

# Bringing 3D printing technology from the lab to food industry

ETH zürich

IBAM

satw it's all about technology



swiss FOOD RESEARCH



3D printing technology will fundamentally change the way people deal with food in the future. Personal needs and wishes can be considered, food additives can be used to create health-promoting products, food waste can be reduced, and more environmentally friendly production can be made possible. Whether it is changed food or changed production methods that come into play, 3D printing makes it possible to establish new business models.

**Be part of this transformation process and join our workshop.**

## Why should you attend our workshop?

- Learn more about business perspectives of the food industry by using 3D-printing, like upscaling food production with methods 3D-printing.
- Develop, discuss needs and deepen project ideas with other stakeholders from academia and industry and expand your network.
- Know funding possibilities and apply for up to CHF 25k for your project.

## Program

- 13:00 Welcome & Introduction
- 13:20 Three Input presentations
- 14:00 Ideation Workshops in different tracks
- 16:30 Call for projects – information about funding
- 17:00 Networking Apéro

## Registration



<https://ibam.swiss/registration4-2>

## What you need to know

### Date:

Thursday 28 April 2022, 13:00 – 18:30

### Place:

Zurich area

### Registration:

until 22. April 2022

### Target group:

open to experts from industry and academia

### Conditions:

free of charge and subject to the latest covid rules in place

### Requested preparations:

Enter needs and ideas on our ideation platform, to get in contact with potential partners. Find more information about the ideation platform at <https://ibam.swiss/en-id-4/>

## Who's behind

Four organizations are joining forces to find and promote innovative and interdisciplinary ideas in the field of 3D printing in the food industry:

### NTN Innovation Booster Additive Manufacturing (NTN IBAM)

Additive manufacturing like 3-D printing can revolutionize manufacturing processes and business models. It enables new designs, personalized mass production, optimized material usage and shortened supply chains. The NTN Innovation Booster «Additive Manufacturing» wants to unlock this potential for interested actors from industry, research and society: They can create, test and validate promising applications and product ideas with existing and new technologies and materials.



#### Contact

Hendrik Holsboer  
hendrik.holsboer@ibam.swiss  
079 910 15 92

### NTN Innovation Booster Swiss Food Ecosystems (NTN IB SFE)

The agro-food segment faces significant societal and environmental challenges that require far-reaching changes from all stakeholders. Innovative solutions to complex challenges can only be achieved by pursuing a collaborative approach, involving cross-functional competences and stakeholders. The NTN Innovation Booster – Swiss Food Ecosystems tackles the challenges of the next generation of food ecosystems, capitalising on its broad innovation experience and network of SMEs, start-ups, corporates and academic institutions.



#### Contact

Peter Braun  
peter.braun@swissfoodresearch.ch  
044 226 5013

### Swiss Academy of Engineering Sciences SATW

As part of the Food 4.0 initiative, the Swiss Academies of Arts and Sciences, under the leadership of SATW, are committed to securing the long-term future of the Swiss food system. This is done by promoting and implementing innovative, transdisciplinary projects along the entire value chain and involving all the disciplines of the academy network. Promoting cooperation between different technology areas, as is the case in this workshop, is part of achieving the goals of the Food 4.0 initiative.



it's all about technology

#### Contact

Nicole Wettstein  
nicole.wettstein@satw.ch  
044 226 5013

### ETH Zurich

As a renowned university, ETH Zurich enables the interdisciplinary linking of technology fields to industrially relevant, innovative products in the field of food processing. Thanks to its own research activities, the focus of innovation is on those fields of technology in which ETH Zurich itself develops the scientific basis. ETH sees great potential in the application of 3D printing in the food industry, which brings new perspectives for many sectors.



#### Contact

Erich Windhab  
erich.windhab@hest.ethz.ch