



INNOVATING TRADITION: FUTURE PERSPECTIVES IN FOOD

12.12.2023 | 9:00 – 16:30
NOI TECHPARK, SEMINAR ROOM 1

Tradition and innovation combined in a forward-looking way in the food and beverage sector: this can be achieved by upgrading traditional products, making more sustainable use of local resources, and further developing established production and preservation methods.

We will discuss how innovative technologies can optimise these processes and support traditional (family) businesses on their way into the future at our event on 12 December 2023 at the NOI Techpark in Bolzano, to which we cordially invite you.

Personalised nutrition, novel food and fermentation are just some of the key topics: Meet international experts such as Nard Clabbers, Juliane Kleiner and Renzo Nicolodi as well as specialists from the Free University of Bolzano-Bozen, the Laimburg Research Centre and NOI AG. Gain exciting insights into the framework, trends and latest developments in food innovation. Exchange ideas with other companies from the food and beverage sector and find out more about the laboratories and services available to support you at the NOI Techpark.

PROGRAMME

- 08:30 Check-in
- 09:00 Welcome address
- 09:20 **Key note: Personalised Nutrition, the Invention of a Tradition**
Nard Clabbers, NCNC Nutrition Consultancy [ENG]
- 10:00 **Innovative or Conservative? An Overview of the Food Industry with Future Trends**
Renzo Nicolodi, NUTRAMENTIS [GER]
- 10:40 Coffee Break
- 11:10 **Lactic Acid Fermentation: An Invaluable Resource for Food Processing**
Marco Gobbetti, Free University of Bozen-Bolzano [ITA]
- 11:35 **The Fermentation Cycle for Innovators of Tradition, for Sustainability**
Lorenza Conterno, Laimburg Research Centre [ITA]
- 12:00 **Strategies for the Valorisation of South Tyrolean Agricultural and Food Products**
Elena Venir, Laimburg Research Centre [ITA]
- 12:25 **Novel Approaches to Study Lipid Oxidation and Antioxidant Efficacy in Foods**
Matteo Scampicchio, Free University of Bozen-Bolzano [ITA]
- 12:50 Lunch
- 14:20 **Novel Food in the EU**
Juliane Kleiner, Free University of Bozen-Bolzano [ENG]
- 14:45 **Innovating Tradition in Family Businesses**
Alfredo De Massis, Free University of Bozen-Bolzano [ITA]
- 15:25 **How to Achieve Successful Innovation in Food Companies**
Jonas Eder, NOI Spa [GER]
- 15:55 **Automated Pizza and the NOI Kitchen Lab, a Success Story**
Ben Schneider, NOI Spa [GER]
- 16:15 Closing
- 16:20 Aperitivo

The event will be held in German, Italian and English.
Simultaneous translation will be provided for the German and Italian talks.

REGISTRATION

Register [here](#) within 11.12.2023

CONTACT

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