

Combining **T**echnologies to achieve significant binary **R**eductions in Sodium, **F**at and Sugar content in everyday foods whilst optimizing their nutritional **Q**uality



Improving the Quality of Everyday Food

Using research and technological innovation, TeRiFiQ will improve the quality of everyday foods and achieve significant reductions in the levels of salt, fat and sugar, in line with the European Commission's objective to implement preventative policies to combat emerging nutrition-related pathologies.

- Reduce sodium content (up to 30%) in different cheese types while improving fat quality.
- Reduce levels of fats and sodium (from 30% to 60%) in cooked sausages and dry-fermented sausages.
- Reduce fat and sugar levels in "muffin"-type products (up to 25%).
- Reduce fat levels (up to 50%) in sauces used in ready-to-eat foods.
- Study mechanisms that control in-mouth perception and cross-modal perceptions.

The TeRiFiQ consortium comprises 17 European partners with a range of skills and expertise

Non-SME Partners : Research and Management

INRA (FR), ACTIA – ACTILAIT – ADIV – ITERG (FR)
WUR (NL) – NOFIMA (NO) – IFR (UK) – IT (FR)

SME Partners: Research, Consumer studies and Upscaling reformulated food

NIZO (NL), CENTIV (DE), HERVE SOCIETE (BE), MILBA (NO), ADRIA Dev. (FR), LEIV VIDAR (NO), ORVAL (BE)
CHAZAL (FR), FEDSERV (IT), DODARO (IT), SATIVA (RO)

The first three years will be devoted to research, with technology transfer, including consumer studies and the upscaling of reformulated foods to industrial level, carried out in the final year.

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