



The Latest Cutting Edge Innovation in Food Refrigeration, Cold Chain and Energy Management

**FRISBEE Industrial DEMONSTRATION DAY
29th of August 2014 Antony (Paris), FRANCE**

FRISBEE PROJECT

FRISBEE, the European Project is devoted to Refrigeration Innovation on the Food Cold Chain. The 4-year project (2010-2014) funded mainly through the EU's 7th Framework Programme, allows the 26 partners; 13 of which are companies, 11 research institutes or universities, and 2 NGOs.

Food safety and quality, energy consumption and environmental impact are of major importance when it comes to food cold chain. FRISBEE team (<http://www.frisbee-project.eu/>) is providing to food manufacturers and other industrial sector related to cold chain new tools, concepts and solutions for improving refrigeration technologies and

innovating technologies along the European food cold chain. The expected results of the Frisbee project is to improve current refrigeration technologies throughout the European food cold chain to provide new tools, concepts and solutions for. Among the tasks within the project, new innovative mathematical modelling tools will be developed that combine food quality and safety together with energy, environmental and economic aspects, to predict and control food quality and safety in the cold chain. The FRISBEE team has developed a comprehensive database of the cold chain in Europe, identify refrigeration needs and available current

technologies in the food industry, and investigate consume needs and expectations in the respect to the food cold chain.

The team has been working on:

- developping a comprehensive database of the cold chain in Europe,
- identifying the industrial refrigeration needs and available current technologies in the food industry,
- investigating the consumer needs and expectations with respect to the food cold chain.



PROGRAMME

09:00	Welcome Jean Marc Bournigal , IRSTEA, France	10:30	Innovating thermal active using PCM Packaging & Nanomaterials José María Lagaron , CSIC, Spain	12:10	Study of consumers perspectives and attitudes on cold chain. Acceptability on emerging technologies Jean François Barthe , U. de Toulouse, FRANCE
09:10	Overall view of the FRISBEE project & Introduction Graciela Alvarez , IRSTEA, France		Coffee Break	12:30	Magnetic Refrigeration present and future challenges Alessandro Pastore & Neil Wilson , CAMFRIDGE, UK
9:30	First European COLD CHAIN DATABASE & FIELD TEST P. Taoukis , NTUA, Greece	10:50	Display cabinets innovations in FRISBEE project Maurizio Orlandi , COSTAN, EPTA Italy		LUNCH BREAK and EXPO
09:50	THE FRISBEE TOOL : a software for optimising the trade-off between food quality, energy use, and global warming impact of cold chains Annemie Geeraerd , KU Leuven, Leuven, Belgium	11:30	Advanced control of a low temperature frozen food storage Denis Leducq , Irstea, FRANCE		All prototypes and software will be presented in an LIVE DEMO. Several stands hold by FRISBEE CONSORNIUM will present: the COLD CHAIN DATABASE, FRISBEE TOOL QUALITY-ENERGY –GLOBAL WARMING IMPACT , NANO ENERGY PACKAGING and Material, Superchilling, Innovating Displays Cabinet, The household refrigerators, and Magnetic refrigeration prototype
10:10	SUPERCHILLING innovating Technologies : Meat and fish cases study Judith Evans , LSBU, UK Erlend Indegar , SINTEF, NO	11:10	New Household refrigeration using Thermal Energy Storage and Frisbee project Serdar Kocatürk , AIRÇELK, Turkey		



“FRISBEE: what’s next?”

Parallel Workshops and sessions

15:00 - 17:00

Training on the Use of The cold chain database at Expo Hall “Carnot”

JP. Taoukis, E. Gogou,
NTUA, Greece

15:00 - 17:00

Training on the FRISBEE tool

Annemie Geeraerd,
Sunny George Gwanpua,
KU Leuven, Leuven Belgium
Denis Leducq, Steven Duret,
IRSTEA, France

Session SYNERGIE EUROPEAN PROJECTS

15:00 - 16:00

CoolSAVE, Froid Magnetique, After Eight, Waste

SESSION “Parallel Workshops and sessions “FRISBEE: what’s next?” Salle Galilee

15:00 - 15:20

International Actions on Food Cold chain Community

D. Coulomb,
Institute International of Refrigeration IIF

15:20 - 15:40

European Commission Actions on Horizon 2020 Food Safety & Energy

Carlos Araujo Murillo,
EU

15:40 - 16:00

Industrial NEEDS ON COLD CHAIN AND Energy Management

16:00 - 16:20

REGULATIONS on Cold Chain

Frédéric THIREAU,
Bureau des établissements de transformation et distribution à la sous-direction de la sécurité sanitaire DGAL

16:20 - 16:40

Actual food safety issues related to cold chain & potential interest of FRISBEE Tools to solve them

Laurent Guillier,
ANSES

16:40 - 17:15

Debate and closing ceremony

17:15-18:00

Cocktail & networking



Location

The FRISBEE Demoday will be held at Irstea ANTONY on August the 29th 2014 at 9:00-17 hrs, in,
Address: **1 rue Pierre Gilles de Gennes – 92761 Antony FRANCE** Paris France.

Accommodation & Information

You will have to book hotels in Paris or Antony by yourself. We recommend that you use <http://www.hotels.com> to find a suited hotel.

You can easily find an accomodation with the **website of Paris Infos**.

You can find a list of Hostels with the **website of HostelWorld**.

For students, please consult the **FIAP website** which proposes accomodation for students.

Registration & Cost

The FRISBEE demonstration day is free of charge. Industry & Research are invited to participate in the FRISBEE Workshop. If you are interested in attending the workshop, please send an e-mail to the following e-mail addresses to confirm your participation.

graciela.alvarez@irstea.fr

Contact

FRISBEE Project coordinator
Graciela Alvarez
IRSTEA (ex-Cemagref), Research Unit GPAN
phone : +33 140 966 017
graciela.alvarez@irstea.fr



www.frisbee-project.eu

The research leading to these results has received funding from the European Community's Seventh Framework Programme (FP7/2007-2013) under grant agreement n° 245288.