

FOOD&HEALTH LIVING LAB FOR THE IMPROVEMENT OF THE QUALITY OF LIFE

INVENTION DESCRIPTION

The Food&Health Living-Lab of the University of Valencia is a laboratory of experimentation and validation where the university community and its productive and territorial environment can work together and promote innovative development and solutions for health, nutrition, food and physical activity problems from a diverse scientific focus.

The Food&HealthLL encompasses six specific units that are totally cross-disciplinary and interlinked within this new LivingLab: Unit of Education and Assistance, Clinic-Biochemistry-Genetics Unit, Neurofeedback EEG Unit, Anthropometry and Kinanthropometry Unit, Gastronomy Unit (GastroLab) and Physical Activity Unit.

Scientists from the Universitat de València, headed by Dr. José Miguel Soriano del Castillo started in 2003 Food&HealthLL, an open-innovation environment focused in the user, that mainly operates in a territorial context and includes, at the same time, research and innovation processes. The aim of the Food&HealthLL is to promote the quality of life at a health and sustainable food level in the metropolitan area of Valencia through the university community using the University as a test bed platform.

The Food & Health Lab includes the three following areas of research and innovation:

- University Clinic of Nutrition, Physical Activity and Physical Therapy (CUNAFF) of the Lluís

Alcanyis-Universitat de València Foundation.

- Gastrolab, a research laboratory from the Institute of Materials Science - UV.
- The Joint Unit of Research on Endocrinology, Clinical Nutrition and Dietetics from La Fe Hospital.

The joint of these areas allows to do workshops focused on cook therapy in centers equipped with kitchen for students, users and patients to prepare healthy food and recipes, as well as making personalized treatments and diets for people with determined disorders, working in the analysis of food components and pollutants and the development of new cooking tools. It also includes a gym dedicated to design and development which offers adapted, inclusive and healthy physical activity for those people with a high degree of disability, as well as any other nutritional disorder, obesity, elderly people or rehab.

Food&HealthLL aims to invigorate different initiatives related to research, innovation and promotion at the university campus, at a local, national and international level of the usage of food habits, physical activities and health as tools for the improvement of the quality of life, in order to raise people's life expectancy, to generate new companies and to invigorate the productive activities on health, gastronomy and tourism.

BUSINESS APPLICATION SECTORS

Food&Health Living Lab is directed towards those entities interested in the development of personalized treatments, hospital nutrition, food education, diet-therapeutic management and research in metabolic diseases, or any other activity related to this sector.

The facilities and services are available to the university community, as well as national or international enterprises, developing projects in collaboration with other enterprises (public or private) related to the food, health and social welfare that pursue the goal to improve the nutrition and population's quality of life.

TECHNICAL ADVANTAGES AND BUSINESS BENEFITS

Food&HealthLL consists of different tools, equipment or infrastructures, as are clinics, kitchens and laboratories. Owing to its multidisciplinary researchers' team formed by experts in different areas, a joint work is achieved, that allows to reach its objectives in an optimal way. Overall, the main advantages provided by the structure are:

- Improving the quality of life of people with nutritional disorders: promoting healthy food education as a tool for the nutrition improvement by users and patients.

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- Developing new diagnosis tools: to evaluate through clinical, biochemical and genetic trials the users and/or patients in order to improve the diagnosis and develop new diagnostic tests that allow the treatment of different diseases.
- Creating use prototypes in gastronomy.
- Reducing obesity and overweight in the population.
- Leading the creation of companies (start-ups and spin-offs) focused on health and food.
- Improving the teaching quality with more real practices, as well as the continuous training of alumni.
- Collaborator Centre of the WHO in Nutrition.
- To complete the nutritional treatment of dieticians-nutritionists by adding other experts in the areas of psychology, physiotherapy and preventive medicine.

DEVELOPMENT STATUS OF TECHNOLOGY

Food&Health Living Lab has clinical, biochemical and genetic tests that carries out and evaluates in order to improve the diagnosis and complete the nutritional treatment of the users. Thanks to the intervention of experts in different areas that promote sustainable and healthy food, proposing new models of educational intervention in food by creating a public-private collaborating outline in order to execute training initiatives, basic and translational research, and the development of new business models.

INTELLECTUAL PROPERTY RIGHTS

The technology is protected by intellectual property rights. It includes action protocols, food guides, biochemical and nutritional studies and procedural, preventive and healthy food guidelines.

COLLABORATION SOUGHT

- Collaboration agreement with enterprises.
- Joint development of R & D projects
- License agreement for the use of protocols, tools and other applications that the laboratory offers.
- Collaboration with entities interested in promoting healthy food.

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