



Spanish Delegation to Thailand 2023 New Healthy and Sustainable Food Products & Processes

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1. Organizer

CDTI: Centre for the Development of Technology and Innovation, Ministry of Science & Innovation, Government of Spain



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Director General

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The Centre for the of Technology Development and Innovation (CDTI) is a Business Public Entity, answering to the Ministry of Science & Innovation, which fosters the technological development and innovation of Spanish companies. Since 2009, it has been the entity for the Ministry for Science and Innovation that channels the funding and support applications for national and international R&D&i projects of Spanish companies. The CDTI thus seeks to contribute to improving the technological level of the Spanish companies by means of implementing the following activities:

- Financial and economic-technical assessment of R&D projects implemented by companies.
- Managing and fostering Spanish participation in international technological cooperation programmes.
- Fostering international business technology transfer and support services for technological innovation.
- Supporting the setting up and consolidating technological companies.

The CDTI employs over 300 people, three quarters of whom are engineers and graduates. Even though the bulk of the CDTI infrastructure is in Madrid, the Centre offers Spanish companies a strategic external network of offices or representatives present in 9 countries promoting the establishment of institutional partnerships between CDTI and other counterpart agencies from different countries with similar competences in the field of RTD.

The mission of the External CDTI Network is to help innovative Spanish entities come to have a good technological position in the international arena. Therefore, it offers support to those Spanish entities which are interested in developing technological cooperation projects with companies in other countries, facilitates the identification of technological opportunities outside the EU and promotes technology transfer.

2. Spanish Companies and R&D centres

AINIA-TECHNOLOGICAL CENTRE

ainia



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AINIA is a non-profit association, and our governing bodies have high representation of the food industry. It counts with more than 750 associated, being one of the European technology centers with the largest corporate social base and around 1.800 clients every year. The center operates worldwide using its own expertise and an extensive network of contacts and partnerships with major public and private entities and works to boost company competitiveness through innovation. Our staff is made up of more than 250 professionals with a wide range of specializations. These professionals from multidisciplinary teams to provide companies with global solutions. The knowledge, skill and competencies of our team, as well as the commitment and involvement of our people, are the main assets of the organization.

The areas of expertise are FUTURE FOOD (healthy and sustainable foods, new processes, new packaging, consumer: sensory studies and consumer research), FOOD QUALITY and SECURITY (food quality and safety, industrial hygiene, food security management), GREEN TRANSITION (bioeconomy, circular economy, energy transition and climate change, zero pollution), HEALTH and WELLNESS (health, wellness, clinical equipment and systems) and DIGITAL TRANSITION (Industry 4.0, Digital transformation of the value chain, precision farming). All of them, providing solutions in different sectors: food, energy, packaging, chemistry, cosmetics and pharma.

CNTA- National Centre for Food Technology and Safety



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The National Centre for Food Technology and Safety (CNTA) is a Spanish private non-profit Research Centre set up in 1981 as an initiative of the agrifood sector. The main aim of CNTA is to contribute to the development and innovation of the agrifood industry, offering technical support to improve their quality and competitiveness. CNTA acts as a key provider for knowledge, innovation and R&D&I services for over 900 industries (over 400 of which are associated members of CNTA).

CNTA's expertise is focused on several topics along the process for the development and validation of food products. CNTA can work on the design, formulation and validation of new food preparations, in terms of nutrient composition and also assess the effect of novel processing technologies on shelf life extension and sensory parameters. Particularly relevant technologies and methods available are the extraction, characterization, purification of bioactive compounds and their delivery into new food formulations. Additionally, CNTA can provide a powerful infrastructure for analytical food control along the food chain, with seven specific laboratories for product control, detection of pathogens and contaminants, assessment of foods in contact with packaging materials, etc.

CAPSA FOOD, S.L.



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Leading company in the national dairy sector. Manufacturer of milk, enriched dairy products, cream and cheeses and yoghourts.

CAPSA VIDA is the CAPSA FOOD investment tool. Capsa Vida has a portfolio of 8 companies, and it has invested more than one million euros into initiatives in Environment Tech, Food and Agriculture Tech. This project was launched in 2019 and attests to the company's commitment to innovation. The objective is to identify talent and external knowledge, in order to launch initiatives that make CAPSA FOOD a relevant ally for healthy eating for the future, through personalised solutions for consumers and sustainable use of resources.

Most notable companies in the portfolio are:

- Nucaps Nanotechnology: Provider of encapsulation technology for developing nanocapsules and biocapsules.
- Grin Grin: Developer of plant-based multi-category food products.
- Naria Digital: Digital blockchain traceability platform providing food security and management of short dated products.
- PentaBiol: Manufactures and markets of postbiotics regarding with animal feed.
- Entomo: Industrial solutions for the treatment of loss using insects.
- Carbon Harvesters: Multifunctional platform that allows monitoring the climate impact of farms.
- Yow Up!: Dairy products for pets.
- Baïa Food: Functional products with scientific evidence. Products that help you reduce stress, improve your immunity, sleep better or increase your muscle mass.

KIMITEC, S.L. – MAAVI Innovation Centre



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BIO MAAVi Innovation Centre (Kimatec Group):

The MAAVi Innovation Center is one of the largest biotechnological centres in Europe with focus on Natural products and with the capability of scaling up and manufacturing. The company has expanded its operations from the Agriculture sector, where it operates under the Kimatec brand, to drive the transition from chemical products to natural products (with the same efficacy and cost as chemicals). Due to the increasing regulatory requirements, consumer demand for clean label products and an improvement in sustainability in the primary and industrial environment, MAAVi has expanded its operations and is working in sectors across the Food Chain such as Aquaculture, Livestock and Food & Beverages.

MAAVi works in two areas:

- Transition to Natural solutions: we co-develop and co-commercialise solutions from natural sources to; improve agricultural yield, animal productivity & welfare, replace chemical preservatives, artificial colors and aromas, E-numbers in general,...
- Real Sustainability: we work with companies across the food chain to revalorize waste streams.

We strongly believe in our purpose to change the way we produce food adding value and achieving the sustainability of its production across the Food Chain.

LABORATORIOS ORDESA, S.L.



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Ordesa Laboratories is a family-owned Spanish company, with over 80 years of specialization in infant nutrition and food. Today, Ordesa's intention is to offer high-quality and added value products, not only to children but to the general population, covering all stages of life and providing them with relevant brands for their nutrition, health, and well-being. Ordesa Laboratories has been a pioneer in introducing innovative products to the Spanish market, such as the first hydrolyzed porridge, the first special foods for the treatment of digestive disorders, the first gluten-free porridge, or the first special milks. Ordesa Laboratories carries out all stages of the R&D process, from obtaining and developing new ingredients, conducting pre-clinical studies (in vitro, toxicological, in animal models), formulating new products to conducting clinical trials in humans. All these studies ensure products of high QUALITY, SAFETY, and with a solid scientific basis. In 2008, the Company inaugurated a Research Center in the Parc Científic de Barcelona (PCB), which is a benchmark in research in the field of Life Sciences at the European level and hosts both biotech companies, public research groups, and a wide range of technological platforms supporting research. The new R&D center has a modern research laboratory equipped with the latest complementary technologies found in the Parc Científic, highlighting the anaerobiosis unit for research with probiotic bacteria.

Main Research Areas: 1. PROTECTION: Gut Health; Food Allergies and Intolerances. 2. OPTIMAL GROWTH: Effect of new ingredients, such as probiotics, prebiotics, or various protein and lipid sources, on the motor and cognitive growth and development of babies. 3. COGNITIVE and VISUAL FUNCTION: impact of specific ingredients, such as docosahexaenoic acid (DHA), on visual and brain development during the early years of life. 4. MALNUTRITION: Obesity Prevention; Undernutrition. 5. WOMEN'S HEALTH: Discovery and evaluation of ingredients, such as plant extracts, useful for products intended for women's wellness. 6. JOINT HEALTH: Research, development, and clinical evaluation of bioactive compounds and products intended for the care of joints, tissues, and organs involved in human movement.

NATURAL MACHINES IBERIA, S.L.



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Natural Machines. We're helping companies personalize products for their consumers. We do this with our innovative platforms and 3D printers. Focus on wellness in food, pharmaceuticals and skin care industries.

We started with food, and then honed into the health and wellness industries. We are focused on 3 areas:

- 1) Pharma: personalized drugs. We have a unique solution that optimizes and automates the compounding process (personalizing drugs) in pharmacies and hospitals - utilizing 3D printers.
- 2) Personal care: personalized face masks and patches that compete with off-the-shelf sheet masks and eye patches, all of which have homogenous mixtures. Our solution takes the result of a facial scan and prints masks and patches made to fit, personalized with corresponding needed products placed where the skin needs them.
- 3) Food: hospital and home care focus for people with dysphagia. Dysphagia poses a significant risk of choking and it is the number 1 cause of death in Parkinson's patients. Our printing solution ensures the nutritional content, texture and viscosity are correct, and the pleasurable look and feel of the food leads to people eating more and preventing malnutrition. Choking risk is minimized and prevents frequent eating related hospital visits.

TEBRIO, S.L.



TEBRIO



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Co-founder & CEO

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Spanish industrial biotechnology company breeding and transforming insect mealworms into 3 main products:

- (i) amino rich, sustainable premium protein and oil for petfood, fishmeal and animal feed
- (ii) tech powered biofertilizer for plant and soil nutrition
- (iii) chitosan for cosmetics and other industrial uses.

Tebrio is very active in R&D activities related with the feed market, organic vegetable production and developing new products related with pharma and cosmetics.

VISCOFAN, S.L.

Viscofan



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Founded in 1975, the Viscofan Group is a world leader in the manufacture and distribution of packaging for the food industry. We have our own technological development in cellulose, collagen, fibrous and plastic and an outstanding worldwide presence that allows us to distribute our products to more than 100 countries on all continents.

In addition to technological innovation, excellence in customer service, cost efficiency and commitment to sustainability are the pillars on which our daily work is based. This work is carried out by more than 5,300 employees of 60 nationalities whose commitment and know-how provide the differential value on which Viscofan's future is built.

Our purpose "Reshaping food and wellbeing. For many, for long" drives our business activities.

We are the first company in the sector to join the United Nations Global Compact for the achievement of the Sustainable Development Goals of the 2030 Agenda, contributing mainly to the following goals: SDG 2 Zero Hunger, SDG 3 Health and Wellbeing, SDG 6 Clean Water and Sanitation, SDG 8 Decent Work and Economic Growth, SDG 12 Responsible Consumption and Production, SDG 13 Climate Action.

In addition to the casings sector, Viscofan also provides solutions and products in other areas related to access to nutrition and wellness. We have developed other products such as tubular plastics solutions, packaging and third parties, new edible casings, functional solutions and nutra-medical-pharma products. In addition to this diversification activity, the company wants to use its know-how as a catalyst for innovations to expand into new markets with attractive growth trends in the field of food, wellbeing and health.

Viscofan Milestones:

1986 Stock Market. Viscofan enters the Spanish Stock Exchange.

1990 Acquisition of Naturin, a German company that allows us to enter the collagen casing market.

2012 First collagen plant in China.

2019 First surgical intervention with a collagen implant in a patient's heart (Cardiomes project).