



FP6 E-Bulletin

This month's E-bulletin is a partner search special. In the next few pages are details of projects looking for partners and partners looking for projects. Topics include:

- ★ Milk Derived Peptides
- ★ Environmental Information Systems
- ★ Food Quality and Safety
- ★ Lipids, Triglycerids and Fatty Acid Isomers

WANTED

SME INVOLVED IN ORGANIC OR BIOLOGICAL SALT

The Austrian FP6 National Contact Point is searching for a SME involved in organic or biological salt on behalf of a client. If you are interested in finding out more, please contact Lisa Mayr at BIT using the E-mail address Mayr@bit.ac.uk.

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info@betatechnology.co.uk

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Partners Sought for Research into a Milk Derived Peptide

A company is looking for partners for the development and marketing of various applications containing a milk-derived peptide having epidermal growth-promoting activity. Such applications include cosmetic (e.g. anti-wrinkle cream), nutraceutical (e.g. specialised infant formula, sports drinks, etc.) and therapeutic applications (e.g. wound healing, periodontal disease, drug delivery systems, etc.). Partners are sought for the transfer of bench-scale purification to large-scale processing.

If interested, please contact Dr. Paul Harris at Pepsyn Ltd at E-mail pharris@liverpool.ac.uk, tel 0151 795 4472 or fax 0151 795 4404. Their web address is www.pepsyn.co.uk.

Environmental Information Systems for Industrial Areas

TITLE: Environmental information systems for industrial areas: the use of data from local public administrations and enterprises to create decision support tools

DESCRIPTION: The Project aims to create an environmental information system for several areas in Northern Italy. Pressure factors and environmental impacts by enterprises (especially Small and Medium Enterprises - SMEs) will be chosen and monitored in terms of both their effects on the areas and of exploitation of natural resources such as water. The risks associated with enterprises will be assessed. All data will be obtained through the implementation of EMAS-certified sites and ISO 14001- certified Environmental Management Systems (EMS) that will produce data and information according to common formats and via a common Information and Communications Technology (ICT) platform. Data will be geo-referenced on Geographical Information Systems (GIS), creating dynamical thematisms that will feed the information systems of the area. Procedures will be written to assure matching among SMEs, processes and the laws enforced by public bodies and local public administrations.

The goal is to create decision support systems and tools that will be used by local public administrations for urban planning and civil protection. These tools will also be used to assure an integrated management of the territory, creating new public-controlled organisations that will gather data, feed the system and perform effective maintenance activities. EMAS-compliant areas will be built, increasing the value of the sites and buildings and creating new qualified jobs. Last but not least, new criteria for the management of water resources will be proposed and tested, due to the availability of validated data that allow a quantitative approach for the sustainable development of industrial areas.

TARGET PARTNER: Looking for European partners in the following fields: Geographical Information Systems (GIS) and web-GIS; Environmental monitoring: air pollution, water pollution, soil contamination, water use, industrial risks, pollution by agriculture (e.g. for nitrates); Sensors, data loggers and tools for information processing; ICT; Software for data collection and data processing; Civil protection; Life Cycle Assessment (LCA); ISO 14001 and EMAS

If you are interested in participating, please contact Giuseppa Burgio by the 30th June on E-mail alps@to.camcom.it, Telephone +39 011 5716321 or Fax +39 011 5716324. Their website is www.to.camcom.it.

WOULD YOU LIKE TO WORK WITH MALTA?

The Maltese FP6 National Contact Point have several areas where they have organisations wishing to join various Priority 5 (Food Quality and Safety) proposals. They are interested in the following tasks:

T1 - Food from low input and organic production systems: Ensuring the safety and improving quality along the whole chain.

T5 - Validated food information database for Europe (this is of great interest to Malta because they would like to be included in this database to set up a validated/integrated system of food composition and standards).

T13 - Food safety, risk assessment and communication (in particular consumption patterns).

T25 - Improved strategies in animal welfare for improved food quality.

T42 - Allergy and asthma (in particular risk factors that lead to the development of asthma and allergy).

T43 - Neurotoxic effects of environmental contaminants (in particular pesticide residues).

If you are interested in including an organisation from Malta in your consortium, please contact Joanna Pullicino, National Contact Point - TP5, E-mail jpullicino@mcst.org.mt or tel +356 2360 2138 or fax +356 2166 0341.

Integrated Project: Lipids, Triglycerids and Fatty Acid Isomers in Their Important Relations

The Slovak Technical University is preparing an Integrated Project on Triglycerids and Fatty Acid Isomers in their Important Relations. Several partners are already involved but additional SME end users in the field of biotechnology are required.

Project Description:

This research looks at in vivo systematic co-identification of diseases (BSE, JCD, etc) by using elaborated method conception for numeric transformation of physio-chemical characteristics and triglycerids molecular structure changes in the lipid fractions of proper biological models (CORDIS Results, Reg.No. 26513). It also looks into the contribution to global needs: minimization of hunger, unrenowable raw materials as well as ecological risk by exploitation of semi and or full arid soils and of non-transformed solar energy. After certain technological processes, protein part plant products will be used as animal forage, an anti-BSE factor and for human nutrition. The lipid part of the research is usable in existing industry: chemistry, pharmacy, cosmetic, etc. and as a motor fuel (instead of edible triglycerid fats/oil which should be kept for human purposes).

If you are interested, please contact Prof Vaclav Koman at the Slovak Technical University, E-mail: lipoprogres@post.sk or greksa@sarc.sk.

ISTANBUL TECHNICAL UNIVERSITY (ITU)

DEPARTMENT OF FOOD ENGINEERING

The Food Engineering program of the Istanbul Technical University (ITU) is the first and only single program being offered in Istanbul. The backgrounds of the faculty members include chemical engineering, agricultural engineering, mechanical engineering, food engineering, food science, food technology and food microbiology.

The department would like to establish partnerships for collaborative scientific research with institutions in Europe. The department is strong in several research areas including cereal science and technology, food quality control and HACCP, food safety, mycotoxins, fruit and vegetable processing, dairy technology, food process engineering and modeling, sensory analysis, modified atmosphere packaging, food irradiation, food microbiology, and food chemistry.

If you are interested in using ITU as a partner, please contact Prof Dilek Boyacioglu on tel: Tel: 90 212 285 6040 – 212 285 6852 or fax: 90 212 285 2925

FOOD SAFETY & BSE CRAFT PROJECT – SMES WANTED

This CRAFT project focuses on the safe portioning of beef carcasses into halves without damaging the spinal cord. There are some methods of cutting off the whole spine but this is a very tedious process and decreases the processing line productivity. It also requires the re-organisation of the line because the fillets and sirloins should be separated first and, therefore, complicates the meat processing flow and HACCP rules.

It is proposed that a CRAFT project should be instigated to include SMEs who would potentially produce the new cutters in different countries. The Food Institute has a small factory that is capable of designing and building the machine prototype. The role of the partner is to act as the project coordinator and provide knowledge of the application of ultrasound or other means for cutting different products.

If you are interested, please contact Milan Houska, Head of the Food Engineering Department at the Food Research Institute Prague, E mail: m.houska@vupp.cz or Nada Konickova, the National Contact Point for the Czech Republic on tel: +420 220 390 705, fax: +420 220 922 968 or E-mail: konickova@tc.cas.cz.

FIELD EVALUATIONS OF A LOW DRIFT/LOW DOSE AGRICULTURAL SPRAY SYSTEM

This research looks into a spray system uniquely exploiting the classical principle of Aeolian edge-tones that emerged from a UK DTI SMART Award a decade ago. It was widely patented at that time but never pulled through to commercialisation despite its performance being verified as half standard wind drift with standard drop sizes and sustained standard drift with halved drop sizes. Recently a non-EC mimic has been promoted that claims striking savings in chemical requirements. EC countries deserve an opportunity to share this benefit but a prerequisite for production is confirmation of efficacy by extensive field demonstrations. Growers and/or allied academics are needed from across the entire crop spectrum to join the hub of a consortium which includes the IPR holder, an SME sprayer OEM and growers of wine grapes and bush berries. An Exploratory CRAFT Award approved but unconverted in FP5 provides a firm foundation for this initiative. Interested SME growers and/or academics allied to growers please express interest via brief summaries of capabilities (crop/assay/scale/cost) to Neale@Thomas.net with a view to inclusion in a new bid scheduled for submission in the first calls of FP6.

From The Green Revolution To The Gene Revolution

Bologna May 28 to 31 2003



This conference brings together architects of the green revolution and pioneers of modern plant biotechnology who have laid the foundations for the gene revolution and have mastered the tools to harness its potential. Cutting-edge technologies will be critically assessed for their value in identifying valuable alleles and in manipulating them with indirect (e.g. marker-assisted selection) and/or direct (e.g. genetic engineering) approaches. Speakers will illustrate the present status, opportunities and future perspectives of public and private research in plant biotechnology.

Panel discussions will provide opportunities for confronting different views and for debating to what extent in the future it may be possible to benefit from the merits of biotechnology while avoiding the shortcomings.

For more information, please visit the following website:
<http://www.avenuemedia.it/linkCONG/Green-Gene.html>

Priority 5 – Food Quality & Safety European Commission Scientific Officers

If you need to speak to the EC about a task in Priority 5, the list below contains the names and E-mail addresses of the relevant Scientific Officers.

(T1) Food from low input and organic production systems: Ensuring the safety and improving quality along the whole chain	richard.hardwick@cec.eu.int antonio.di-giulio@cec.eu.int massimo.burioni@cec.eu.int john.claxton@cec.eu.int
(T2) Quality seafood for improved consumer health and well-being	callum.searle@cec.eu.int john.claxton@cec.eu.int
(T3) Pathogen free production systems	antonio.di-giulio@cec.eu.int john.claxton@cec.eu.int
(T5) Validated food information database for Europe	achim.boenke@cec.eu.int rosanna.d'amario@cec.eu.int alkmini.katsada@cec.eu.int
(T6) Influence of nutrition and lifestyle on healthy ageing aimed at preventing adult degenerative disease	rosanna.d'amario@cec.eu.int alkmini.katsada@cec.eu.int
(T10) Functional genomics in relation to food, nutrition and health	jurgen.lucas@cec.eu.int rosanna.d'amario@cec.eu.int
(T11) Lipid metabolism and the metabolic syndrome	jurgen.lucas@cec.eu.int rosanna.d'amario@cec.eu.int guillermo.cardon@cec.eu.int
(T12) Health risks from heat treated foods and food products	achim.boenke@cec.eu.int antonio.di-giulio@cec.eu.int
(T13) Food safety, risk assessment and communication	achim.boenke@cec.eu.int alkmini.katsada@cec.eu.int
(T17) Development of reliable traceability methods and systems to establish the origin/ mode of production of food products	antonio.di-giulio@cec.eu.int massimo.burioni@cec.eu.int john.claxton@cec.eu.int
(T18) Prevention and control of zoonoses including food borne diseases	tuomo.karjalainen@cec.eu.int jeremy.bray@cec.eu.int john.claxton@cec.eu.int
(T19) Prevention, control and management of prion diseases	ana.nieto@cec.eu.int jeremy.bray@cec.eu.int
(T20) Development of quantitative risk assessment strategies based on probabilistic, genomic and profiling approaches including a risk-benefit evaluation for novel foods	achim.boenke@cec.eu.int dyanne.bennink@cec.eu.int
(T24) High throughput analysis of plant composition and metabolism for optimising end-product quality in the plant food chain	guillermo.cardon@cec.eu.int jean-marc.chourot@cec.eu.int
(T25) Improved strategies in animal welfare for improved food quality	john.claxton@cec.eu.int michel.van-den-bossche@cec.eu.int
(T26) Genomics of host-pathogen interactions in animals	john.claxton@cec.eu.int
(T27) Improved crop protection systems based on biological control methods for safer low input production systems	massimo.burioni@cec.eu.int
(T28) Antibiotic resistance in animals, plants and humans	john.claxton@cec.eu.int michel.van-den-bossche@cec.eu.int
(T29) Disease risk from alternative and enriched cage and free-range systems	john.claxton@cec.eu.int
(T30) Simulation modelling for improved crop establishment in low input systems	richard.hardwick@cec.eu.int
(T39) New strategies to improve grain legumes for food and feed	guillermo.cardon@cec.eu.int michel.van-den-bossche@cec.eu.int
(T40) Alternatives to antimicrobials in feeds	john.claxton@cec.eu.int michel.van-den-bossche@cec.eu.int
(T41) Human health implications of exposure to chemical residues in the environment	callum.searle@cec.eu.int tuomo.karjalainen@cec.eu.int
(T42) Allergy and asthma	ana.nieto@cec.eu.int callum.searle@cec.eu.int
(T43) Neurotoxic effects of environmental contaminants	tuomo.karjalainen@cec.eu.int jeremy.bray@cec.eu.int
(T44) Effects of environmental exposure to complex chemical mixtures	ana.nieto@cec.eu.int callum.searle@cec.eu.int