
FOODHAY

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FOODHAY

- > 'FOODHAY' = Open Innovation Food and Health Laboratory
- > Applied April 2015
- > Danish Roadmap for Research Infrastructure 2016-2020
- > Applied for funding in 2018
- > Consortium agreed on a distributed model
- > Consortium agreed on a virtual construction

RI

- > RI is 106 M; ca. 50% in Aarhus and 50% in Copenhagen
- > Host is AU-FOOD at Agro Food Park

- > Consortium includes:
 - > Universities – AAU, AU (2), SDU, DTU, KU
 - > Others – TI, RM, Arla (possibly other food companies)

FOCUSED ON:

- compound profiling, authenticity, and/or biomarker-detection related to product, quality or safety;
- food stability vs deterioration thereby improving our ability to reduce food waste and to reduce the inclusion of undesirable preservatives and ingredients in food;
- detection of novel and differentiated compounds and complexes;
- bioactivity and food effects on nutritional value and human health;
- food structure through anatomical profiling to view in-situ properties and how compounds exist in complexes;
- experimental and experiential human food perception analysis to elucidate the relationship between consumers and food.

RI

> FOODHAY platforms

1. Biomarker and Screening Platform
2. Proteomic and Metabolomic Platform
3. Food Biophysics Platform
4. Sensory and Consumer Platform
5. Nutrition and Health Knowledge Platform

The unique benefit of FOODHAY will be the interaction and synergies gained between the 5 platforms and the ability to access parts of platforms to meet specific needs and goals.

RI STATUS

- > Each year AU reports on FOODHAY consortium and status to UFM
- > In 2017, we signalled a request for funding in 2018
- > NUFI met in August to select 5 RI for possible 2018 funding
- > UFM – will decide on 1 or 2 RI to fund
- > Negotiations on RI will begin end 2017

QUESTIONS / DISCUSSION





AARHUS
UNIVERSITET