



# Frami Food Lab

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SeAMK 

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# Background

- Region of South Ostrobothnia is the leading food province in Finland.
- Developing South Ostrobothnia as a food region with considerable bioeconomy potential is a strategic choice, which the region is committed to.
- From this starting point, Seinäjoki University of Applied Sciences set out to develop food learning and research facilities in 2018.

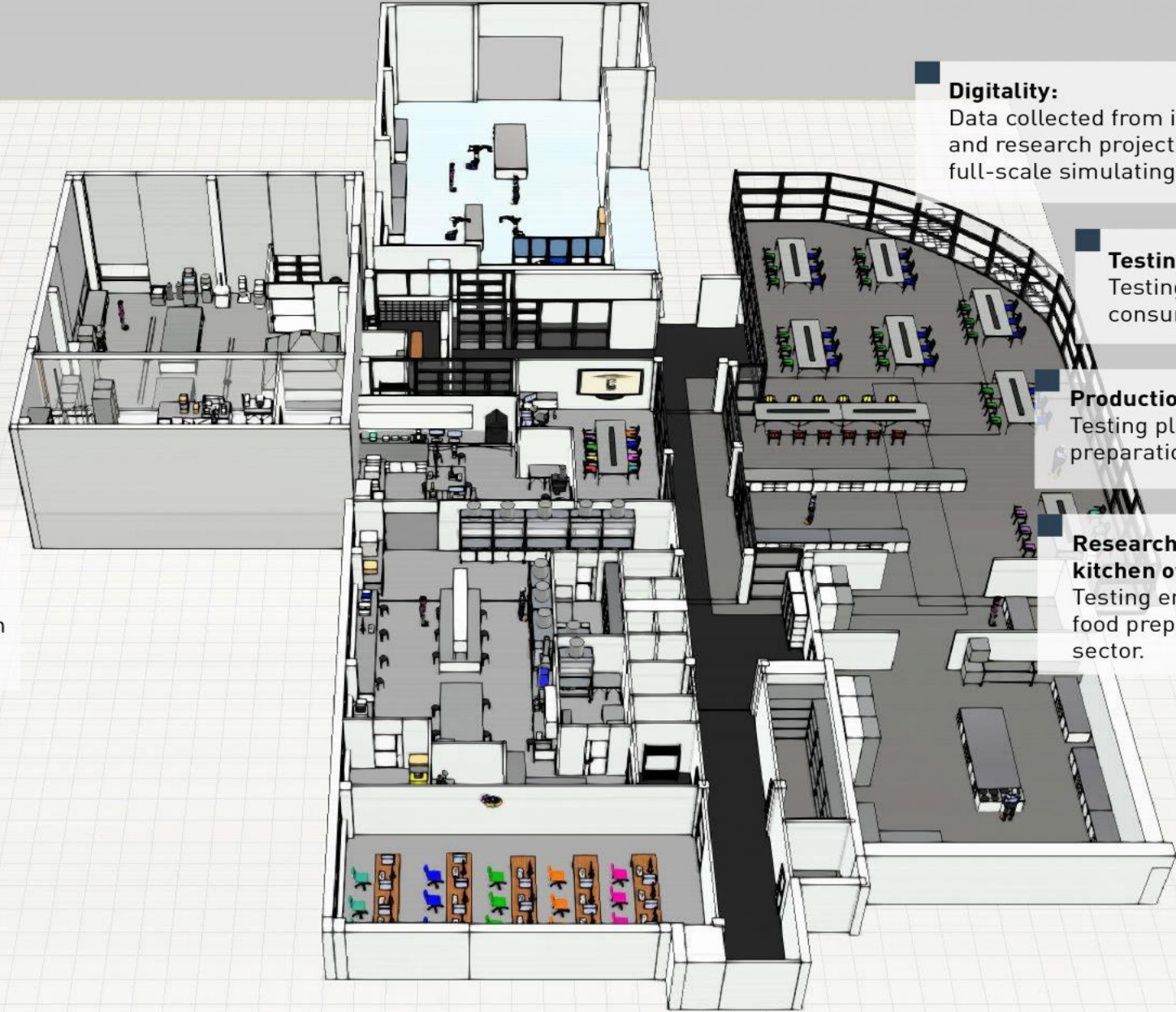


**Robot and material laboratory:**  
Novel methods for automated food manufacturing

**Small scale industrial food environment:**  
Unique transforming testing platform for food safety systems

**Research center:**  
Scientific operations with university consortium of South Ostrobothnia

**Chemistry and biotechnology laboratory:**  
Basic elements for scientific research in food sector



**Digitality:**  
Data collected from industrial processes and research projects is utilized in full-scale simulating systems

**Testing restaurant Prikka:**  
Testing environment for consumer involvement

**Production kitchen of Prikka:**  
Testing platform for food preparation practices

**Research and development kitchen of Prikka:**  
Testing environment for safe food preparation in HORECA sector.

## From an education perspective

- Scope of studies (meat, prepared food, cereals, beverage and dairy industries)
- One main objective is to work closely with companies in teaching
- Diverse opportunities in the food sector
- Student projects:
  - rehearsing
  - Project Studies
  - Thesis



# From a RDI perspective

- Testing the technological characteristics of products
- Optimization of food processes
- Use of robots in food production
- Good hygiene practices in food production
- Packaging testing
- Data management



# From a RDI perspective

- Ultra high-pressure liquid chromatography
  - Research cooperation with the University of Turku
- Imaging (SEM)
  - research with equipment manufacturers
- Fermentation





# Next Steps

- Strengthening national and international networks and creating roles
- Food Technology Skills Operating Model
- Development of sustainable vegetable, meat and prepared food technologies and production methods
- Protein technologies and automatic quality control
- Be inspired - Developing an operating model for the design of product concepts with new technologies and product preface testing







foodwest



Safe and Sustainable  
FOOD Systems  
PARtnersHip FOODPathS

## Networks

Agri-food engineer, english

*Lihainsinööri yAMK?*

Bio- ja elintarviketekniikka (insinööri AMK)

Restonomi (AMK)

## Education

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Food technology  
future investment

- Plant Based product technologies
- Meat and ready meal technologies
- Protein technologies
- Automatic quality control



Future Food Lab

## Corporation Collaboration

Atria, Anora, Domretor, Finnamyl, Foodwest, Pirjon Pakari, Valio, Kyrö Distillery, Kometos, Meeat Food Tech, Riitan Herkku, Atria, Juustoportti, Lapuan Leipä, PP, Härmän Kk, Atria, Valio, HKScan, Apetit, ETL, Leipurin, Fazer, Raisio ja Saarioinen

BUILDING A TRUST ZONE

Proteiinit kansainvälisten innovaatioiden lähteenä, BF Food Living Labs Connecting People, EPL

Terveellisemmiksi reformuloidut menestysruokatuotteet, BF Ruokateknologian kehittämiskeskus esiselvitys, AKKE Ilmastokestävät elintarvikeprosessit, EPL



## RDI-action



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Kiitos!

