

חדשנות מחקרית ואקדמית

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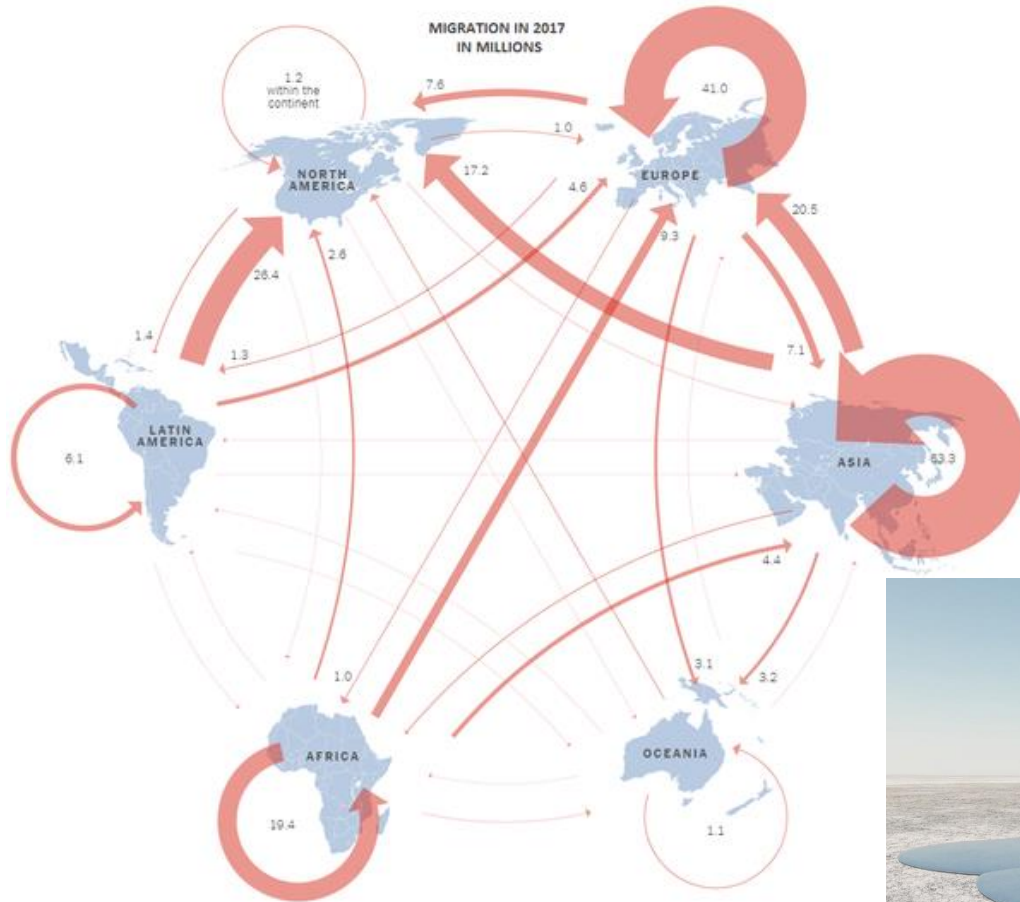
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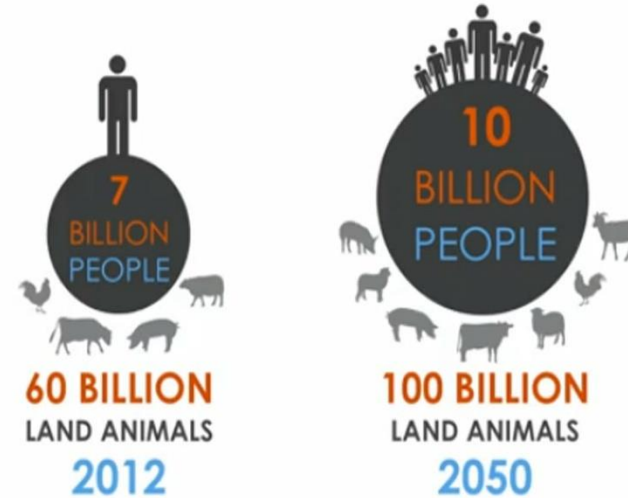
What will be in our future plate on 2040 ?



World is facing dramatic changes



People migration (2017)



Global warming – change our food system



Hunger – increase in poverty

What is FoodTech ?



Intersection between **food** and **technology**

The application of technology to improve agriculture and food production, the supply chain and the distribution channel.

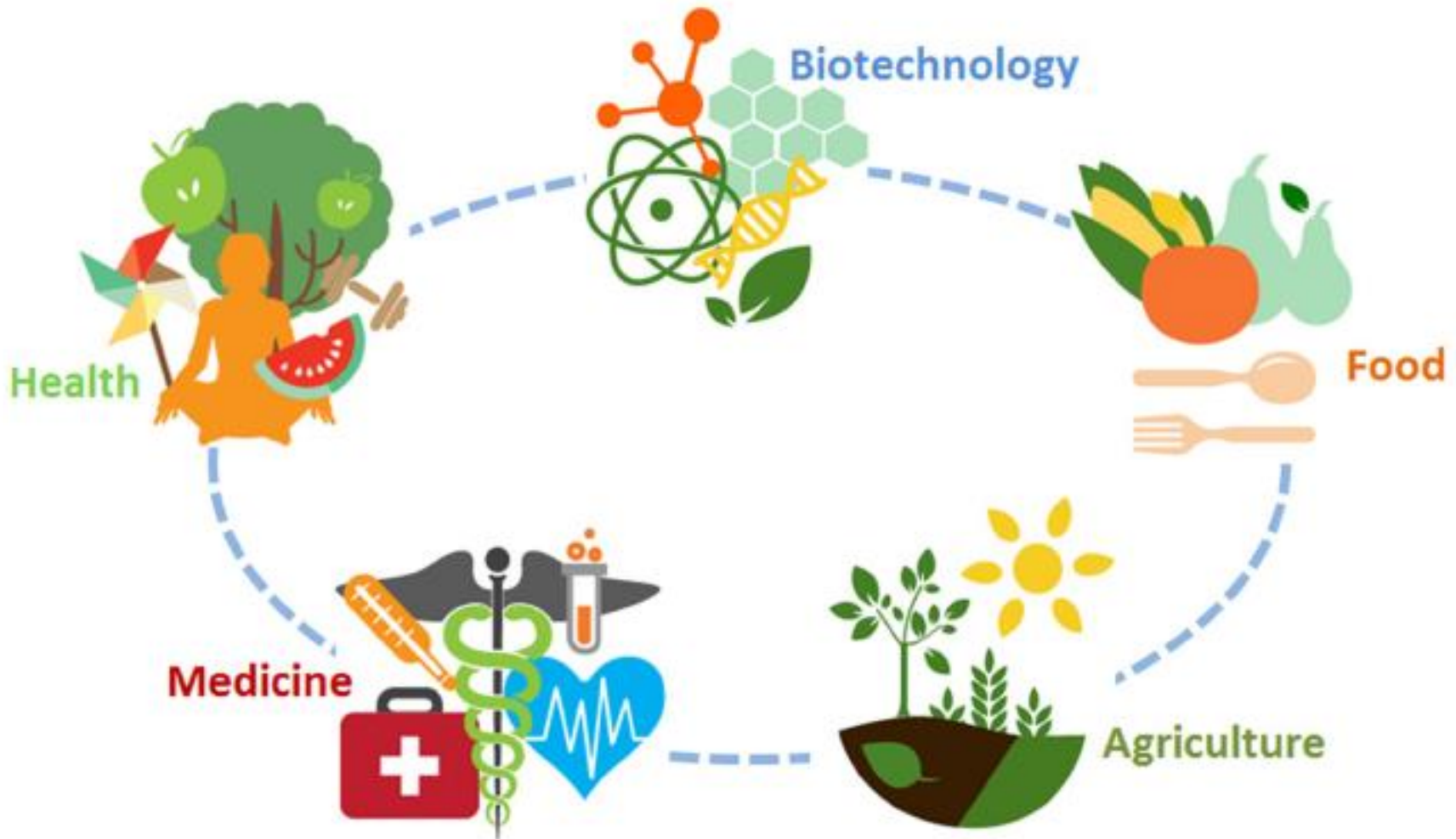
The Galilee Changes Direction



Transforming strengths into opportunities



Tel-Hai
College





Israel FoodTech Valley

Syria

Mt. Hermon 2,200

Lebanon

Galil Elion Regional Council

Kiryat Shmona

Tel-Hai College

National Food Institute

FoodTech industry park

FoodTech Incubator

Accelerator

FoodTech Quarter

מדרס צפון

MIGAL
Galilee Research Institute LTD.

אוניברסיטת בר-אילן
Bar-Ilan University

החברה למוחקר ומיתוג
קידום הישגים פירות בע"מ

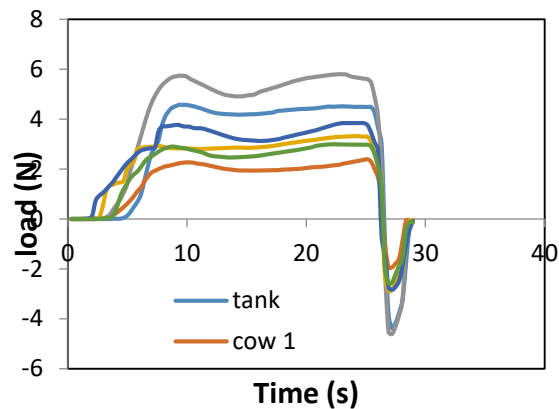
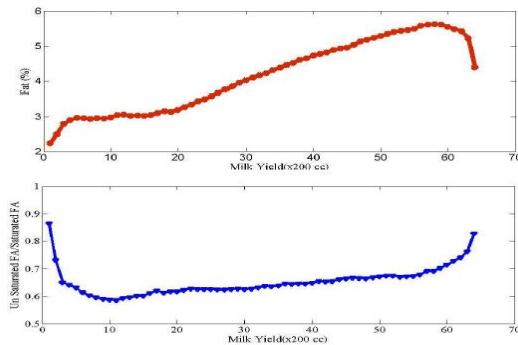
Innovations in FoodTech – North



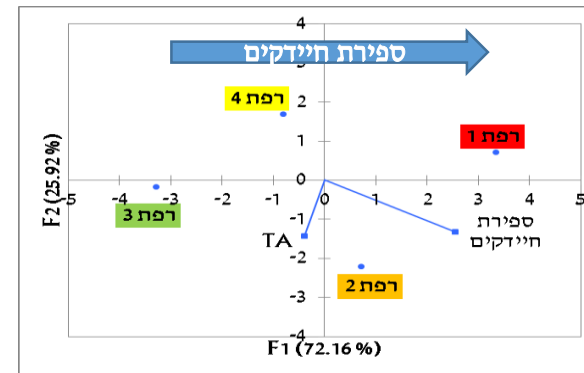
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FoodTech Research – Dairy science

השפעת פרופיל חומצות שומן בחלב על תכונות
תזונתיות וחישתיות של מוצרי חלב



מחקר על שימוש בלשון ובאף האלקטרוניים
לזיהוי מוקדם של גורמי קלקול בחלב

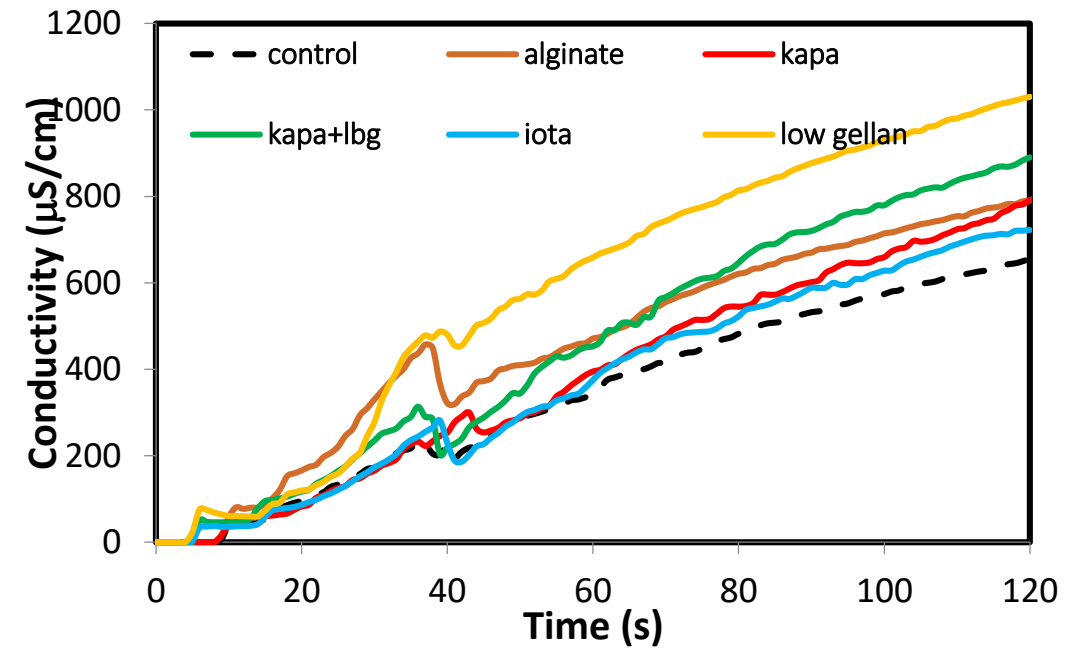
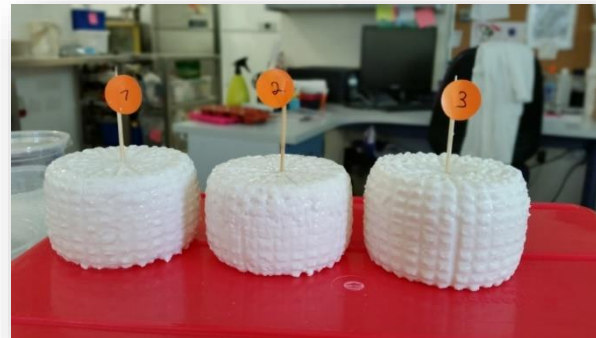
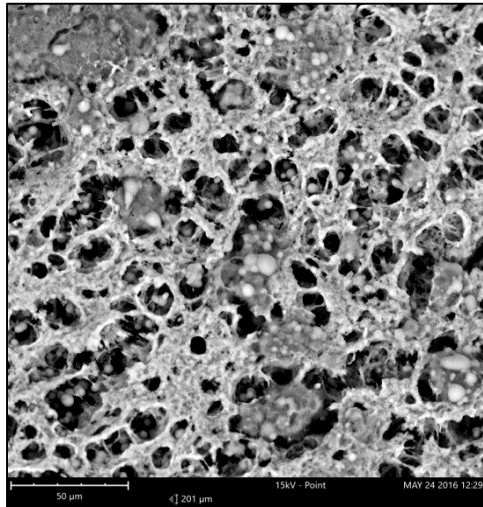


afimilk®
Vital know-how in every drop

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FoodTech Research – salt and sugar reduction

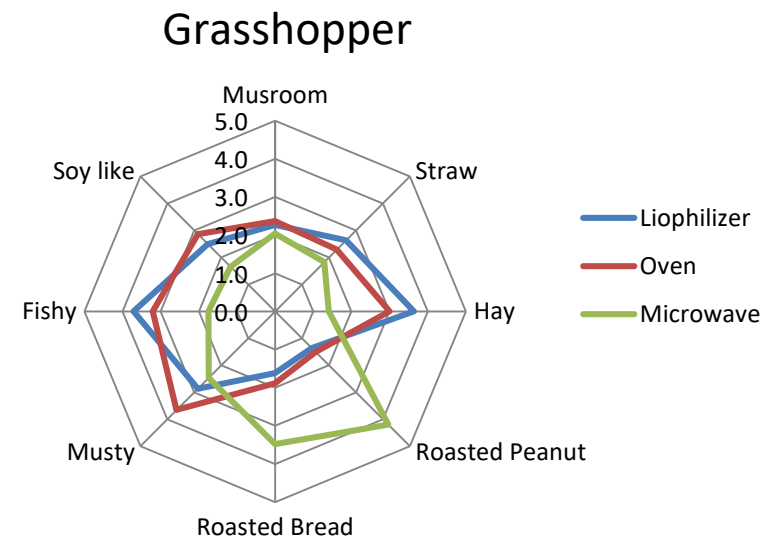
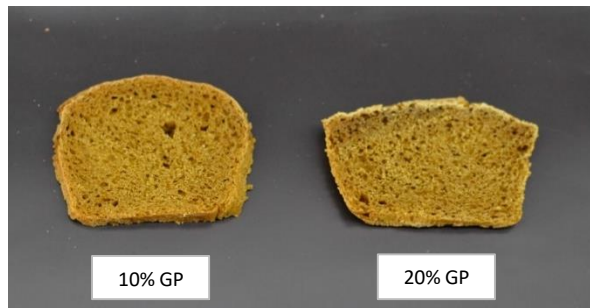
מחקר על הפחתת מלח בגבינות צפתית



Tel Hai FoodTech Research – Edible insects



Appearance **Texture**

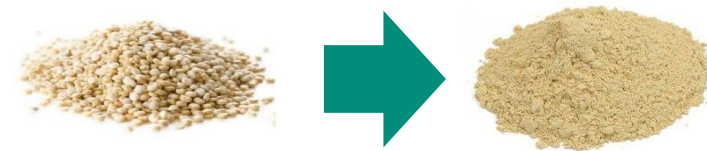


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FoodTech Research – meat replacement



מחקר על תחליפי בשר
מקינואה (מענק GFI)



Total use - Apples Waste



Apples Waste

The Golan Heights

105K Tons

Apples a year

7-10% = 10K Tons

Apples Waste

25M NIS

Loss in a year

Starking

17K | 7% Waste

Golden

8K | 3% Waste

**Granny
Smith**

13K | 2% Waste

Gala

4K | 5% Waste

**Pink
Lady**

13K | 2% Waste

The solution

Druze Foodtech center

Apple Flour

Apple +

Health snack

Sauces

Flour based

**Gluten free
flour mixtures**



The Department of Food Science



Product Development Course



1. **Rich in protein**
2. **Local production**
3. **Clean label**
4. **Vegan, vegetarian**
5. **Environmental friendly**
6. **Healthy, nutritious**
7. **Exotic, unique**
8. **Innovative,**
"out of the box thinking"



Seeds of food institute



- ✓ **New analytical research lab**
- ✓ **Research on healthy food**
- ✓ **The most advanced food sensory lab in Israel**
- ✓ **Product development kitchen**
- ✓ **Dairy pilot plant**
- ✓ **Educational winery**
- ✓ **Service to industry**
- ✓ **Seminar and day trips for industry in the College**



National Food Research and Innovation Institute

The Food Institute will serve as a nexus of innovation and applied research between the academia, the food industry and the FoodTech entrepreneurs in Israel and around the world.



The Potential



**Academic
education**



**Academic
research**



**Professional
training**



**Food
Industry**

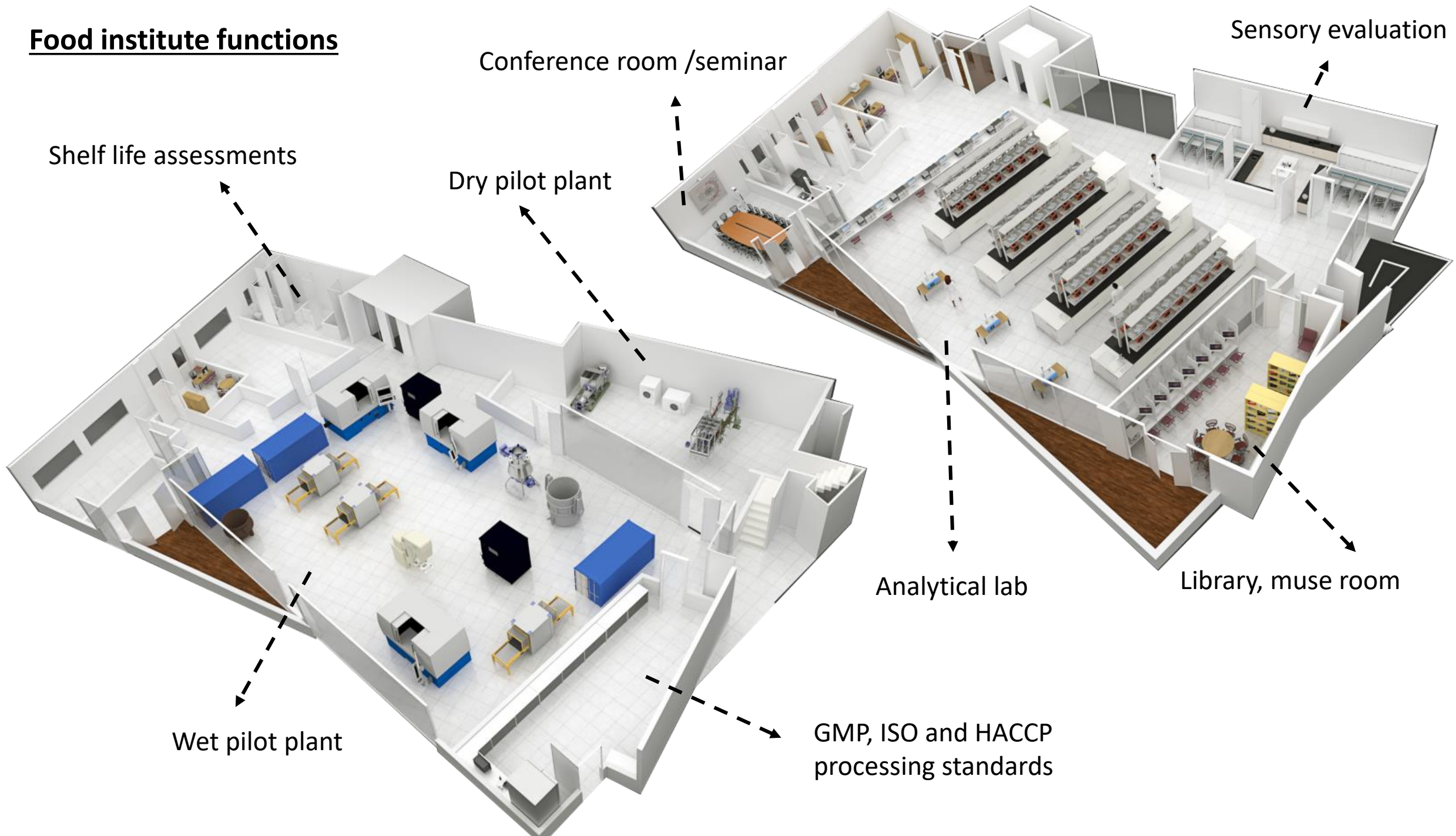


Employment

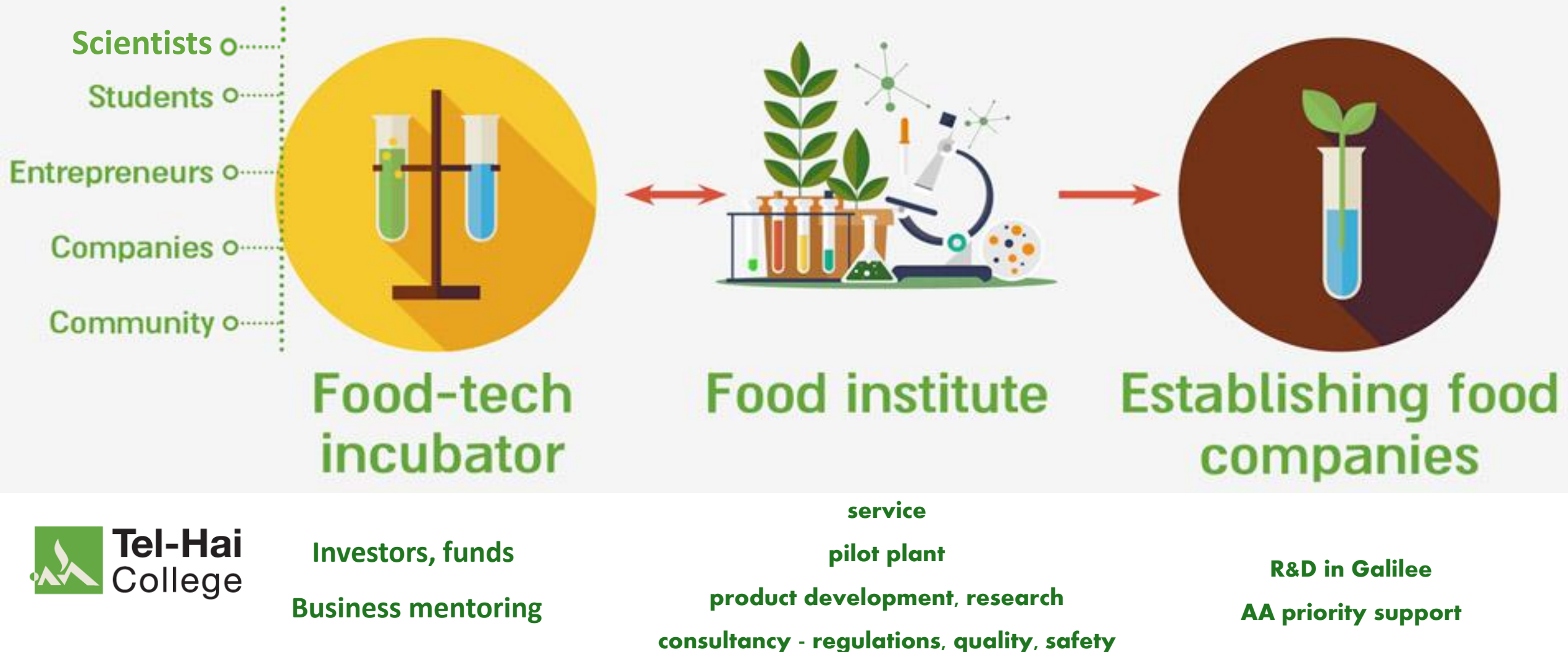


**Promoting
Scientific
Education for the
community**

Food institute functions



From an Idea to a Business Initiative



Lets make this dream come true...



Tel-Hai
College

Innovation's True North

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