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Bioeconomy Strategy for the future: IRTA's vision

CASA - SCAR MEETING INIA, 10-11/05/2017







€1,2 trillion (turnover)

€28 billion (trade)

4,2 million (employees)

18% EU exports

safety, security, quality, availability, affordability

EU food system

7,2 billion people

9,2 billion in 2050

75% urban

↓ biodiversity

↓ soil resources

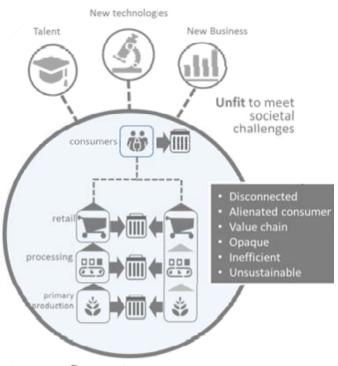
3f competition







Our vision



Present Food Sector











The challenges

Challenge I: Food Security and Sustainability

Objective: To transform the EU Food sector into sustainable choices.

Safety

Objective: To transform the EU Food sector into globally competitive, robust a fully transparent consumer sector into a Food system that and sustainable EU Food system centric Food system that produces pleasant food that the efficient, provides safe and nutritionally consumer resilient, acts as a revitaliser of improved food products that important solution for health rural communities and support support the responsible and wellbeing tuned to the making consumer in making informed specific demands of life stage decisions.

Challenge II: Food Quality and Challenge III: Food for Health and Wellbeing

Objective: transform the EU Food and lifestyle of the consumer.



I. Food security and sustainability

- Developing more efficient food processes
- Waste reduction (whole value chain)
- Alternative protein sources
- Sustainable food production
- New food products

- → Inputs (water & energy) and processes
- → Revaluation of residues and by-products
 - Boosting circular economy
- → Novel packaging materials
- → Reduction of water and carbon footprint
- →Local production (km 0)
- → Novel food matrixes and





II. Food for health and wellbeing

- Improving nutrition and *personalisation*
- Healthier food matrixes
- Allergens and food intolerance

- → Bioactive ingredients
- → New ingredients (personalization and health)
- → Farm to Fork to Gut: microbiome
- → Gentle and safe processing technologies
- → Salt, sugar and fat reduction
- → Allergen detection and reduction





III. Quality, Safety and Consumer

- Shelf-life extension
- Pathogen detection
- Traceability, authenticity and integrity
- Consumer as the food chain main driver
- Integrated systems
- New business models

- → Minimal processing technologies
- → Smart bioactive packaging
- → Quick (in/on-line) pathogen detection
- → Traceability solutions and technologies
- → Push vs. Pull model for consumer interaction
- → IoT integration in the agri-food chain
- → Circular economy



