



H2020-SFS-2014-2015/H2020-SFS-2014-2 - Grant Agreement number 635478

SFS-17-2014: Innovative solutions for sustainable novel food processing

i³-food

**"Process integration for rapid implementation
of sustainable innovative food processing"**

Project Coordinator: ELEA Vertriebs- und Vermarktungsgesellschaft MBH GMBH (ELEA)

D 5.1: Project website

Lead beneficiary: IRTA

Due date of deliverable: August 2015 (Month 6)

Version: final

Start date of project: 01 March 2015 Duration: 36 months

Project co-funded by the European Commission within Horizon 2020 (2014-2020)		
Dissemination Level D5.1		
PU	Public	<input checked="" type="checkbox"/>
PP	Restricted to other programme beneficiaries (including the Commission Services)	<input type="checkbox"/>
RE	Restricted to a group specified by the consortium (including the Commission Services)	<input type="checkbox"/>
CO	Confidential, only for members of the consortium (including the Commission Services)	<input type="checkbox"/>



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1 Beneficiaries involved

Task leader: IRTA

Participants: all partners.

2 Introduction

2.1 General Objectives

The project website aims to inform and promote the existence, process and results of i3-food project, via online platforms (not only computers, but also mobile phones, tablets, and more) at two levels: public and private (only project partners). It aims to be the “first impression” of the i3-food project and its dissemination activities, and has to show that the project is ongoing and has results.

2.2 Specific Objectives

The project website needs to have two different access, according to the type of users. Therefore, it has to hold two different sections: a public domain and a private intranet.

The public website holds the main information of the project, structured and written in an easy and friendly style, suitable for scientific and industrial stakeholders, but also general society. It uses the project logo and colours palette, and show photos, public document and dissemination activities of the i3-food project and consortium.

The private intranet, only accessible by the i3-food consortium, is the main hub for sharing documents between partners who usually are very far of each other, and provides them with a productivity tool to coordinate and communicate every consortium member.

3 Description of the Method

The project website was made using the Wordpress CMS, a popular, friendly and safe method to acknowledge a fast, flexible and powerful responsive website. This website is managed directly by IRTA Communication Team, that is responsible of provide regular updates with the partners information and with its dissemination activities.

In the other hand, the i3-food intranet has been made using the Open Source technology “Owncloud”, that allow to create a safe intranet hosted on a chosen provider (In this case, “Webempresa”, a reliable hosting company with servers in Spain). This point and the flexibility to adapt the software makes it a better option that external services like Dropbox or similar (where sensible documents can be stored in countries outside the UE).



4 Results and Conclusions

4.1 Key pages:

i³ FOOD
New treatments for better food

Consortium area

About • Consortium • News • Media • Deliverables • Events • Contact

Pulsed Electric Field preservation + Read more

High pressure thermal sterilization + Read more

Low shear extrusion of cold food products + Read more

What is i³-food?

i³-food is an European project, which main objective is the implementation of 3 innovative food processing technologies, assuring the validation of optimum process control under industrial conditions. These technologies are:

- Pulsed Electric Field preservation of liquid food products (e.g. fruit juices or smoothies).
- High pressure thermal sterilization for ready-to-eat-meals.
- Low shear extrusion of cold food products (ice cream).

Follow us:

Recent news

- IRTA hosts a conference on food heat treatments in Spain 20/07/2016
- i³-food annual meeting was held on 2nd-3rd June at Wageningen

Website home: <http://i3food.eu/>

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New treatments for better food

Scientific Methodology and Work Packages

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The underlying overall approach for the setup of work packages 1 to 5 is an integrated approach aiming at and providing for maximum synergies for the three technologies selected, by interlocked work packages.

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- A new European project will implement innovative food processing technologies 28/07/2015

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WP1 (Lead DIL): Overcoming technological bottlenecks

WP2 (Lead DIL): Optimum process control

WP3 (Lead FBR): Application (under real life operating conditions)

WP5 (Lead IRTA): Dissemination and exploitation

Technology 1: PEF preservation of liquid products

Technology 2: High pressure thermal sterilization

Technology 3: Low shear extrusion of cold food products

WP4 (Lead IS): Market uptake strategy

WP6 (Lead DIL): Project Management

About i3-food project: <http://i3food.eu/work-packages/>



Consortium area

i3 FOOD
New treatments for better food

About | Consortium | News | Media | Deliverables | Events | Contact

The Consortium

The overall objective of i3-food is the market implementation of three prioritised innovative food processing technologies under real life conditions in industry. The compilation of the consortium is driven by two decisive factors:

- 1) identifying the most promising technologies for the approach and
- 2) identifying technology providers and technology applicants which are capable and highly motivated to contribute to the approach which requires significant intervention in the high-sensitive production processes of companies.

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Consortium & partners: <http://i3food.eu/the-consortium/>

Consortium area

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IRTA hosts a conference on food heat treatments in Spain

© Wednesday, 20 July 2016 08:31

On June 9th, IRTA (one of the main consortium partners of the i3-food project) hosted the conference "Key aspects of food heat treatment" in Monells (Barcelona, Spain). Pere Gou, head of the IRTA Food Technology area and leader of the i3-food Dissemination Work-Package, highlighted the significance of a HACCP system (Hazard Analysis and Critical Control [...])

[Read More](#)

i3-food annual meeting was held on 2nd-3rd June at Wageningen

© Friday, 10 June 2016 13:56

The first i3-food meeting of 2016 was held on the 2nd and 3rd of June at the Wageningen University (Netherlands). It was headed by the coordination team of Wageningen Food & Biobased Research and attended by all project partners. During the working sessions the IP for each work package exposed the current status of their tasks and settled the [...]

[Read More](#)

A new European project will implement innovative food processing technologies

© Tuesday, 28 July 2015 13:53

Research and industry partners from Germany, Netherlands and Spain will work together to ensure the validation of optimal control of the process for these technologies [...]

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Recent news

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News and updates: <http://i3food.eu/news/>





[Consortium area](#)

New treatments for better food

Contact

To request information, please complete the form below.

Comments or questions are welcome.


* indicates required field

Name:*

 Email:*

 Subject:

 Message:*

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For your security, please type the letters and numbers that appear above into the entry box*

Contact form: <http://i3food.eu/contact/>




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Private Consortium Area login: <http://i3food.eu/consortium-area/>



Inside the Consortium area (private document sharing between partners)



[About](#) | [Consortium](#) | [News](#) | [Media](#) | [Deliverables](#) | [Events](#) | [Contact](#)

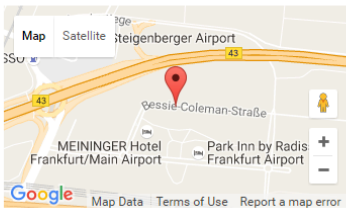
New treatments for better food

Scoping Workshops

Monday, 22 August 2016 15:28

Event Details


- Date: 04 – 05/10/2016
- Venue: [House of Logistics and Mobility \(HOLM\)](#)



This event offers a great opportunity to discuss opportunities and barriers of the three food technologies and share ideas of how a successful market penetration can be reached among other experts in this field. The workshops will not only focus on technical issues but also include political and societal aspects like market demands and customer acceptance.

You can view the full program [here](#).

Registration

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Events and dissemination activities on i3-food agenda: <http://i3food.eu/events/event/>



Sections

1. **Home:** Main page with a graphic of the objectives of the project, last updates and news, and a footer with all the partners.
2. **About i³-food:** Description of the objectives of the project, management, work packages and scientific structure.
3. **Consortium & partners:** A description of all the partners and its role in the project
4. **News:** updates on the development of the project: meetings, dissemination activities, tests or achievements.
5. **Media centre:** Pictures, videos, articles or other documents related with the project.
6. **Deliverables and publications:** release of the deliverables and result publications marked as “public”.
7. **Upcoming events:** list and calendar of upcoming events related with the project.
8. **Contact:** Contact form, addressed to webmaster and project coordinator.

Consortium Area (owncloud)

Private area for partners to share documents, both public and confidential.

Social networks

- **Linkedin:** <https://www.linkedin.com/company/i3-food>