PERFORMANCE: Development Of Personalised Food Using Rapid Manufacturing For The Nutrition Of Elderly Consumers

The PERFORMANCE project aims, among others, at developing an integrated information and supply management system for the control and optimization of food intake by the frail and elderly, in particular with swallowing and mastication disorders.

Biozoon GmbH
Dr. Stephen Matthew Webb / RTD services EU
De Grood Innovations B.V. – Foodjet
Femto Engineering SRL
Marfo B.V.
Denkstatt GmbH
Sanologic Gemeinschaftsverpflegungs-Logistik GmbH
Alten Wohn- Und Pflegeheim Christkoenig
TNO Nederlandse Organisatie Voor Toegepast Natuurwetenschappelijk Onderzoek
Hochschule Weihenstephan-Triesdorf
Teknologisk Institut
Università Di Pisa
Roth&Rau B.V.
Plegeheime Amer

Biozoon was the initiator of the proposed concept and therefore, the project.

What was the most challenging part of writing the proposal?
“The most challenging part of writing the proposal was to collect technical or scientific input from other participants”.

What are your future perspectives (activities, goals, etc.)?
“Biozoon’s future goal is to grow as a niche-market producer for innovative food products”.

How did the project “Fit for Health” help you?
“Identifying new partners for projects and interesting proposals is the most attractive incentive Biozoon sees in Fit for Health”.

What has been the greatest success of the project (so far)?
“Since the project has recently started, the greatest success so far has been the acceptance of the proposal. Based on the expertise of the company as European leader in the smooth food hand-made production, Biozoon proposed an alternative large-scale solution to help frail elderly persons facing swallowing and/or mastication problems. This solution is based on the development of a new technology to create personalized smoothfood which is industrially manufactured. In collaboration with the consortium, this will be achieved through the development of a master plan for the industrial manufacturing of personalized food products/meals”.

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