



## EIT Food Accelerator Network – Themes 2025

### CIRCULAR SOLUTIONS FOR FOOD SYSTEMS (Helsinki Hub):

By-products and waste stream valorisation (nutrient recovery and upcycling) / upcycled food raw materials and ingredients (good taste, solubility, high nutritional value) / upstream processes and feedstock optimisation / closed-loop farming solutions

### FOOD AS MEDICINE (Haifa Hub):

Targeted and functional foods / food reformulation / probiotics, prebiotics, symbiotics and postbiotics / food bioactive ingredients (antioxidants and beyond) / food safety, sensitivities and allergies / food for healthy aging

### RESILIENT SUPPLY CHAINS & REDUCING SCOPE 3 EMISSIONS (Munich Hub):

Optimising crop processing and storage / advanced tracking, tracing and predictive models / reducing food loss across the supply chain / precision measurement, reporting and verification / smart wastewater and on-farm sludge management / preserving aboveground biodiversity

### FUTURE RESILIENT AGRICULTURE (Warsaw Hub):

Soil health and biodiversity / water management / crop innovations / bioinputs / carbon and nitrogen farming / smart farming, incl. AI and robotics

### NEW INGREDIENTS AND BIOPROCESSING (Paris Hub):

Biotechnologies (cultivated meat, precision fermentation, biomass fermentation) / plant-based new ingredients (incl. algae, mycelium) / ingredients replacing unsustainable crops (e.g. cocoa, palm, sugar) / clean label innovation / enabling technologies, incl. AI modelling

### SUSTAINABLE FOOD PACKAGING (Bilbao Hub):

Alternative materials / recycling processes, traceability and data efficiency / circular packaging platform / smart preservation technology / life cycle assessment (LCA) tools