PERsonalised FOod using Rapid MANufacturing for the Nutrition of elderly ConsumErs

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Proposal full title: PERSONALISED FOOD USING RAPID MANUFACTURING FOR THE NUTRITION OF ELDERLY CONSUMERS

Proposal Acronym: PERFORMANCE

Duration: 36 months

Number of participants: 14

Total cost: 4,040,000 Euro

Total EC contribution: 2,998,000 Euro

Coordinator: biozoon

WP Leader

Dissemination & Exploitation: RTD Services
Consortium

Funded by the 7th Framework Programme of the European Union, Small Collaborative Project.
KBBE.2012.2.3-04 – Personalised approaches to food production and distribution.

[Diagram showing collaborations between countries and organizations]
The rapidly growing population of the frail and elderly requires health promoting food, more than any other group. 

Age-related diseases and disorders such as masticating and swallowing problems can lead to loss of appetite and malnutrition.

Malnutrition can cause additional estimated costs for the European health system of approximately 170 billion Euros annually!
The PERFORMANCE Solution

→ Development of **novel processing** and **packaging technologies** for a **personalised food supply chain** which allows the automated manufacturing of individual, specially textured food for frail and elderly people and a convenient packaging design

**Personalised:**

→ **Recipe concept**
→ **3D-food printing technology**
→ **Packaging technology**
→ **IT-system** for recording and processing nutritional requirements
Showtime......

http://foodjet.nl/

http://www.tno.nl/content.cfm?context=thema&content=prop_case&laag1=892&laag2=906&laag3=83&item_id=1866&Taal=2

http://www.youtube.com/watch?v=6ZDzhN-5-Y0
Food Safety in the Project

Technology:
Printing technology for 3D-printing is already applied in the food sector

Processing:
For manufacturing of personalised food, European Regulations such as Regulations on hygiene of foodstuffs (EC) No 852/2004 and (EC) No 853/2004 will be considered

→ Project partner for personalised food manufacturing is dealing with all important aspects regarding food safety during production

Products:
Plate: material chosen to be safe for the purpose of re-use
Meals:
• Gel is stable at higher temperatures
  → reach reheating temperature of up to 75°C for food safety
• GMO-free material used for supplement development
• Natural raw material is used for the personalised food products
The PERFORMANCE Innovation

Yesterday:

Chicken wing mash

Today:

Hand-made smoothfood chicken wing

Tomorrow:

“PERFORMANCE” personalised smoothfood, industrially manufactured
Adding Quality to Life for the Ageing Society!

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Thank you for your attention!

For more information find us on

www.performance-fp7.eu

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