Abstract

Online Book Presentation: "Innovation Strategies in the Food Industry: Tools for Implementation"

Date: September 6, 2016
Time: 2 pm CEST (Vienna)
Duration: 1 hour

Abstract:

Innovation Strategies in the Food Industry: Tools for Implementation is an indispensable resource for the food industry to introduce innovations in the market, stand out from the competition and satisfy consumer demands. This reference reports the most trend advances of the food science, while providing insights and ideas to overcome limitations for their actual implementation in the industry. Innovation Strategies in the Food Industry: Tools for Implementation fills the gap between strategy developers and technical R&D associates by interpreting the technological adequacy of innovative techniques with the reaction of related consumers. It deals with the interaction of academia and industry, describing innovation and long term R&D strategies to overcome bottlenecks during know-how transfer between these two sectors.

Key Features

• Reports the development of cooperative networks for the commercialization of new food products

• Includes the concept of open innovation, denoting the particular issues that SMEs are facing during their innovation efforts and suggest respective innovation policies in the agrifood sector

• Discusses the challenges of introducing innovations in traditional food products

• Describes the sustainability problems and restrictions (safety and energy issues) of innovations in food processing and emerging technologies

• Exploits the cutting-edge innovation cases of food science and their applications in the food industry

• Addresses the observed problems and provides solutions to meet market and consumers' needs

Book chapters, content and relevant feedback will be discussed in the forthcoming webinar.

Participants requirement profile

Food scientists, food engineers, process engineers, bioengineers, food technologists, R&D professionals in food, grad students.

Speaker-Editor

Charis M. Galanakis
R&I Director, Galanakis Laboratories (Chania, Greece)
Coordinator of SIG5, ISEKI Food Association (Vienna, Austria)
Co-founder of Phenoliv AB (Lund, Sweden)
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Dr. Galanakis is a dynamic and interdisciplinary scientist with a fast-expanding work that balances between food and sustainability, industry and academia. His research targets mainly the separation and recovery of functional macro- and micro-molecules from different food wastes and by-products, as well as their implementation as bioactive compounds in food and other products. He established the "Food Waste Recovery" term and network with an ultimate goal to inspire related professionals to extract high
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added-value compounds from wasted by-products in all stages of food production (from agriculture to the consumer) and re-utilize them in the food chain.

He co-owns a chemical laboratory (Galanakis Laboratories, Chania, Greece) where he works as an analyst for more than 15 years, and as a research and innovation director since 2012. During this time, he is dedicated to the analysis of wine, food, beverages and environmental samples as well as at the consultancy of related industries and local producers. He is the co-founder of "Olive Waste Recovery" patent (WO2008082343 A1) that describes a methodology for the simultaneous recovery of polyphenols and dietary fiber from olive mill wastewater in two separated streams.

In addition to his professional activities, he serves as a Freelance editor in Elsevier since 2013, an editorial board member and subject editor of Food Research International (Elsevier) since 2012 and Food and Bioproducts Processing (Elsevier) since 2015, as a review editor in Nutrition Food Science and Technology (Frontiers) since 2016, as an expert evaluator of proposals for National Center of Science and Technology of Kazakhstan since 2014, for Australian Research Council since 2015, for EU COST Actions and Innovation Fund Denmark/EUREKA since June 2016.

He is the founder/coordinator of Food Waste Recovery Group (FWR Group) and Deputy National Representative of Greece of ISEKI Food Association (Vienna, Austria) since 2012 and 2015, respectively. FWR Group is today the biggest network worldwide in the particular field, having more than 500 subscribers (from >60 countries) of its webinar series and more than 2200 members in its LinkedIn and Facebook groups.

He has published more than 70 scientific documents, including research articles, reviews and monographs in ISI Scientific Journals (~300 citations, "h" index=19, mean impact factor(2015)/publication = 3.31), book chapters and conference proceedings. He has edited two multi-author contributing books entitled as "Food Waste Recovery: Processing Technologies and Industrial Techniques" and "Innovation Strategies in the Food Industry: Tools for implementation" (Elsevier, Academic Press). His academic work has raised scientific and public interest, as reflected by the numerous nominations (Outstanding Reviewer 2015 for Desalination, Food & Bioproducts Processing and Industrial Crops & Products, Top Reviewers 2014-IChemE Journals Top-25 most downloaded article 2012, 2013, 2014-Trends in Food Science and Technology, Top-25 most cited articles 2015-Trends in Food Science and Technology, Top-25 most cited articles 2015-Food and Bioproducts Processing, Highly Cited Article 2016-International Journal of Food Properties, Top Reviewers 2012-Desalination and Outstanding Reviewer 2012 and Best Reviewer Award 2012, 2014, 2015-Bioresource Technology, 2 National innovation distinctions, Top-5 rated proposal etc) and the dozens of invited presentations (as a keynote speaker, lecturer, panellist and animator in International Workshops, Conferences, Summer Schools as well as courses in Universities and International Associations). Finally, he has served as an invited reviewer of >400 articles in >40 Journals and serves as a blogger for Elsevier SciTech Connect.

Book Link:
Innovation Strategies in the Food Industry: Tools for Implementation

Join our Food Waste Recovery Workshop

Audience can find further feedback on the Editor’s relevant articles:
How Can You Implement Innovations in the Food Industry?

Food Waste Recovery, 1st Edition, Processing Technologies and Industrial Techniques


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