



What's new



This month we say a warm welcome to our new CEO, Andy Zynga, before blasting off into the future of food as we talk food in space, before coming back down to earth again with a perspective on the future of flavour with RisingFoodStar Foodpairing. There's an employee's view of EIT Food Operations, MOOCs to get your grey matter working, a sneak-preview of the new FoodUnfolded™ platform, our new Social Media Twitterati section, plus all the usual event round-ups to get your teeth into. Bon appétit!



CEO intro

On the 25th of October EIT Food announced that Mr Filip Fontaine would be completing his role as interim CEO of EIT Food and that Dr Andy Zynga had been appointed in the role of CEO as of the 19th November 2018. We would like to thank Filip for his commitment to the organisation and for shaping it for further growth and success. Filip will be taking up a role as advisor to the Supervisory Board until January 31 of next year to ensure a smooth handover process.

It is with great pleasure that we welcome Andy Zynga as the fulltime CEO of EIT Food. On starting on his first day, Andy said:

“The team at EIT Food, together with our partners and all other stakeholders have created and set in motion an impressive amount of work that I am looking forward to building on and progressing further over the years with all of you.”

Before joining EIT Food as CEO Andy was the Chief Executive of Open Innovation Service Leader NineSigma for 10 years, where his largest client was the Food Industry. Other highlights of his career include taking a technology firm public on the London Stock Exchange as member of the Senior Executive team and building a Telecommunications Consulting Practice at KPMG.

Food features

Food in Space!



We lift our eyes (and stomachs!) to the skies as Angelo Vermeulen, a space systems researcher and biologist, explains what foods astronauts eat in space and how to keep space explorers healthy during their long missions.

Get lost in taste [here](#)

Partner Spotlight



We talk about the importance of flavour with Foodpairing CEO Johan Langenbick and hear how the RisingFoodStar's food technology company grew from a single raw oyster and a slice of kiwi fruit.

Read the full interview [here](#)

EIT Food discovered



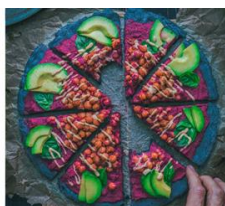
This month our HQ Operations Project Manager, Anne-Marie Banescu, gives us her reflections on her role and why she feels that Operations is the heart of our organisation.

Find out more about Anne-Marie [here](#)

Upcoming events

Food Matters Live

20-22 Nov London (UK)



EIT Food will be fully represented at the UK's largest and fastest growing event for showcasing the latest innovation in the food, drink and nutrition industry across Europe.

Not only will we be telling the stories of EIT Food with our partners from across the CLCNW

Food Venture Summit

28 Nov Paris (FR)



Prepare to be inspired as we gather the main stakeholders from across the European agrifood innovation community for a celebration of EIT Food Business Creation activities!

Held in the state-of-the-art venue Station F in Paris, this invitation-only event will provide invitees opportunities to meet our current and new RisingFoodStars, as well

Sustainable Food & Innovation Symposium

10 Dec Delft (NL)



To celebrate the successful finish of the My Yoghurt project, this private event with Partners and EIT representatives will officially close the project and celebrate the team's achievements, including a tasting session with the developed yoghurt concepts.

region, we'll also be joined by 10 as finalists of the EIT Food of our RisingFoodStars who will be Accelerator Network (EIT FAN) and demonstrating their latest food the Global Food Venture innovations and new ingredients. Programme, as well as RIS innovation grants.

The project aim was to tailor health, sustainability, and sensorial attributes in a yogurt format for Millennials and the 60+ generation, using only natural ingredients.

Meet us all at [Food Matters Live](#) at stand 725!

Get more information [on the Food Venture Summit](#) or read the FAN

Programme award finalists [press release](#) [Read more about the My Yoghurt project outline](#)

EIT Food is also represented at the following upcoming key events:

19-22 November – RIS Demo Days (Tallinn, Estonia; Bari, Italy; Prague, Czech Republic)

23 November – RIS Awareness Day (Osijek, Croatia)

26-30 November - [10th European Innovation Summit](#) (Brussels, Belgium)

04 December - [CLC NW marketplace with EIT Food's first Entrepreneur Prize Event](#) (London, UK)

11 December - [CLC W Matchmaking Event \(Leuven, Belgium\)](#)

22-23 January 2019 – Innovation Marketplace (Turin, Italy)

– more details to follow by mail to the master contacts

Past events

**Food for Health
Cross-KIC event
(Barcelona, Oct)**



Hosted by CLC South and EIT Health, this event focused on creating new strategies to help citizens and patients take control of their food intake by learning about food composition, healthy daily habits and how to keep a healthy microbiome.

**CLC NW Food Waste Challenge
Event
(London, Oct)**



The CLC NW Food Waste Challenge Event left our audiences full of ideas to solve the global challenge of food waste and hungry for more!

**EIT Food
Partner Assembly
(Munich, Sep)**



Our Partner Assembly was held this year at the Technical University of Munich and was led by Jan Delcour, Interim Chairperson of the Supervisory Board.

The slides from the 2018 Partner Assembly can be downloaded [here](#)

Outputs will help partners from EIT Food & EIT Health work together to find solutions that can be transformed into projects for future cross-KIC Calls and possible associated funding streams.

[Learn more here](#)

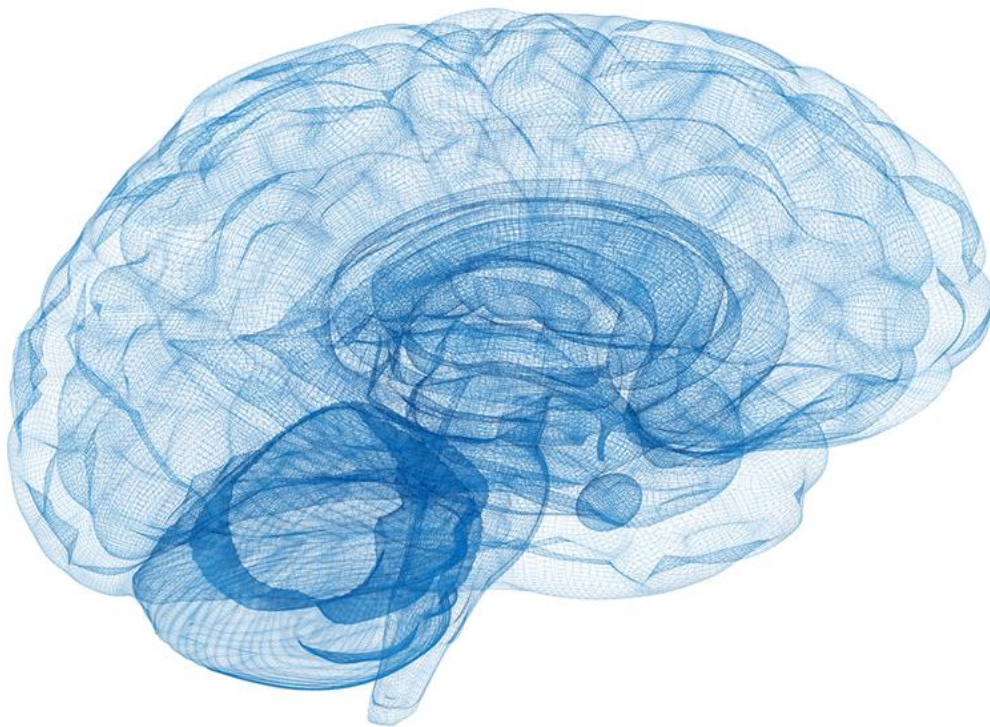
The event was attended by 50+ guests who were treated to a unique line-up of expert speakers, food waste startups and entrepreneurs and a delicious lunch that was made entirely from food waste. Participants pitched their final ideas to help solve food waste from new perspectives.

Watch how our food waste lunch was made [here!](#)



Education

Food for thought



Alessandro Cicerale, research fellow and lecturer at the University of Turin in Italy, gives us privileged behind-the-scenes access to the creation of a Massive Open Online Course (MOOC) as he talks about the launch of the new course: 'Food for Thought: The Relationship Between Food, Gut and Brain'.

[Read more](#) about the challenges Alessandro encountered during the video making process and the surprising fact about why your brain is basically always running a marathon.



Business Creation

A summer of impact on the Digital Food Supply Chains Summer School



Why is leadership so important for innovation and entrepreneurship in the food sector? Why is Design Thinking necessary for the future of Europe's food supply? And can a cohort of Summer School students convince a panel of entrepreneurs and industry partners that their ideas can not only solve significant social or environmental problems, but also be commercially viable as well?

All of these questions and more were answered in early September 2018 when 40 students from different study backgrounds and countries came together in Queen's University Belfast to bring their ideas for a sustainable food supply chain to life.

Over the course of 6 days, Master students, PhD candidates, Post-docs and professionals were put through their paces by Queen's, the Technical University of Munich (TUM) and the University of Cambridge to learn how digital technologies can be applied to support sustainability and 'fair food' in supply chains.

[Our students and lecturers gave their views on this week of impact.](#)



Innovation

Better for the environment, better for my health project



This month we're giving you an update on the Innovation project 'Better for the environment, better for my health' and looking at how it will develop in 2019.

The objective of the project is to raise consumers' understanding of the environmental impact of food production and consumption, and to explain how healthier food choices can also help reduce their carbon footprint.

Software is currently being developed to calculate the environmental footprint of agrifood product categories along with products' 'Nutri-Score'. The minimal viable product for this will be ready at the end of December 2018 and will focus on meat and dairy categories.

For the 2019 call the project team will work together with the Quisper and O-live projects, as opportunities were identified to strengthen each project by sharing findings and working together. In order to fully explore the synergies between the three projects a full day workshop has been planned in mid-November, where the team will look at the possibility of creating one combined platform for 2020.

Read more about the project [here](#)



Communication

Why we are unfolding food



food



unfolded

Hey, what do you think of when you hear the word food? How about technology? Now what do you think of when you put them together: food technology?

Welcome to the new world of FoodUnfolded™, our new public-facing digital platform that creates and shares its content on the latest food and agricultural innovations. FoodUnfolded™ is the brand name of our project MyFoodPortal, and the platform will be launched and promoted to the public with its own brand name and brand identity, powered by EIT Food.

You'll notice that the style and tone of FoodUnfolded™ is different to what you might be used to, as we aim to reconnect people with how food is made through entertainment and education on the most relevant topics of today, including health, nutrition and sustainability. FoodUnfolded™ will soon be our main communication platform for creating dialogue between the public and EIT Food and partners.

We will be beta-testing our new platform with our audience in November and December 2018 and then launching externally in the first quarter of 2019.

In preparation for the launch and growth of FoodUnfolded™, our Instagram account has had a makeover so we can focus on sharing information about different food technologies and how food is made. Our first campaign focuses on an event in Belgium which will bring European chefs, food influencers and bloggers together to address the inefficiencies and gaps in the food system through creative food sessions. To check this campaign out and to follow the countdown to the launch of the platform go straight to our [Instagram channel](#).

Want us to unfold things further for you? Learn more and watch our animation [here](#)

Twitterati

Our brand new social media section gives you all the best of what's happened on our social channels from the last two months, without you hardly having to lift a finger!

Click on the posts to get more social.

EIT Food in the news

Our partners in the news

Matchmaking time



EIT Awards Win

#FoodWasteHero Campaign

...and finally, a happy EIT Food event participant!



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