

HealthBread in a Nutshell

HEALTHBREAD in a Nutshell	
Project Title	HealthBread - HealthBread product innovation based on FP6 HealthGrain results and knowledge.
Call	KBBE.2012.2.3-02 – Exploitation of Framework Programme project results in food processing by small and medium-sized enterprises.
Short description	EU nutritional guidelines recommend the consumption of whole grain bread. This type of bread is rich in dietary fibre, vitamins, minerals and anti-oxidants. However most European consumers prefer white bread, which is low in these beneficial components. The 17 partner consortium of HealthBread (drawn together by TNO) has two objectives. The first is to produce bread with the nutritional benefits of whole grain while presenting this bread with the taste and texture of white bread. The second is to produce a wider variety of whole grain breads with additional nutritional benefits and attractive sensory properties.
Grant agreem. no.	312165
Coordinator	Jan-Willem van der Kamp, Senior Officer International Projects, TNO – Netherlands Organisation for Applied Scientific Research. Email: jan-willem.vanderkamp [at] tno.nl
Objectives and work-packages	<p>WP 1: DRY PROCESSING: Develop (meeting technological and nutritional criteria) dry processing (milling) technologies for production of wheat fractions which can be used in subsequent Healthbread Project WP's - leading to the development of healthier breads.</p> <p>WP 2: WET PROCESSING: Improve the bioaccessibility of bioactive compounds in wheat fractions by wet processing (fermentation) technology without compromising technological functionality of these fractions in bread making.</p> <p>WP 3: NUTRITIONAL QUALITY: Guide and support development of healthier bread products taking into account (white bread and wholegrain bread) certain nutritional quality targets and European and national regulations.</p> <p>WP 4: PRODUCT QUALITY: Evaluate the effects of bioactive-rich wheat fractions on bread making process and bread organoleptic quality and optimizing the key parameters. These parameters include bread volume, crumb softness, colour and flavour.</p> <p>WP 5: PRODUCT DEVELOPMENT: Develop a number of baked goods with optimized nutritional and product quality. Support SME bakeries with baking technology and customer testing trials.</p> <p>WP 6: BUSINESS DEVELOPMENT: Development of conventional Dissemination and Exploitation (D&E) practices, but also includes a 'business development' focus to deliver the HealthBread concept into bakeries across Europe.</p>
Partners	<p>Research and Technology Institutions:</p> <ul style="list-style-type: none"> TNO, Netherlands Organisation for Applied Scientific Research, the Netherlands www.tno.nl (coordinator) VTT, Technical Research Center of Finland, Finland, www.vtt.fi <p>Small and Medium-Sized Enterprises:</p> <ul style="list-style-type: none"> Nederlands Bakkerij Centrum, the Netherlands, www.nbc.nl Open Fields S.r.l., Italy, www.openfields.it Dyadic Netherlands, the Netherlands, www.dyadic.nl Dr. Stephen Webb, RTD Services e.U., Austria, www.rtd-services.com Geovita F.I. S.r.l., Italy, www.geovita.it Bakkerij Kamstra, the Netherlands, www.bakkerijkamstra.nl Meester Bakker Uljee, the Netherlands, uljee.meesterbakker.nl Bäckerei Welter, Germany, www.welter-brot.de Bäckerei Ripken, Germany, baeckerei-ripken.de Bäckerei und Konditorei Kasses, Austria, www.kasses.at Bäckerei Lasser, Austria, www.lasser.at Panificio Fusé, Italy, www.panifici.eu Panificio Regazzoni P.di C.F. Regazzoni SNC, Italy, www.genuini.it <p>Industry:</p> <ul style="list-style-type: none"> Kampffmeyer Food Innovation GmbH, Germany, kfi.kampffmeyer.com/de Molini Tandoi SpA, Italy, www.molinitandoi.it

FACTS & FIGURES	
Partners	17
<i>RTO's</i>	2
<i>SMEs incl. 8 bakeries</i>	13
<i>Industry</i>	2
Countries (consortium)	5
Project Budget (in Mill. €)	1.5
Funding (in Mill. €)	1
Duration (in years)	2
<i>start 01-10-2012</i>	