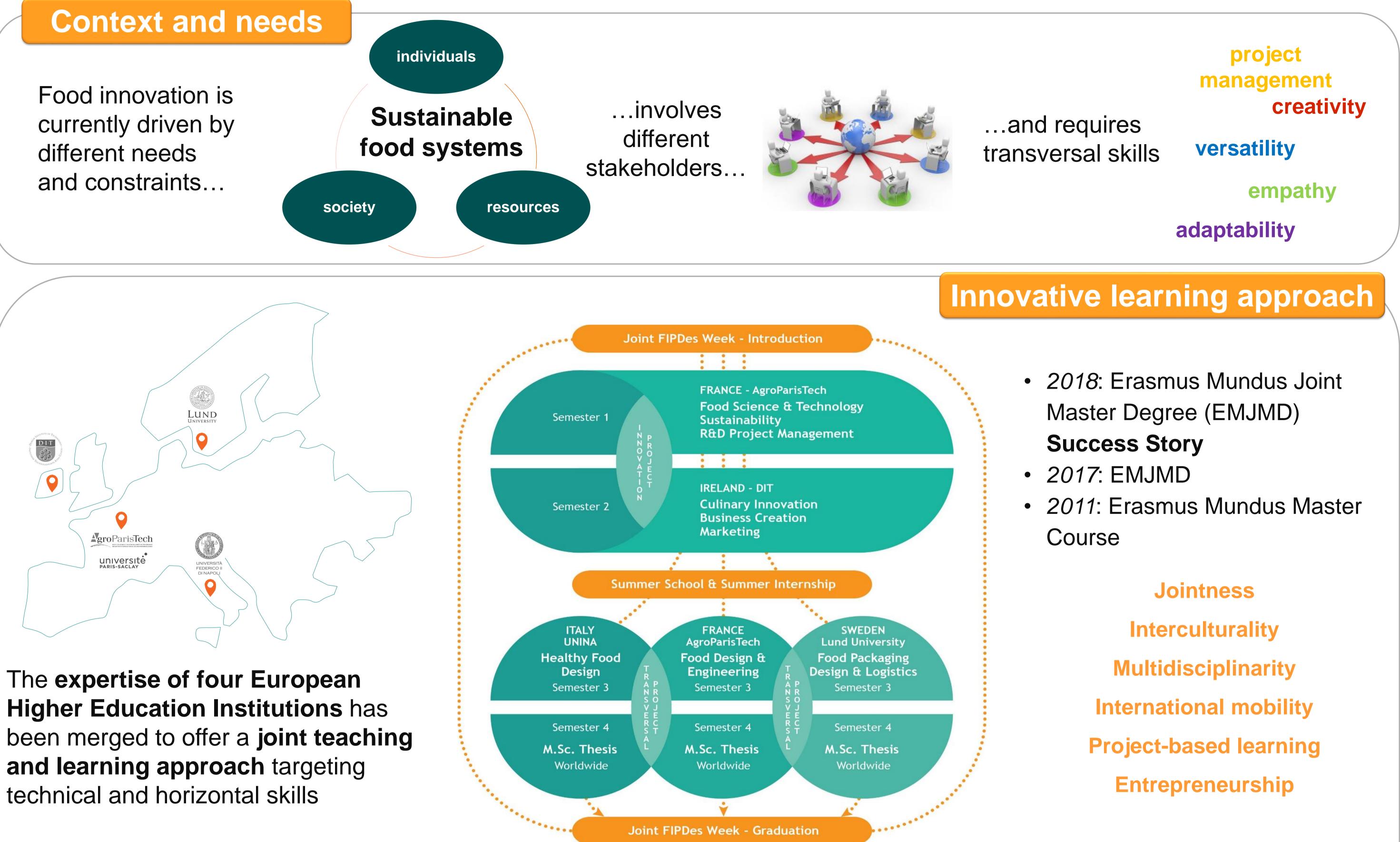
Food Innovation & Product Design

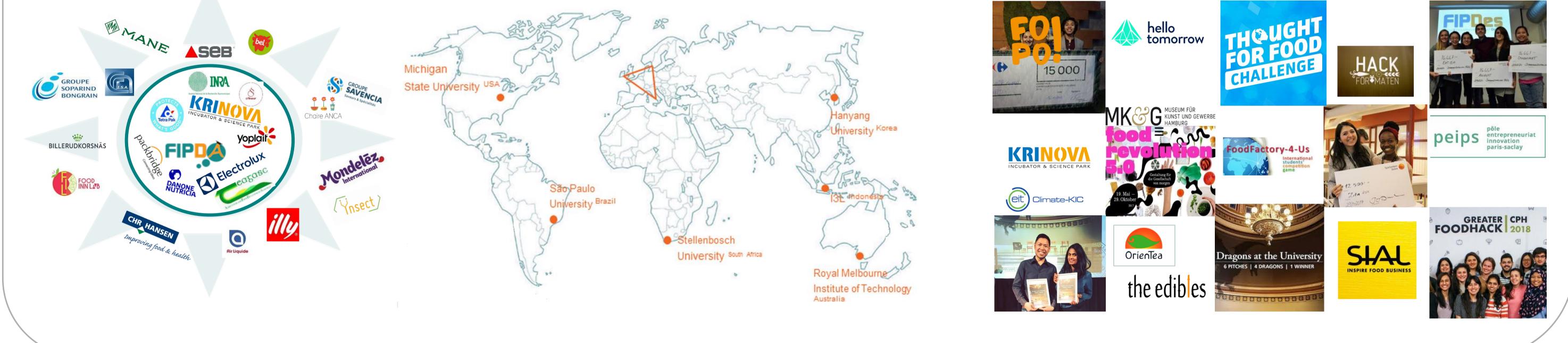
A holistic and international approach to train the future talents in food innovation and product design: the case of the Erasmus Mundus Joint Master Degree FIPDes

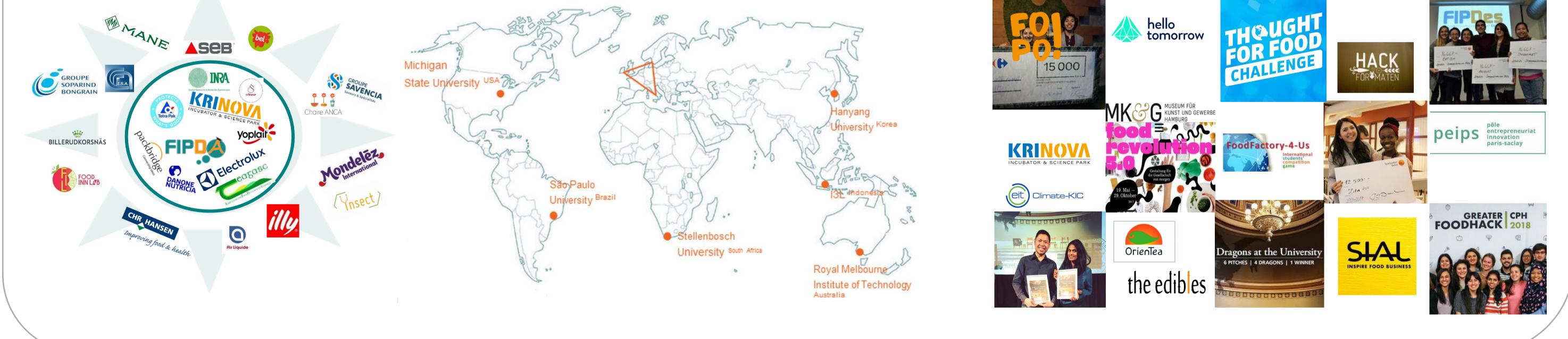
B. Rega, M. Moussa, R. Burke, A. Cruickshank, E. Andersson, D. Hellström, P. Piombino, P. Vitaglione



Leverage a global network to impact food systems in the long term



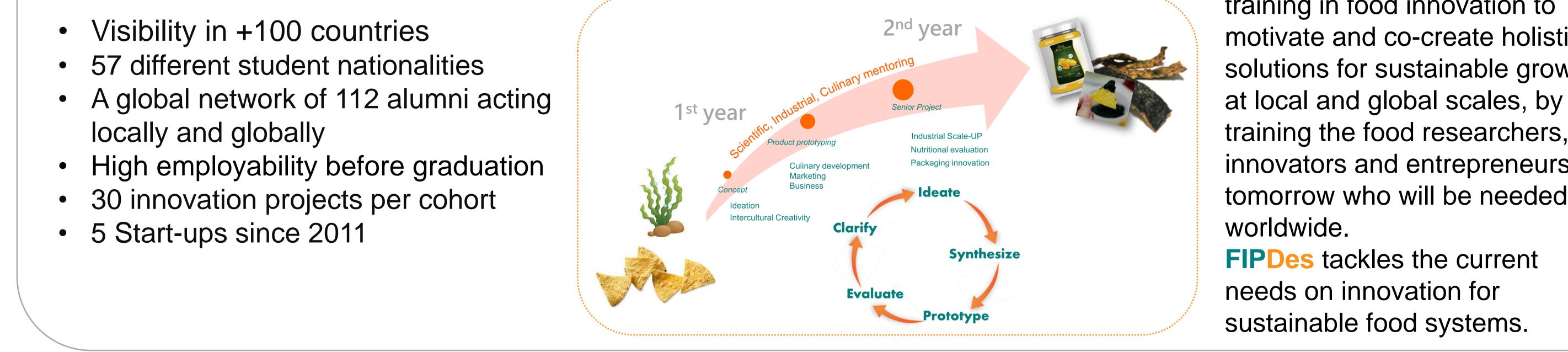




Innovation without borders

- A global network of 112 alumni acting locally and globally

The example of the Transversal Innovation Project



FIPDes is devoted to the advancement of knowledge and training in food innovation to motivate and co-create holistic solutions for sustainable growth training the food researchers, innovators and entrepreneurs of tomorrow who will be needed

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