

EIT FOOD 2019

IMPACT REPORT

BUILDING TOMORROW'S FOOD SYSTEM



EIT Food is supported by the EIT, a body of the European Union





STATEMENT

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BUILDING A FOOD SYSTEM THAT'S FIT FOR THE FUTURE

How would you summarise 2019 for EIT Food?

EIT Food really came into its own in 2019. We built incredible momentum that will carry us forward in the right strategic direction over the next decade and beyond.

If I had to pick one thing that stands out most, however, I would choose the inspiring motivation of our community. Their determination to work together is what will accelerate the much-needed transition to a food system fit for the future.

This acceleration is critical as our food system is in crisis. It faces major societal, environmental and economic challenges that will impact everyone. I feel honoured to be working within a community of change makers on the frontline of this crisis to foster collaboration, develop radical solutions and build a sector that truly benefits people and planet.

"WHILE THE CHALLENGES IN OUR FOOD SYSTEM ARE COMPLEX, NO CHALLENGE IS TOO GREAT – THERE'S ALWAYS A SOLUTION TO BE FOUND, AND YOU CAN HELP US FIND IT."

DR. A.M. (ANDY) ZYNGA, CEO, EIT FOOD

What key trends emerged in 2019 that helped shape EIT Food's plans?

We saw existing sustainability food trends grow substantially in 2019, helping to mitigate the impacts of the climate crisis. For example, there was a rising consumer interest in clean labelling and regenerative agriculture. Interest in 'veganism' increased seven fold in the five years between 2014 and 2019.



What were some of EIT Food's key highlights and developments?

Our strategic focus on impact was given a fresh face in 2019, with the EIT commissioning the development of impact pathways across all the KIC's. This resulted in us developing impact pathways which will allow us to measure and track the societal impact of our work in addition to the scientific and economic impact in the years ahead.

We also identified six new focus areas to prioritise the most pressing food challenges where our partners and startups, scaleups and SMEs can make a difference and drive long-term positive change. These focus areas contribute to the United Nations Sustainable Development Goals (SDGs) as well as the European Union's 'Farm to Fork Strategy' of the 'Green Deal' and we're rolling these out in 2020. See page eight to find out more about the Green deal and Farm to Fork Strategy.

The RisingFoodStars Association – now a thriving agritech network – also continued to grow. The programme gives outstanding early scaleups access to the knowledge and partners they need to propel them further and faster as they find solutions to food sector challenges.

Our country-level collaboration continued to accelerate in 2019, supporting individual governments with their agrifood strategies. In Italy, for example, Europe's third largest food nation, we added six new reputable partners to increase our scale and reach, and we have intensified our dialogue with Government representatives to identify areas of common interest.

What were some of the challenges that you faced as an organisation in 2019?

As we entered 2019, we had a lot of change within the leadership team and saw strong growth as an organisation. I myself was fresh in my role as CEO of EIT Food, alongside a new COO and Director of Innovation. Unsurprisingly, these changes were unsettling at times, but I've been impressed by how receptive my colleagues have been to new ideas, new leadership and different ways of working. I'm very proud of our continued efforts to expand the EIT Food network and collaborate with strategic partners that support us in tackling the food sector's biggest challenges.

How has COVID-19 impacted and changed your strategic direction and focus for 2020?

While technically COVID-19 falls outside the parameters of this 2019 report, it would be short-sighted not to acknowledge the current pandemic we're living through. Today, more than ever, we are focused on supporting our greatest entrepreneurial minds to help them overcome the impact of the pandemic and embed resilience in the agrifood sector. That's why, as part of our response to the coronavirus crisis, we've created the COVID-19 Rapid Response Call for Innovation projects and the COVID-19 Bridge Fund. These are providing support for innovation projects and a lifeline for smaller food businesses that are struggling as a result of the pandemic. As part of the EIT's Crisis Response Initiative, this directly contributes to the European Union's response to the COVID-19 pandemic.

Looking ahead, what are your top three priorities for the next three to five years?

Firstly, to produce tangible results. We want EIT Food to have a positive impact on the most pressing food system challenges faced by Europe's citizens and the environment.

Secondly, to make EIT Food financially sustainable. This means becoming less dependent on EU funds, finding ways to broaden our service offering and engage and mobilise a wider pool of investors.

Lastly, I want us to get closer to the priorities and objectives of individual EU member states, supporting them in achieving their unique agrifood strategies and goals. So, no small feat, but we are absolutely up for the challenge.

What is your final message to readers?

Whether you're a farmer, policymaker, budding entrepreneur, large-scale corporate or a parent with three children – you have a vital role to play in improving our food system. While the challenges in our food system are complex, no challenge is too great and there's always a solution to be found, and you can help us find it.

Dr. A.M. (Andy) Zynga, CEO, EIT Food

Food matters. It is essential to every human life. It allows us to survive and to thrive, supporting active and healthy lifestyles. For many, food is at the heart of livelihoods, cultural identity, family traditions, and celebrations with friends. Yet today, our food system is in crisis and in need of radical transformation.

Some of us eat too much – others don't have enough

Some of us don't have enough to eat – globally **800 million people** are undernourished (UN's Food and Agriculture Organisation, FAO, 2019). At the same time, levels of obesity are growing and today, over **two billion people** are overweight (WHO, 2018). The imbalance is stark for our children, with **35% of children under five years old** either under or overweight (UNICEF, 2019).

We're wasting food on a huge scale

Even though many don't have enough to eat, food waste is a significant issue. About **a third** of the world's food ends up in our rubbish bins (FAO, 2019) and much of this goes to landfill, causing environmental damage and contributing to climate change. Food is lost and wasted along the whole value chain, however the biggest challenge rests with the public, with **53%** of food in the EU being wasted by households (FAO, 2017).

We need to produce more food – but sustainably

The demands on our food system are only going to increase. By 2050, there will be **10 billion people** (UN, 2017) to feed, which means increasing food production. But we're going to have to do this sustainably because food production accounts for **26%** of greenhouse gas emissions (Science, 2018) and **70%** of global freshwater withdrawals (FAO, 2016).

These challenges create opportunities to innovate

Today, more than ever, we need to support our greatest entrepreneurial minds to develop solutions to the future challenges we will face as a society. The urgent need to improve our agrifood sector and meet the United Nations Sustainable Development Goals (SDGs) brings great scope for new ideas. Innovations could lead to opportunities worth **US \$200 billion** (approx. €170 billion) for Europe's agrifood business sector by 2030 (BSDC, 2016). As it stands, only **3.4%** of all EU startups are in the food industry (ESM, 2016). EIT Food aims to change this, cultivating a thriving entrepreneurial network that leads to more high-impact agrifood startups.

SOCIAL



Over **2 billion** people are currently overweight (WHO, 2018) while **800 million** are undernourished (FAO, 2019)



We need to feed **10 billion** people by 2050 (UN, 2017)



Up to **35%** of children under 5 globally are stunted, wasted or overweight (UNICEF, 2019)

ENVIRONMENTAL



70% of global freshwater withdrawals come from the food industry (FAO, 2016)



1/3 of our food is wasted globally (FAO, 2019)



Food production accounts for **26%** of greenhouse gas emissions (Science, 2018)

ENTREPRENEURIAL



9 out of 10 startups fail due to lack of a market need for their products (Munich Business School, 2016)



Only **3.4%** of all EU startups are in the food industry (ESM, 2016)



Meeting the UN SDGs could create innovation opportunities worth **US\$200 billion** for the European business sector in agrifood by 2030 (BSDC, 2016)

THE BIG FOOD CHALLENGE

OUR FOOD SYSTEM FACES MAJOR SOCIETAL, ENVIRONMENTAL AND ECONOMIC CHALLENGES THAT NEED RADICAL SOLUTIONS



An innovative community solving global food challenges

At EIT Food, we are working hard to find solutions to these global challenges – but we can't do it alone. We need an industry-wide approach. That's why we're bringing innovative players together across the food system to build a powerful community with the vision and skills to transform the future of our food.

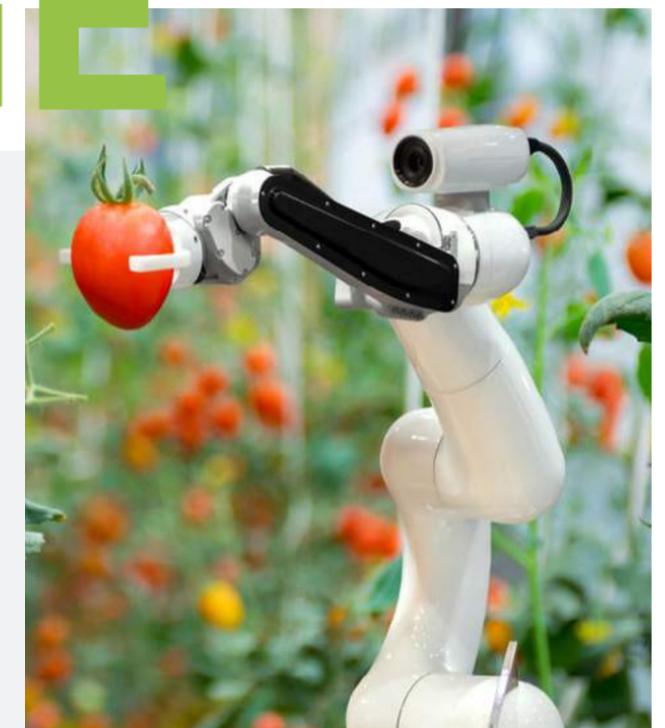
Case study

TRANSFORMING THE EUROPEAN FOOD STRATEGY

European food is famous for being safe, nutritious and of high quality. We want to help it become the global standard for sustainability.

Our work at EIT Food is part of a wider movement to reduce Europe's carbon footprint and develop systems that mitigate climate change and adapt to its impacts.

In December 2019 this movement led to the launch of the **European Green Deal** – the European Commission's plan to make Europe the first climate-neutral continent. Six months later the Commission's **Farm to Fork strategy** was created to accelerate Europe's transition to a sustainable food system. We'll look at this in more detail in our 2020 Impact Report.



OUR ROLE

We believe that we have an important role to play as a powerful catalyst – an organisation that connects key stakeholders, builds relationships, and stimulates the fresh thinking needed to create radical change.

We are futureproofing Europe's food system

We're Europe's leading food innovation initiative and are passionate about food. Everything we do at EIT Food is about improving our food system – ensuring that the food we eat is healthy, produced sustainably and trusted by the public.

A powerful catalyst for change

We are on a mission to build an inclusive and innovative community with a shared passion to transform the food system. We do this by bringing all the different players in this ecosystem together – guiding and accelerating the innovation process and ensuring that the public plays a central role in co-creating the change process.

Innovation

Fostering collaboration to develop innovative new food technologies, products and services.



Education

Attracting, developing and empowering talent to lead changes in our food system.



We improve the food system in four main ways:



Entrepreneurship

Helping entrepreneurs launch and grow innovative agrifood startups across Europe.



Public engagement

Engaging everyone and increasing their understanding of the challenges so they become change agents in our food system.

Our strategic objectives

Our strategic objectives focus on where we can make the biggest difference, and where the greatest change is needed.



OVERCOME LOW CONSUMER TRUST

Creating a smart food system that is inclusive and reassuring for everyone.



CREATE CONSUMER VALUED FOOD FOR HEALTHIER NUTRITION

Enabling individuals to make informed and affordable personal nutrition choices.



BUILD A CONSUMER-CENTRIC CONNECTED FOOD SYSTEM

Developing a digital food supply network with consumers and industry as equal partners.



ENHANCE SUSTAINABILITY THROUGH RESOURCE STEWARDSHIP

Developing solutions that create a circular bioeconomy.



EDUCATE TO ENGAGE, INNOVATE AND ADVANCE

Providing 'food system' skills for students, entrepreneurs and professionals through advanced training programmes.



CATALYSE FOOD ENTREPRENEURSHIP AND INNOVATION

Fostering innovation at all stages of business creation.



We're part of Europe's one-stop shop for innovation

Innovation is in our DNA. We're part of the European Institute of Innovation and Technology (EIT) which is powering innovation and entrepreneurship in Europe and increasing competitiveness, sustainable economic growth and job creation.

Read more about how EIT is supporting entrepreneurs, innovators and students across Europe to turn their best ideas into reality at eit.europa.eu/



The EIT is a body of the European Union



€49m

total amount invested
in 2019

2m+

online media audience
for EIT Food's activities

16,000+

participants in education
programmes

118

registered startups
supported by EIT Food

OUR IMPACT ACROSS THE FOOD SYSTEM

15

new products and
services co-created
with the public and
launched into market

25

partners actively
involved in our business
creation programmes

€3m+

invested in European
countries with modest
innovation levels

€1.5m+

direct financial support awarded
in prizes and sub-grants

€77m

total investment attracted by
startups supported by EIT Food

2,000+

startups involved in our
Business Creation pipeline

Entrepreneurs play a critical role in transforming our food system by developing and scaling solutions for radical change. Turning a brilliant idea into a successful business is not easy. We give agrifood entrepreneurs the support they need at every stage of their journey, from understanding their market to growing internationally. Building this innovative and inclusive community of entrepreneurs with the passion and energy to drive change forward is crucial to our work in creating a food system that works both for people and the planet.

Creating and scaling up agrifood startups

We run three Business Creation programmes to help entrepreneurs and startups launch, accelerate and scale their business.

Launch

Seedbed is our pre-accelerator programme. It helps turn innovative ideas into market-validated business propositions. Participants get expert training and mentoring plus funding to get out of their lab or office and test the market.

Accelerate

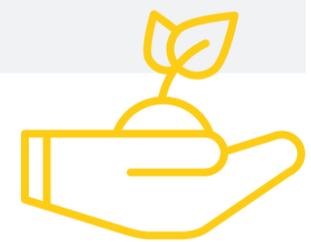
The **EIT Food Accelerator Network** supports entrepreneurs as they take their business to the next level. Participants gain access to valuable facilities like labs and agricultural land as well as the opportunity to develop their skills and get exposure to potential customers.

Scale

The **RisingFoodStars Association** is our thriving agritech network, giving outstanding early scaleups access to the knowledge and partners that will propel them further and faster. They receive personalised introductions to world-leading corporates, academia and research organisations.

INSPIRING ENTREPRENEURS

SUPPORTING ENTREPRENEURS THROUGH OUR BUSINESS CREATION PROGRAMMES



Case study

DELICIOUSLY ACCURATE DATA

Delicious Data, a participant in our Business Creation programme, has developed a cloud-based online interface to help restaurants and canteens predict food demand more accurately. It uses machine learning to create forecasts that are twice as precise as usual planning methods, helping to lift businesses' profit margins and importantly, significantly reduce food waste.

"The idea came about three years ago during my master's studies, I was late for lunch and noticed there was a lot of food waste at the university cafeteria. I wondered if it was distributed between employees, or whether it was thrown away. After investigating, I discovered they had a database of sales history which was not used at all. This inspired me to use this data and apply machine-learning algorithms to predict future sales and reduce food waste, and the rest is history." – *Valentin Belser, Delicious Data Co-founder*



Case study

REDEFINING STEAK

It is widely understood that we need new sustainable sources of protein to meet tomorrow's food needs.

Redefine Meat, a startup who has been through the Business Creation programme, is focused on the solution. It has developed the world's first 3D printed, plant-based alt-steak that looks, cooks and tastes just like beef.

The high-protein, no-cholesterol product is the result of collaborations with leading butchers, chefs, food technologists and taste experts to digitally map over 70 sensorial parameters such as the texture, juiciness and fat distribution of premium beef cuts. When consumers choose alternative protein like Redefine Meat, they reduce our reliance on animal-sourced protein, thereby helping to reduce our reliance on more carbon intensive protein.

Case study

FIGHTING ANAEMIA WITH SMOOTHIES

Iron is critical for good health but it can be hard to get enough of it, particularly if you're pregnant, a woman of reproductive age, or on a vegan diet. Female entrepreneurs represent only a third of the self-employed in the EU. What do these issues have in common? Our Business Creation programme has helped the all-female team at **FeJuice** tackle both challenges. Their startup produces juices, smoothies and ice-creams that taste good and aid iron absorption too.

All products in the FeJuice range are specially formulated according to a unique, scientifically based algorithm that makes it easier to absorb iron. The women leading the startup play a vital role in championing female entrepreneurship.



DID YOU KNOW?

- ! Even though there are more women (52%) than men in Europe, female entrepreneurs represent only a third of the self-employed in the EU (European Statistical Office, 2016).
- ! Businesses with a healthy balance of men and women are 15% more likely to outperform their competitors, while those with employees from a mix of ethnic backgrounds are 35% more likely (McKinsey & Co, 2017).
- ! Startups founded/co-founded by women performed better over time and generated 10% more cumulative revenue (BCG/Mass Challenge, 2018).

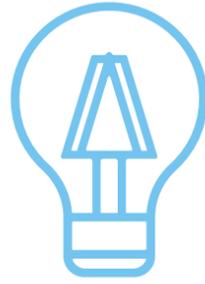
Our commitment to creating a diverse and inclusive community

In Europe, the food system isn't balanced. Women, BAME (black, Asian and minority ethnic groups) and LGBTQI+ communities continue to be under-represented, and this needs to change. We're committed to creating a more diverse and inclusive community of entrepreneurs. It is clear that diversity leads to greater innovation and more inventive solutions.

! WANT TO FIX THE FOOD SYSTEM? WE WANT YOU!

Have you got a brilliant and innovative idea for an agrifood business that will help solve one of the big food challenges? Join us and get the tailored support you need to raise investment, tackle startup growing pains and maximise your chances of success. Visit eitfood.eu for more information.

Innovation is the engine driving the changes we want to see in the food system. We encourage it by bringing together and supporting different players who then collaborate to develop innovative technologies, products and services. In 2019 we invested over €21m in Partner Innovation Projects. We also invested €3m+ in European countries with modest innovation levels – the so called RIS Countries (Regional Innovation System) – stimulating creative thinking and new ways of using technology. By building and shaping the innovators of tomorrow, we're having a bigger impact – accelerating the radical transformation of our food system that's needed to give us healthier and more sustainable food.



FOSTERING THE BRIGHT IDEA THAT WILL BE TOMORROW'S GROUND-BREAKING SOLUTION

DRIVING INNOVATION

New innovation focus areas for maximum impact

To maximise our impact, in 2019 we developed six focus areas that are aligned to and contribute to the UN SDGs which were then launched in January 2020. All innovation projects from our partner organisations should be aligned within one or more of these focus areas.

ALTERNATIVE PROTEINS

2 ZERO HUNGER, 3 GOOD HEALTH AND WELL-BEING, 12 RESPONSIBLE CONSUMPTION AND PRODUCTION, 13 CLIMATE ACTION

Protein is a key issue for the future of our food. If we're going to feed our fast-growing global population, then we need to find sustainable ways of producing new, high quality, safe and healthy proteins.

TARGETED NUTRITION

2 ZERO HUNGER, 3 GOOD HEALTH AND WELL-BEING

The latest advances in areas like nutrigenetics, gut microbiota and metabolomics mean we can now adapt what we eat to take account of both overall population traits and our own lifestyles, allergies, and intolerances. This can significantly improve our health.

DIGITAL TRANSFORMATION OF TRACEABILITY

2 ZERO HUNGER, 3 GOOD HEALTH AND WELL-BEING, 9 INDUSTRY, INFRASTRUCTURE AND PRODUCTION, 12 RESPONSIBLE CONSUMPTION AND PRODUCTION, 13 CLIMATE ACTION, 15 LIFE ON LAND, 17 PARTNERSHIPS FOR THE GOALS

New technologies including blockchain, the internet of things and food sensing technologies are making it easier to digitalise traceability. This can improve the safety, efficiency and sustainability of food, so increasing consumer trust.

SUSTAINABLE AGRICULTURE

2 ZERO HUNGER, 6 CLEAN WATER AND SANITATION, 12 RESPONSIBLE CONSUMPTION AND PRODUCTION, 13 CLIMATE ACTION, 15 LIFE ON LAND

Crop and livestock productivity will both have to increase in order to meet our future food needs. But they'll need to do so sustainably because food production has a significant impact on the global environment, producing approximately 26% of greenhouse gas emissions worldwide (Science, 2018).

SUSTAINABLE AQUACULTURE

2 ZERO HUNGER, 3 GOOD HEALTH AND WELL-BEING, 12 RESPONSIBLE CONSUMPTION AND PRODUCTION, 13 CLIMATE ACTION, 14 LIFE BELOW WATER

Aquaculture could meet up to two-thirds of global seafood consumption by 2030, according to the UN's Food and Agriculture Organisation (FAO, 2014). But globally, aquaculture practices are often inefficient and can have a significant impact on the environment.

CIRCULAR FOOD SYSTEMS

1 NO POVERTY, 2 ZERO HUNGER, 6 CLEAN WATER AND SANITATION, 11 SUSTAINABLE CITIES AND COMMUNITIES, 12 RESPONSIBLE CONSUMPTION AND PRODUCTION, 13 CLIMATE ACTION, 15 LIFE ON LAND

We need to move away from our current linear model of 'make, use, and dispose' to a circular food system where we use resources more efficiently and re-use side and waste streams.

Case study

CAN SEAWEED REDUCE METHANE EMISSIONS?

Land use contributes to 23% of greenhouse gas emissions (IPCC, 2020), and the methane released by cattle plays a key role in these emissions. Globally, there are 1.5 billion cattle and each releases 100 kg of methane a year (SeaCH4NGE). Seaweed might be a solution to this problem. A team led by Icelandic research institute Matís is investigating the potential of different European seaweed species to reduce methane emissions when included as part of cattle diets.

DID YOU KNOW?

- ! Methane has a global warming potential **28 times** greater than carbon dioxide.
- ! Agriculture, forestry and land use account for **almost half** of methane emissions from human activity.

Case study

CREATING A DIGITAL FOOD PASSPORT TO SLASH WASTE IN THE FOOD CHAIN

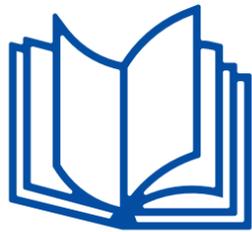
A team at Siemens is using digitalisation to improve food safety and reduce waste. They're building a management system that creates a 'digital twin' of food products and their value chain. The system simplifies monitoring and analysis and makes it easier to eliminate potentially hazardous products faster. This helps prevent food-borne illnesses and also cuts waste. The Digital Twin Management project team is made up of partners from Siemens, Givaudan, Fraunhofer, Strauss Group and the Technical University of Munich – a truly collaborative EIT Food network effort.

"OUR AMBITION IS TO DRASTICALLY REDUCE WASTE AND INCREASE SUSTAINABILITY ACROSS THE WHOLE FOOD PRODUCTION WORLD."

RUDOLF SOLLACHER, SENIOR RESEARCH SCIENTIST, SIEMENS.



We want as many people as possible to care about our food system and help transform it. This means equipping them with knowledge. We educate people at different points across the knowledge journey – helping them develop their understanding of food challenges and learn new skills. From short-term interventions such as summer schools, to longer term interventions like dedicated Masters and PhD programmes, our education work develops the talented leaders we need to make radical changes.



We target training where it can have most impact

Our education work targets three groups with the potential to have a big impact on the food system – students, food professionals and entrepreneurs.

Solve global challenges

Students are great creative thinkers and often offer fresh perspectives on the big societal challenges we face. We're connecting the next generation with industry leaders and entrepreneurs through activities such as our Food Solutions programmes where students work with others on an industrial challenge. Together, students are co-creating new solutions that can have real impact in the world.

Advance your career

Our professional development programmes help people working in the food industry develop the skills they need to be effective innovators – enhancing their capabilities in areas like entrepreneurship, leadership, digital and technology management and food systems.

Grow your business

Our courses for entrepreneurs and SME owners help them grow their businesses sustainably. They include our **Scale Up Academy** course for entrepreneurs and our **Grow** workshops for SME owners and managers. We deliver both of these together with the food industry, and leading universities and research institutes.

SUPPORTING EDUCATION

DEVELOPING AND NURTURING TOMORROW'S LEADERS

Case study

SUPPORTING FARMERS TO TAKE UP NEW TECHNOLOGIES

The latest technological developments offer farmers great ways to optimise yields, reduce their environmental impact and increase profitability. But farmers don't necessarily have the time, or access to knowledge to get to grips with these developments. This means they're not reaping the benefits – and neither is the planet. Our **Focus on Farmers** programme addresses this, building on the Educating for Technology Take-off (ETTO) project we ran in 2018.

In 2019, we took this project forward by recruiting 'farmer champions' and 'technology ambassadors'. We've trained our new recruits in relevant technology and now they're becoming the trainer themselves, passing on their knowledge to fellow farmers. Our farmer champions are also working with industry leaders and academics to develop other ways of engaging with the farming community in the UK, Ireland, Germany and Italy.



By the end of 2019, **6,252** participants were involved, exceeding our target by **600%**. These included:

39 student ambassadors

42 farmer champions and technology ambassadors

6,171 farmers

Case study

FROM LAB TO MARKET

We're helping high-flying PhD students take their research out of the lab and into the marketplace. Our Global Food Venture programme fosters the entrepreneurial skills of doctoral students who are working on agrifood challenges. It offers a bespoke six-month curriculum of mentoring, bootcamps, networking events and pitch competitions. Participants learn the core skills needed to set up a business and have the chance to explore key innovations in Europe. Successful candidates are already using the knowledge and contacts they've developed to launch innovative startups.

One such startup includes Global Food Venture 2019 winner Catarina Chemetova who founded the startup 'FiberGlob'. This converts local waste-streams into a high-quality growing soil that can be used by organic farmers to produce healthier and higher quality plants. This timely startup provides an innovative solution to increase soil quality and productivity, as well as gradually reducing the dependence on peat and encourage farmers and plant growers to adopt more circular products.

"THE GLOBAL FOOD VENTURE PROGRAMME WAS AN AMAZING EXPERIENCE FROM THE BEGINNING; COACHING HELPED ME THROUGH ALL THE STEPS. THE PROGRAMME IMPROVED MY ENTREPRENEURIAL MINDSET AND MY PROJECT HAD AN ORGANIC EVOLUTION."

CATARINA CHEMETOVA, FIBERGLOB FOUNDER



EXPAND YOUR THINKING

Learn new skills, share your ideas, and discover how future trends will change how we produce and consume food. To find out more about how you can learn and grow with us, visit eitfood.eu/education

Trust is the critical foundation of our food system. It ensures that consumers can make safe choices about the food they buy and eat. Building this trust means empowering people with the information they need to feel confident about science and new food technology. It means offering them the chance to engage in open and honest dialogue with experts. By giving consumers more insight into the food system and providing them with a better understanding of it (and its complexity), we're giving consumers the power to become agents of change and in time, trust the system more.

Opening up frank discussions about food

We're strengthening public trust in the food system by:

- **Dialogue and engagement through** events and digital platforms like our public platform [FoodUnfolded®](#) and podcast [The Food Fight](#).
- **Targeted science based advice and guidance such as our See & Eat** e-books which help parents cut through the noise of nutrition information available and familiarise their pre-school children with a wide range of nutritious vegetables.
- **School programmes** such as the [EIT Food School Network](#) which brings together key players to improve pupils' food choices and reduce food waste in schools.

How much do people trust their food?

We're measuring changing levels of trust in the food system through the EIT Food TrustTracker®. This is an evidenced-based questionnaire that maps European citizens' trust in the food value chain and key players including farmers, manufacturers, retailers and Governments.

In 2019 we collected data from **13** EU countries, surveying **10,000** citizens. By 2024 we aim to engage with **147,000** citizens across **all** EIT Food regions.

2019 results show:

- European consumers trust farmers most, followed by retailers
- UK and Spain were among the top three countries with the highest levels of consumer trust in food actors in 2018 and 2019, with Finnish consumers having the highest levels in 2019

Our plan is that food producers, manufacturers, retailers, and policymakers will be able to use EIT Food's knowledge on trust to monitor changes in trust, identify where it's low and learn how to improve it. Looking further ahead, we hope our work on trust will have an even bigger impact leading to increased acceptance of new technologies and repairing and building trust.



Case study

INSPIRING NEW GENERATIONS OF FUTURE CHANGE MAKERS

We all need to think more about the food we eat and its impact – both on our own health and the health of the planet. The Annual Food Agenda (AFA) aims to encourage this thinking, using interactive events to foster dialogue between experts and the public.

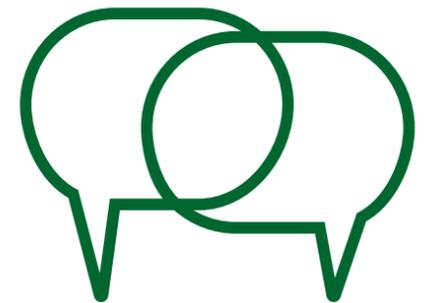
In 2019, the AFA organised 33 events in Poland, Spain and the UK covering the themes: trusting in food, food trends & future consumers, healthier nutrition, and food sustainability. Events included interactive exhibitions, scientific cafés and hands-on activities – all designed to increase public understanding of and engagement with the food system, particularly among younger generations.

33 interactive events

Held in **3** countries – Poland, Spain and United Kingdom

Approximately **3,000** participants engaged in the #AnnualFoodAgenda activities organised in Poland

1,500 people participated in the #AnnualFoodAgenda Spain activities



BUILDING PUBLIC TRUST

GALVANISING THE PUBLIC TO BECOME AGENTS OF CHANGE

Case study

THE PLACE TO TALK FOOD

The secrets of Wasabi... the origin of Indian spices... and beef without cows... These are just some of the subjects that people can read about on FoodUnfolded®. With over 17,400 Instagram followers gained at the end of 2019, FoodUnfolded® is our public platform reconnecting people with the origins of their food. It enables an open dialogue on food between the public, academia, startups and industry and is increasingly seen as THE place to share the latest innovations in our food system. Check it out at [www.foodunfolded.com](#)

Launched in **January 2019**

Over **400,000** unique visits to the website

More than **17,000** Instagram followers

With over **330,000** page views, the most popular article was *Tea bags | Where do they come from?*

With more than **77,000** video views, the most watched Instagram video was *Lab grown meat: How it's grown*

Hosted **1** food waste panel event live-streamed via Facebook, with **3** panellists, **50** attendees and over **110** viewers



Case study

EXPLORING THE RELATIONSHIP BETWEEN FOOD, GUT AND BRAIN

The gut and brain are surprisingly closely linked – your diet affects your brain and your brain affects your diet. Our online course *Food for Thought* found on FutureLearn explores this complex relationship, helping people understand how the brain works and how it is affected by nutritional deficiencies.

Participants also learn about subjects such as the gut-brain axis, the relationship between food and reproductive health, and the microbiome – the army of microbes that live inside and on the human body. This is just one out of 15 courses that were available online in 2019, attracting, developing and empowering talent to lead the transformation of the food system.

EIT Food's **most popular** online course

8,000 learners enrolled (cumulative total as of 31/12/2019)

Average course rating of **4.5 out of 5**

92% said the course met or exceeded expectation

96% said they gained new knowledge or skills

"I REALLY ENJOYED THE COURSE. IT COVERS VERY COMPLEX AND COMPLICATED MECHANISMS WHICH AFFECT OUR EMOTIONAL, MENTAL AND PHYSICAL WELLBEING, IN A WAY THAT IS ACCESSIBLE FOR THE NON-EXPERT."

COURSE PARTICIPANT

LET'S WORK TOGETHER TO IMPROVE OUR FOOD

To find out more about our work building trust and engaging with consumers, see [eitfood.eu/public-engagement](#)

COLLABORATING WITH PARTNERS

A vibrant, world-leading community of innovators

To meet the big food challenges we face, collaboration is vital, and central to everything we do. EIT Food's excellence comes from our breadth and depth of partners from across the whole food value chain. This collaborative partnership approach is critical to the radical transformation of our food system, as no one player can do it all on their own. Together, we have a greater impact.

Partners extend our innovative reach

Startups need funding and scale, corporates need agility and innovation, and investors need high-potential businesses to invest in. EIT Food is the collaborative European network that brings these different players together, building an inclusive and innovative community that offers benefits to all. Working together, we're able to come up with bigger, better solutions, closing the gap between today's food system and the one we want to see tomorrow.

Principles for a successful partnership

We bring together the best partners from across Europe. That's why we work with world-leading universities and scientists, large multinational corporations, agile entrepreneurs and reputable industry players. We select partners for their:

Excellence

enabling us to foster breakthrough technologies in the food sector



Complementarity

enabling us to cover the whole food system from primary production to consumption



Openness

enabling us to involve non-traditional players and forge innovative new alliances



Transparency and good governance

ensuring transparent relationships that are mutually beneficial and contribute to improved organisational performance



"IT'S INSPIRING TO BE PART OF THE EIT FOOD NETWORK AS THEY ARE COMMITTED TO TRANSFORMING OUR FOOD SYSTEMS THROUGH INNOVATION AND ENTREPRENEURSHIP. THE UNIQUE VALUE OF THE NETWORK LIES IN THE COLLABORATION BETWEEN ITS PARTNERS WHICH SPAN ALL AREAS OF THE FOOD VALUE CHAIN WHO ARE DEDICATED TO IMPROVING THE NUTRITIONAL VALUE AND SUSTAINABILITY OF OUR FOOD."

IMRAN AFZAL, SENIOR R&D MANAGER, PEPSICO EUROPE, AND CHAIRMAN OF EIT FOOD'S NORTH-WEST CO-LOCATION CENTRE BOARD

"THERE IS NO BETTER WAY TO SOLVE CHALLENGES, THAN THROUGH COOPERATIVE INNOVATION. EIT FOOD PROVIDES THE NECESSARY ECOSYSTEM BY BRINGING TOGETHER A GROUP OF ORGANISATIONS AND MAKING INNOVATION MULTIPARTY AND COLLABORATIVE."

VEERLE CARLIER, R&D AND INNOVATION MANAGER, COLRUYT (BE)

! BECOME ONE OF OUR PARTNERS

We're always looking for new members to join us. If you want to make a difference to our food system by becoming a partner, we'd love to hear from you. Find out more at eitfood.eu/get-involved

2019 HIGHLIGHTS

GLOBAL FOOD SUMMIT

20-21 March ♡ Munich, Germany

This international conference aims to lend a voice to pioneering food research and production, promoting a change in awareness towards a circular economy for food. EIT Food CLC Central Director Dr. Georg Schirmmacher was one of the speakers. Dr. Schirmmacher called for disruptive innovations in the food sector and highlighted the role of EIT Food's initiatives in enabling young ventures in this sector through investments to bring their technologies to the market.

Over **250** scientists, startups, associations and companies from Asia, Africa, America and Europe

EIT FOOD INNOVATOR FELLOWSHIP 2019

22-24 March ♡ Leuven, Belgium

We moved creative ideas forward with our Innovator Fellowship – a programme dedicated to the acquisition of entrepreneurial and transversal skills to transform lab ideas into sound business propositions and boost the career of post-docs and young professionals. A total of 28 participants took part in a Foodathon to hack for the best business ideas. The Foodathon winning teams gained high-level training to further shape their business propositions.

28 participants

7 new ideas developed

4 teams won training

CIRCULARITY AND RESOURCE EFFICIENCY OF FOOD SYSTEMS

22 May ♡ Bucharest, Romania

Our CLC North-East Director Marja-Liisa Meurice gave a speech at this event which aimed to strengthen food system innovation collaboration between Romania and other European regions. Organised by the Romanian Presidency of the EU, it attracted high-level attendees including ministerial representatives where participants shared ideas from the Food2030 initiative, and discussed ways to improve sustainable production, minimise food waste, and transform agrifood by-products into new raw materials.

FOOD FASHION FESTIVAL

29 June ♡ Leuven, Belgium

The event highlighted the main trends in the field of nutrition through various activities, games, exhibitions and a catwalk. The Ladeuzesquare was surrounded by food trucks with innovative food combinations, such as the vegan Mexican kitchen called The Vexican. Startups were also present, like Natural Machines who presented new technologies such as their new 3D food printer.

450 visitors

THESSALONIKI INTERNATIONAL FAIR

11 September ♡ Thessaloniki, Greece

EIT Food participated in the Thessaloniki International Fair, the largest exhibition and trade event in Greece and the Balkans, with B2B, B2C and B2G (business to government) organisational features focusing on entrepreneurship and innovation. The event was attended by people from different sectors who had the opportunity to get to know different agrifood ideas and share experiences.

LONDON FOOD TECH WEEK

20-24 May ♡ London, United Kingdom

London Food Tech Week is the world's largest event showcasing how technology is transforming the food ecosystem. Our contribution included a showcase session exploring the innovative use of technology in our oceans – 'Scale Up! Innovations in the Blue Economy'. This demonstrated MATIS and their virtual reality headsets. We also recorded a live Food Fight podcast – "Is technology protecting or exploiting our seas and oceans?"

1 EIT Food innovation showcase

2,838 event registrations

62 speakers

37 events



READING TOWN MEAL

28 September 2019 ♡ Reading, United Kingdom

EIT Food participated in the Reading Town Meal event, where the local community gathered together to celebrate healthy and sustainable food. The food was donated by local growers and allotment holders and cooked by students from the local college. We offered fun and educational games including virtual reality experiences demonstrated by Hordur Kristinnsson, the Chief Science & Innovation Officer and Holly Kristinnsson, the Consultant for Research & Innovation from MATIS. Virtual reality headsets were particularly popular with children who could experience the future of food by exploring the kitchen of the future and tomato farms in Iceland, all while being in their local park.



FINNISH EU-PRESIDENCY RELATED EVENTS

📅 30 September – 2 October
📍 Helsinki, Finland

We co-organised the Finnish EU Presidency Conference in Helsinki to reach a wide range of stakeholders who could network and share ideas across three days. Our CEO Andy Zynga presented EIT Food activities during the panel discussion at the flagship 'European Days for Sustainable Circular Economy' conference and also participated in the Sustainable Innovation session with 3 RisingFoodStars: Grainsense, Glucanova and Rethink Resource.

We attracted leading figures from across the agrifood sector during the European Days for Sustainable and Circular Economy event, including scientists, R&D experts, industry representatives, startups, investors, innovative farmers, and public bodies.

700+ participants at Sustainable Innovation EIT X-KIC event

250+ participants at EIT-Festival

EIT FOOD FUN&FAN + DEMO DAY

📅 3 October 📍 Bilbao, Spain

This lively event gave startups practical tips on how to become a successful agrifood startup that can change the world for the better. Attendees included leading figures such as Bittor Oroz, the Basque Government's Deputy Minister for Agriculture, Fishery and Food Policy. The day culminated with the announcement of winners of our Innovation Grants. These recognise innovative food startups already working to transform our food system.

100 participants

9 speakers

Innovation Grant winners;

1. [Polyfly](#), Almeria, €10,000
2. [Sonicat Systems](#), Catalonia, €5,000

II INNOVATION FORUM

📅 4 October 📍 Bilbao, Spain

Our leading partners including the University of Turin (UNITO), University of Madrid (UAM), Angulas Aguinaga, Danone and the AZTI research institute attended our second Food Innovation Forum in Bilbao. The aim was to bring together agrifood experts, researchers and innovation agents to discuss the challenges faced by Europe's food system and potential solutions.

112 participants



CHANGE MAKERS STARTUP WEEKEND

📅 4-6 October 📍 London, United Kingdom

This introductory event brought together passionate people from backgrounds that are underrepresented in the food industry to talk through their ideas, find co-founders, and learn more about food system issues. We organised it in partnership with YSYS – a diversity and inclusion consultancy – and King's Cross Impact Hub.

47 participants from backgrounds that are underrepresented in the tech startup sector

€30,000 (€10,000 each) worth of support awarded to the winning teams PROtect, Preservation Culture, and Urban Growth Collective

MARKETPLACE ALONG THE FOOD VALUE CHAIN EVENT

📅 9 October 📍 Munich, Germany

Our first "Food Marketplace" gave 25 of our startups the chance to compete for 'virtual investment' from attendees. Showcasing new trends in nutrition and sustainable food production, the event generated opportunities for cooperation along the entire value chain.

25 startups showcased

160 visitors from across the food industry

€10,000 in prize money awarded

Marketplace Award Winners

1. [air up](#), Munich, €6,000
2. [menutech](#), Berlin, €3,000
3. [seedforward](#), Osnabrück, €1,000





INSPIRING THE FUTURE OF FOOD

10-11 October ♡ Valencia, Spain

This solution-focused event explored the challenges of creating a future-proof food system, looking at obesity, hunger, food waste and environmental impacts. It attracted a wide range of influential attendees including science writers, and food sector professionals working in public outreach and marketing.

11 thought-provoking sessions

45 influential attendees

CONSUMER ENGAGEMENT LABS

10 and 17 October ♡ Poznań, Poland

There are growing numbers of older people in many European countries but they're a group that's often overlooked by food manufacturers. This Consumer Engagement Lab sought to address this, bringing people aged over 65 together with players across the food chain. The group brainstormed ideas for food products that meet the nutritional needs of older people. As a result, a new food product will be developed and manufactured by Folwark Wąsowo in cooperation with Cofactor and distributed by Gminne Składy.



EIT: INNOVEIT

15 October ♡ Budapest, Hungary

Two of our nominees gained recognition at the 2019 EIT Awards in Budapest at the annual INNOVEIT ceremony. The event celebrates the most innovative entrepreneurs across Europe. Rudolf Sollacher from Siemens and his cross-industry team took second place in the EIT Innovators Award for their Digital Twin Management project, and Lynette Kucsma from Natural Machines took third place in the EIT Public Award for her startup's Foodini 3D food printer. Each received targeted media exposure through a dedicated EIT Awards promotional campaign in the lead up to the event as well as training prior to the event to sharpen pitching and social media skills.

WORLD FOOD DAY

16 October ♡ Brussels, Belgium

We used the traction of World Food Day to bring together leading players across the food system. Organised in partnership with the European Commission and the Food and Agriculture Organisation (FAO), the event amplified EIT Food's call for action to reduce food waste, harness innovation and make healthy and sustainable diets accessible to everyone.

116 industry expert attendees

MEESTERCHEF JUNIOR

23 October ♡ Leuven, Belgium

We wanted young students to experience fun ways of cooking with healthy and sustainable ingredients, so we organised a food battle for teen chefs. Teams were coached by a young chef who helped them to choose local, seasonal and sustainable ingredients to create healthy, tasty dishes.

21 students (7 teams of 3 students – age 16-17y)

3 professional master chef judges: Kenny Bernaerts, Kwinten De Paepe, Pieter-Jan Lint

500 views of the Meesterchef Junior YouTube movie



VENTURE SUMMIT

13 November ♡ Lisbon, Portugal

Our annual flagship entrepreneurship event brings together Europe's best agrifood startups, investors and partners to share, network and collaborate. Our 2019 event celebrated our innovative Seedbed, EIT Food Accelerator Network, RisingFoodStars and Global Food Venture programmes and included attendees from Ella's Kitchen, PepsiCo, Danone and Nestlé.

Over 300 attendees

559 one on one meetings in two days

100% of those surveyed would recommend to someone else

€300,000 in financial support awarded

Accelerator Network Award Winners

1. Orbem AI, €100,000
2. uFraction8, €100,000
3. Trigger Systems, €100,000



NUTRITIONHUB INFLUENCER DINNER

14 November ♡ Munich, Germany

NUTRITION HUB is the largest network for the new generation of nutrition experts. Founded by leading nutrition experts, NUTRITION HUB connects specialists with industry, startups, and NGOs. EIT FOOD was part of a High-Level-Networking-Dinner: "FUTURE-PROOFING COMMUNITY NUTRITION". Community nutrition can help individuals and groups develop healthy eating habits by providing meals to large groups of people to promote wellness and prevent disease. The influencer dinner with NUTRITION HUB started more communication between players from the whole of Germany.

FUTURE OF FOOD

20 November ♡ Brussels, Belgium

Policymakers and food innovation experts don't always get to meet but we brought them together at this conference organised in partnership with the think tank *Friends of Europe*. Together, they brainstormed the future of our food system and the key levers for transformation, with their ideas informing a report offering inspiring practical solutions in this time of EU leadership change.

168 attendees

1 output report

TEST FARMS SHOWCASE

9 December ♡ Warsaw, Poland

Test farms link agricultural startups with farmers and research institutes to help entrepreneurs test their solutions. In 2019 we launched our RIS Test Farms, providing startups in RIS countries (those with modest innovation levels) with the opportunity to carry out testing and customer trials. The programme ended with the Test Farms Showcase which shared the results of the testing with the public and enabled farmers' organisations to network with the industry players such as Syngenta, BASF and Oracle.

3 startups (Digital Crops, ThermoEye, Vinum 4.0) were given the opportunity to test their solutions in Poland

Over 100 participants of the Showcase: representatives of farmers associations, companies from the agrifood sector and students of agriculture

EIT FOOD JOURNALISM AWARDS

17 December ♡ Madrid, Spain

Our first Agrifood Innovation and Sustainability Journalism Awards saw three journalists win awards for their outstanding writing on the subject. First prize went to David Barreiro from the journal Eurocarne for his article on cultured meat produced from stem cells.

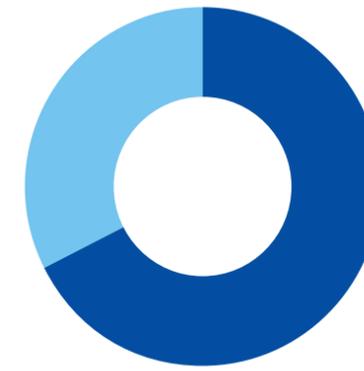
40 participants in the ceremony

EIT Food Journalism Award winners

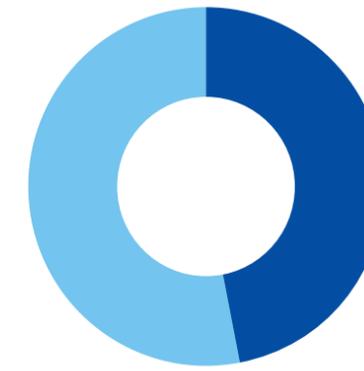
1. David Barreiro, Chief Editor of the journal Eurocarne, first prize, €1,000
2. Pedro del Corral, Editor of La Razón newspaper supplement 'A Tu Salud' (Good Health), joint second prize, €500
3. Alex Fernández Muerza, 'Nasti de plastic', published by the magazine Muy Interesante, joint second prize: €500

In 2019, EIT Food¹ invested a total of €48,938 in 110 different activities. In deciding where to invest, we aimed to maximise our impact across our own strategic objectives in the areas of education, innovation, business creation, public engagement, and the EIT Regional Innovation Scheme (RIS).

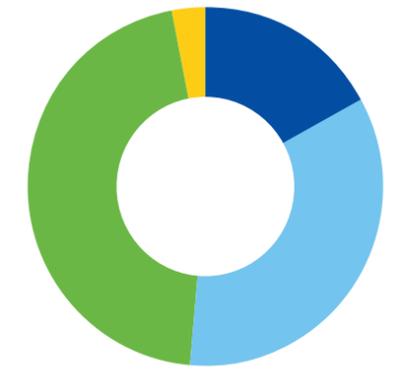
TOTAL	€48,938,265
Education	€6,592,420
Innovation	€21,700,079
Business Creation	€4,808,919
Public Engagement	€4,961,309
Management	€7,270,410
EIT Regional Innovation Scheme	€2,665,440
Cross-KIC Scheme	€939,688



MANAGEMENT	€7,270,410
Central KIC Management	€4,915,929
CLCs and Regional Centres	€2,354,480



EIT REGIONAL INNOVATION SCHEME	€2,665,440
EIT RIS Action Line 1	€1,254,426
EIT RIS Action Line 2	€1,411,014



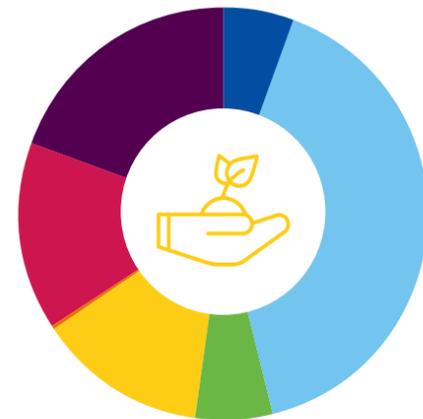
CROSS-KIC SCHEME	€939,688
Cross-KIC EIT RIS	€162,923
Cross-KIC Human Capital	€316,281
Cross-KIC Food for Health	€433,363
Cross-KIC Skills 4 Future	€27,121

MAXIMISING OUR IMPACT

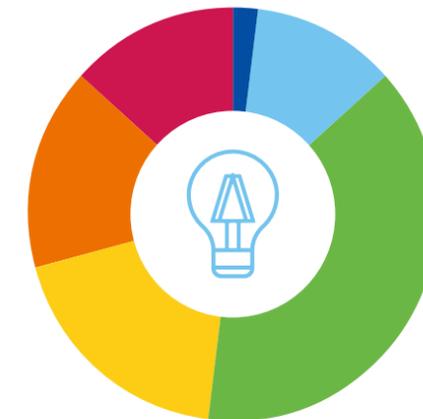
FUNDING AND SUPPORT



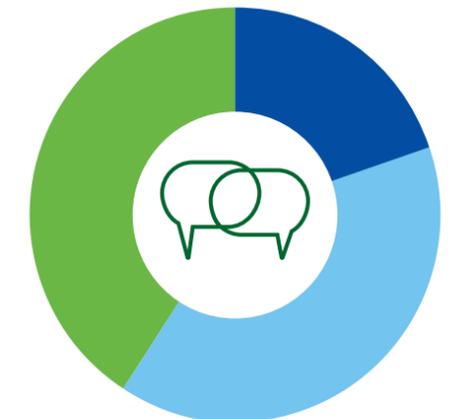
EDUCATION	€6,592,420
Operational Support	€406,638
Master Programmes	€1,368,154
PhD Programmes	€639,628
Professional Education	€1,655,387
MOOCs	€292,017
Short and extracurricular programmes	€1,324,868
Grand Challenges	€905,728



BUSINESS CREATION	€4,808,919
Operational Support	€277,354
EIT Food Accelerator	€1,941,924
Innovation Grants	€302,467
Rising Food Stars	€636,993
Access to Finance	€7,540
Incubator	€714,872
Grand Challenges	€927,769



INNOVATION	€21,700,079
Operational Support	€473,379
EIT Food Assistant	€2,445,360
Your Fork2Farm	€8,403,082
Web of Food	€4,053,538
Zero Waste Agenda	€3,460,113
Grand Challenges	€2,864,607



PUBLIC ENGAGEMENT	€4,961,309
Operational Support	€982,340
Access	€1,961,420
Explore	€2,017,549

¹ EIT Food refers to the community of partners, the CLCs and EIT Food ivzw.

HOW YOU CAN HELP

LET'S CREATE THE FUTURE OF FOOD TOGETHER

Together, we can make the radical changes needed to futureproof our food system. Whether you're a university, industry leader, student, member of the public or entrepreneur, you have an important role to play. So, join in the conversation and collaborate with others to redesign our food system.

How you can get involved

There are many different ways in which you can help shape the solutions to improve our food system.

- 1 Become a partner in our innovative community
- 2 Attend our events
- 3 Share your ideas
- 4 Leverage startup funding and support
- 5 Join the debate and hear from experts
- 6 Check out our current course catalogue on our website, and our latest MOOCs on FutureLearn
- 7 Discover what EIT Food is doing in your country

If you're passionate about changing the food system, you can make your voice heard.

The benefits of joining EIT Food

When you join our community, you'll enjoy powerful benefits:

- ✓ **As a partner** you'll gain access to a network of Europe's leading agrifood businesses, startups, universities and research organisations.
- ✓ **As an entrepreneur**, you'll receive expert mentoring, tailor-made support and easy-to-access funding to accelerate and scale your business.
- ✓ **As a student or member of the public** you'll have the opportunity to engage with the food industry, contribute your ideas and expand your thinking through our latest education programmes and online courses.

GET IN TOUCH

If you're passionate about food, we can help you make a real difference. Let's work together to transform the food sector so that everyone can have access healthy, sustainable food for generations to come.

A BIG THANK YOU TO OUR PARTNERS



PARTNERS

Spain: ACESUR, Angulas Aguinaga, Autonomous University of Madrid, AZTI, CSIC, Grupo AN, Neiker

Italy: AIA, University of Turin, ORA Agricola

Germany: Syntegon Technology, Döhler, Fraunhofer, German Institute of Food Technologies, Herbstreith & Fox, John Deere, Siemens, The Technical University of Munich, University Hohenheim, PTC, NX Food

Switzerland: Bühler, EPFL, ETH Zürich, Nestle Research, Givaudan International SA, Agropôle, Swiss Food Research

Belgium: Colruyt Group, EUFIC, KU Leuven, Puratos, Rikolto, shiftN, EuroFIR, RisingFoodStars, Flanders' FOOD, Innovatiesteunpunt, Wagralim

Denmark: University of Aarhus

Finland: University of Helsinki, Valio, VTT Technical Research Centre of Finland, Into Seinäjoki

France: Roquette, Sodexo, Groupe SEB, Danone Research, E-Seniors, Vitagora, CEA, Shakeupfactory

Hungary: Campden BRI

Iceland: MATIS

Ireland: ABP Food Group

Israel: Strauss Group, Technion

Lithuania: ART21

Malta: PeakBridge Consulting

Netherlands: DSM, Koppert, PlantLab

Poland: University of Warsaw, Polish Academy of Science – Institute of Animal Reproduction and Food Research, Maspex Group, Food Banks

Portugal: INL

Sweden: Lund University, Packbridge

Malta: PeakBridge Consulting

United Kingdom: PepsiCo, Queen's University Belfast, University of Cambridge, University of Reading, Quadram Institute Bioscience, Waitrose, Agrimetrix, Food Innovation Wales

Cyprus: CUT

Austria: FFoQSI

RISINGFOODSTARS

United Kingdom: Analytics Engines, FoodMaestro, Stem - Cambridge Glycoscience, Eagle Genomics, 3F BIO Ltd, Mimica, Better Origin, Tellspec

Portugal: Energy Pulse Systems

Belgium: FoodPairing, Alberts NV, Urban Crop Solution

Sweden: Glucanova

Latvia: Agroplatforma

Israel: Amai proteins, Tipa, Trellis, DouxMatok, Tastewise, Innovopro, Aleph Farms, Vaxa Technologies Ltd

Italy: Fruitsapp, Microbion, Agricolus

France: Connecting Food, Alkion BioInnovations, Lactips, Novolyze

Finland: GrainSense

Switzerland: RethinkResource, Essento, Ambrosus Technologies, SwissDeCode

Spain: AITalentum, BeYou, Ypsicon Advanced technologies, NaturalMachines

Poland: Biotrem, SatAgro, NapiFeryn BioTech Ltd

The Netherlands: Orbisk, Wasteless, 30MHz, Nutrileads

Germany: Elea, ProLupin, Boreal Light

Estonia: Natufia Labs

Turkey: Whole Surplus

Iceland: Thor Ice

GOVERNANCE AND MANAGEMENT



(31-12-2019)

MANAGEMENT TEAM

Dr. Andy Zynga
CEO

Charlotte Knowles
COO

Dr Paola Giavedoni
Director of Innovation

Benoit Buntinx
Director of Business Creation

Dr. Maarten van der Kamp
Director of Education

Saskia Nuijten
Director of Communication

Andrew Carlin
Director of Strategic Programmes

REGIONAL DIRECTORS

Dr. Georg Schirmacher
Central

Marja-Liisa Meurice
North-East

Andrew Carlin
North-West

Begoña Pérez-Villarreal
South

Dr. Martine van Veelen
West

SUPERVISORY BOARD

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Chairman

Dr. H.C. Margaret
BathProf.

Dr. Jan Delcour

Bogdan Tyrybon

Dr. Martin Jager

David Shem Tov

Andrew Thomas

Prof. Dr. Thomas Hoffmann

AWARDS



Education Awards

Food Solutions Programme – FOODMIO

Beanify, €2,000
Grinsect Foods, €1,000

Food Solutions Programme – Ecopack

Supaso, €2,000

Inspire Programme – Food

Innovation Lab

Lücathek, €1,000
Wine Worthy, €1,000

EIT Food Summer School

Food Innovation Hub

Pack Off, €1,750

Transitions to Sustainable Food Systems

Banana Unit, €600

Food Tech Transitions: reconnecting agri-food, technology and society:

Pedro Miguel Silva, Viktoria Angeli, Danilo Crispim Massuela, Muhammad Waleed Khan, Alicia Hamar

Entrepreneurship for food product innovation

Team ReBox, €2,200
Team BroPack, €1,000
Team Kafka, €500

Education awards supported by Business Creation

Global Food Venture Programme 2019

FiberGlob, €5,000
WEFAgro tool, €2,500
inSafe.ai, €1,250

Business Creation awards

EIT Food Accelerator Network

Award Winners

Orbem AI, €100,000
uFraction8, €100,000
Trigger Systems, €100,000

EIT Food Seedbed Award Winners

FeJuice, €20,000
Windagrotech, €20,000
2BNano, €20,000

EIT Food Innovation Prize

Award Winners

Cellugy, €10,000
(Aarhus Competition)
Zero Waste Solutions, €10,000
(Stuttgart Competition)
Cheeseit Yourself, €5,000
(Aarhus Competition)
MicroFlavours, €5,000
(Stuttgart Competition)

Business Creation CLC Awards

Change Makers Startup Weekend (CLC North West)

PROtect, €10,000
Preservation Culture, €10,000
Urban Growth Collective, €10,000

CLC Central Marketplace (CLC Central)

air up, €6,000
menutech, €3,000
seedforward, Osnabrück, €1,000

Food Ingredients Europe (CLC West)

FUMI Ingredients, €10,000

Food Tech Israel 2019 (CLC South)

Soos Technologies, €10,000

Regional Innovation Scheme (RIS) awards

South RIS Innovation prizes

Spain
Polyfly, €10,000
Sonicat Systems, €5,000

Greece

Oliveex, €10,000
BeeNotes Plus, €5,000

Italy

3bee, €10,000
Evja, €5,000

Portugal

Fishery, €10,000
Agrodrone, €5,000

Turkey

Windagrotech, €10,000
Biolive, €5,000

Legal and Accounting Support

Mighty Meat, €1,428
Evangelia Thoukididou, €1,500
BEENOTESPLUS, €1,500
eVja, €1,500
Agrodrone.pt, €1,320.53
Feltwood, €1,050

Journalism Prize

David Barreiro, €1,000
Pedro del Corral, €500
Alex Fernández Muerza, €500

North-East RIS Innovation Prizes

Lithuania
UAB Zemdirbiu Konsultacijos, €10,000
SUPER GARDEN, €5,000

Croatia

Teky, €10,000
Pro-gum, €5,000

Poland

Greendrones, €10,000
AgroWe, €5,000

Other Awards

Hungary

AquaShield Control, €10,000

Ruralinnovations, €5,000

Slovenia

BEVO, €10,000
Barley&Me - Newdles, €5,000

Estonia

NutriLoop, €10,000

Timey, €5,000

Czech Republic

Alexýr, €10,000
Forsage, €5,000

Latvia

Smart packaging, €10,000

SpirulinaNord, €5,000

Romania

Taraba Virtuală, €10,000

FoodKit, €5,000

Slovakia

NU3Gen, €10,000
LivingElements, €5,000

RIS Innovation

Algdeha, €2,000
VIPill, €1,000

Challenge Labs

Fresh Tacka, €2,000
Shamka, €1,000

Food Forming, €500

Special prize for Best Cross-thematic

Business Idea

Baltic Freya € 5000

Audience Award

Odd.Bot € 5000

South and North-East

Jumpstarter

BNanoFood, €10,000
RapidPricer, € 7000
FiberBio, € 5000

Legal and Accounting Support

Flavodata OÜ, €1,440
MyWaterATM, €1,229.52
LIZA (VitaMed Liquid), €1,500
Kristof Nagy, €1,500
SIA Plukt, €1,150
Smart Packaging, €1,500
BrainBerry, €1,478
Bedrock farm, €1,500
Forsaz, €1,500
Living Elements, €1095
Mr.Fibre, €1,200
Termodron, €1,500

EIT Food ivzw
Ubicenter A, Philipssite 5
3001 Leuven (Heverlee) Belgium

Find out more at www.eitfood.eu

 [Twitter](#)

 [LinkedIn](#)

 [Facebook](#)

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 [FoodUnfolded® Instagram](#)



EIT Food is supported
by the EIT, a body of
the European Union

