

HDHL Joint Action: **FOODRETEC “New food resources and technologies to improve public health and food security”** *funded projects*

The FOODRETEC call was launched in 2023 to support transnational and collaborative research projects focusing on building knowledge to prepare for and succeed with a dietary shift towards a healthier and more sustainable diet. This will contribute to the preparedness for a future with a higher global food demand and scarce resources.

In total, six funding agencies from six countries participated in this call. Three projects were funded through this call with a total budget of 4,3 M€. The funded projects involve sixteen research groups from Austria, France, Ireland, Norway, Poland and Romania. One collaborator is also part of a research consortium, participating in the funded projects using their own resources.



ComMEATed

Committed to the responsible development of meat replacement products and practices: comparing multidimensional barriers and potentials in European countries

WHAT

The ComMEATed project aims to build knowledge to facilitate a transition towards the responsible production, provision and consumption of novel meat replacements in Europe

WHO

The consortium includes six partners from five countries (Austria, France, Ireland, Norway, Romania).

HOW

Consideration of consumer choices in context: social, cultural, regulatory, economic, psychological and ethical, religious or ideological grounds because of complex food practices in Europe.

FUNDING

ComMEATed receives approximately 1.3 M€.

Project coordinator: **Elisabeth Lambert** (Droit et Changement Social, France)

ITSAFE

Farming edible insects as sustainable animal-source production and packaging systems: novel technologies from improved food and public acceptance

WHAT

The ITSAFE project aims to change dietary patterns by relying on tenebrionid insects (mealworms) as mini-livestock.

WHO

The consortium includes five partners from three countries (Austria, Poland, France).

HOW

Developing water-efficient diets and rearing methods, studying mealworm physiology, improving nutrient extraction, exploring chitin co-products for biodegradable packaging, assessing mycotoxin risks, evaluating mealworms for human diets, and testing consumer acceptance of new food products.

FUNDING

ITSAFE receives approximately 0.9 M€.

Project coordinator: **David Renault** (University of Rennes)



Up4Food

Upcycling side streams for sustainable and healthy ingredients and food concepts

WHAT

The Up4Food project builds knowledge to improve food resource utilisation by using a system approach to upcycle processing side-streams from three selected value chains in Europe (potatoes, oil seeds and pelagic fish).

WHO

The consortium includes six partners from five countries (France, Ireland, Norway, Poland, Romania).

HOW

Up4Food uses green technologies to extract ingredients from side-streams, assess their safety and nutritional value, and—through industry and consumer engagement—identify barriers, opportunities, and acceptance for their use in food products.

FUNDING

Up4Food receives approximately 1.27 M€.

Project coordinator: **Ida-Johanne Jensen**
(Norwegian University of Science and Technology, Norway)



More information: Joint Call Secretariat
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