



DREAM

Design and development of REAListic food Models with well-characterised micro- and macro-structure and composition

Grant agreement number: FP7-222654-2

Large-scale integrating collaborative project

SEVENTH FRAMEWORK PROGRAMME

Priority: Food, Agriculture and Fisheries, Biotechnology

Deliverable D8.5

Report on the operation of the industry working parties

Due date: M51

Actual submission date: M51

Project start date: 1st May 2009 **Duration:** extended to 54 month

Workpackage concerned: WP8

Concerned workpackage leader: Peter Raspor

Concerned task leader: Andras Sebok

Dissemination level: PU (public)

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Description and aim of the deliverable

This deliverable aims to provide a detailed report on the operation of the industry working parties which task is linked to WP8 task T8.1. The aim of the industry working parties was to disseminate the actual results of the DREAM project, especially the details of the models that were already developed within the DREAM project. For this purpose, the training package which was developed within WP8 was used by the responsible project partners to provide an as comprehensive presentation of the models as possible. The training package was developed in English covering each group of models.

The following three project partners were involved in this task:

- Campden BRI Hungary (Hungary)
- Campden BRI UK (UK)
- Institute technique du lait et des produits laitiers, ACTILAIT (France)

Method

The concept of the workshops was that the implementation of new concepts and techniques, which had not been applied in the industry widely, such as modelling, can be enhanced significantly through practical training sessions and workshops. Training at national level in national languages creates awareness, encourages and helps new users, and can induce a multiplication effect through an effect on the industry culture. The aim of the workshops is to disseminate the food modelling tools to the industry and to the food authorities. The workshops are intended to assist the knowledge transfer on the models at national level. The workshops cover the explanation of the practical steps, practices and hints for the use of the models, warnings about typical traps and malpractices. Workshops with practical examples provide opportunities for the participants to ask questions, to clarify details, to get help in overcoming initial difficulties. The aim of the workshops is to provide information and descriptions on the models, with possible applications in science and in the industry. The workshops provide opportunities for the participants to discuss their observations and questions.

In the DREAM project, each organisation was allowed to use its own system and method for organising and operating the industry parties and industry panels.

Details of the industry working parties

In the following section, detailed descriptions are provided on the industry working parties organised by the three project partners. The workshops are listed according to the partner that organises them.

Campden BRI Hungary

Campden BRI Hungary have organised 3 workshops for the Hungarian industry partners.

Dates:

- 29/11/2012
- 27/03/2013
- 06/05/2013

Location: Budapest, Hungary

Speaker(s): Ágnes Gyuró, Csaba Baár

Language: Hungarian

Method: half day workshop with presentations (project overview, modelling, model descriptions)

Attendees: mediators from the Hungarian food industry and representatives of the Hungarian food sector. Table 1 contains information on both the number of the member attendees and the Campden BRI Hungary staff attendees.

Table 1: Summary of attendees related to the workshops which were organised by Campden BRI Hungary

Workshop	Member attendees	Campden BRI Hungary staff attendees
1 st workshop	8	2
2 nd workshop	4	2
3 rd workshop	6	1

1. 1st workshop, Campden BRI Hungary

Date: 29/11/2012

Location: Budapest (Hungary)

Speaker(s): Ágnes Gyuró, Csaba Baár

Aim: To give a general overview on the DREAM project, on models and on modelling in the food industry, to present the role and aim of the industry working groups, Predictive microbiological models.

The presentation considered the following topics:

- Brief overview of the DREAM project
- The aim and role of the industry working parties
- What are models and modeling used for in the food industry?
- Overview on the DREAM models and on the external models
- Predictive microbiological models, heat treatment models
 - Ctemp
 - Growth Predictor
 - Pathogen Modeling Program
 - ComBase Predictive Models:
 - ComBase Predictor
 - Perfringens Predictor
 - DMFit
 - Sym'Previous
 - FORECAST

Annexes:

- ANNEX I. Program of the 1st workshop in Hungary (in Hungarian)
- ANNEX IV. Attendance list of the 1st workshop in Hungary (in Hungarian)

2. 2nd workshop, Campden BRI Hungary

Date: 27/03/201

Location: Budapest (Hungary)

Speaker(s): Ágnes Gyuró, Csaba Baár

Aim: To give a short overview on the DREAM project, to present the dairy models (soft cheese model, dairy dessert model) and the cereal models (bran bread model, biscuit model).

The presentation considered the following topics:

- Brief overview of the DREAM project
- The aim and role of the industry working parties
- Biscuit model
- Soft cheese model
- Bran bred model
- Dairy dessert model

Annexes:

- ANNEX II. Program of the 2nd workshop in Hungary (in Hungarian)
- ANNEX V. Attendance list of the 2nd workshop in Hungary (in Hungarian)

3. 3rd workshop, Campden BRI Hungary

Date: 06/05/2013

Location: Budapest (Hungary)

Speaker: Csaba Baár

Aim: To give a short overview on the DREAM project, to present the meat models (protocol for standardised meat model, cooking loss model) and the vegetable models (tomato/lycopene model, brassica thermal treatment model model).

The presentation considered the following topics:

- Brief overview of the DREAM project
- The aim and role of the industry working parties
- Standardised meat sample
- Tomato / lycopene
- Cooking yield model
- Brassica thermal treatment

Annexes:

- ANNEX III. Program of the 3rd workshop in Hungary (in Hungarian)
- ANNEX VI. Attendance list of the 3rd workshop in Hungary (in Hungarian)

Campden BRI UK

Campden BRI have organised presentations on DREAM to the following Campden BRI technical panels.

Table 2 summarises the details of the workshops, such as the name of the panel, the date and the topic of the workshops, furthermore the speakers who represented the DREAM project.

Table 2: List of workshops organised by Campden BRI UK

Panel	Date (2013)	Topic	Speaker
Food and Drink Science	22 nd January	Project overview	Ágnes Gyuró
Quality and Food Safety Management	23 rd January	Project overview	Ágnes Gyuró
Chilled and Frozen Foods	29 th January	Meat models (WP3)	Martin Whitworth
Meat and Poultry	30 th January	Meat models (WP3)	Martin Whitworth
Cereals Milling and Baking	14 th February	Baked product models (WP5)	Martin Whitworth

Location: Chipping Campden, UK

Language: English

Method: ca. 30 min presentation on each panel meeting. pdf copy of slides were provided to panel members with minutes. The presentations were adapted from slides provided by model developers for the DREAM training package.

Attendees:

The panels were open to members of Campden BRI. The attendees were generally people in technical roles in food companies. Campden BRI has multiple panels, each focussing on a particular subject area. The above were selected as being most relevant to DREAM. More information on panels is available here:

<http://www.campdenbri.co.uk/research/panels.php>

Table 3 contains information on both the number of the member attendees and the Campden BRI staff attendees.

Table 3: Summary of attendees related to the workshops which were organised by Campden BRI UK

Panel	Member attendees	Campden BRI staff attendees
Food and Drink Science	16	9
Quality and Food Safety Management	18	3
Chilled & Frozen Foods	9 + 1 invited	6
Meat & Poultry	21 + 1 invited	3
Cereals, Milling and Baking	27	6

1. Food and Drink Science panel meeting, Campden BRI (UK)

Date: 22/01/2013

Location: Chipping Campden (UK)

Speaker: Ágnes Gyuró

Aim: Project overview on the concept and on the results of the DREAM (ca. 30min presentation)

Description of the panel: The Food and Drink Science Panel provides a forum to select and direct research and exchange information on food and drink science topics, including chemical analysis, the influence of raw materials, processing and storage on food and drink properties and the applications of modern biotechnology, particularly the detection of genetically modified materials and developing EU legislation on chemical registration and authorisation.

Extract from panel minutes:

DESIGN AND DEVELOPMENT OF REALISTIC FOOD MODELS WITH WELL CHARACTERISED STRUCTURE (DREAM) – AGNES GYURO, CAMPDEN BRI HUNGARY

With reference to a set of slides (...), Ágnes Gyuró delivered a presentation on this large collaborative EU funded project based on developing realistic models for various food categories (4 years, May 2009 to April 2013).

The presentation considered the following topics:

- Project background and partners
- Concept, objectives and overall goal

- Food categories: Fruit & vegetables, dairy, meat and bakery products
- Food models: Apple / Tannin
Tomato / lycopene
Brassica thermal treatment
Cooking yield
Standardised meat sample
Dairy dessert
Soft cheese
Bread
Biscuit
- Models in connection with the industry
- Training packages

One member was keen to know whether or not the models would be accessible and when they would become available. A draft guideline document is available now but the models are still under development and are due to be finalised in May.

Members are advised to contact the individual developers mentioned in the presentation if they have any questions relating to function or availability of the food models (see also <http://dream.aeuropae.org/>).

End of extract

2. Quality and Food Safety Management panel meeting, Campden BRI (UK)

Date: 23/01/2013

Location: Chipping Campden (UK)

Speaker: Ágnes Gyuró

Aim: Project overview on the concept and on the results of the DREAM (ca. 30min presentation)

Description of the panel: The panel has acted as a forum at which representatives of interested parties have discussed the further development and implementation of a number of standards for the food industry and its suppliers, including the BRC Technical Standard, ISO 9001: 2000, ISO 15161 and HACCP auditing standards.

Extract from panel minutes:

DESIGN AND DEVELOPMENT OF REALISTIC FOOD MODELS WITH WELL CHARACTERISED STRUCTURE (DREAM) – AGNES GYURO, CAMPDEN BRI HUNGARY

With reference to a set of slides (...), Ágnes Gyuró delivered a presentation on this large collaborative EU funded project based on developing realistic models for various food categories (4 years, May 2009 to April 2013).

The presentation considered the following topics:

- Project background and partners
- Concept, objectives and overall goal
- Food categories: Fruit & vegetables, dairy, meat and bakery products
- Food models:
 - Apple / Tannin
 - Tomato / lycopene
 - Brassica thermal treatment
 - Cooking yield
 - Standardised meat sample
 - Dairy dessert
 - Soft cheese
 - Bread
 - Biscuit
- Models in connection with the industry
- Training packages

The role of Campden BRI in the UK has been to focus on cereal models (primarily digestive biscuits). Pilot plant studies have been carried out at both Campden BRI and United Biscuits and this has provided model systems for nutritional research. Work has also been done to model the effect of process on the product (e.g. moisture distribution across biscuits, colour). Campden BRI was also one of 4 labs across Europe involved in validating the work on bread.

The role of Campden BRI Hungary has been to steer the project by liaising with organisations and disseminating the project by means of a training package. The results will ultimately be available to industry.

One member was keen to know whether or not the models would be accessible and when they would become available. A draft guideline document is now available but the models are still under development and are due to be finalised in May.

Feedback was invited and the attendees were advised to contact the individual developers mentioned in the presentation if they have any questions relating to the function or availability of the food models (see also <http://dream.aaeuropae.org/>).

End of extract

3. Chilled & Frozen Foods Panel, Campden BRI (UK)

Date: 29/01/2013

Location: Chipping Campden (UK)

Speaker: Dr. Martin Whitworth

Attendees: members of Campden BRI from food companies involved in the chilled and frozen food sector.

Presentation on DREAM meat and dairy models (~30 min). Pdf copy of slides will be provided to panel members with minutes. These were adapted from slides provided by model developers for the DREAM training package.

Extract from panel minutes:

DESIGN AND DEVELOPMENT OF REALISTIC FOOD MODELS WITH WELL CHARACTERISED STRUCTURE (DREAM) – MARTIN WHITWORTH, CAMPDEN BRI

With reference to a set of slides (...), Martin Whitworth (m.whitworth@campden.co.uk, +44(0)1386 842139) delivered a presentation on this large collaborative EU funded project based on developing realistic models for various food categories (4 years, May 2009 to April 2013).

The presentation considered the following topics:

- Project background and partners
- Concept, objectives and overall goal
- Food categories: Fruit & vegetables, dairy, meat and bakery products
- Types of model and examples – focus on meat and dairy
- Dairy models – soft cheese model, dairy dessert model
- Meat models – standardised pork model, cooking yield model
- Industrial applications of models

- From Model Foods to Food Models Conference – 24-26th June 2013, Nantes, France
(<http://dream.aaeuropae.org/conference>)

The role of Campden BRI in the UK has been to focus on cereal models (primarily digestive biscuits). Pilot plant studies have been carried out at both Campden BRI and United Biscuits and this has provided model systems for research into biscuit production, structure, and nutritional properties.

The role of Campden BRI Hungary has been to steer the development and validation of models to ensure their industrial relevance and to facilitate their industrial availability by means of a guideline document and training package.

One member was keen to know whether or not the models would be accessible and when they would become available. A draft guideline document is now available but the models are still under development and are due to be finalised in May and then made available via the project website.

Feedback was invited and the attendees were advised to contact the individual developers mentioned in the presentation if they have any questions relating to the function or availability of the food models (see also <http://dream.aaeuropae.org/>).

End of extract

4. Meat & Poultry Panel, Campden BRI (UK)

Date: 30/01/2013

Location: Chipping Campden (UK)

Speaker: Dr. Martin Whitworth

Attendees: members of Campden BRI from food companies involved in the meat and poultry sector.

Presentation on DREAM meat models (~30 min). pdf copy of slides will be provided to panel members with minutes. These were adapted from slides provided by model developers for the DREAM training package.

Extract from panel minutes:

DESIGN AND DEVELOPMENT OF REALISTIC FOOD MODELS WITH WELL CHARACTERISED STRUCTURE (DREAM) – MARTIN WHITWORTH, CAMPDEN BRI

With reference to a set of slides (...), Martin Whitworth (m.whitworth@campden.co.uk, +44(0)1386 842139) delivered a presentation on this large collaborative EU funded project based on developing realistic models for various food categories (4 years, May 2009 to April 2013).

The presentation considered the following topics:

- Project background and partners
- Concept, objectives and overall goal
- Food categories: Fruit & vegetables, dairy, meat and bakery products
- Types of model and examples
- Meat models – standardised pork model, cooking yield model
- Industrial applications of models
- From Model Foods to Food Models Conference – 24-26th June 2013, Nantes, France (<http://dream.aeuropae.org/conference>)

It was highlighted that one of the benefits of having a computer model is that it allows you to assess the effect of size and shape of an object on the rate of heating. The models focus mainly on surface heat transfer characteristics as opposed to cooking methods (e.g. steaming, roasting). Knowledge of this can be used to calculate the heating effect throughout the product.

The role of Campden BRI in the UK has been to focus on cereal models (primarily digestive biscuits). Pilot plant studies have been carried out at both Campden BRI and United Biscuits and this has provided model systems for research into biscuit production, structure, and nutritional properties.

The role of Campden BRI Hungary has been to steer the development and validation of models to ensure their industrial relevance and to facilitate their industrial availability by means of a guideline document and training package.

One member was keen to know whether or not the models would be accessible and when they would become available. A draft guideline document is now available but the models are still under development and are due to be finalised in May.

Feedback was invited and the attendees were advised to contact the individual developers mentioned in the presentation if they have any questions relating to the function or availability of the food models (see also <http://dream.aaeuropae.org/>).

End of extract

5. Cereals, Milling and Baking Panel, Campden BRI (UK)

Date: 14/02/2013

Location: Chipping Campden (UK)

Speaker: Dr. Martin Whitworth

Presentation on DREAM baked product models.

Extract from panel minutes:

DESIGN AND DEVELOPMENT OF REALISTIC FOOD MODELS WITH WELL CHARACTERISED STRUCTURE – MARTIN WHITWORTH, CAMPDEN BRI

With reference to a set of slides (...), Martin Whitworth (martin.whitworth@campdenbri.co.uk, +44(0)1386 842139) delivered a presentation on this large collaborative EU funded project based on developing realistic models for various food categories (4 years, May 2009 to April 2013 – recently extended to October 2013).

The presentation considered the following topics:

- Project background and partners
- Concept, objectives and overall goal
- Scope of project, including food categories and examples of models developed: Fruit & vegetables, dairy, meat and bakery products.
- Bread model: Model product, production and assessment methods. Comparative trials in 4 laboratories.
Bran particle size
Dough expansion and bubble stabilisation
- Biscuit model: Digestive biscuit model product, production and assessment methods.
Effects of fibre addition on texture
Structure characterisation

Effects of oven conditions on colour and moisture distribution,
including Hyperspectral NIR imaging

- Forthcoming conference: From Model Foods to Food Models – 24-26th June 2013, Nantes, France (<http://dream.aaeuropae.org/conference>)

The role of Campden BRI in the UK has been to focus on cereal models (primarily digestive biscuits). Pilot plant studies have been carried out at both Campden BRI and United Biscuits and this has provided model systems for research into biscuit production, structure, and nutritional properties.

The role of Campden BRI Hungary has been to steer the development and validation of models to ensure their industrial relevance and to facilitate their industrial availability by means of a guideline document and training package. A draft guideline document is now available but the models are still under development and are due to be finalised in May.

Feedback was invited and the attendees were advised to contact the individual developers mentioned in the presentation if they have any questions relating to the function or availability of the food models (see also <http://dream.aaeuropae.org/>).

End of Extract

Institute technique du lait et des produits laitiers (ACTILAIT)

ACTILAIT have organised 2 workshops to experts from ACTILAIT and to dairy technology centres for presenting the cheese models developed within the DREAM project framework.

Dates:

- 23/01/2013
- 17/03/2013

Location: France

Speaker(s): Jean-René Kerjean, Romain Richoux

Language: French

Method: presentations on DREAM cheese models: Hard Cheese/Soft cheese

1. 1st workshop, ACTILAIT (France)

Date: 23/01/2013

Location: Rennes, France

Speaker(s): Jean-René Kerjean, Romain Richoux

Attendees: French dairy companies, engineers and managers coming from cheese making companies (Lactalis, Eurial, Laïta, 3A, Entremont, Sadiaal) and cheese platforms (Inra Stlo Rennes, Enil Saint-Lô, Lycee de la Lande du Breil) from France

2. 2nd workshop, ACTILAIT (France)

Date: 17/03/2013

Location: Surgères, France

Speaker: Jean-René Kerjean

Attendees: French dairy companies implied in goat milk industry (Terra Lacta, Lactalis, Eurial, Tessier), responsible for dairy platforms implied in goat cheese (Philolao, Enilia)

The presentations considered the following topics both on the two meetings (1h):

- 1) presentation of the statistical conditions of validity of cheese experiments :
 - how to choose the risks alpha and beta and the difference
 - how to calculate the number of repetitions which are necessary
 - knowing the standard deviation of reproducibility which is 1.5% in the DREAM cheese models (Brie-type and Emmental type) for the main parameters:
 1. dry matter, moisture on not fat dry matter, fat in dry matter, calcium on not fat dry matter, NaCl on moisture at 24 h and end of ripening
 2. pH, lactose and L and D lactates at 2h, 6h, 24 h
 3. Lactates, free fatty acids, soluble nitrogen and non-protein nitrogen at the end of ripening.
- 2) presentation of the repartition of the main parameters for the two cheese types for the different trials carried out during the project
- 3) presentation of the standard operation procedures of the two cheese models: preparation of milk, coagulation and work in vat, acidification, salting, ripening

- 4) presentation of two application of these models: behaviour of *Bifidobacteria* in Brie model, behaviour of *C.tyrobotyricum* in Emmental model.
- 5) explanation concerning the transfer of the method in different experimental pilots.

Discussions with industrials considered the following topics both on the two meetings after the presentations (about 2h):

- lot of questions concerned the standard operation procedures and the way to prepare the milk in order to obtained a very standardised milk (casein, lactose, denatured soluble proteins, calcium and phosphorus etc.).
- some questions dealt with the possibility to discuss a number of repetition at about 5-10 in the pilot plants.
- a large discussion was developed in order to explain that the Actilait's models (DREAM and other models) were situated exactly BEFORE pilot plant, to prepare the pilot plant activity and to prepare the scaling up to the commercial plant.
- the Actilait's models will give indication before organising the pilot experiments.
- A large discussion has begun at the end of the two meeting where the R&D managers explained examples of the use of the Actilait's models :
 - to study technological defects (blowing defects etc.)
 - to improve the nutritional quality of cheese (salt, fat)
 - to modify starters in order to improve taste and/or aroma
 - to use new starters to modify slightly the traditional cheeses
 - to control proteolysis in order to improve functional qualities (cooking qualities)
 - etc.
- The main conclusions of these discussion is that Actilait has to build about 10 cheese-models in order to cover the main cheese types in Europe : blue-type, mozzarella-type, cheddar-type, soft-pressed-type, goat lactic cheese (to add to Emmental, Brie, Raclette, Maasdam and Camembert which are available).
- The target is to produce models with a repeatability of 1.5% (M/SD) compared to the repeatability in pilot-plan which is above 5% (M/SD).

Conclusion

Training at national level in national languages creates awareness, encourages and helps new users and can induce a multiplication effect through development of the industry culture. For this purpose, nine workshops were carried out by three responsible project partners (CCHU, CBRI, ACTILAIT) in three different countries (Hungary, United Kingdom, France) using the training package.

Each project partner has used its own methodology for organising the workshops and industry panels. The workshops provided possibilities for the organisers to present models and the modelling itself to the food industry and to other food sectors.

According to the feedbacks, we can say, that the models could be very useful tools also from the food industry point of view however the applicability of them depends strongly on the conditions and the equipment of the companies or the laboratories. Moreover, the cost of the implementation is a key parameter. Basically, one of the benefits of using models is its cost effectiveness, but it is necessary to confirm this fact for the users in a more detailed way.

In addition to that, the workshops were also useful, as basically participants were aware of the fact that modelling may help their processes/work, but they hadn't got enough knowledge on the currently available models, and their details. Therefore, participants were also inquired about the 'Industry guide for Food Modelling', they expected the publication of the document.

Besides the main aim of the workshops, which was model dissemination, these events served a very good opportunity to discuss the possible improvements of the models. The workshops provided opportunity to the experts to share their knowledge and these events invited the potential users for thinking over the details of the model application together.

As a conclusion, the workshops and presentations were carried out successfully. Project overview of the DREAM project and results of the project, including model descriptions were disseminated successfully at national levels.

Annexes

ANNEX I. Program of the 1st workshop in Hungary (*in Hungarian*)



DREAM WP8 IPARI KONZULTÁCIÓS WORKSHOP

WORKSHOP - 2012. november 29.

PROGRAM

09:30 - 10:00	Regisztráció
10:00 - 10:20	A DREAM projekt rövid ismertetése
	Az ipari munkacsoport szerepe, célja
10:20 - 11:00	Modellezés és modellek - mire használhatóak az élelmiszeriparban?
	A modellfejlesztők által kidolgozott DREAM modellek és egyes külsős modellek rövid áttekintése
11:00 - 12:30	Prediktív mikrobiológiai modellek, hőkezelési modellek 1.
12:30 - 12:40	Kávészünet
11:00 - 12:30	Prediktív mikrobiológiai modellek, hőkezelési modellek 2.
13:00 - 14:00	Zárás / Büfé

ANNEX II. Program of the 2nd workshop in Hungary (*in Hungarian*)



DREAM WP8 IPARI KONZULTÁCIÓS WORKSHOP

WORKSHOP - 2013. március 27.



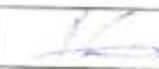


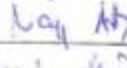
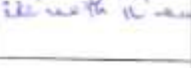
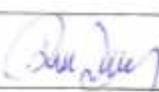
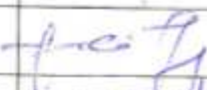

PROGRAM

09:30 - 10:00	Regisztráció
10:00 - 10:10	A DREAM projekt rövid ismertetése
	Az ipari munkacsoport szerepe, célja
10:10 – 10:50	Keksz modell
10:50 – 11:30	Lágy sajt modell
11:30 - 11:40	Kávészünet
11:40 - 12:20	Kenyér modell
12:20 – 13:00	Tejalapú desszert modell
13:00 - 14:00	Zárás / Büfé


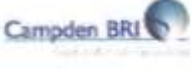






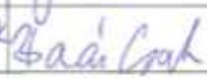
ANNEX III. Program of the 3rd workshop in Hungary (*in Hungarian*)

	
DREAM WP8 IPARI KONZULTÁCIÓS WORKSHOP	
WORKSHOP - 2013. május 6.	
PROGRAM	
09:30 - 10:00	Regisztráció
10:00 - 10:10	A DREAM projekt rövid ismertetése
	Az ipari munkacsoport szerepe, célja
10:10 – 10:50	Szabványosított húsminta modell
10:50 – 11:30	Paradicsom/likopin modell
11:30 - 11:40	Kávészünet
11:40 - 12:20	Főzési hozam modell
12:20 – 13:00	Káposztafélék hőkezelési modellje
13:00 - 14:00	Zárás / Büfé

ANNEX IV. Attendance list of the 1st workshop in Hungary (in Hungarian)

  				
DREAM WP8 IPARI KONZULTÁCIÓS WORKSHOP WORKSHOP - 2012. november 29.				
JELENLÉTI ÍV (ATTENDANCE LIST)				
	NÉV (NAME)	MUNKAHELY (COMPANY)	BEOSZTÁS (POSITION)	ALÁÍRÁS (SIGNATURE)
1.	Kanyóné Princes Gyöngyi	Funkció Kft.	ügyvezető igazgató	
2.	Kun Attila	Tolnatej Zrt.	technológus	
3.	Losó Viktor	MIRELITE MIRSA Zrt.	igazgató	
4.	Mostisch Martina	Magyar Húsiparosok Szövetsége	titkár	
5.	Nagy Attila	Ász Kolbász Kft.	termékfejlesztő	
6.	Dr. Németh Tímea	Állattenyésztési és Takarmányozási Kutatóintézet	tudományos munkatárs	
7.	Oláh András	Sütőipari Egyesülés	igazgató	
8.	Rusz János	FrieslandCampina Hungária ZRt.	minőségirányítási vezető	
9.	Szurkos József	Master Good Kft.	műszaki igazgató	
10.	Werli József	Magyar Pékszövetség	szakmai titkár	
11.	Zdolík János	-	élelmiszeripari szakértő	
12.	Baár Csaba	Campden BRI Magyarország Nonprofit Kft.	szenior fejlesztőmérnök	
13.	Gyuró Ágnes	Campden BRI Magyarország Nonprofit Kft.	junior fejlesztőmérnök	

ANNEX V. Attendance list of the 2nd workshop in Hungary (in Hungarian)

  				
DREAM WP8 IPARI KONZULTÁCIÓS WORKSHOP WORKSHOP - 2013. március 27. JELENLÉTI ÍV (ATTENDANCE LIST)				
	NÉV (NAME)	MUNKAHELY (COMPANY)	BEOSZTÁS (POSITION)	ALÁÍRÁS (SIGNATURE)
1.	Baisánszki Erika	Univer Product Zrt.	élelmiszerbiztonsági és minőségi vezető	
2.	Bugyi Gabriella	Agrocontroll Kft.	ügyvezető igazgató	
3.	Daróczy Lajos	Y-FOOD Kft.	ügyvezető igazgató	
4.	Krámer Zoltán	Nyírség-Hasso Kft.	ügyvezető igazgató	
5.	Dr. Kukovics Sándor	Állattenyésztési és Takarmányozási Kutatóintézet	tudományos tanácsadó	
6.	Kun Attila	Tolnatej Zrt.	technológus	
7.	Dr Mátyus Imre	Országos Húsipari Kutatóintézet Nonprofit Közhasznú Kft.	igazgató	
8.	dr Miskuczsa Mária	Országos Húsipari Kutatóintézet Nonprofit Közhasznú Kft.	minőségügyi vezető	
9.	Dr. Oláh András	Sütőipari Egyesülés	igazgató	
10.	Werli József	Magyar Pékszövetség	szakmai titkár	
11.				
12.	GRUBS ÁGNES	CAMPDEN BRI NO NONPROFIT KFT.	TEJELŐZŐMŰHELY	
13.	BÁNYA CSILLA	- II -	TEJELŐZŐMŰHELY	

ANNEX VI. Attendance list of the 3rd workshop in Hungary (in Hungarian)

	NÉV (NAME)	MUNKAHELY (COMPANY)	BEOSZTÁS (POSITION)	ALÁÍRÁS (SIGNATURE)
1.	Baisánszki Erika	Univer Product Zrt.	élelmiszerbiztonsági és minőségi vezető	
2.	Dr. Balla Csaba	Budapesti Corvinus Egyetem, Hűtő- és Állattermék Technológiai Tanszék	egyetemi docens	
3.	dr. Eszes Ferenc	Szegedi Tudományegyetem Mérnöki Kar	egyetemi docens	
4.	Dr. Friedrich László	Budapesti Corvinus Egyetem	egyetemi docens	
5.	Kun Attila	Tolnatej Zrt.	technológus	
6.	Rusz János	FrieslandCampina Hungária ZRt.	minőségirányítási vezető	
7.	Wari József MOLÁK ANDRÁS	Magyar Pékszövetség Szőlőipari Egyesület	szakmai titkár igazgató	
8.	Dr. Eszes Ferenc			
9.				
10.				
11.				
12.				
13.	Baár Csaba	Campden BRI Mo. Nonprofit Kft.		