



Horizon Europe Brokerage Event
Cluster 6 Calls 2024

Brussels , 26 September 2023

New healthy and sustainable food products and processes

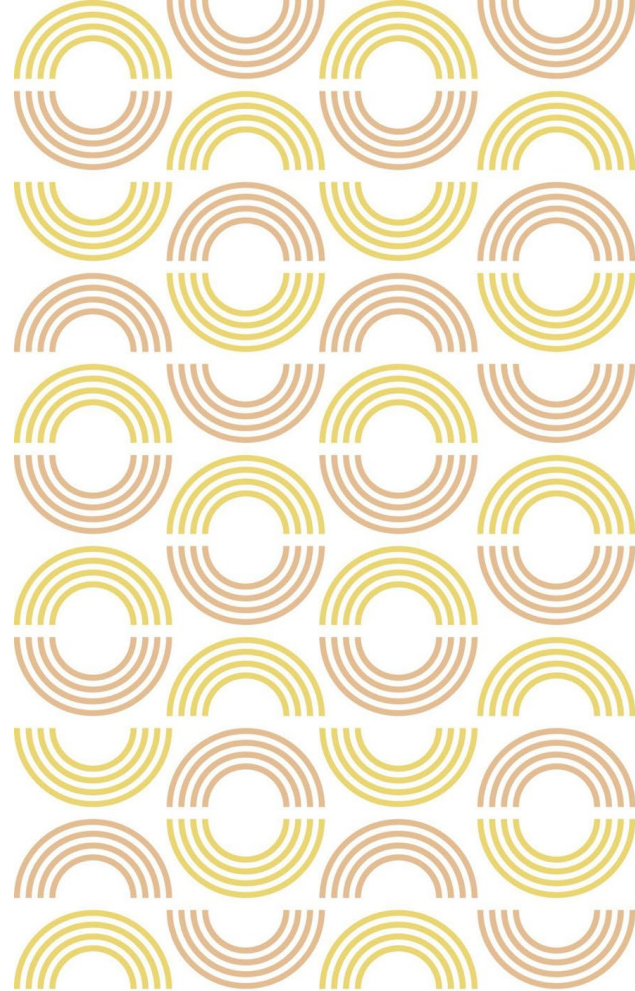
Prof. Dr. Neşe Şahin-Yeşilçubuk

İstanbul Technical University, Turkey



This project has received funding from the European Union's Horizon Europe research and innovation programme, under Grant Agreement No 101059839

Funded by the European Union. Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the European Commission. Neither the European Union nor the granting authority can be held responsible for them.



Topic(s) addressed :

- **HORIZON -CL6-2024-FARM2FORK-01-2 New healthy and sustainable food products and processes T**

Other topics of interest:

- **HORIZON -CL6-2024-FARM2FORK-01-7: Impact of the development of novel foods based on alternative sources of proteins**
- **HORIZON -CL6-2024-FARM2FORK-01-3: Thematic network tackling food fraud by translating research and innovation into practice**

Project idea

- The project aims to build links with the European Green Deal priorities, especially the farm to fork strategy for a fair, healthy and environment -friendly food system, and the EU's climate ambition for 2030 and 2050
- Production of healthy, tasty, minimally processed, environmentally friendly, affordable, safe and sustainable foods from waste streams and unexploited sources
- This proposal aims to reduce poverty, empower of communities, establish new market and job opportunities for sustainable food SMEs and industries, and businesses
- Possibly already existing (core) consortium : REFRESH consortium or SEAREFINERY consortium



Main expertise offered / sought

Istanbul Technical University
(ITU)

Leading research-intensive
technical university in Turkey.

Highly developed research
infrastructure

Expertise:

Food processing

Waste utilization and nutrient
recovery from components from
industrial food wastes and by-
products

Biodegradable and edible films for
coating/food packaging

Expertise:

Encapsulation and
characterization of bioactive
compounds and formulation of
novel foods

Previous Experience:

Applied to HORIZON-MISS-
2021-SOIL-02-03 and
HORIZON-MISS-2022-SOIL-
01-02 calls as a coordinator,
both projects passed the
threshold value

Our project, which we applied
within the scope of the
HORIZON-MISS-2021-SOIL-
02-03 call, remained on the
reserved list.

Partner looking for
consortium

Contact details

- Neşe Şahin-Yeşilçubuk
- İstanbul Technical University, Chemical and Metallurgical Eng. Faculty,
Dept. of Food Engineering
- Academic Institution
- TR-Turkey