

חדשנות מחקרית ואקדמית

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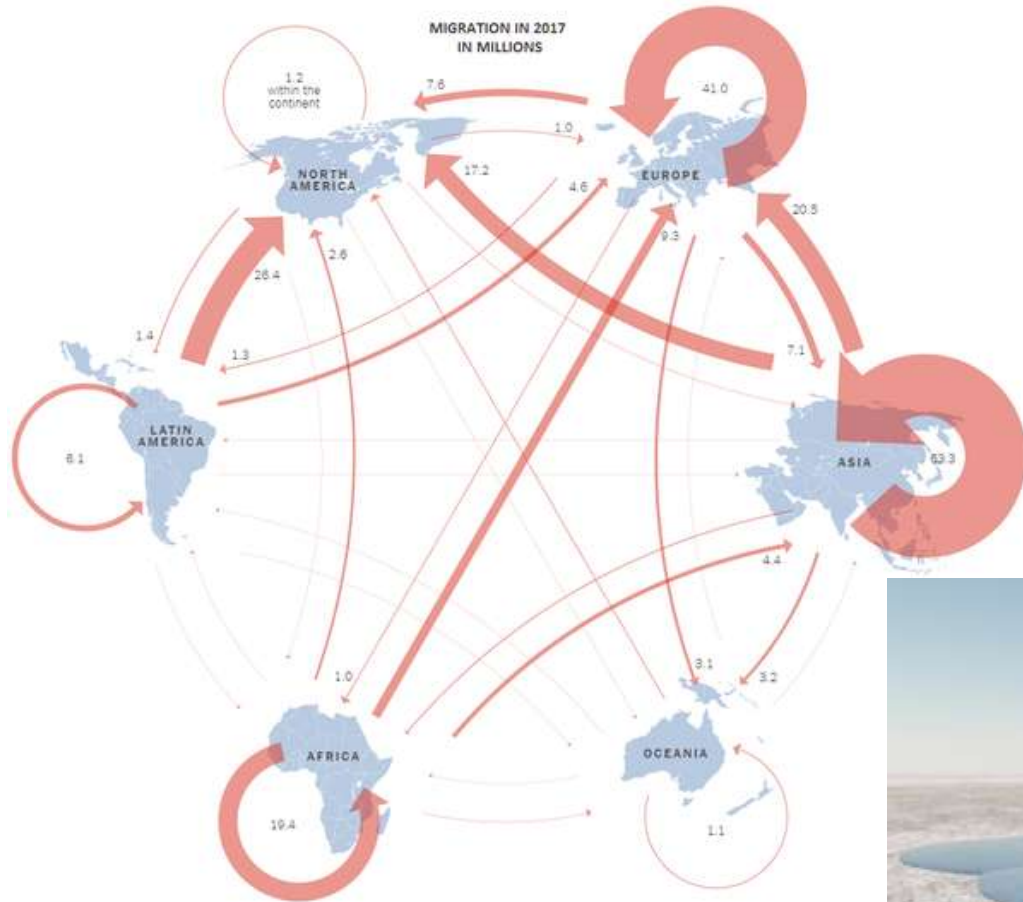
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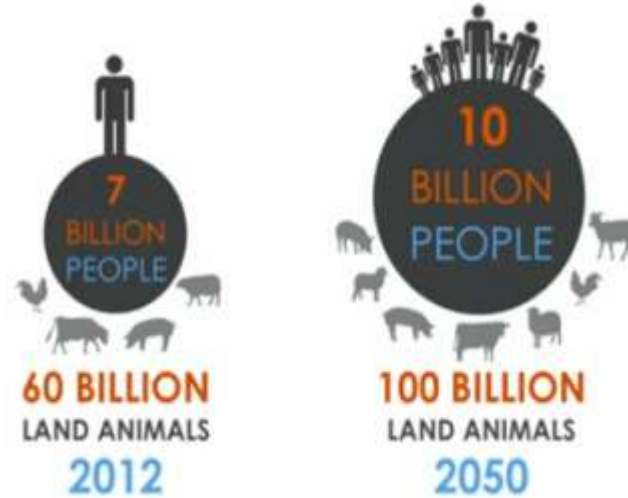
What will be in our future plate on 2040 ?



World is facing dramatic changes



People migration (2017)



Global warming – change our food system



Hunger – increase in poverty

What is FoodTech ?



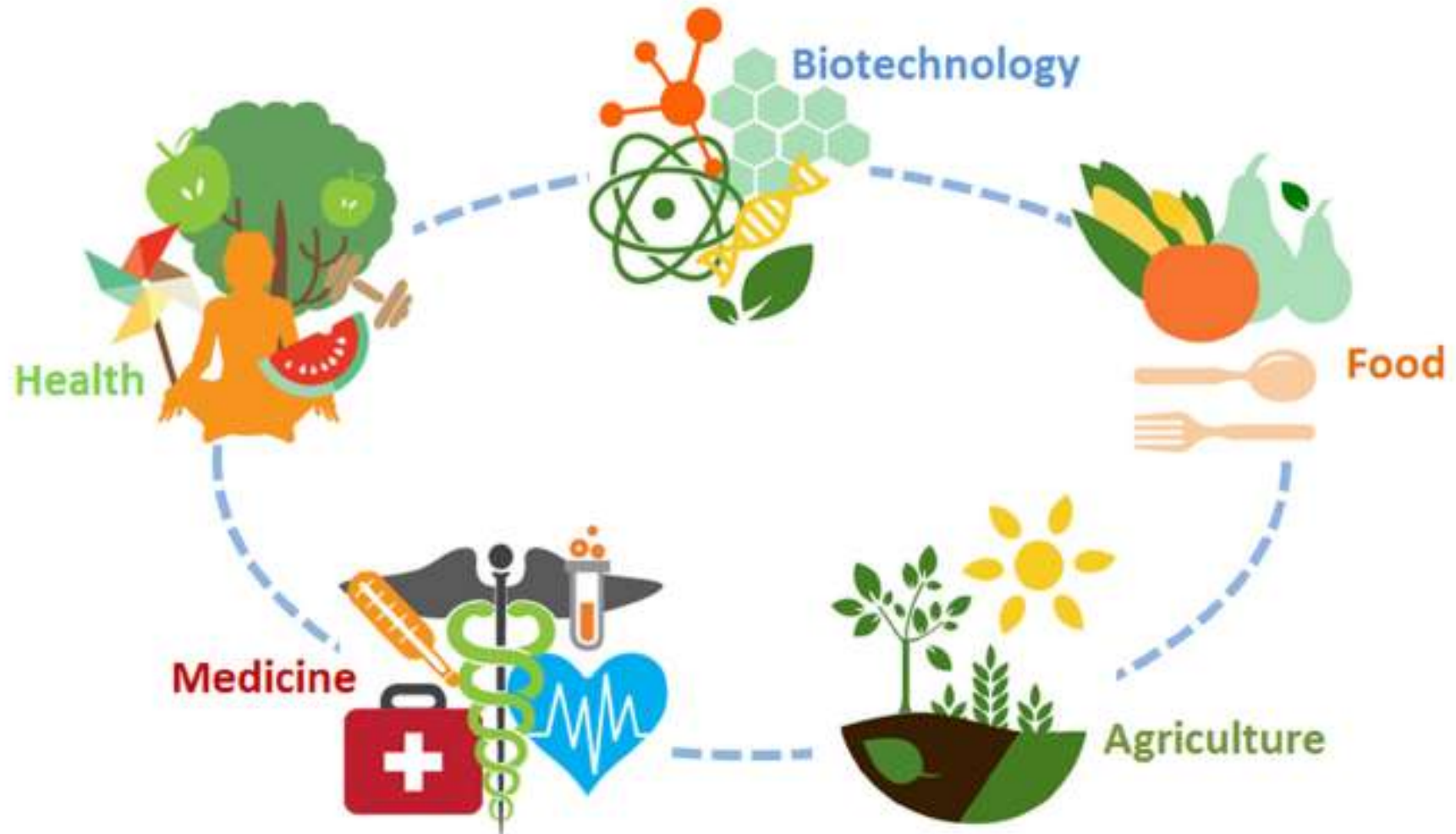
Intersection between **food** and **technology**

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



Israel FoodTech Valley

Syria

Mt. Hermon 2,200

Lebanon



Tel-Hai College



National Food Institute



FoodTech industry park



Galil Elion Regional Council



FoodTech Incubator



Kiryat Shmona

Accelerator



FoodTech Quarter



MIGAL



אוניברסיטת בר-אילן
Bar-Ilan University



המחוז הירוק
המחוז הירוק

Innovations in FoodTech – North

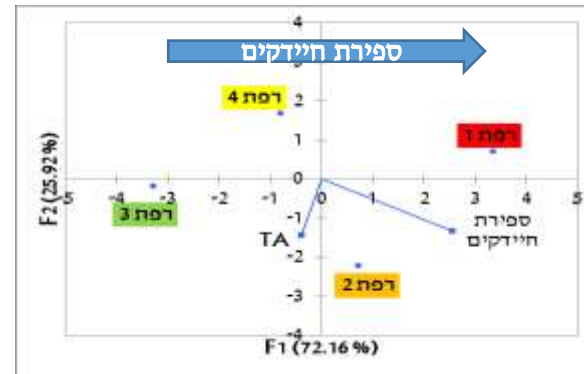
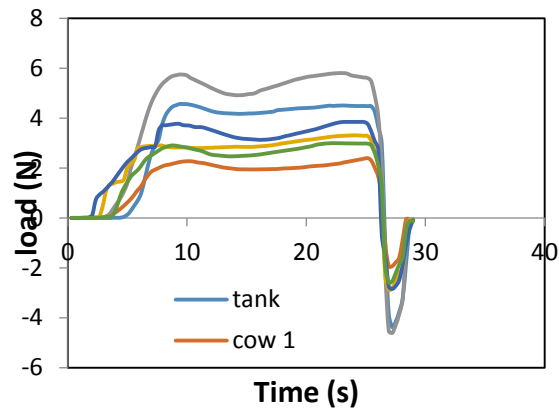
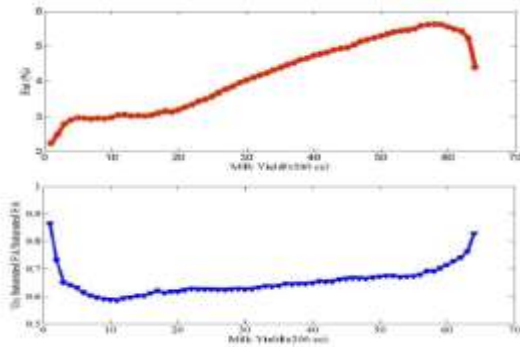


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FoodTech Research – Dairy science

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

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

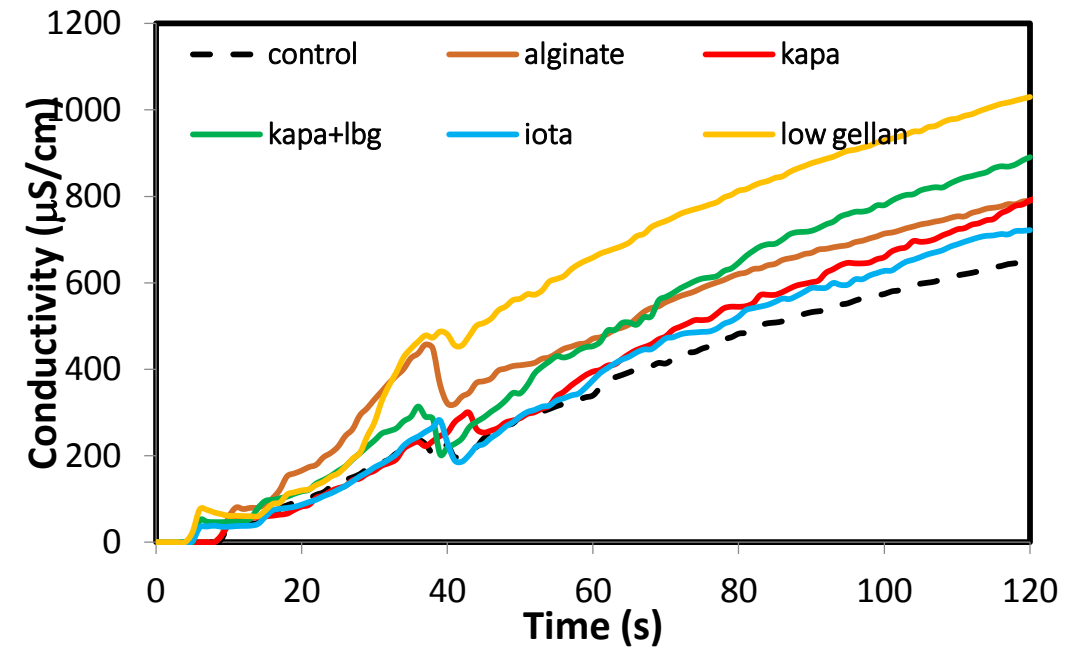
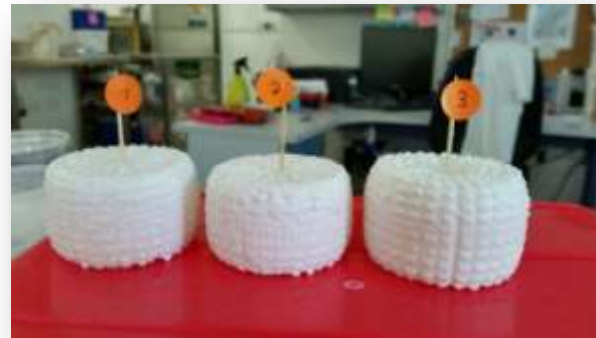
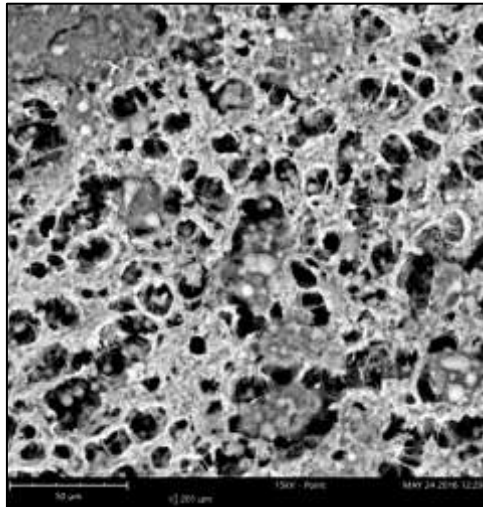


afimilk[®]
Vital know-how in every drop

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FoodTech Research – salt and sugar reduction

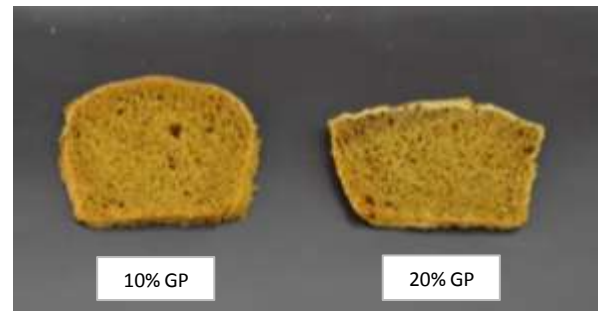
מחקר על הפחתת מלח בגבינות צפתית



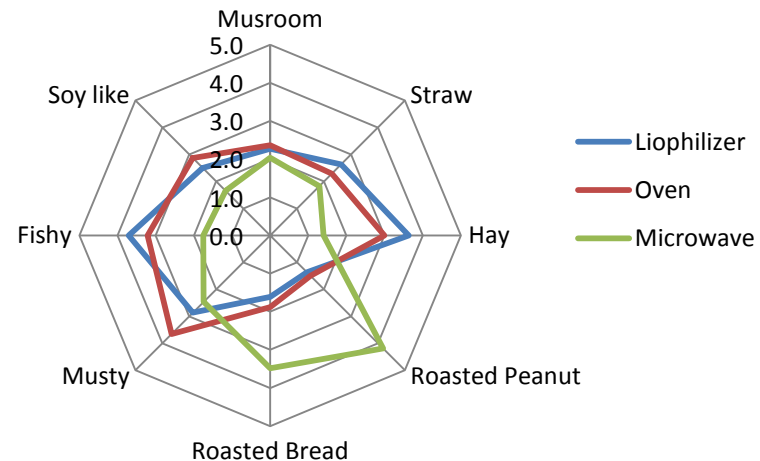
Tel Hai FoodTech Research – Edible insects



Appearance **Texture**



Grasshopper

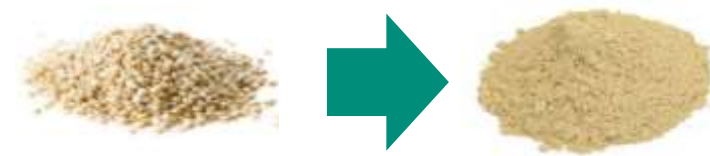


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FoodTech Research – meat replacement



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

Waste 2% | K 13

The solution

Druze Foodtech center

Apple Flour

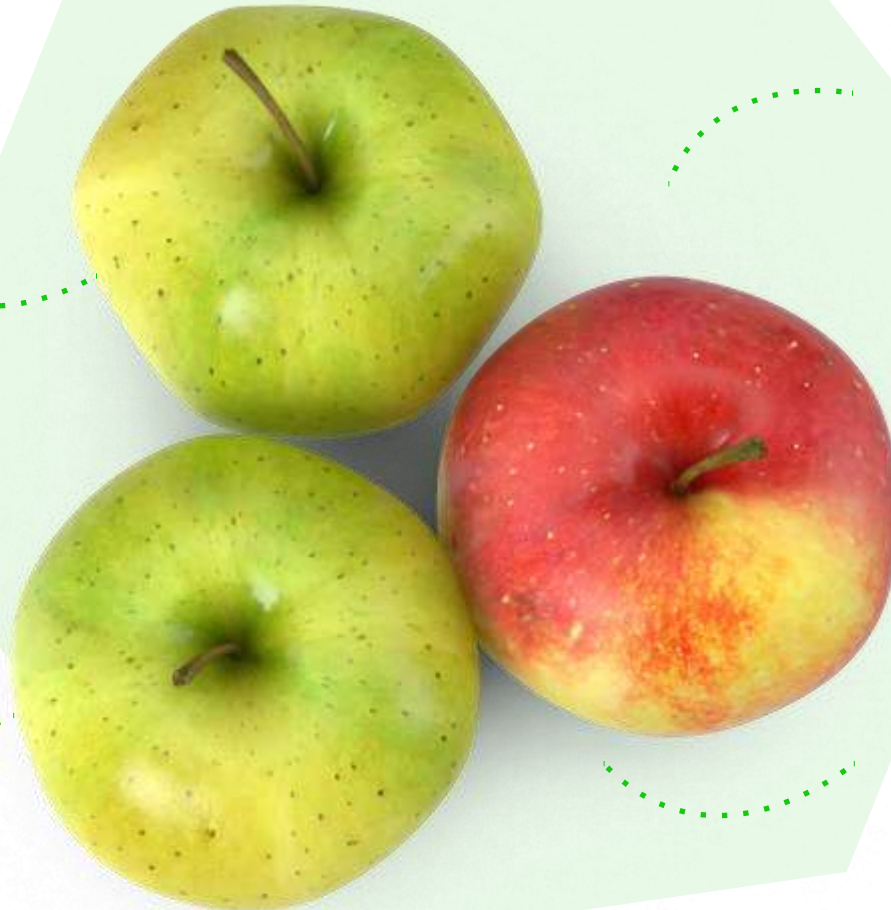
Apple +

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**

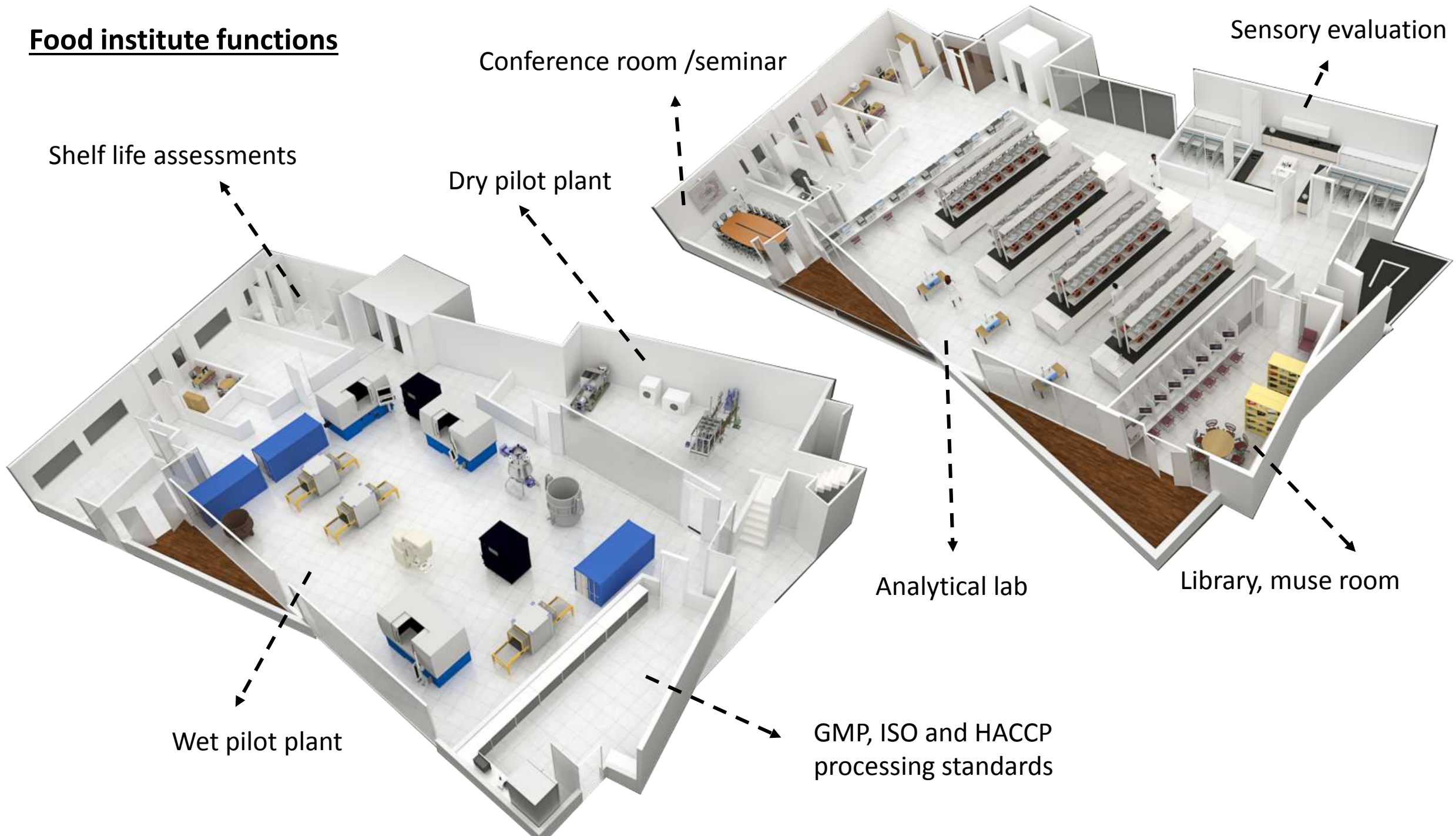


Employment



**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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