MICROORC

Orchestrating food system microbiomes to minimize food waste

MICROORC will develop sustainable solutions that reduce and prevent food spoilage and food waste, with focus on technologies, services, tools, policies, and practices that are based on monitoring, utilizing, and targeting microbiomes in food and the food processing chain. The tools and technologies developed in MICROORC are positioned at a high level of research and innovation (R&I) maturity and are expected to achieve TRL6–7 by the end of the project.

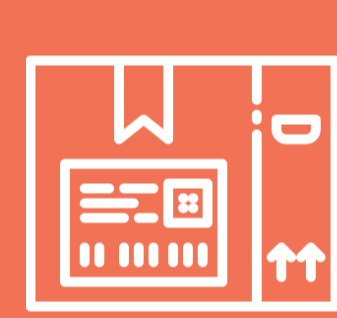**18** Partners

11 Countries

48 Months

5 Million € Budget

The aim of MICROORC is to reduce waste of perishable foods in retail and households.

Predictive analytics models incorporating microbiome information to predict shelf life

Time-temperature indicators (TTIs), sensoring and smart label solutions for dynamic shelf life labelling
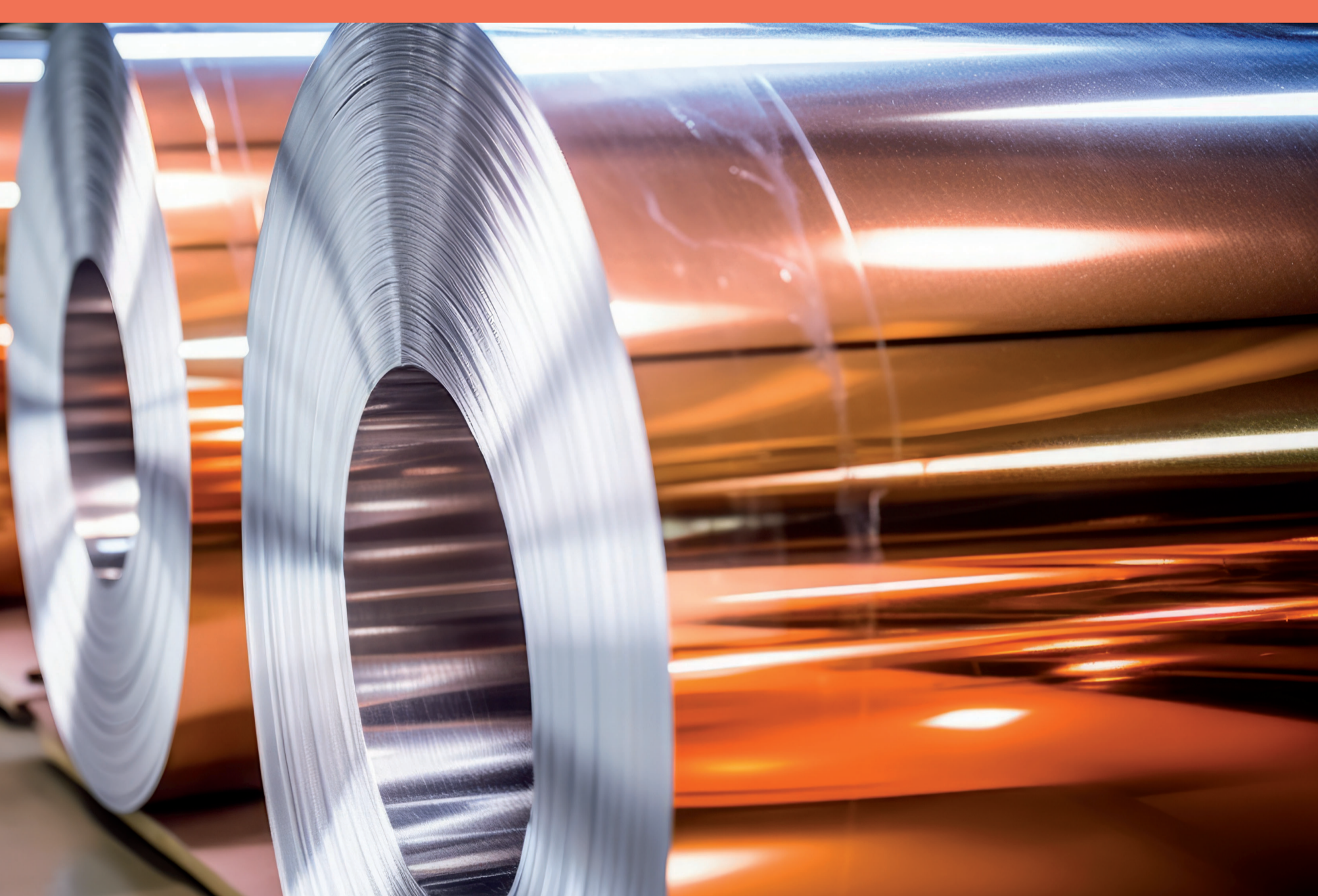
Rapid detection assays for microbial indicators of food spoilage

Microbiome based protection technologies to replace synthetic chemicals and increase shelf life and safety

Novel packaging solutions targeting spoilage for sustainable development and increased shelf life

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Innoscentia • CHR HANSEN improving food & health • Norsk Kylling • CERMAQ • Lusiaves • Ifremer • CITPPM • PRIMOR • NOEL

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