

allfoodexperts®

A Blendhub Corp. initiative

Why open innovation

Open can
speed up innovation



allfoodexperts

Open can
speed up innovation

Fresh air in the
R&D departments
“thinking out of the
box/company”

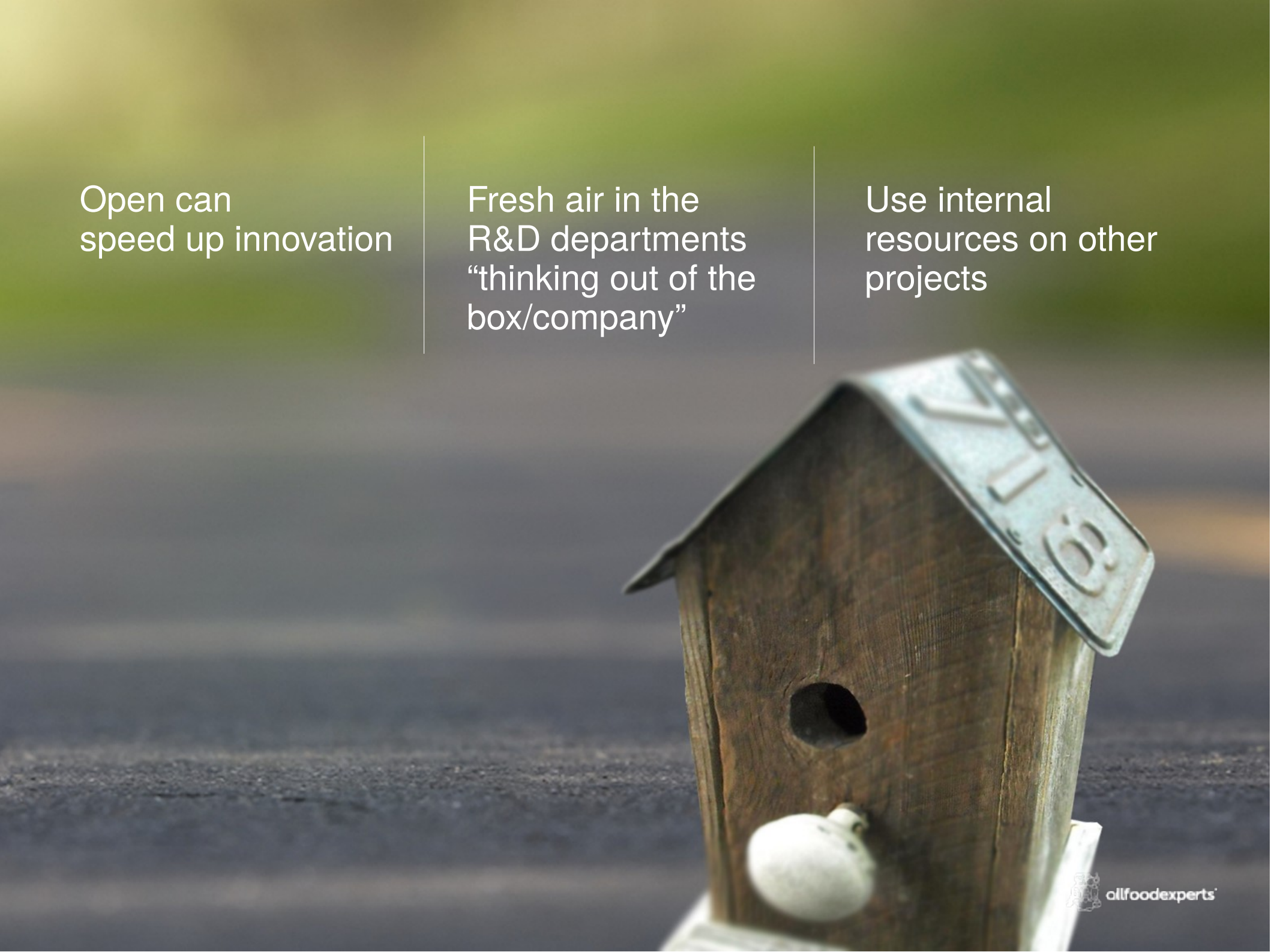


allfoodexperts

Open can
speed up innovation

Fresh air in the
R&D departments
“thinking out of the
box/company”

Use internal
resources on other
projects



allfoodexperts

What is allfoodexperts



We are a community of food technologists
and an open innovation platform
for the agri-food industry.



We are a community of food technologists and an open innovation platform for the agri-food industry.

Our community gives the food industry the opportunity to innovate in a faster, more efficient and reliable manner.



We are a community of food technologists
and an open innovation platform
for the agri-food industry.

Our community gives the food industry
the opportunity to innovate in a faster,
more efficient and reliable manner.

We capture and publish real world business needs
that require expertise in providing an applied solution.

Why become a member of allfoodexperts



It is free to be a member

allfoodexperts®



It is free to be a member

Participate in exciting
food industry projects

allfoodexperts®



It is free to be a member

Participate in exciting
food industry projects

Extensive back-office support

allfoodexperts®



It is free to be a member

Participate in exciting
food industry projects

Extensive back-office support

Promote your public speakings and
scientific articles through allfoodexperts



It is free to be a member

Participate in exciting
food industry projects

Extensive back-office support

Promote your public speakings and
scientific articles through allfoodexperts

Exclusive networking opportunities



It is free to be a member

Participate in exciting
food industry projects

Extensive back-office support

Promote your public speakings and
scientific articles through allfoodexperts

Exclusive networking opportunities

Latest news on food innovation

Why companies choose allfoodexperts



Succes fee based model

allfoodexperts



Succes fee based model

Largest food industry open innovation community in the world

allfoodexperts



Succes fee based model

Largest food industry open innovation community in the world

The community ensures you gain access to the **highest possible level of expertise**

allfoodexperts



Succes fee based model

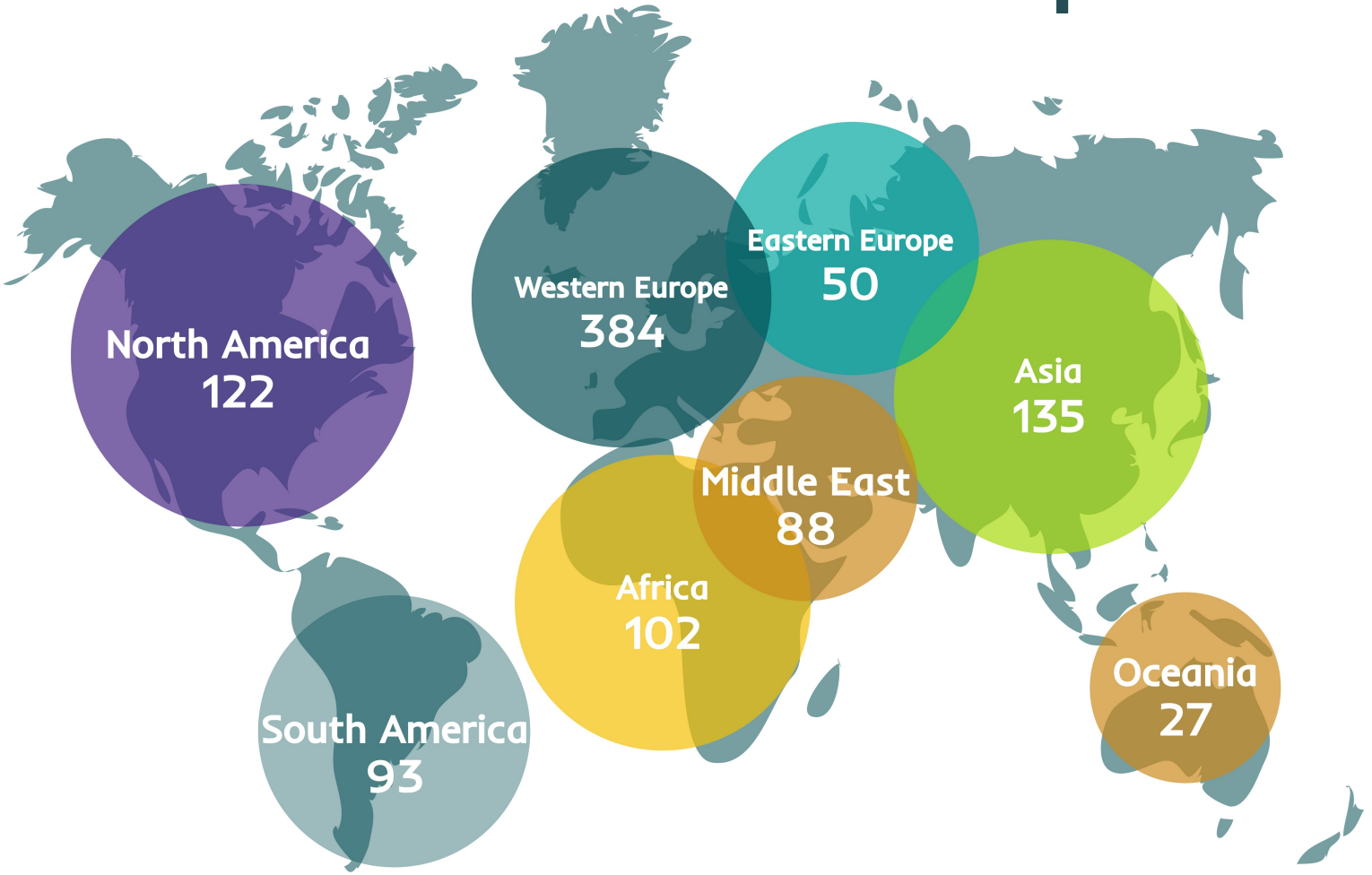
Largest food industry open innovation community in the world

The community ensures you gain access to the **highest possible level of expertise**

Complete control over the challenge

allfoodexperts

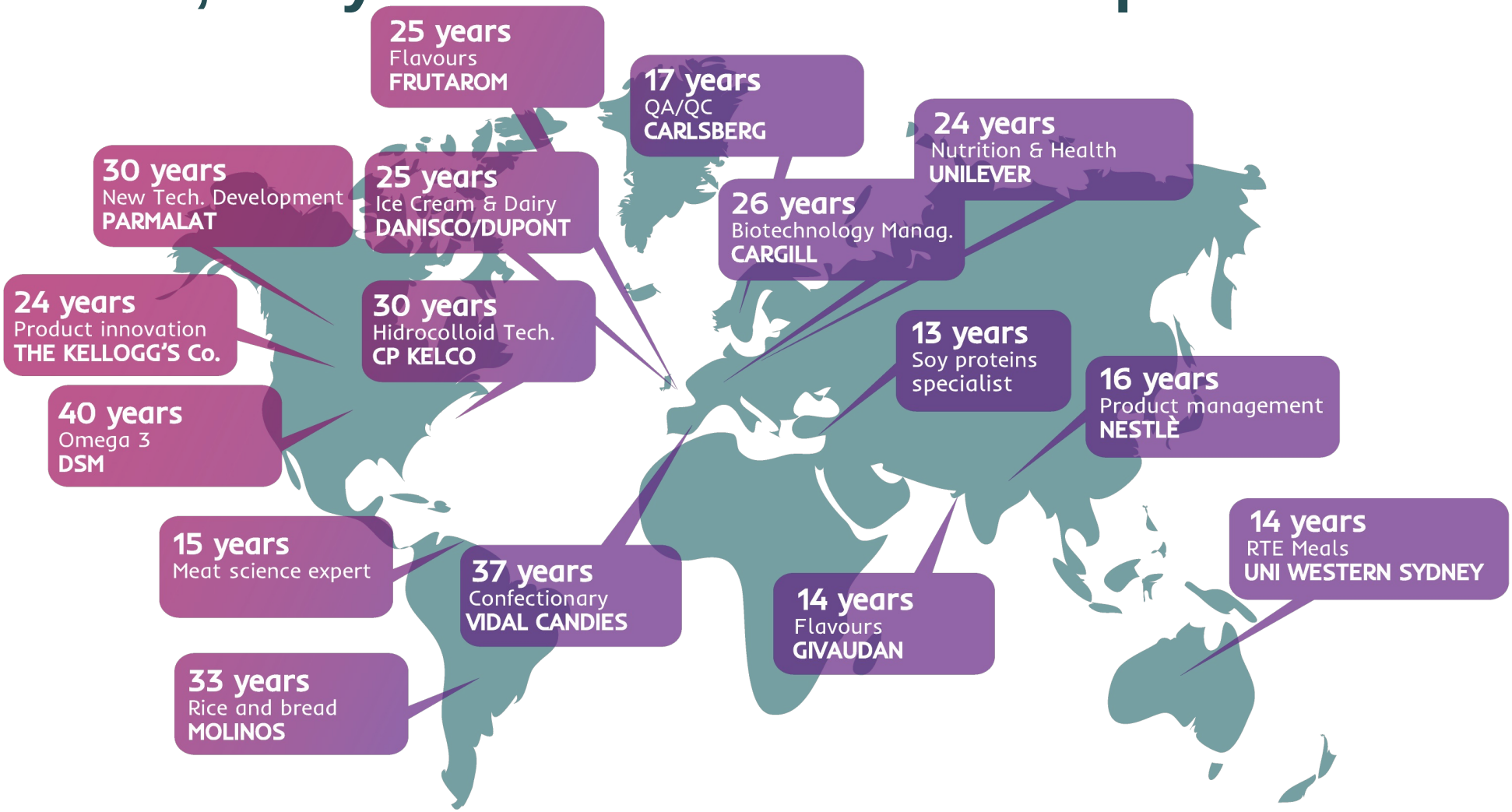
Worldwide over 900 experts



Our community cover all areas of the food industry such as **dairy**, **meat** & **poultry**, **beverage**, **fruit** & **vegetables**, **seafood** and **bakery**

allfoodexperts

18,000 years of accumulated experience



allfoodexperts members are experts in
formulating, flavouring, production, packaging, logistic, etc.

allfoodexperts®

Our experience



Maturity curve observations!

allfoodexperts



Innovation managers tenure!

allfoodexperts



Value is tangible and intangible.



allfoodexperts

How does allfoodexperts work

Challenger

Challenge

afe® Team REVISION

afe® Platform members



allfoodexperts®

Challenger

Challenge

afe® Team
REVISION

afe® Platform

members

Solution

afe® Team
REVISION & SELECTION

afe® Team + Challenger + member

Sign contract



allfoodexperts®

Challenger

Challenge

afe® Team
REVISION

afe® Platform

members

Solution



afe® Team
REVISION & SELECTION

afe® Team + Challenger + member

Sign contract

member executes
+
afe® Team
SUPPORT SERVICES

Challenger
Receives solution

allfoodexperts®



the innovation partner of allfoodexperts

Some examples of what we do

MON 30

» Food Industry Challenges » Retort-able packaging/ pouch for meat

Retort-able packaging/ pouch for meat

Posted by Peter Olsen on Mar 30, 2015 in Food Industry Challenges, Recent Challenges | 0 comments



Our Challenger from the meat industry would like to identify or develop a metallized pouch with K Style Bottom.

It should be a retort-able pouch that can ensure the shelf life of the product for 9 months at temperatures up to +4°C. The dimensions of the bag should be 305 mm x 440 mm / 50 mm (width x length / K seal). Structure of the material should be: PETP/Met/PE/Surlyn and the thickness should be 100 µm. The metalized bag will be used for cooking ham which is filled on the "LANGEN" line and cooked in chambers. The temperature regime of cooking ham is: 1 hour at 55 °C, then 1 hour at 65 °C and 4 hours at 78 °C (to 74 °C at the centre of the product), followed by showering for 20 min and cooled down to +2 °C.



TUE 24

Bakery formulator with knowledge of the industry in the Middle East

Posted by Peter Olsen on Feb 24, 2015 in Food Industry Challenges, Recent Challenges | 0 comments



Our challenger is looking for a bakery formulator with experience with Arabic bread and knowledge of the bakery industry in the Middle East region.

The expert should develop bakery mixes for a range of bakery goods.

If you have the right experience and can formulate these bakery mixes – please contact us or leave a comment. **info@allfoodexperts.com**

Are you a food expert and not a member yet – join us today

allfoodexperts
A Blendhub Corp. initiative

Search...

Platform login

HOME | JOIN US | YOUR CHALLENGE | ABOUT » | CHALLENGES | MEMBERS | CHALLENGERS | BLOG » | NEWS

TUE 24

» Food Industry Challenges » Expert for freeze drying technology consultancy

Expert for freeze drying technology consultancy

Posted by Peter Olsen on Feb 24, 2015 in Food Industry Challenges, Recent Challenges | 0 comments



Our challenger is looking for an expert who can advice the company during the process of purchasing a freeze drying technology for fruit and vegetables.

Required is a technology and investment overview of the different options for their targeted quantities of fruit and vegetables.

If you can advice the challenger in this process – please contact us or leave a comment. **info@allfoodexperts.com**

Are you a food expert and not a member yet - join us today

Are you a food expert and not a member yet - join us today

allfoodexperts

allfoodexperts in the media

1.700 unique visitors
on the website each month



allfoodexperts



1.700 unique visitors
on the website each month

6.500 followers on Twitter

allfoodexperts



1.700 unique visitors
on the website each month

6.500 followers on Twitter

The allfoodexperts team has
11.300 contacts on Linkedin

allfoodexperts



1.700 unique visitors
on the website each month

6.500 followers on Twitter

The allfoodexperts team has
11.300 contacts on Linkedin

Regularly allfoodexperts speaks
at important food innovation events,
food fairs and universities

allfoodexperts



allfoodexperts®

A Blendhub Corp. initiative

JOIN TODAY!

www.allfoodexperts.com

thanks