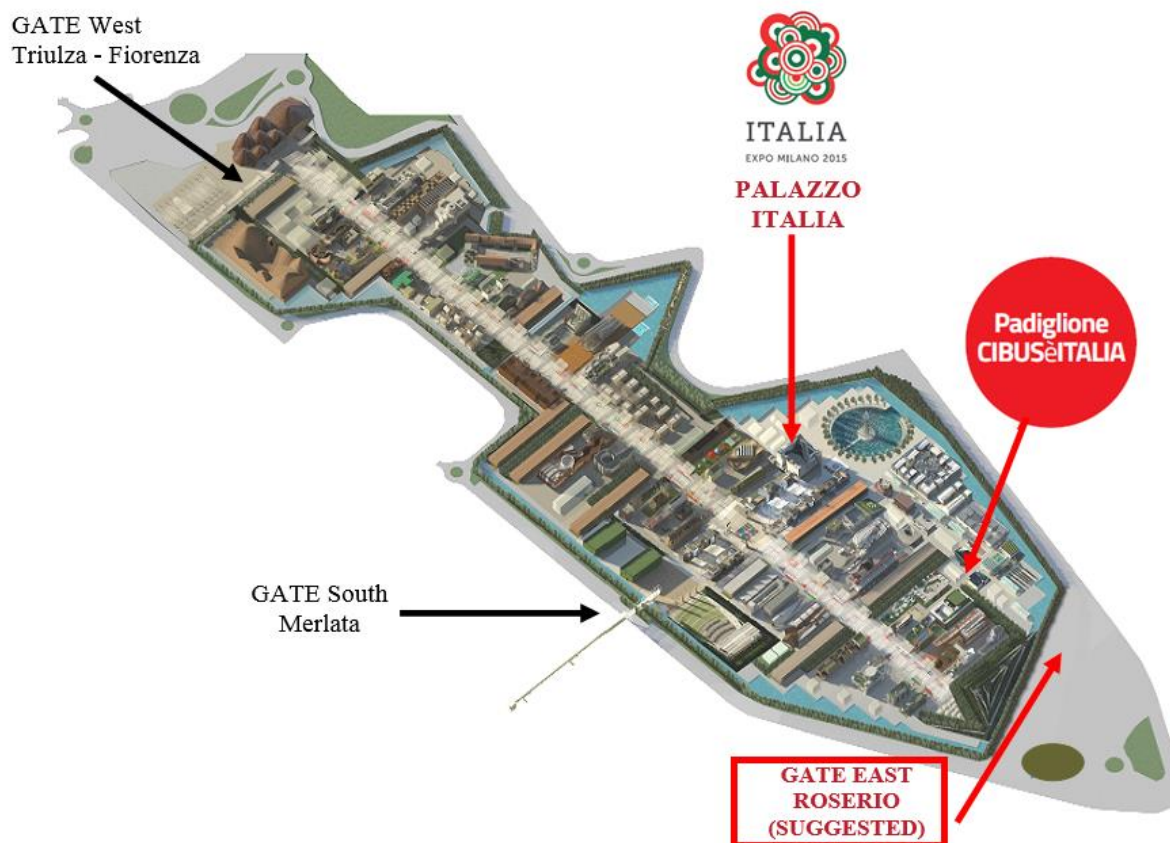
The venue of the meeting was the Terrace of the CIBUSèITALIA Pavillon in EXPO area of Milan. All the WP leaders were speakers in order to present the most important results at WP level, in addition external speakers were appointed and invited to join the Conference namely Alain Lebail (Pleasure consortium), Tim Gumbell (DG SANTE), Alfonso Siani (EFSA panelist). The Coordinator Christian Salles moderated the morning session while Christophe Cotillon (WP6 leader) moderated the afternoon session and Igor Bodnar (IAB member) moderated the round table discussion ending the conference (where also Consumers Association chairman Agostino Macri was invited).

The morning scientific session was dedicated to the presentation of the most significant results obtained in the scientific workpackages 1 to 5. In addition, Alain Lebail presented the main issues of Pleasure project which was the other KBBE project granted on the same topic with complementary approaches. Tim Gumbell presented policies and outlooks concerning diet recommendations.

The afternoon industrial session allowed the SMEs partners of TeRiFiQ to present each one their success story in the development of healthy reformulated food products, encountered problems and opportunities for the future were discussed. A round table was held with industry and stakeholders. Different aspects such as food portion size, communication of producers for their reformulated products, consumer education, quality, industrial strategy were discussed.

Five scientific posters were presented by the partners, containing the most representative results obtained in the workpackages 1 to 5. Moreover, reformulated and the corresponding non reformatted foods were brought by the SMEs which had developed them during the project. These products were exposed in the meeting room in front of their corresponding poster and all the participants could taste and compare them all the day.

**Location**



**Agenda**

**First announcement**
<http://www.terifiq.eu>
**Reducing salt, fat and sugar in everyday foods**

*Results from TeRiFiQ EU project  
and opportunities for food industry*

**27<sup>th</sup> October 2015 ♦ EXPO Milan, Italy**

**"CIBUSèITALIA" Pavillon - Meeting room: Auditorium Terrace**

Less sodium, fat and sugar in everyday foods -the science behind Session Chair: Christian Salles	
10:30-10:45	Introduction to TeRiFiQ - Christian Salles, INRA
10:45-10:50	Welcome address - Maurizio Notarfonso, FEDERALIMENTARE
10:50-11:10	Invited speaker from PLEASURE EU project - Alain Le Bail, ONIRIS
11:10-11:30	Less sodium content and better fat in cheeses - Jean-René Kerjean, ACTALIA
11:30-11:50	Less fat and sodium in sausages - Rune Rødbotten, NOFIMA
11:50-12:10	~~Coffee break~~
12:10-12:30	Less fat and sugar in muffins and madeleines - Markus Stieger, WUR
12:30-12:50	Less fat, salt and sugar in sauces - Peter Wilde, IFR
12:50-13:10	Flavour release and perception in reformulated foods - towards a better understanding - Christian Salles
13:10-13:30	Speech and outlook - Tim Gumbel, EC DG SANTE
13:30-14:30	~~Buffet lunch~~ Terrace
Less sodium, fat and sugar in everyday foods -opportunities for SMEs and industry Session Chair: Christophe Cotillon	
14:30-14:50	Intro to demonstration activities - Christophe Cotillon, ACTIA
14:50-15:40	Success stories by TeRiFiQ SMEs - Moderator: Christophe Cotillon
15:40-16:00	Health claim dossier: opportunities for SMEs and lessons learnt - Alfonso Siani, EFSA
16:00-16:30	~~Coffee break~~
16:30-17:15	Roundtable with industry and public stakeholders: Alain Le Bail (ONIRIS), Tim Gumbel tbc (DG SANTE), Dirk Jacobs (FoodDrinkEurope), Agostino Macrì (National Consumers' Association), Christophe Cotillon (ACTIA) Moderator: Igor Bodnar, Firmenich
17:15-17:30	Conclusions - Christian Salles



**Speakers appointed and affiliation**

**Christian Salles**, INRA (French National Institute for Agricultural Research), France

**Maurizio Notarfonso**, FEDERALIMENTARE SERVIZI srl (Italian Food Industry Federation), Italy

**Tim Gumbel**, EC DG SANTE (European Commission, Deputy Head of Unit E4 - Nutrition, food composition and information), EU

**Igor Bodnár**, Firmenich, Switzerland

**Christophe Cotillon**, ACTIA (The French Network of Food Technology Institutes), France

**Jean-René Kerjean**, ACTALIA (ACTALIA Dairy Products), France

**Alain Le Bail**, ONIRIS (Nantes Atlantic College of Veterinary Medicine, Food Science and Engineering), France

**Alfonso Siani**, EFSA (European Food Safety Authority), EU

**Rune Rødbotten**, NOFIMA, Norway

**Markus Stieger**, WUR (Wageningen University), Netherlands

**Dirk Jacobs**, FoodDrinkEurope, Belgium

**Peter Wilde**, IFR (Institute of Food Research), United Kingdom

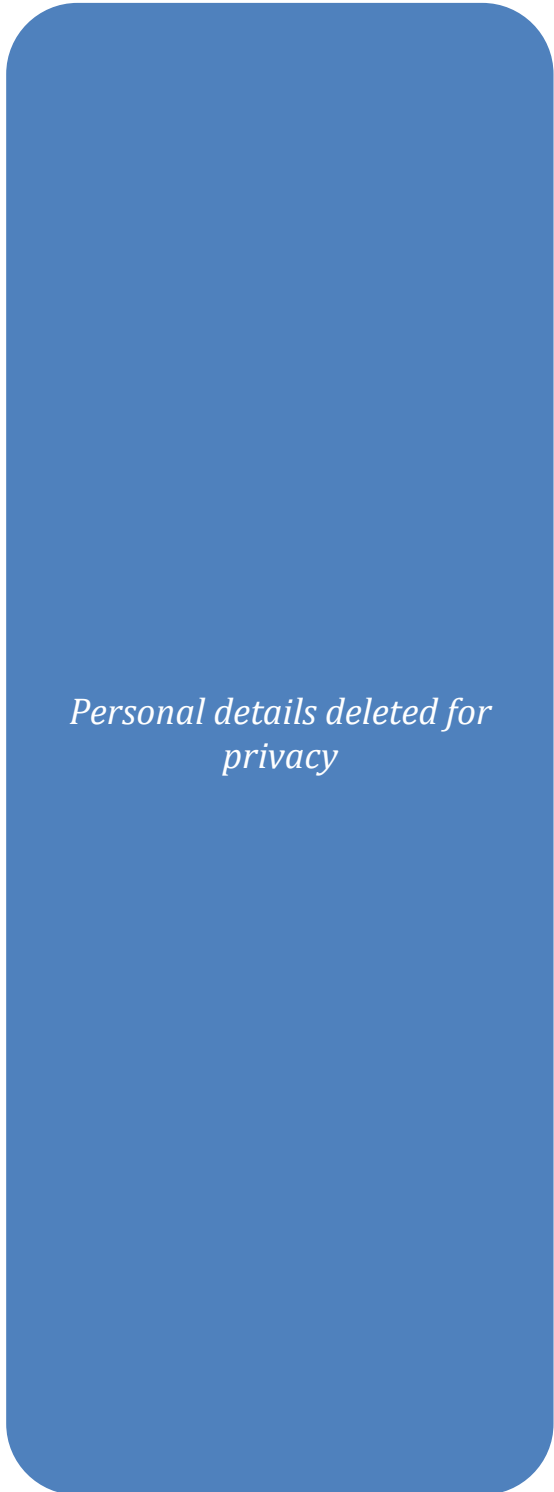
**Agostino Macri** - Unione Nazionale Consumatori, Italy

**2.2 Participants**

A total of 74 persons attended the meeting. Details is provided as follows:

*Participants from the consortium (including IAB members):*

NAME	SURNAME	ORGANISATION
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		BOADAS
		ACTIA
		SATIVA
		INRA
		INRA
		SATIVA
		MCCAIN (IAB)



ADRIA DEV.  
NOFIMA  
ACTALIA  
LEIV VIDAR  
ADRIA DEV.  
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BOADAS  
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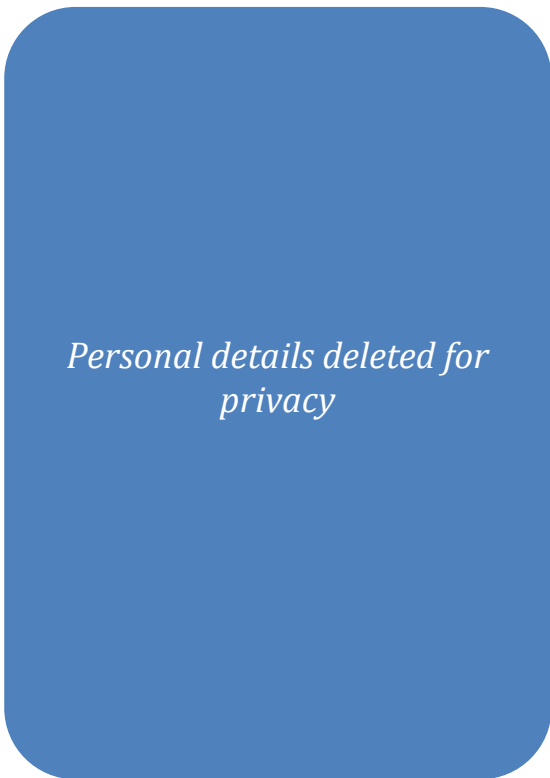
Participants outside the consortium (including IAB members):

	NAME	SURNAME	ORGANISATION
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2			BARILLA
3			FEDSERV
4			Prometheus Public Affairs
5			VOXNET
6			Ferrarini
7			STUDIO CIAMPELLA
8			FEDSERV
9			Di Leo Pietro Spa
10			COOP ITALIA
11			UNIBO
12			MIUR
13			MISE
14			DG SANTE
15			FOODDRINKEUROPE
16			MEALeFOOD CONSULTING
17			PLEASURE
18			UNC
19			Ferrarini
20			TEREOS
21			MEALeFOOD CONSULTING
22			DANONE
23			ENTECRA
24			UNIPARMA
25			VOXNET
26			CREA - ACI ROMA
27			GRUPPO BALLETTA
28			ILLY CAFFE





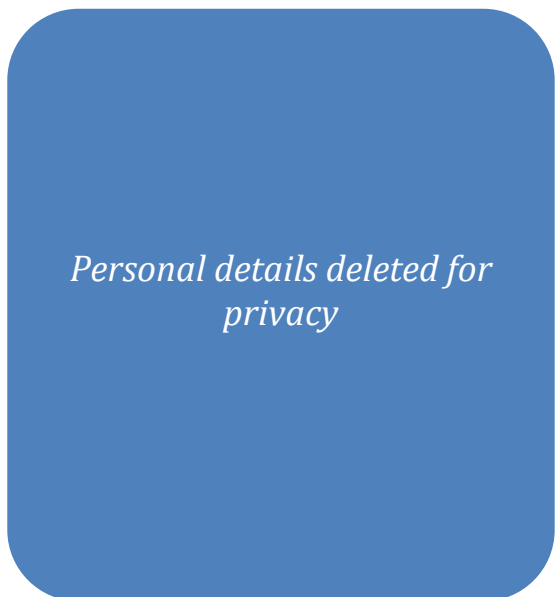
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FERRARINI  
CRA  
CNR  
EFSA / CNR  
Tecnologo alimentare  
VITAGORA  
AURICCHIO  
FIRMENICH  
MEDEAT  
UNIMI  
UNIMI  
Ingegnere  
FIERE Parma

*People not coming but registered in order to receive proceedings via email:*

**NAME                      SURNAME                      ORGANISATION**



Rivista Le Scienze  
MIUR  
UNIGENOVA  
VILLANI  
ENTECRA  
JUPITER  
NESTLE  
NESTLE  
AO Garbagnate



## 2.3 Annex - Proceedings of the meeting

Final version of the slides presented are available online:

On the project website [www.terifiq.eu](http://www.terifiq.eu)

On Slideshare: <http://fr.slideshare.net/IT-YL/clipboards/terifiq-final-conference>