SHARED FACILITIES















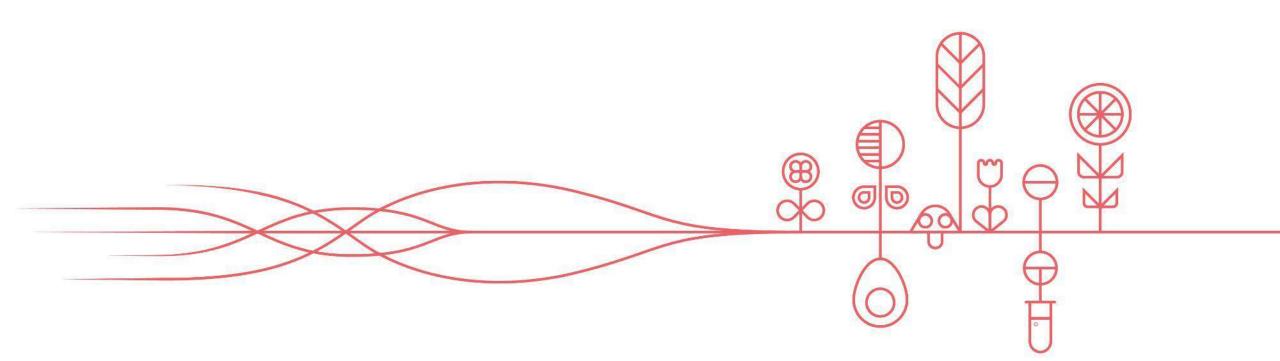






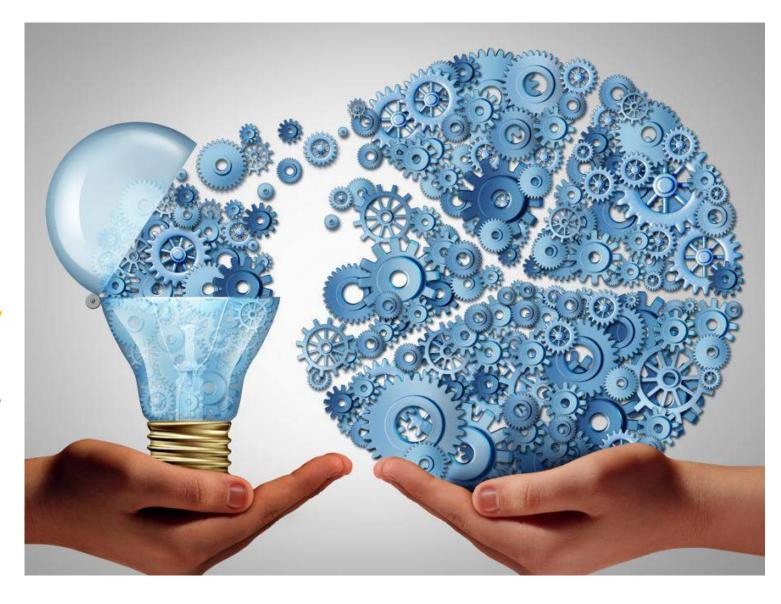




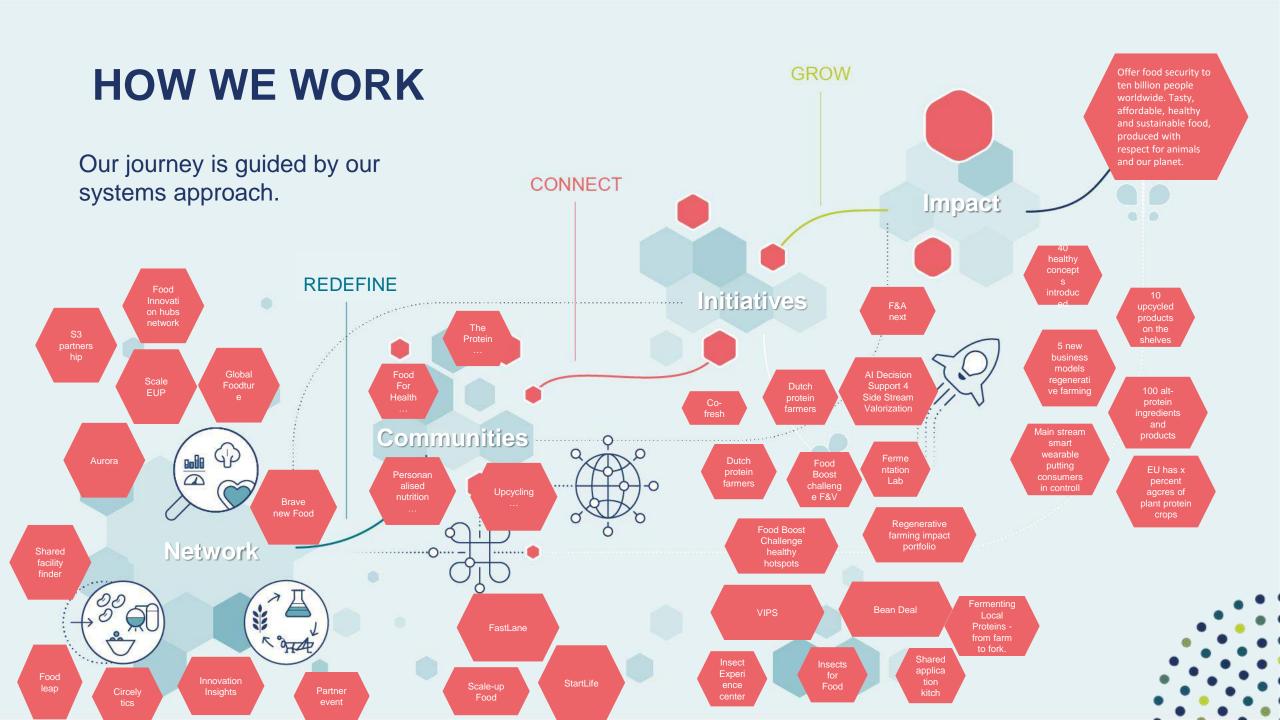


SHAPING THE FUTURE OF FOOD TOGETHER

Imagine a world where businesses of all sizes can access state-of-the-art facilities and equipment, collaborate with like-minded partners, and unlock the full potential of their ideas. Welcome to the sharing economy, where shared facilities are transforming the way we work and innovate.







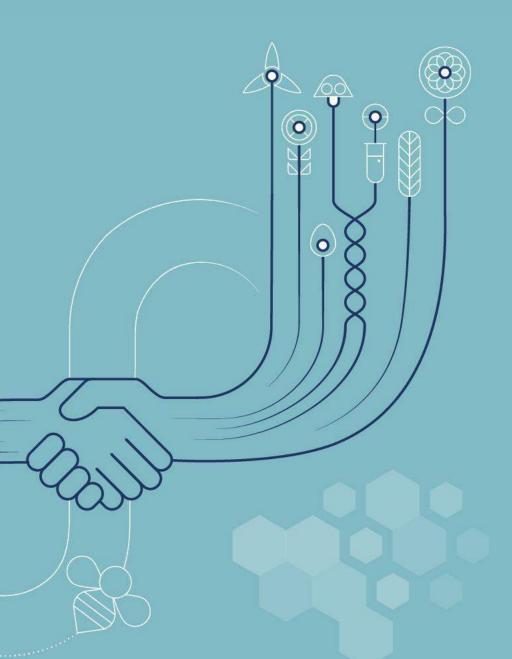


Make impact together

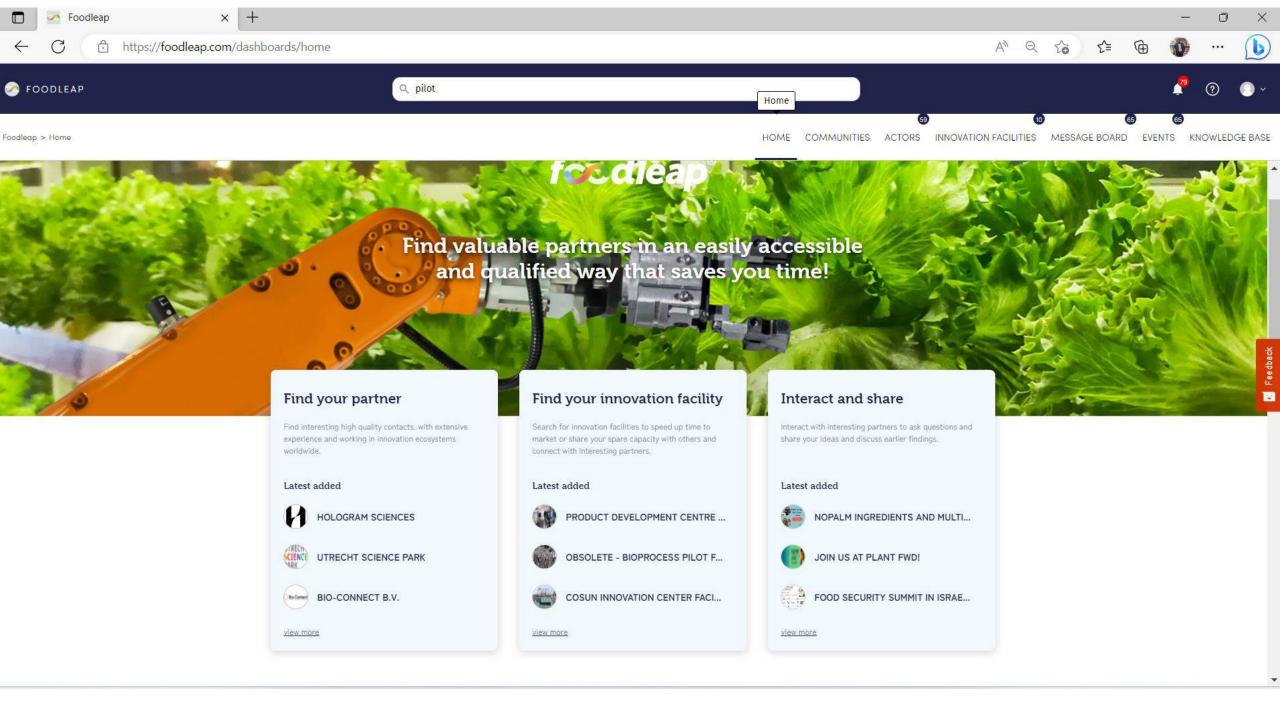
Foodleap Database –Research & Pilot Facilities

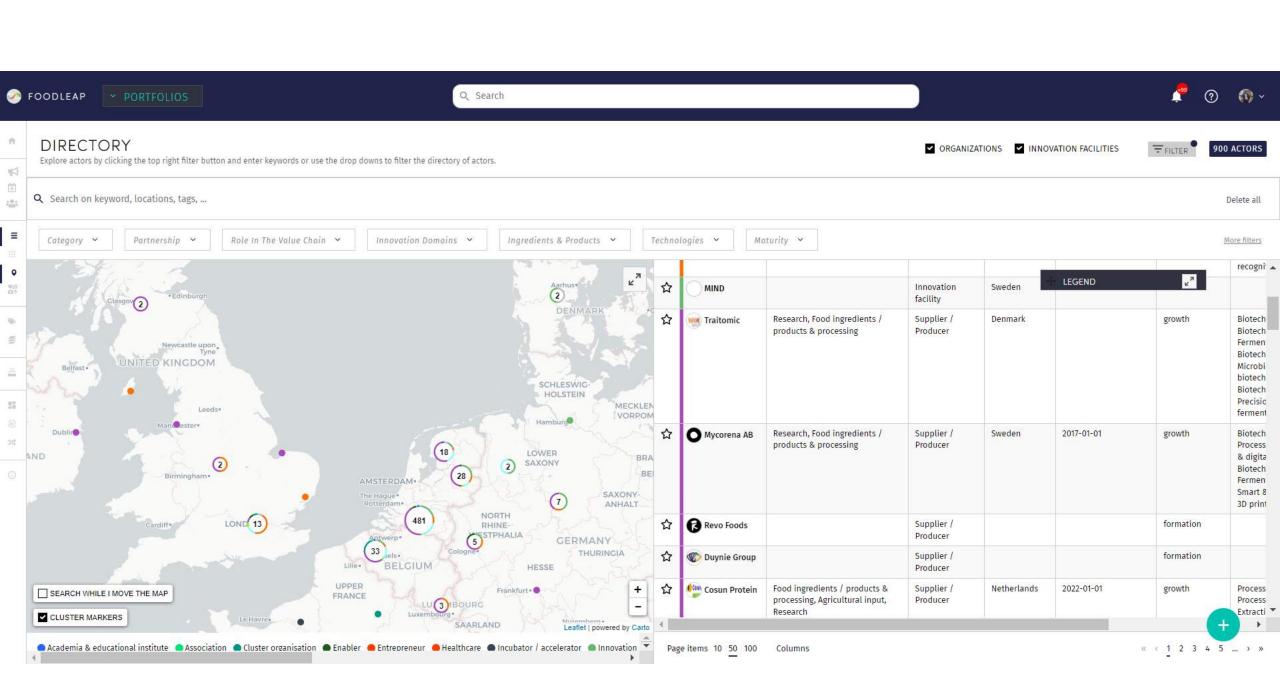
Smaakpark Fermentation Lab - Ede

Insect Experience Center – Barneveld









Foodleap > Innovation Facilities

Q plant based



HOME COMMUNITIES ACTORS INNOVATION FACILITIES MESSAGE BOARD EVENTS KNOWLEDGE BASE







A unique overview of research equipment and innovation facilities in agrifood that you will not find anywhere else. Find facilities to accelerate your innovation or share your spare capacity to maximise productivity and connect with interesting partners.

Find or share innovation facilities

ALL INNOVATION FACILITIES (114)

1. Type of facility All Demonstration facility Development facility Digital facility (e.g. digital twin) Industrial production / industrial setting Pilot facility Research / lab facility Show All 2. Arable farming and... (New) crop trials Fertilizer trials (synthetic/natural) Growth management trials Machinery / robotics & management trials Pest management trials Aeroponics Aquaponics Aquatic farming Arable farming Controlled environment agriculture Greenhouse Hydroponics Vertical farming 3. Cultivation systems 4. Insect farming / rearing... All Equipped climate room(s) 5. Food / feed / agri processi... All (Cold) pressing (IQF) freezing (Ingredient) cleaning (Ultra / micro) filtration - Other processing capabilities Battering Coating Show All 6. Packaging capabilities All Bulk packaging (B2B) Foodservice packaging R&D packaging Retail packaging (end-consumer) All Chemistry & physics Consumer & sensory research Microbiology Nutritional & health effects / claims Shelf life management 7. Research & analysis... All Celery Crustaceans Eggs Fish Gluten Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soy Sulphur dioxide 8. Potential presence of... 100% plant-based BRC EKO / bio SKAL FSSC22000 Foodgrade GMP+ Global-GAP HACCP Halal IFS ISO22000 ISO9001 Kosher Other 9. Quality features All Alternative proteins Animal feed Arable farming Bio-energy & biomaterials Carbon sequestration Consumer health & consumer effects Innovation Domains Show All Show less filters ^

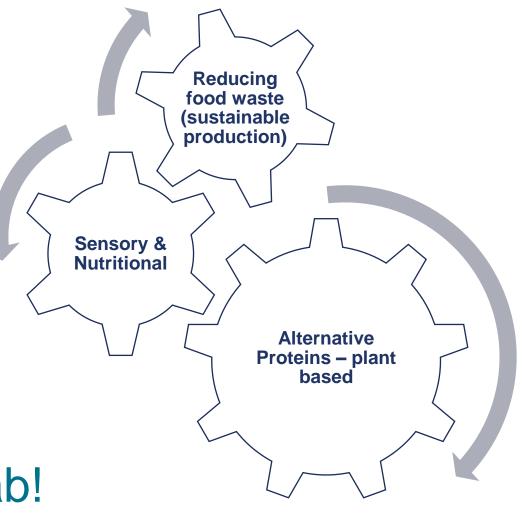












Welcome to the fermentation lab!



SMAAKPARK Ede 2021

SMAAKPARK FERMENTATION LAB - EDE





Inspirational and knowledge sessions

Early-stage prototyping

Innovation projects

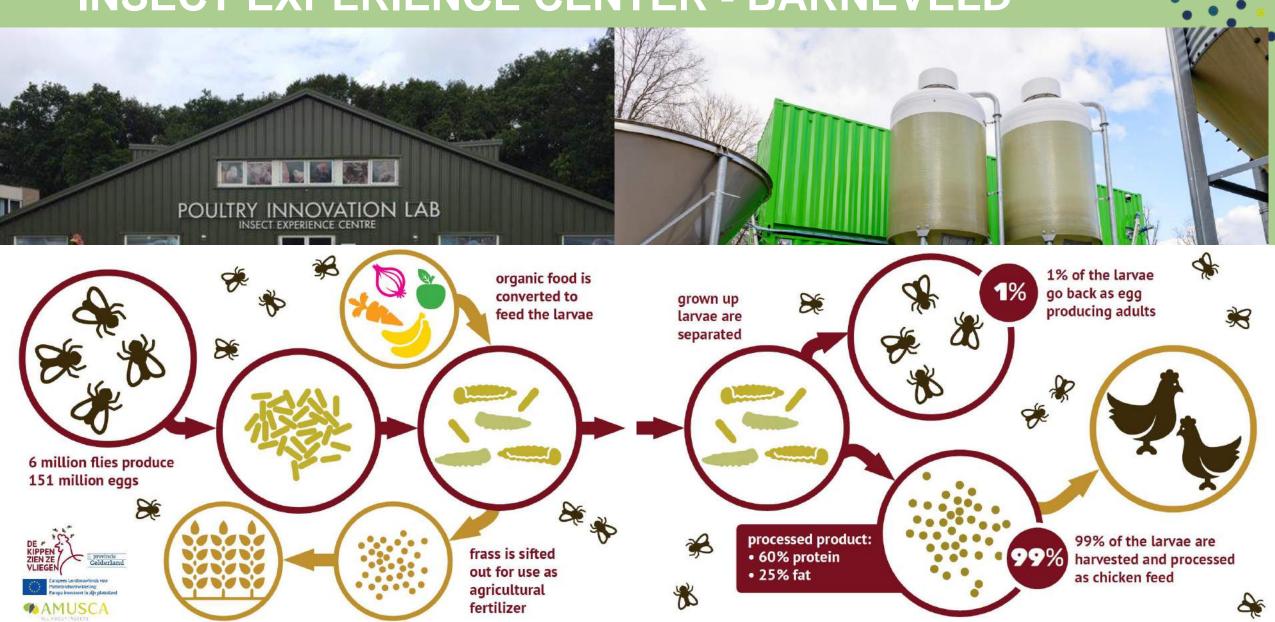


Applied training center

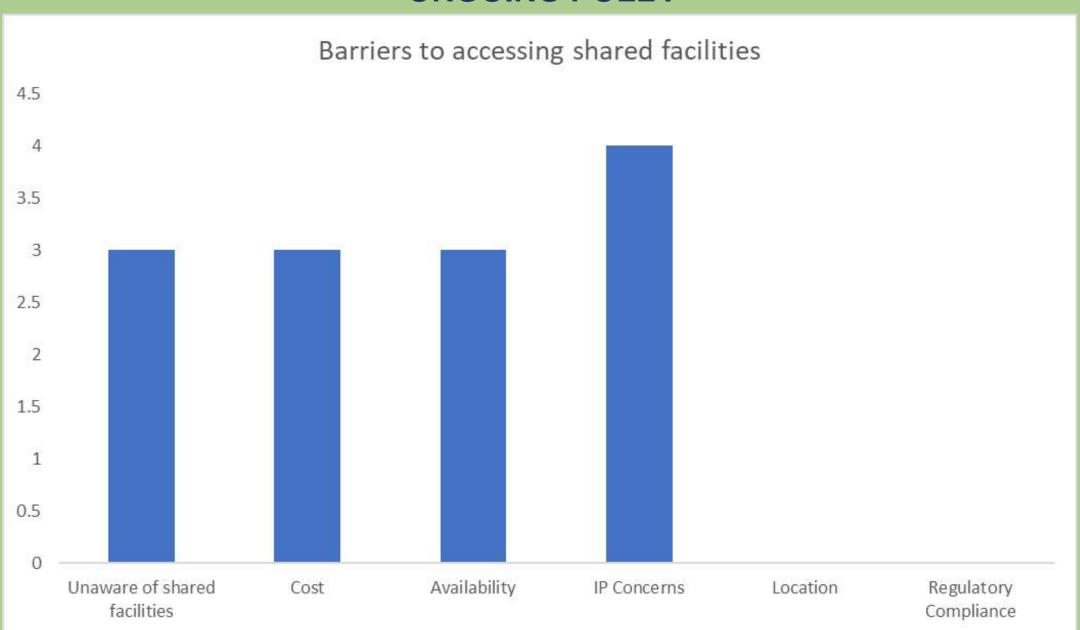
Applied follow-up of scientific findings

projects requiring lab use for 2-60 days / year

INSECT EXPERIENCE CENTER - BARNEVELD



INSIGHTS FROM STAKEHOLDERS ON USE OF SHARED FACILITY – ONGOING POLL.



LOOKING AHEAD

Innovation voucher for SMEs

- TRL 4-8
- UP TO 50% ELIGIBLE COST
- 10,000 50,000 EUROS
- OPEN JULY 2023

Shared Facilities Fund

- CLUSTER DEVELOPMENT
- SHARED FACILITY DEVELOPMENT
- UP TO 50% ELIGIBLE COST INCLUDING OPERATIONAL COST
- MAXIMUM 4 MILLION EUROS

