The Latest Cutting Edge Innovation in

Food Refrigeration, Cold Chain and Energy Management

FRISBEE Industrial DEMONSTRATION DAY the 29th of August 2014 Antony (Paris), FRANCE

FRISBEE PROJECT

FRISBEE, the European Project is devoted to Refrigeration Innovation on the Food Cold Chain. The 4-year project (2010-2014) funded mainly through the EU's 7th Framework Programme, allows the 26 partners; 13 of which are companies, 11 research institutes or universities, and 2 NGOs.

Food safety and quality, energy consumption and environmental impact are of major importance when it comes to food cold chain

FRISBEE team (http://www.frisbee-project.eu/) is providing to food manufacturers and other industrial sector related to cold chain new tools, concepts and solutions for improving refrigeration technologies and innovating technologies along the European food cold chain.

The expected results of the Frisbee project is to improve current refrigeration technologies throughout the European food cold chain to provide new tools, concepts and solutions for Among the tasks within the project, new innovative mathematical modelling tools will be developed that combine food quality and safety together with energy, environmental and economic aspects, to predict and control food quality and safety in the cold chain. The FRISBEE team has developed a comprehensive database of the cold chain in Europe, identify refrigeration needs and available current technologies in the food industry, and investigate consume needs and expectations in the respect to the food cold chain.

PROGRAMME

9:00 Welcome

Jean Marc Bournigal, IRSTEA, France

9:10 Overall view of the FRISBEE project & Introduction
Graciela Alvarez, IRSTEA, France

9:30 First European COLD CHAIN DATABASE & FIELD TEST:

P. Taoukis, NTUA, Greece

9:50 THE FRISBEE TOOL : a software for optimising the trade-off between food quality, energy use, and global warming impact of cold chains

Annemie Geeraerd KU Leuven, Leuven, Belgium

10:10 SUPERCHILLING innovating Technologies : Meat and fish cases study

Judith Evans, LSBU, UK and Erlend Indegar SINTEF, NO

10:30 Innovating thermal active using PCM Packaging & Nanomaterials

José María Lagaron, CSIC, Spain

COFFEE BREAK

10:50 Display cabinets innovations in FRISBEE project
Maurizio Orlandi, COSTAN, EPTA Italy

11:30 Advanced control of a low temperature frozen food storage
Denis Leducq , Irstea, FRANCE

11:10 New Household refrigeration using Thermal Energy Storage and Frisbee project

Serdar Kocatürk, ARÇELIK, Turkey

12:10 Study of consumers perspectives and attitudes on cold chain. Acceptability on emerging technologies

Jean François Barthe

U. de Toulouse, FRANCE

12:30 Magnetic Refrigeration present and future challenges

Alessandro Pastore & Neil Wilson , CAMFRIDGE, UK

LUNCH BREAK and EXPO

All prototypes and software will be presented in an LIVE DEMO. Several stands hold by FRISBEE CONSORIUM will present: the COLD CHAIN DATABASE, FRISBEE TOOL QUALITY-ENERGY –GLOBAL WARMING IMPACT , NANO ENERGY PACKAGING and Material, Superchilling, Innovating Displays Cabinet, The household refrigerators, and Magnetic refrigeration prototype

"FRISBEE: what's next?"

Parallel Workshops and sessions Parallel Workshops and sessions

15:00- 17:00 Training on the Use of The cold chain database **at Expo Hall " Carnot"**

P. Taoukis, E. Gogou, NTUA, Greece

15:00- 17:00 Training on the FRISBEE tool **Annemie Geeraerd, Sunny George Gwanpua, KU Leuven, Leuven Belgium and**

Denis Leducq ,Steven Duret, IRSTEA, France

Session SYNERGIE EUROPEAN PROJECTS

15:00-16:00 CoolSAVE, Froid Magnetique, After Eight, Waste

"FRISBEE: what's next?" Salle Galilee

15:00- 15:20- International Actions on Food Cold chain Community

D. Coulomb , Institute International of Refrigeration IIF,

15:20- 15:40- European Commission Actions on Horizon 2020 Food Safety & Energy

Carlos Araujo Murillo , EU,

15:40- 16:00- Industrial NEEDS ON COLD CHAIN AND Energy Management

16:00-16:20- REGULATIONS on Cold Chain

Frédéric THIREAU

Bureau des établissements de transformation et distribution à la sous-direction de la sécurité sanitaire DGAL

16:20-16:40- Actual food safety issues related to cold chain & potential interest of FRISBEE Tools to solve them,

Laurent Guillier ANSES

16:40-17:15 Debate and closing ceremony

17:15-18:00 Cocktail & networking

Location

The FRISBEE Demoday will be held at Irstea ANTONY on August the 29th 2014 at 9:00-17 hrs, in, Address: **1 rue Pierre Gilles de Gênnes – 92761 Antony FRANCE** Paris France.

Accommodation & Information

You will have to book hotels in Paris or Antony by yourself. We recommend that you use http://www.hotels.com to find a suited hotel. **Hotel**

You can easily find an accomodation with the **website of Paris Infos**.

You can find a list of Hostels with the **website of HostelWorld**.

For students, please consult the **FIAP website** which proposes accomodation for students.

Registration & Cost

The FRISBEE demonstration day is free of charge. Industry & Research are invited to participate in the FRISBEE Workshop. If you are interested in attending the workshop, please send an e-mail to the following e-mail addresses to confirm your participation.

graciela.alvarez@irstea.fr

Contact

FRISBEE Project coordinator
Graciela Alvarez
IRSTEA (ex-Cemagref), Research Unit GPAN
phone: +33 140 966 017
graciela.alvarez@irstea.fr