Partner search

Program: ERA-Net SUSFOOD
Call: SUSFOOD's 2nd Joint Call for Proposals
Topics: Redesign input, waste and side flow strategies to increase resource efficiency and provide added value in food processing, manufacture etc.
        Interdisciplinary research approach to innovative food products and use of new raw materials for food products.
Deadline for proposals: 1 April 2014, 15:00 p.m. Brussels time

Research institution details:
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Research institution description:
The Estonian University of Life Sciences (EMU) is a public research organization acting in the fields of agriculture, forestry, animal science, veterinary science, rural life and economy, food science and environmentally friendly technologies.
Competence Centre for Knowledge-Based Health Goods and Natural Products is a new network and research facility which main fields of research are:

- optimization of extraction and stabilization processes of biologically active compounds from natural sources (solvent-, microwave-, supercritical carbon dioxide extraction, distillation freeze and spray drying)
- isolation of compounds from natural materials, their identification by means of chromatographic and spectrophotometric techniques
- preparation and stabilization of new forms of natural biologically active compounds in food and non-food substances, enhancement of the stability of these compounds and characterization of these new materials.
- development of new dietary supplements and their evaluation
- biochemical and microbiological analyses

Industrial cooperation:
The laboratory is currently cooperating with several Estonian academic and industrial partners:
University of Tartu, Tartu Biotechnology Park Ltd, TBD-Biodiscovery LLC, Karksi Rural Municipality, A.Le Coq Ltd, Desintegraator Tootmise LLC, Eluõud LLC, Märja Monte LLC, Orto Ltd, Tervix LLC, Mayeri Industries Ltd, Competence Centre of Food and Fermentation Technology Ltd, Põltsamaa Felix Ltd, Saarek Ltd
Proposed project:
Competence Centre for Knowledge-Based Health Goods and Natural Products (Estonian University of Life Sciences) would like to cooperate in the following research areas:
- extraction and stabilization of valuable compounds from food wastes (especially fruits and berries) and use of new raw materials from plants.
- stability and preservation of valuable compounds in new food and non-food matrices.
- optimization of the existing processes, related to food processing technology.

Interested raw materials
- nordic wild berries
- sea-buckthorn, black currant,
- hawthorn
- rose hip

Type of partner sought:
We are interested in all eligible organizations with complementary fields of research.

Expected partners’ roles in the project:
Competence Centre for Knowledge-Based Health Goods and Natural Products is looking for a suitable project coordinator or project consortium for ERA-Net SUSFOOD 2nd Joint Call for Proposals 2014 (Redesign input, waste and side flow strategies to increase resource efficiency and provide added value in food processing, manufacture etc or interdisciplinary research approach to innovative food products and use of new raw materials for food products.) in which we would prefer to serve as partners.

Contribution to the project:
- laboratory and pilot scale extraction of varios plant materials (solvent-, microwave-, supercritical carbon dioxide extraction, distillation freeze and spray drying.
- laboratory and pilot scale extract stabilization into various forms and matrixes (infrared-, freeze and spray drying, pilot scale laboratory for food products and laboratory for non-food products)
- chromatographic and spectrophotometric analyses