SS4AF
A partnership facilitating twin transition of the agri-food industry









20+ partners, being agrifood and/or technology clusters & RTOs

40+ NUTS2 regions represented in the partnership

100+ solutions applied at SME level in last 5 years

www.ss4af.com

Twin transition in agri-food sector – from shared vision to shared solutions



Concrete challenges of the food industry













Thematic priorities – digital solutions

uman centric transformation and implementation strategy











SME driven **Innovation & Implementation** Cases

Direct support to SMEs (financial)

Network of Living Labs

Indirect support

to SMEs

(via clusters)

Stakeholder

Policy & funding opportunities







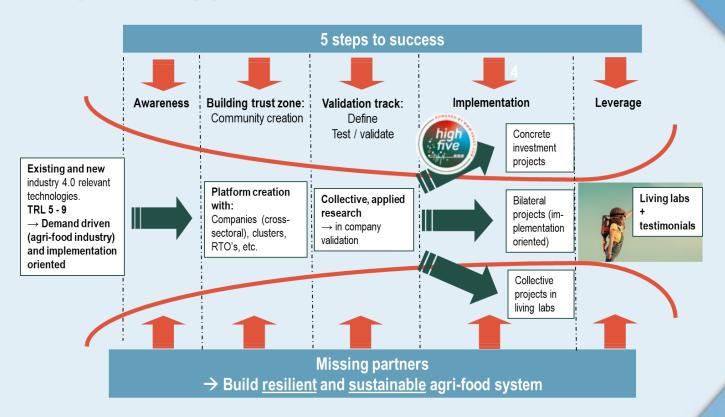




Awareness, communication,



Stepwise approach to innovation



Our projects



Connecting smart sensor systems for the food industry COSME 1/11/18 - 31/10/20









Roadmap

living labs Matchmaking cases



Smart sensor systems for safety. quality and resource control efficiency in the food processing industry INNOSUP

1/05/'19 - 30/09/'22





Vouchers (€) for SMEs - 2 open calls:

- € 5 mio → 79% for SMEs
- Direct (vouchers): € 2.875.000
- Max € 60.000 / SME



Expanding the European digital agri-food acceleration ecosystem

HORIZON - CSA

01/09/'22 - 30/09/'24

€ 993.786,44 (100% EU-funded)

10 organisations covering 11 regions in 5 countries.

Coordinator: Clusaga Mission

- develop higher quality business acceleration services in agri-food digital innovation ecosystems (...).
- expand the connections, knowledge exchange and collaboration (...).
- balance the scaling-up of start-ups and SMEs (...)



enHancing digital and Green growtH in the Food processing industry via Interregional innoVation invEstments

HORIZON - I3-2021-INV1-MANU

01/12/2022 - 30/11/2025

€ 11.605.782,82 (70% EU-funded)

15 cluster partners & 18 industrial partners covering 39 NUTS 2 regions

 foster, enable and facilitate SME targeted and interregional investment actions to implement or bring to the market innovative digital solutions to concrete challenges of the food processing companies



Mission

Stimulating Innovation experiments in Food prOcessing Live Demonstrators

EIE - CONNECT 01/09/'25-31/08/'27* € 986.673,13 (100% EU-funded)

SeAMK, AFC, AFL, FF, ITF, TH-OWL

- catalyze the twin transition of the agri-food industry in Europe through the creation of a robust network of Living Labs (..).
- foster a dynamic and regionally embedded ecosystem for facilitate collaborative knowledge exchange, enabling the co-creation and validation of solutions (...)



EUROPEAN CLUSTER PARTNERSHIP OF THE YEAR 2022 AWARD





S3FOOD FR, GR, HU, NL

EUROPEAN CLUSTER





Living labs as policy catalysts - the SS4AF partnership's influence on agri-food Innovation



Markus Ojala SeAMK





Introduction

- √ About SIXFOLD
- √ Goals
- ✓ Activities
- ✓ Barriers
- ✓ Results

- Markus from Seinäjoki, Finland
- Projects:
 - SIXFOLD
 - HIGHFIVE
- SS4AF WG Technology Intelligence





About SIXFOLD

- <u>9/2024-8/2026</u>
- partners:
 - Agrifood Capital Netherlands
 - Agrifood Lithuania
 - Flanders' Food Belgium
 - ITG Spain
 - TH-OWL Germany
 - SeAMK Finland
- total EU contribution 990 k€





Goals

- Collaboration between deep tech innovators and agri-food companies
- Implement deep tech in agri-food in a network of Living Labs
- Deep tech: Al/Machine Learning, robots and cobots, biotech, others
- Assessing barriers to innovation awareness, regulations, testing, use cases, funding, others



Expected Outcomes

- 6 + 6 regions mapped innovation capability
- Co-creation methodology which will be available to all partners
- Barriers to use deep tech identified
- Workshops to test and co-create solutions to use deep tech, 6 workshops in total 2025-2026
- SIXFOLD action plan how can LLs help agri-food companies and collaborate as a network





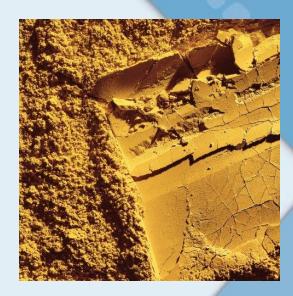
An example Living Lab

- SeAMK campus
- Available to companies, researchers
- Small scale equipment, but bigger than lab scale
- https://foodlabs.seamk.fi/



Examples of barrier cases

- Precision fermentation products
- Solar Foods does <u>Solein</u>, a protein made from thin air, factory partly funded from EU
- Self Affirmed GRAS in USA
- First tasting in <u>Singapore</u> great for them but not so good for Finnish or more widely European food system





Cellular meat tasting in the Netherlands

- CANS, Cellular Agriculture Netherlands Foundation will evaluate dossiers from companies
- First country in Europe to make tastings of cell-ag products possible
- Code of practice
- To share this knowledge for regions, to guide policy on needs of innovative new products
- Not just novel products; will help others, too in moving to a more sustainable food system





What to gain from workshopping?

- Can the regulations from NL be used as inspiration to Finnish policy
- If novel products used, can this be done in existing facilities
- If not, how to set up testing for FI products in NL
- Sharing needs of agri-food companies to other actors: policy, deep tech innovators, etc.



Other barriers

- AI/ML applications need data
- Can the data gained in LL experiments used
- Provision and provenance of data
- Others to be found



How to utilize the results of the project(s)

- HIGHFIVE brings high TRL examples
- SIXFOLD a method to utilize deep tech innovations



- SS4AF Technology Intelligence
- An inventory of various technologies, sensors, software, systems
- Solutions to challenges companies face
- To help guide new projects and people helping SMEs in agrifood – what is relevant and usable



Thank you



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Fostering interregional innovation investments for the twin transition of the food processing industry





The consortium

- √ 33 partners
- 15 cluster(like) organisations
- √ 18 SMEs
- 9 EU countries
- √ 39 NUTS2 regions





Connecting challenges en solutions













critical control

parameters





Smart data management



Connectivity in food companies and in the food value chain







Digital solution providers







Interregional

Integral part of all activities of HIGHFIVE

- Cross-regional industrial collaboration
- Capacity building activities & explore interregional opportunities
- Dissemination of lessons learnt & success stories
- Capacity exchange between different regions
- => Part of overall S3 partnership SS4AF strategy







Innovation

- Focus on implementing or bringing to market of innovative digital solutions to concrete challenges of the food processing companies
- Digital solutions to enable green transition (twin transition) and as such contribute to the Farm to Fork strategy
- Build upon and contribute to the S3 partnership SS4AF strategy





Investment

- Portfolio of concrete Investment projects
 - 7 companies, 3 projects, € 3,76 M
 - SMEs are HIGHFIVE partners, 30% own contribution

- Portfolio of concrete Implementation projects
 - 11 companies, 5 projects, € 2,1 M
 - SMEs are HIGHFIVE partners, 30% own contribution
- Financial support scheme
 - 2 open calls
 - €1,38 M





Boosting SME impact

- 1-2-1 support via cluster partners
- Cross regional events
- Webinars of projects















HIGHFIVE Financial support of SMEs

Martin van Rooij AgriFood Capital



SME support – 3 types

SME project partners

- Large scale investment & implementation projects
- EU grant + own funding
- Cross regional collaboration
- Inspire other SMEs

Cascade funding

- Smaller scale innovation projects
- Max. €60 000/SME
- Accessible
- Network expansion & collaboration
- Enhanced innovation & competitiveness

Non-financial support

- 1-on-1 support via regional cluster partners
- Collective support actions



Investment projects



M Computer vision & data modelling for resource optimalisation & waste prevention

- Reduction in food waste and lower consumption of energy and water
- Adding existing sensor technology, connectivity & data modelling

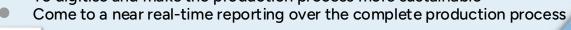


Mobile Cobots 4 Flexible Food Production 2.0

- Implement movable cobots that can perform specific tasks at different workstations
- Integrate sensors into the cobots to monitor and optimize the production process



- To digitise and make the production process more sustainable





€1,7

€1 M



Implementation projects

REACH	Real time event-based analytics and collaboration hub Deploy @food processing company & Integrate AI supported visual quality control
PREVAI	Develop AI based demand forecasting & purchasing tool for end-to- end optimalisation of cream cheese manufacturing
Smart Al orchestrator	Optimize it for process/energy efficiency Prepare intelligent daily planning for cost savings, lower emissions, and improved processes
CRS	 Maximize food safety Online multiparameter measurement system for water quality Realtime monitoring of process water resources Circular resources system
Recycling bottled water packaging	 Identifying defects early in the production line Develop and implement a system based on computer vision and Al image recognition models









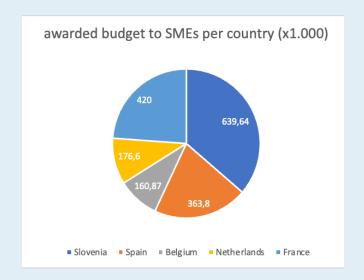






Innovation projects – Open Call 1 & 2

- Eligible applications: 58 in OC1 & 44 in OC2
- All partner regions represented
- projects granted: 9 & 7
- **SMEs funded: 16 & 11**





TOXDETECT: Al Vision integration for toxic plant detection in frozen vegetable



RAPID-ANF: Rapid ANF sensing for forward control in protein purification



BUPAIC: Butter Production Automation with In-line Control



HonAl: Al-enabled predictive stabilization and optimization of honey processing



CREAMSENSE: Advanced sensory to improve the valorisation of whey cream



OEDFS: Optimizing Extraction and Drying Parameters for **Fungal Food Supplements**



VCG4TT: Digitalizing Value Chains in the Brewery Industry for the Twin Transition





WINE-PRO: Digital Twin for Wine Fermentation Process Optimisation





FRIDGE23: Highfive Implementation for Smart Refrigeration and Fresh Food



Thank you!

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