

# Interuniversity Consortium CEI

## FOODIMPACT

THE IMPACT OF NEW FOOD PROCESSING  
TECHNOLOGIES ON NUTRITIONAL VALUE, QUALITY  
AND SAFETY

2015-2017

Rafael Pagán- Universidad de Zaragoza  
Contacto: [pagan@unizar.es](mailto:pagan@unizar.es)





## Origin

- One of the main challenges of the agro-food industry of the Ebro Valley is the incorporation of **new technologies of food processing** (conservation, transformation, packaging) that encourage the **dynamization of the sector** through the production of foods of **greater added value**, thus improving their **competitiveness**.
- During the last 30 years, many advances have been made in the development of **new food processing technologies** (HHP, PEF, US, UV-C, etc.).





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- During the last 30 years, many advances have been made in the development of **new food processing technologies** (HHP, PEF, US, UV-C, etc.).
  - **Most explored aspects**: effect on **spoiling agents and pathogens**
  - **Less known aspects**: effect on quality and safety
    - Functional properties
    - Compounds with biological activity**
    - Presence of antinutritional factors
    - Allergens
    - Abiotic contaminants (**antibiotics**, biogenic amines, aflatoxins, etc.)



## Objetive

**Consortium Nutriberus CI-2014/001-1**

**"Development of industrial transformation processes that guarantee the quality, safety and functionality of the products of the Ebro Valley in a sustainable and competitive way"**



# Partners

## •Universities/ Research centers



**Universitat de Lleida**



**Universidad Zaragoza**



**UNIVERSIDAD DE LA RIOJA**



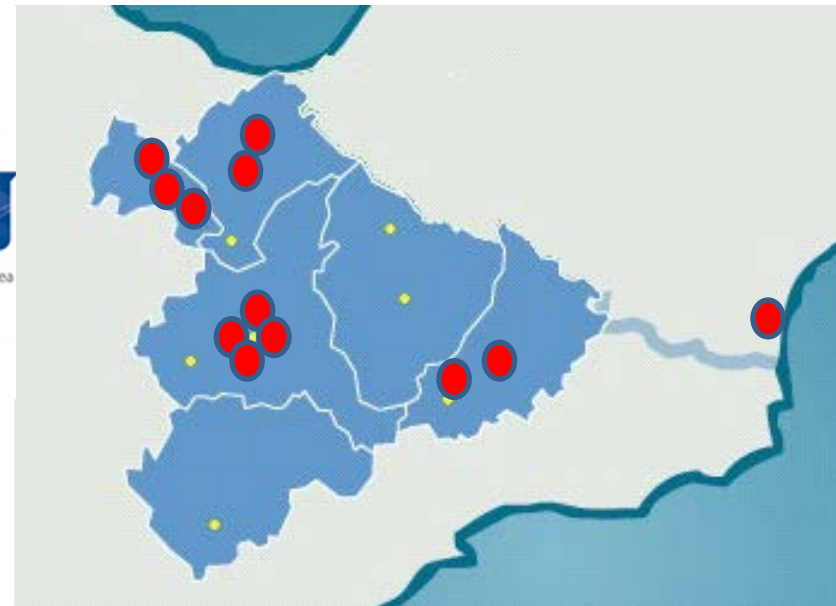
**upna**  
Universidad Pública de Navarra  
Nafarroako Unibertsitate Publikoa



**Universidad Zaragoza**



**iSQCH**  
Instituto de Síntesis Química y Catálisis Homogénea



## •Associated partners



**CNTA**  
Centro Nacional de Tecnología y Seguridad Alimentaria  
LABORATORIU DEL EBRO



**UNIVERSITÉ PERPIGNAN VIA DOMITIA**

## •Companies



**FONCASAL SL**



**Indulleida, s.a.**



**avanzare**  
graphene



**ZEU**



## Partners

### •Universities/Research centers

- **Udl**
- **Unirioja**
- **Unizar**
- **UPNA**
- **Unizar**
- **CSIC**

IP Dra. Olga Martín (5 members)  
IP Dra. Carmen Ancín (4 members)  
IP Dr. Santiago Condón (6 members)  
IP Dra. Elena González Fandos (2 members)  
IP Dra. María Jesús Rodríguez (1 members)  
IP Dr. Mariano Laguna (2 members)

### •Associated partners

- **CNTA**
- **UP**

IP Dra. Raquel Virto (3 members)  
IP Dr. Jean Louis Marty (1 members)

### •Companies

- **Indulleida S.A.**
- **Foncasal Trading S.L.**
- **Zeulab**
- **Avanzare Innovación Tecnológica S.L.**

IP Dr. Miguel Angel Cubero  
IP Dra. Inmaculada Fernández  
IP Dr. Pedro Razquin  
IP Dr. Julio Gómez

**31 members**



## Joint actions

- **Meetings: objectives, projects, calls, etc.**

-March 12th, 2015

-April 17th, 2016

-May, 2017

- **Preparation and submission of project proposals**







## Joint accions



**REDVALUE** “Technological alliance to complete the agroindustrial and forestry production cycle”

- **Nutriberus** partners:

- Avanzare S.L.
- Indulleida S.A.
- Udl
- UNIZAR
- UP

- **Other partners:**

- AKINAO (Francia)
- Universidade do Minho (Portugal)
- Instituto Politécnico de Viana do Castelo (Portugal)
- Inst. Tecnologías químicas emergentes de La Rioja

- **Budget:**

1.011.000 € (75%-758.250€)





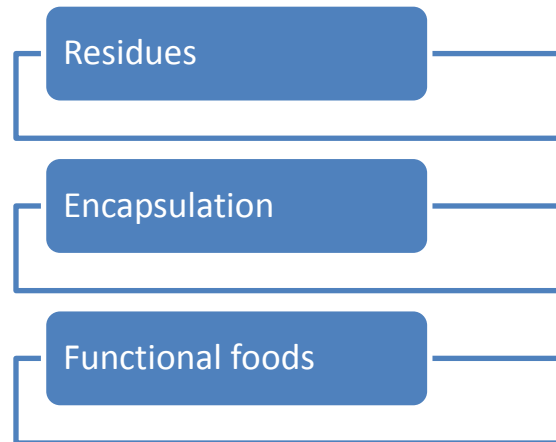
## Joint accions



**REDVALUE** “Technological alliance to complete the agroindustrial and forestry production cycle”

- **Objetive:**

- Close collaboration between the **industrial sector** and **research centers** to achieve the full use of agri-food and forestry production



- The **research centers** will extract, encapsulate and evaluate the potential of extracts from the industry



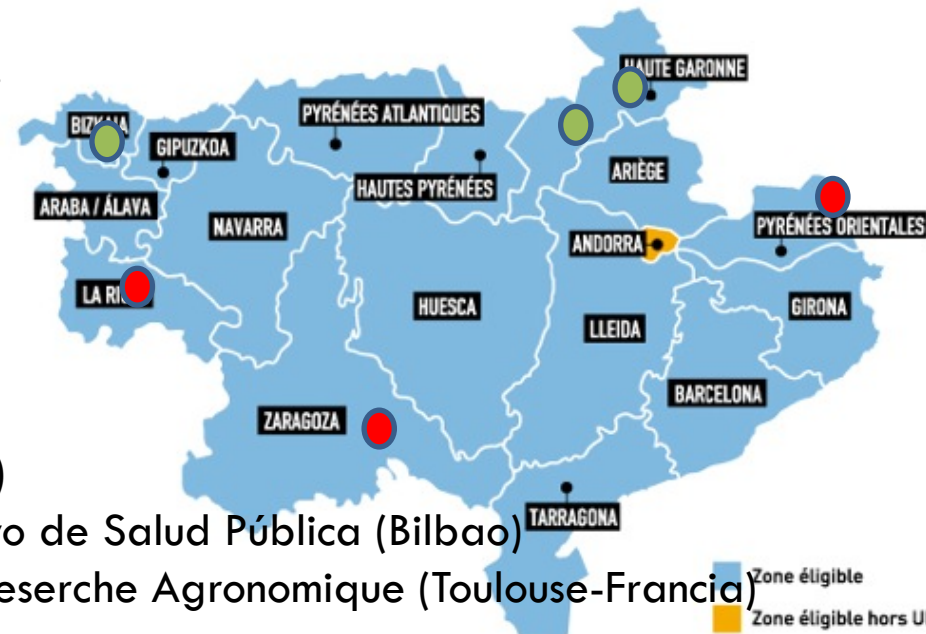
## Joint actions



**TestAcos:** “Development of an integrated solution for the management of antibiotic residues in the food chain under the perspective of One Health, and validation of its application for the benefit of the cross-border area Spain-France”

- Nutriberus partners:**

- ZEULAB S.L.
- UNIZAR
- UP
- Unirioja



- Other partners:**

- BIOSENTEC (Toulouse)
- Laboratorio Normativo de Salud Pública (Bilbao)
- Inst. Nacional de la Reserche Agronomique (Toulouse-Francia)

- Budget:**

1.312.827 € (65%: 850.464 €)



## Joint actions



**TestAcos:** “Development of an integrated solution for the management of antibiotics residues in the food chain under the perspective of One Health, and validation of its application for the benefit of the cross-border area Spain-France”

- **Objectives :**

- To study the **incidence of the presence of antibiotic residues in meat in our region.**
- To create **a bench of biological samples of reference** contaminated with antibiotics, pioneer at world-wide level
- To develop **new analytical systems** that make available to the livestock sector **an easy self-control** of these residues **in living animal.**
- To propose **new control and management measures to the food sector** to offer healthier foods to the consumer





## Joint actions



**TestAcos:** “Development of an integrated solution for the management of antibiotics residues in the food chain under the perspective of One Health, and validation of its application for the benefit of the cross-border area Spain-France”

EFA	Acrónimo / Acronyme	PI	Nota / Notation	FEDER solicitado redondeado / demandé arrondi	FEDER acumulado redondeado / cumulé arrondi	Estado / État
EFA183/16	OUTBIOTICS	1b	90,85	1.271.225	1.271.225	admitida/admise
EFA142/16	ORHI	1b	89,92	1.295.150	2.566.374	admitida/admise
EFA182/16	PALVIP	1b	89,00	872.847	3.439.221	admitida/admise
EFA176/16	DBS	1b	87,73	672.750	4.111.971	admitida/admise
<b>EFA152/16</b>	<b>TESTACOS</b>	<b>1b</b>	<b>87,71</b>	<b>839.520</b>	<b>4.951.491</b>	admitida/admise
EFA256/16	Tr3s local	3b	87,29	579.800	5.531.291	admitida/admise
EFA227/16	LINGUATEC	1b	87,20	797.875	6.329.166	admitida/admise

- **2ª phase:** May 31st 2017

# Thanks for your attention!

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