

### EU-Russia Co-operation in Food, Agriculture and Biotechnology Moscow 22nd February 2007

### European Technology Platform "Food for Life"



#### Aim

The ETP aims to bring together all interested stakeholders, especially from the private sector, to develop a long-term vision for the food and drink sector, create research and innovation strategies to achieve that vision, and steer its implementation.

Objective: To help ensure the sector is capable of sustainable economic growth

> Why is this necessary? Market constantly changing

### ECONOMIC FACTS RELATED TO FOOD & DRINK SECTOR



Largest manufacturing sector in EU (13.6 % in EU15)
Turnover EU25 was € 840 billion in 2005; growth @ 1.9 %
Total exports in 2005 amounted € 45 billion
Positive trade balance of € 5.8 billion
Major employer with 4.1 million workers
61.3 % of workforce in SMEs



### Global Trends in Food & Beverage Market

#### **Growing Trends**

- Greater internationalisation
- Consolidation of retailers & manufacturers
- Importance of brands
- •Growing market segmentation
- Food service sector increasing
- Increasing regulation
- •Health enhancement
- •Variety of choice

#### **EU Demographics**

- •Rising incomes
- Sexual equality
- Competitive environment

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- •Smaller household size
- •Ageing population
- •Nutrition crisis (physical
- activity)
- •Mass tourism

## EU Food & Drink Manufacturing Sector





#### **R & D Investment Low**

## STRENGTHS OF EUROPEAN R & D IN FOOD & DRINK SECTOR



Major impact on development of functional foods

Strong groups in major institutes and universities

**Excellence in food safety** 

**Developing skills in consumer and sensory sciences** 

State of the art in food processing technologies



**R & D not effectively coupled to innovation** 

Little impact on SME sector – predominant part of European industry

Uptake limited by policy constraints

**Considerable repetition of investment throughout Europe** 

Many disparate funding sources especially in diet and health

Level of investment insufficient especially in functional food area



### **KEY R & D CHALLENGES**

•Ensuring that the healthy choice is the easy choice for all consumers.

- •Developing a healthy diet.
- •Developing value-added food products with superior quality, convenience, availability and affordability.
- •Assuring safe food that consumers can trust.
- •Achieving sustainable food production.
- •Managing the food chain.
- •Optimising communication, training and technology transfer.

CONSUMER NOT PRODUCER FOCUS



### Food & Health

- to ensure a longer, more active life

Metabolic effects of diet & bioactive food constituents
 Understanding effect of energy intake/ diet/constituents on ageing and age-related disease (CHD, neurological, cancers)
 Epidemiology of diet and health
 Effects of diet on immune system throughout life
 Social sciences – developing strategies to assist consumers in choice of healthier diet
 Underpinning science in nutrigenomics
 Personalise nutrition by better understanding of gene-nutrient effects and dose-response



#### **Food Safety**

Predicting and monitoring the behavior and fate of relevant known and <u>emerging biological hazards</u>
Predicting and monitoring the behavior and fate of relevant known and <u>emerging chemical hazards</u> including toxins of biological origin
Improving <u>risk assessment and risk-benefit evaluation</u>
Developing tools to ensure security of the food chain
Improving the understanding of safety issues and <u>addressing consumer concerns</u> about food

Underpinning science –metabolomics; food intake studies, systems biology

Facilitate the removal of non-tariff trade barriers



### **Development of value-added food products**

Flexibility in food production systems
Production and process control using sensor technologies
Understanding of process-structure- property relationships to quality
Safety and consumer responses to new technology applications in food chain
Improvement in refrigeration technologies

**Underpinning sciences** 

Nanotechnology
Biotechnology
Material and sensory science
IT



Sustainability of the food chain

Greater utilisation of food waste materials
Reduction in water use
Reduction in energy use
Development of technologies to facilitate small scale, localised food production

Whilst guaranteeing safety and productivity factors

**Particular value to the SME sector** 

# **ETP FOOD FOR LIFE**



Именно сейчас необходимо работать вместе, чтобы поддержать действия, направленные на благо экономики и общества, обеспечивающие оптимальные возможности в будущем для нашего молодого поколения

Now is exactly the right time to work together in support of activities that will benefit industry and society, and ensure that the future opportunities of our young people are optimised.

> For further information consult http://etp.ciaa.be