

EIT FOOD

Příležitosti pro spolupráci a podporu inovací

Chuť a vůně potravin: od výzkumu, přes legislativu, k praxi
10.6.2025, Praha



Co-funded by the
European Union

EIT Food Hub
Ústav analýzy potravin a výživy, VŠCHT Praha



WHAT WE DO

At EIT Food we aim to overcome food system challenges by accelerating innovation to build a future-fit **food system that produces healthy and sustainable food for all**.

COLLABORATION

We connect stakeholders right across the food system to drive change through collective learning, problem solving and invention.

IMPACT

Through our missions-led approach, we invest in projects, individuals and organisations that share our goals to deliver positive impact at speed and scale.

INCLUSION

We believe inclusive systems innovation, which enables all people and places to participate and benefit.

We are the
world's largest and
most dynamic
food innovation
community

FOOD SYSTEM CHALLENGES

Our current food system is a leading cause of some of the biggest challenges the world is facing, from **climate change**, resource depletion and waste, to **malnutrition**, obesity and other **diet-related illnesses**.

SOCIAL

We need to feed **10 billion** people by 2050 (UN, 2017)

Over too **2 billion people** are currently overweight (WHO, 2018), while **800 million** are undernourished (FAO, 2019)

Up to **35% of children** under 5 globally are affected by stunting, wasting or overweight (UNICEF, 2019)

ENVIRONMENTAL

1/3 of our food is wasted globally (FAO, 2019)

70% of global freshwater withdrawals come from the food industry (FAO, 2016)

Food production accounts for **26%** of greenhouse gas emissions (Science, 2018)

ENTREPRENEURIAL

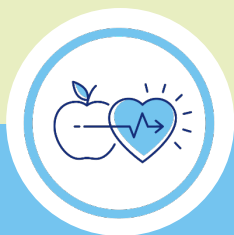
Only **3.4%** of all EU startups are in the food industry (ESM, 2016)

9 out of 10 startups fail due to lack of a market need for their products (Munich Business School, 2016)

Meeting the UN SDGs could create innovation opportunities worth US **\$200 billion** for the European business sector in agrifood by 2030 (BSDC, 2016)

OUR MISSIONS

We operate through a **mission-led approach** which puts improving outcomes for people and planet as the starting point for our work.



HEALTHIER LIVES THROUGH FOOD

We will make a material difference to quality of life by enabling more consumers to have better choices through access to affordable, healthier products and actionable information.



A NET ZERO FOOD SYSTEM

We will scale a systems approach that enables the transition to sustainable and regenerative agriculture practices, creates new markets and opportunities for food waste and loss reduction, and empowers all stakeholders to play an active role in the circular food economy.



REDUCING RISK FOR A FAIR & RESILIENT FOOD SYSTEM

We will improve food security and safety for consumers everywhere by enabling and establishing resilient and dependable digitally enabled food supply chains.

[Home](#) > [Our Impact](#)

Our Impact

Through targeted funding and collaboration, EIT Food is driving tangible change that improves lives, strengthens resilience, and protects our planet. Every story here highlights the added value and the real-world impact of our shared mission.

<https://www.eitfood.eu/impact-stories>

Impact delivered since 2018

225

Marketed innovations

1,508

Startups and scaleups supported

280EIT Food projects delivered 2021–
2023**233**

Partners in our network

146k+

Learners benefitting

32

EIT Food hubs

Nutritious by Design: Incorporating Healthy Choices at the core of Food Product Development

To truly enable healthier food choices, we need to work together with the food industry to conceptualize new methods upon which a *food's impact on health becomes part of its core identity and not a secondary characteristic.*



2024



2025

*...Nutritious by Design, presents a groundbreaking initiative dedicated to **integrating the principles of healthy food choices in the New Product Development process (NPD)**, with a primary goal of incorporating metrics and targets relevant to a food's impact on diet and health in all key stages of NPD. The Nutritious by Design framework could be applied both in New Product Development as well as the reformulation of existing products following the same principles and processes....*

NPD Skills Training - Food Design, Senses & AI

This course combines sensory science, consumer behaviour, and digital tools (including AI) to enhance food product development and support your innovation efforts with real and synthetic insights.



Apply now!
NPD Skills 2025

 **Application deadline**
12 Jun 2025, 23:59:59
Central European Time

 **Studies commence**
23 Jun 2025

https://apply.eitfood.eu/en_GB/courses/course/210-npd-skills-training--food-design-senses--ai

Study location	Online
Type	EIT RIS Programmes, online
Nominal duration	2 days - Live Online Course: The course is a combination of synchronous and asynchronous learning.
Study language	English
Awards	(Course organised within New Product Development Training 'NPD Skills')
Tuition fee	<div>FREE</div> <div>Participation is free of charge for all participants. Costs are covered by EIT Food.</div>

Consumer Observatory reports

The EIT Food Consumer Observatory regularly develops research reports and studies on consumer perceptions on food. Explore the reports below.

<https://www.eitfood.eu/projects/consumerobservatory/consumer-observatory-reports>



Consumer Trends Report

May 29, 2025

REPORT



Waste to Want: Consumer Acceptance of Upcycled Food Products

March 21, 2025

REPORT



Consumer perceptions of (alternative) proteins

August 01, 2023

REPORT



Consumer perceptions of food packaging

October 01, 2022

REPORT



Ultra-processed foods

February 01, 2024

REPORT



Eco-labelling

October 01, 2023

REPORT



Consumer perceptions on personalised nutrition

April 08, 2024

REPORT



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Redesign Food for Value

Sustainable and healthy food products often struggle to secure a lasting place in EU markets. The Redesign Food for Value programme helps food businesses and B2B ingredient suppliers enhance environmental and health impact—without compromising consumer demand.



2025



2026

Nourishing neighbourhoods: making community food favourites healthier

The EIT Food team is delighted to join with Impact on Urban Health, ROTA, RSSL, and Reformul8 Scotland to collaborate on a project to work with manufacturers to reformulate food and drink products tailored to local community preferences.



2024



2025

<https://www.eitfood.eu/projects/redesign-food-for-value-shaping-the-future-of-sustainable-healthy-food>

<https://www.eitfood.eu/projects/nourishing-neighbourhoods-impact-on-urban-health>

TASTE2MEAT: Cooking up sustainable meat alternatives from plant-based proteins

Traditional meat production has far-reaching environmental and health consequences. Intensive livestock farming is linked to biodiversity loss, water scarcity, and high greenhouse gas emissions, while diets heavy in red and processed meats are associated with increased health risks like heart disease and cancer.

In response, TASTE2MEAT, a pioneering project coordinated by VTT Technology Centre of Finland and funded by EIT Food, is changing the game by developing high-quality, plant-based meat alternatives. Leveraging underused protein sources like sunflower press-cakes, TASTE2MEAT has not only achieved sustainable food production but also captured the interest of consumers looking for healthier, eco-friendly diets.

<https://www.eitfood.eu/impact-stories/taste2meat-cooking-up-sustainable-meat-alternatives-from-plant-based-proteins>

EcoMilk: Revolutionizing Dairy with On-Premise Sustainability

The Oater Barista is transforming the dairy industry by enabling on-premise, sustainable oat milk production. Through advanced modular components and real-time quality monitoring, we aim to reduce carbon emissions while offering a fresh, customizable alternative to conventional dairy.

<https://www.eitfood.eu/projects/ecomilk-revolutionizing-dairy-with-on-premise-sustainability>



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2024



2025

Soil-free Proteins for alternative dairy foods – Nutritious, Sustainable, and Healthy Functional Protein

Harnessing the Power of Microalgae to Create Nutritious, Functional, and Eco-Friendly Dairy Alternatives.



2024



2025

<https://www.eitfood.eu/projects/soil-free-proteins-for-alternative-dairy-foods-nutritious-sustainable-and-healthy-functional-protein>

Turning legume waste into gold

We have developed a unique, energy-efficient drying technology to convert Aquafaba into an affordable sustainable & versatile powder for the food industry. This powder serves as an egg substitute, offering excellent binding, emulsification, and foaming properties comparable to eggs, without affecting texture or taste, while completing a circular economy.

1 ton of Fabumin powder = 130,000 eggs



2024



2025

<https://www.eitfood.eu/projects/turning-legume-waste-into-gold>



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EIT Food Protein Diversification Think Tank

Driving the future of **protein diversification** through innovation, collaboration, and sustainable food solutions

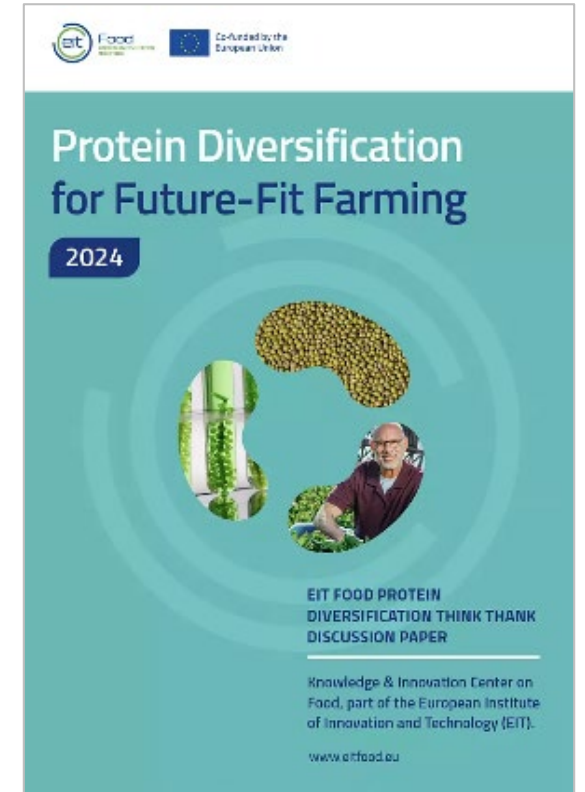
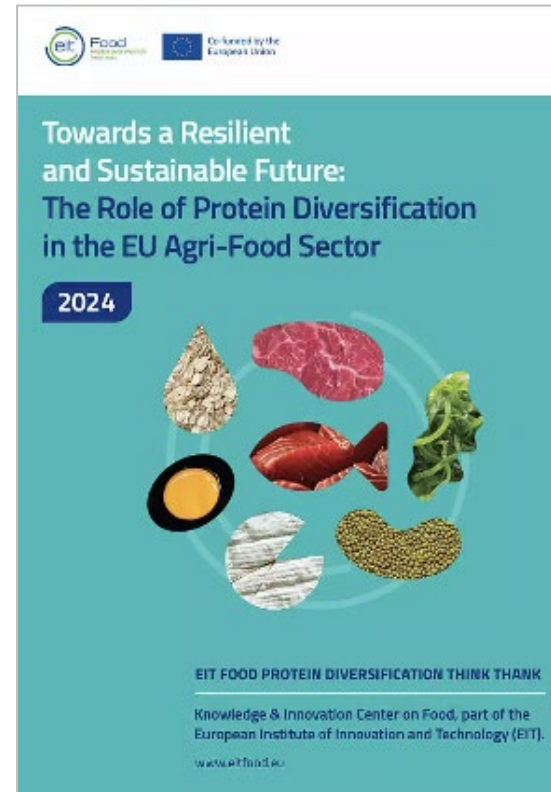
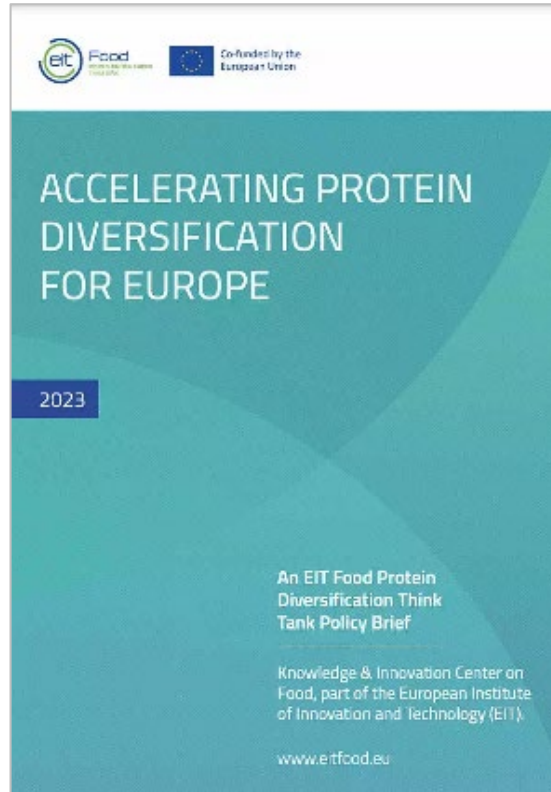
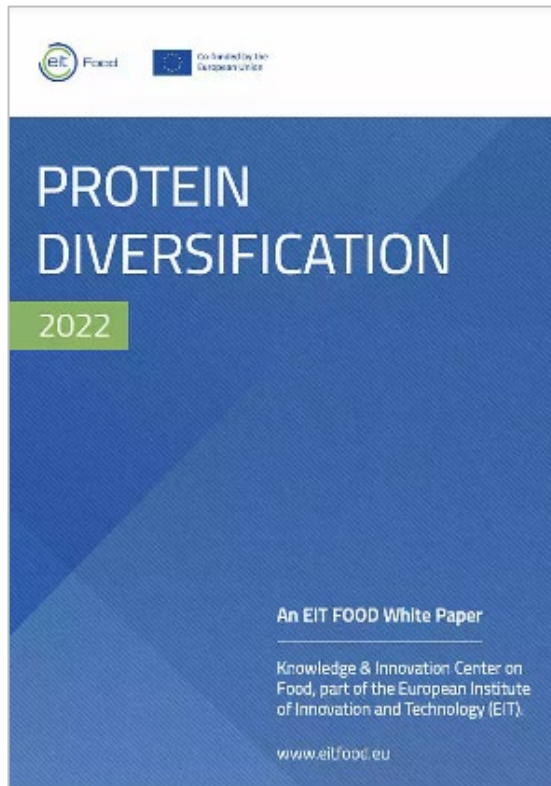


“
By 2050

Europeans should have access to a diet with appealing and affordable protein that is sustainable, resilient, healthy, and safe.



EIT Food Protein Diversification Think Tank - PUBLICATIONS



<https://www.eitfood.eu/projects/eit-food-protein-diversification-think-tank>

OUR ACTIVITIES

EDUCATION

We equip the brightest minds all over Europe and beyond, with skills and knowledge to create a sustainable food system.

INNOVATION

We drive open innovation to transform the food system by nurturing groundbreaking ideas, ensuring everyone can participate and benefit.

ENTREPRENEURSHIP

We support innovative impactful entrepreneurs and startups to deliver new food innovations and businesses across Europe.

PUBLIC INSIGHTS AND ENGAGEMENT

We design activities to engage people so that they can become agents of change in the food system.

REGIONAL

We support the agrifood sector on the ground across Europe in our 3 regions: North & East, West, South.

PUBLIC AFFAIRS

We build institutional relationships and lead relevant policy discussions to drive the agrifood innovation agenda in Europe.

EIT Food course catalogue

Explore our array of courses and programmes!

Discover our accredited courses and training programmes. Whether you're looking to [level-up your own skillset](#) or [develop your workforce](#), [Assess your skills](#) and those of your team's and get tailored course recommendations.

Interested in collaborating to develop a training programme? Reach out and connect with us. [Get in touch](#).

<https://learning.eitfood.eu/courses>

🔍 Search for a course, topic or institute ...

Filters:

MOOC ×

COMPETENCIES ▾

LEARNING LEVEL ▾

START DATE ▾

25 RESULTS

Sort: By application deadline ▾



THE HUMAN MICROBIOME

Masters degree • 2 years • Beginner

Discover what the microbiome is, how it changes throughout your life, and the role it plays in good human health.

[VIEW DETAILS →](#)



NUTRITION FOR HEALTH AND SUSTAINABILITY

Learn what makes up a healthy, sustainable diet and how certain food types can help to treat and prevent disease.

[VIEW DETAILS →](#)



INNOVATION IN ARABLE FARMING: TECHNOLOGIES FOR SUSTAINABLE FARMING SYSTEM

Explore how innovative, digital technologies can help achieve sustainable intensification of arable farming systems.

[VIEW DETAILS →](#)

Inspire Programme

Boost your skills, drive change and do business in the agrifood sector!

KEEP ME INFORMED →

IF YOU ARE AN ORGANISATION, CONNECT WITH US TO EXPLORE ENGAGEMENT OPPORTUNITIES! →

2021 > 2025

<https://www.eitfood.eu/projects/inspire>



Competency Framework

ENTREPRENEURSHIP

PROBLEM SOLVING

FOOD SYSTEMS

Explore Level

FEATURED COURSES:

- > Inspire Explore
Entrepreneurship & Food Systems
- > Inspire. Explore. Compete.
Problem Solving & Food Systems

Practice Level

INSPIRE SCHOOLS:

- > Restorative Aquaculture
- > Digital Technologies in the Food System
- > Circular Agrifood
- > RIS HealthySoil4Life
- > RIS Deep Tech in Regenerative Agriculture
- > RIS Sustainable Food Production and Consumption
- > RIS SAFER (Student Entrepreneurship for an Agri-Food Ecosystem Recovery)

Master Level

FEATURED COURSE:

- > Inspire Impact

InfraBooster

EIT Food InfraBooster

Unlocking the hidden value of
European research infrastructures

www.eitfood.eu/projects/infrabooster

- Applications: on a rolling basis throughout the 2025
- FREE OF CHARGE

- ✓ online training for scientific organisations
to leverage research infrastructures
- ✓ industrial collaboration
+ international
partnerships
+ innovations



WHY JOIN?

...make underutilized commercially
relevant infrastructures available to
companies:

- ✓ understand your competitive strengths
- ✓ find industrial partners
- ✓ generate revenues
- ✓ increase your innovativeness
- ✓ add value to the industry
- ✓ deliver societal impacts

individual
application

InfraBooster

FOUNDATION

Introductory module:

- individual work
- 100% self-study and online
- optional experts support
- based on case-studies
- understand how RIs could be leveraged for science-industry collaboration
- identify commercially relevant RIs



Practitioner application process is open*

*) the application must be sent to: infrabuster@wz.uw.edu.pl (in title: APPLICATION) by June 26th, 2025

team
application
&
Foundation
module graduates

InfraBooster

PRACTITIONER

Practical modules:

- open for teams (3-5)
- 2-3 months long
- focused on your institute's RIs
- develop service based on RIs
- Develop marketing collaterals
- identify of industrial partners
- plan industrial outreach



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THE FUTURE OF FOOD STARTS NOW

EIT FOOD EMPOWERS INNOVATORS AND ENTREPRENEURS!

OUR ACTIVITIES – ENTREPRENEURSHIP



<https://www.eitfood.eu/entrepreneurship>

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Impact Funding Framework

Our community activities are also driving IFF growth



HEALTHIER LIVES
THROUGH FOOD

Diversify protein sources for food products	Improve product choice and supply for a balanced diet to benefit people & planet	Optimise nutrient density of food
Protein Diversification Think Tank		
Healthy Ageing “Think & Do Tank”		
Future of Ultra Processed Food working group		Regen Ag Portfolio



A NET ZERO
FOOD SYSTEM

Establish Regenerative Agriculture as a commercially viable choice in key value chains	Reduce Food Loss and Food Waste	Grow the circular food economy through packaging & labelling
Regen Ag Portfolio	Food Loss/ Waste 'Mission Accelerator'	Foundation Earth/Data Alliance
Sustainable Packaging Co-creation opportunity		



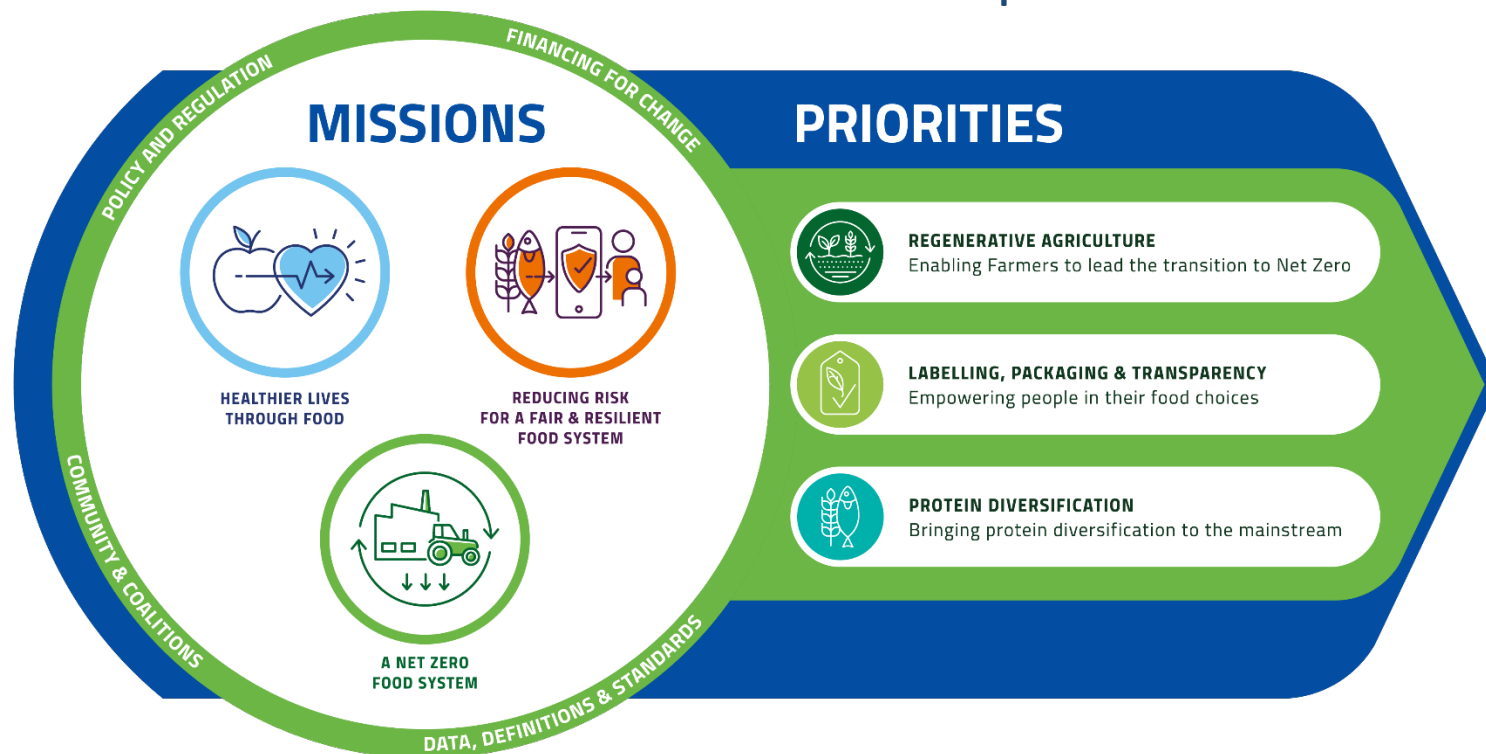
REDUCING RISK
FOR A FAIR & RESILIENT
FOOD SYSTEM

Improve sustainable and resilient food production practices	Invest in growth of fair and resilient business models supporting food security	Improve urban integration of shorter supply chains
Social Innovation workshop and activities		
Regen Ag Portfolio	Sustainable Packaging Co-creation opportunity	

WHAT'S THE DIFFERENCE?

One Framework 2023–2025

Multiple Submission Windows



Route 1:
Collaborative Programmes

Route 2:
Single Projects

Impact Funding Framework

One Framework 2023–2025



- **Launched September 2023**
Three-year Missions funding roadmap
- **€30m fund**
5 out of 7 submission windows complete
- **Two routes:**
Collaborative Programmes
Single Projects
- **IMPACT** focussed
- **Open to all types of food systems innovation**

Next deadlines: **10 July, 13 November 2025**

LET'S CREATE THE FUTURE OF FOOD TOGETHER



BECOME PART OF OUR COMMUNITY
SHARE YOUR IDEAS
HELP US TRANSFORM THE FOOD SECTOR



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A cluster of hazelnuts in the top right corner and a slice of a yellow citrus fruit, likely a lemon, below them.

FIND OUT MORE AT
www.eitfood.eu

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