

Companies & Technologies
Food Cluster of Lower Austria



food cluster of lower austria



Food Cluster of Lower Austria Innovation through cooperation

Erasmus Project Uniclاد Study Tour Wieselburg

Martina Zederbauer

30. März 2023

**Raiffeisenlandesbank
Niederösterreich-Wien**



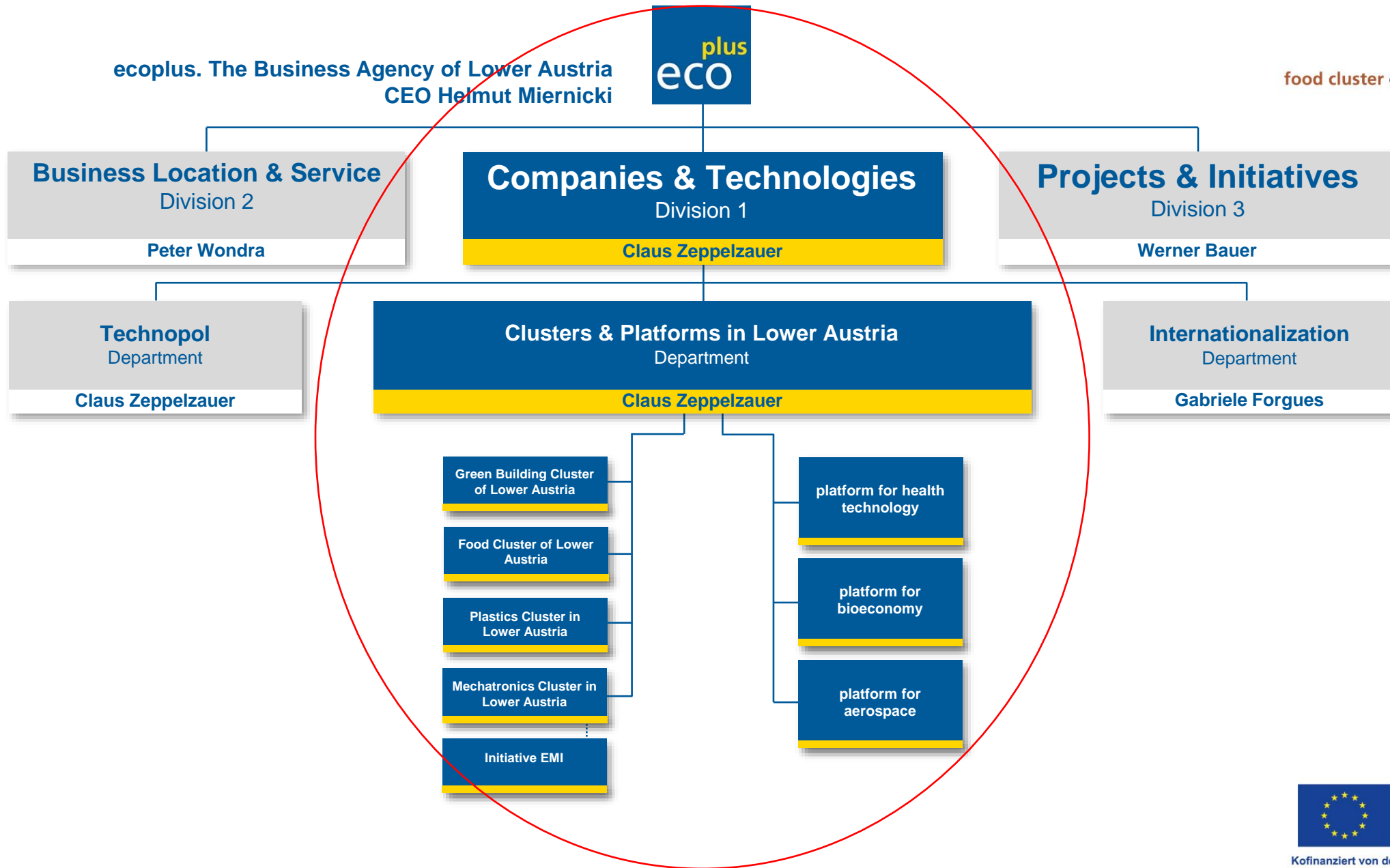
Partner of ecoplus Clusters



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ecoplus. The Business Agency of Lower Austria
CEO Helmut Miernicki



Clusters in Lower Austria

Green Building Cluster of Lower Austria (* 2001)

www.bauenergieumwelt.at



Food Cluster of Lower Austria (*2006)

www.lebensmittelcluster-noe.at



Initiative EMI

www.e-mobil-noe.at

Plastics Cluster in Lower Austria (*2005)

www.kunststoff-cluster.at



Mechatronics Cluster in Lower Austria (*2010)

www.mechatronik-cluster.at



Key data of the food cluster



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- Start of the cluster on 1 January 2009
- emerged from the "Lebensmittelinitiative Niederösterreich" (since 2006)
- at the **interface** between agriculture and manufacturing trade & industry
- supported and financed by the Province of Lower Austria
 - department of economy
 - department of agriculture

target group

- food processing companies, trading companies
- service and supply companies, consulting firms
- research and development institutions, educational institutions

 integration of all industry segments of the value chain



Food processing companies



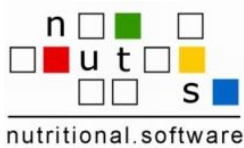
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FLASCHENWASCH- UND FÜLLZENTRUM
ERWIN HAIMERL GMBH
Waschen · Füllen · Fertig!

Trade companies



Service and supply companies, consulting firms



R&D and education



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- ≡ HBLFA Schönbrunn
Gartenbau
- ≡ HBLFA Francisco Josephinum
Wieselburg
Lebensmitteltechnologie
- ≡ HBLA Sitzenberg
Landwirtschaft
und Ernährung
- ≡ HBLA und Bundesamt
Klosterneuburg
Wein- und Obstbau



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Services and benefits for cluster partners



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- **Innovation through cooperation**
 - Sensitization, activation, initiation and monitoring of cooperation projects with focus on R&D&I and product development
- **Qualification**
 - Initiation and monitoring of qualification projects with focus on cooperation
 - Information on topic-specific and relevant qualification offers
- **Information / Sensitization**
 - Up-to-date information on sector-specific topics, results and reports on cooperation projects and activities of the cluster (homepage, newsletter etc.)
 - Invitation to / information about participation in projects of cluster partners
- **Public relations**
 - Dissemination and presentations at specialist events or similar formats
- **Internationalisation**
 - Networking with international networks / clusters
 - Initiation and monitoring of international cooperation projects with focus on R&D&I, qualification and know-how transfer in terms of knowledge dissemination



Cluster work in 2 priority areas



cooperative research
cooperation **international projects**
networking internationalization
specialist events information hub
innovation public relations
qualification
project support

Exclusive offer for cluster partners

Exchange of experience on product development

Innovative products, whether idea, concept or implementation, are critically discussed with industry colleagues from product development, research & development & innovation, marketing and quality management. The discussion points are strictly confidential. (2x per year)



Cluster partner day

Whether innovation, sensor technology, digitalisation or food packaging: the cluster community will learn about trends and challenges in lectures and workshops for half a day. (1x per year)



Quality circle

Employees from quality management will find here an informal platform for the exchange with industry colleagues on current issues in production operations. (4x per year)



Participation in the event formats is exclusive and free of charge for partner companies!

Franz Hartl, manager Hartl KG



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© Hartl KG

„Both qualification projects had a high technical level and were well organized. The mixture of theory and practice was a particularly good fit. Last but not least, the exchange with the participating colleagues from the industry was very valuable and produced a lot of additional insights.”

on participation in the qualification seminar "TeSio" focusing on oil production and sensory analysis of food and in the cooperation project "Schaubetriebe" of the Food Cluster of Lower Austria



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Theresa Sterkl, project developer Landgarten GmbH & Co. KG



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© Landgarten GmbH & Co. KG

„The time factor is extremely important in everyday business. In the seminar, we were taught rapid methods by sensory analysis experts, which we can apply very briefly and evaluate quickly. Furthermore we benefit from the participation of other partners from the food industry and get to know the procedures from other companies.“

on the findings from the cooperation project “FastSensorik” on new rapid methods in food sensor technology of the Food Cluster of Lower Austria



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Lukas Weiß, manager „Sojarei“ Vollwertkost-Gesellschaft mbH



© „Sojarei“ Vollwertkost-Gesellschaft mbH

„Packaging is a part of the product. Product safety and product protection are at the top of the list. The packaging must be adapted to this. Other important aspects are usability (properties from peel to disposal by the consumer). The third important aspect is what happens to the packaging when it is no longer needed. Ideally, it should be returned to the cycle, or at least recycled. The switch to monomaterials and more environmentally friendly materials is often required. Here it is necessary to assess the advantages and disadvantages accordingly and to find an optimal packaging method for our product, our customers and the environment.”

on packaging of the future, developed in the cooperation project "Convenience Packaging" of the Food Cluster of Lower Austria

Andreas Sederl, owner Mohr-Sederl Fruchtwelt



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© Mohr-Sederl Fruchtwelt

„As a result of the project, we stepped up our show business activities and rebuilt our operations accordingly. We were given the right knowledge at exactly the right time! For the size of our company, show operation is an important source of income from a business point of view.“

on the economic dimension of show companies which were strategically further thought in the cooperation project of the Food Cluster of Lower Austria



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Innovation through cooperation



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Cooperative research project of the bakery industry "Frozen bakery"

To the focal points: Flour qualities, moisturizers and stabilizers, product defects such as dehydration, loss of aroma and breakage of the filling material as well as packaging methods and applications

Project management: Food Cluster of Lower Austria, funded as a "branch project" by FFG
9 companies from Lower Austria, 10 others from Vienna, Upper Austria, Tyrol and Vorarlberg
Project duration: 10/2013 - 09/2017



EIP Project: Organic winter vegetables - innovative production methods

Comprehensive scientific and practical processing of numerous questions concerning climate-neutral winter vegetable cultivation in Austria with the aim of making it profitable.

Project Management: Bio-Austria, funded as EIP project by BMNT
6 companies from Austria, 7 research and consulting institutions
Project duration: 05/2016 - 07/2019



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Innovation through cooperation



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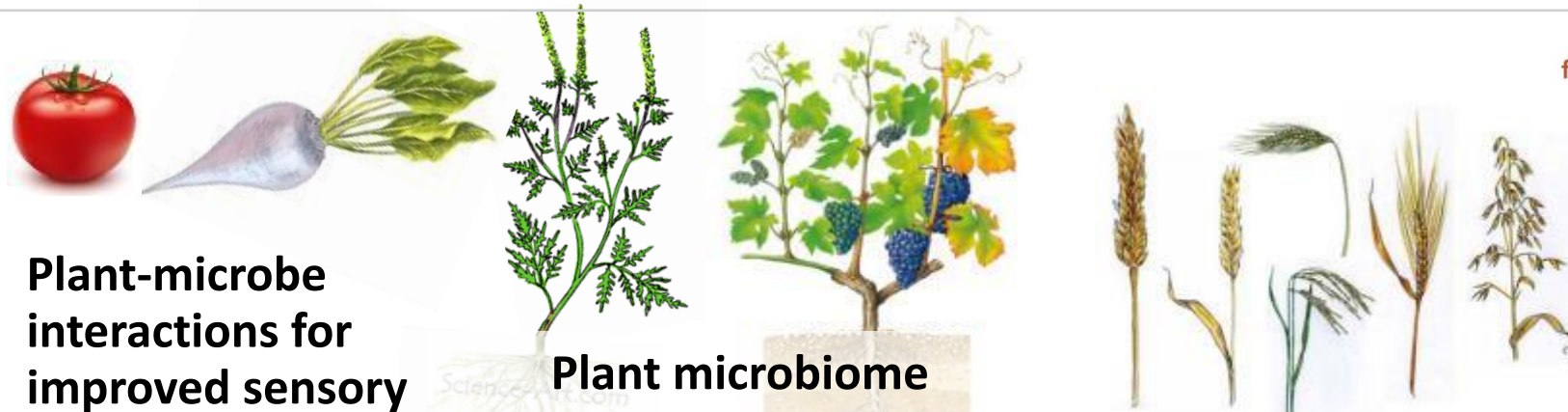
FFoQSI = 1st Austrian Competence Centre for „Feed and Food: Quality, Safety and Innovation“

- Establishment of a "one-stop shop" for inquiries from the feed and food industry in 2017
- Location Tulln in Lower Austria
- 2nd Funding Periode 01.01.2021 - 31.12.2024
- Total volume for 4 years around 19.6 million EURO
- 6 R&D facilities: BOKU, VetMedUni, FHOÖ Campus Wels, AIT Tulln, AGES, RECENDT, FH Campus Wien, Wein-Obstbau Klosterneuburg.
- 54 company partners
- Research project in 3 areas



Area 1: Advancements in Preharvest Solutions

pre-harvest



Plant-microbe interactions for improved sensory and storage suitability of primary products

Plant microbiome exploration for novel plant protection systems

Improved pest recognition on-site and in lab

post-harvest

Efficient phytonutrients
– for beverage industry and
– from by-products of vegetable production

Safety of vegetable oils and advanced quality of cereals used in baking industry



Area 2: Advancements in Postharvest Solutions

pre-harvest

Improved livestock feeding concepts

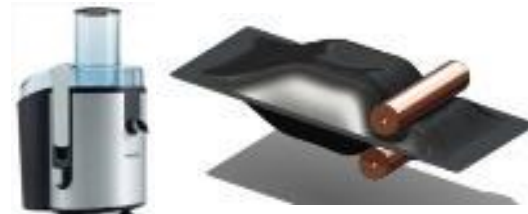
On-farm disease recognition and livestock management



post-harvest

Quality of raw milk and safety of milk products

Improved safety margins and quality of meat products



Innovation for healthy and efficient food preparation

Area 3: Smart Technologies

Authenticity & origin

“Where does our food come from?”
“Ingredients as promised?”

Freshness, hygiene & safety

“Is our food safe and fresh?”

pre-harvest



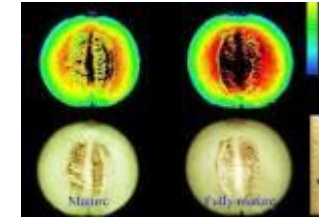
post-harvest



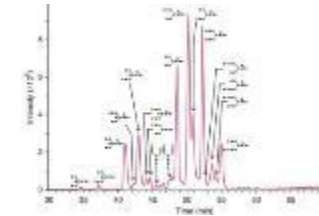
Advanced identification of

- provenance
- animal species

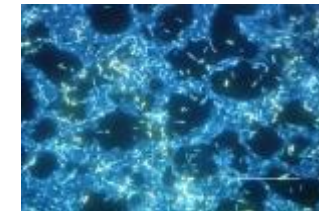
Spectral chemometrics for spoilage control



Enhanced multi-toxin detection



Improved biofilm recognition



Advanced allergen detection

Qualification & Trainings

Initiation and support of cooperative qualification projects

Project example “Future Nutrition”

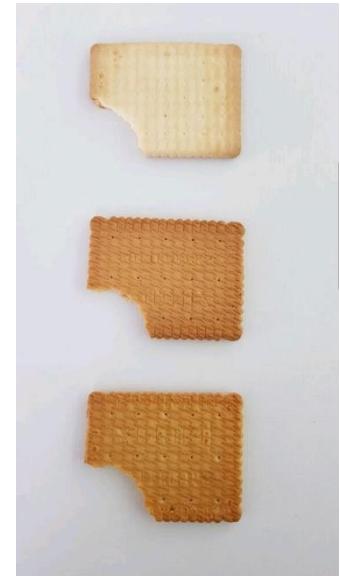
Qualification seminar in the funding programme “Forschungskompetenzen für die Wirtschaft” of the FFG
for 7 Lower Austrian food producing companies

Qualification to current, scientifically founded nutritional-physiological facts, which form a surplus value for the enterprises both in the product development and in the communication to the final consumer (e.g. gluten-free products, vegane product)

Scientific and external partners:

- University of Vienna, Dept. of Nutritional Sciences
- Elisabeth Buchinger, Sensorikum

Project duration: 01/18-12/18



Team



lebensmittel cluster
niederösterreich



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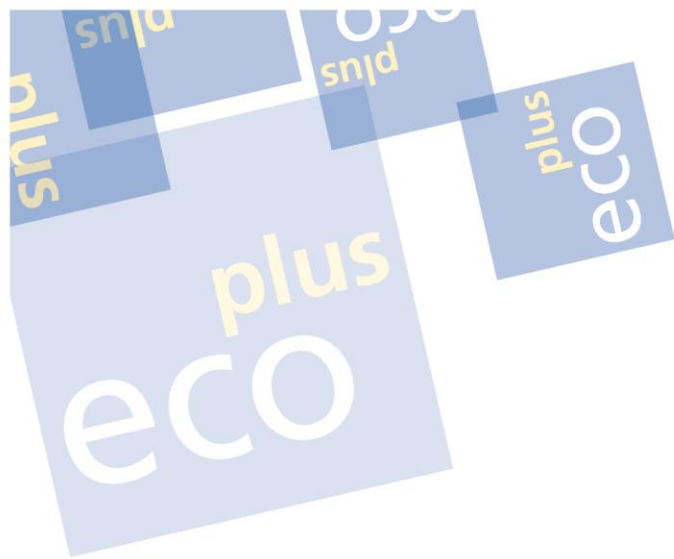
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