

Atlantic Food Innovation Hub

# Hub4Food catalogue of innovation support services by Clusaga



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# Context of Hub4Food services



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# Atlantic Food Innovation Hub

Hub4Food aims to **enhance the research, development, and innovation capacities** of the food industry and research and technology organisations in the Atlantic Area. It focuses on promoting the **development of new and improved food products**, particularly of marine origin. Hub4Food will support the **adoption of new technologies and processes** to boost sustainability and competitiveness in the Atlantic food sector, while also improving support **services for businesses**, particularly SMEs.

## OBJECTIVES

no.01

Develop a technology roadmap and a competences database that Atlantic food industries can use.

no.02

Set up a Business Innovation Facility providing services to enterprises, supporting their innovation and competitiveness.

no.03

Implement a market-driven RDI programme of collaborative pilot projects between Atlantic food SMEs and the Hub4Food technology centres.

no.04

Generate new knowledge and raise awareness around the the food sector, by bringing together science, policy makers, and society.

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# Atlantic Food Innovation Hub

- ❑ Hub4Food is funded by the programme Interreg Atlantic Area 2021-2027.
- ❑ It will be ongoing from January 2024 to December 2026.
- ❑ Hub4Food has a total budget of 3,08 M€ (grant of 2,31 M€).
- ❑ The project is implemented by a partnership composed of 11 partners, including cluster organisations and networks and research and technology centres in France, Ireland, Portugal and Spain.

- Clúster Alimentario de Galicia (Galicia, ES)
- EIT Food Basque, S.L. (País Vasco, ES)
- Asociación Nacional de Fabricantes de Conservas de Pescados y Mariscos – Centro Técnico Nacional de Conservación de Productos de la Pesca (Galicia, ES)
- InovCluster – Associação do Cluster Agroindustrial do Centro (Centro, PT)
- Associação Centro de Apoio Tecnológico AgroAlimentar (Centro, PT)
- Instituto Politécnico de Leiria (Centro, PT)
- Valorial (Bretagne, FR)
- LEMPA – Laboratoire National de la Boulangerie Pâtisserie (Normandie, FR)
- BIA Innovator Campus (Northern and Western, IE)
- PRAXENS (Normandi, FR)
- Teagasc – Agriculture and Food Development Authority (Southern, IE)



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# Hub4Food Business Innovation Facility

Hub4Food will set up a **Business Innovation Facility (BIF)** to provide **services to enterprises**, supporting their innovation and competitiveness.

The Business Innovation Facility will act as a **virtual central network of regional/national contact points that implement the services** in their respective regions but cooperate transnationally to ensure the highest impact and success.

The Hub4Food services are provided by the clusters in the partnership, which collaborate to define and provide the services.

Each cluster has prepared a **catalogue with the services available to food SMEs in their respective regions**.

You can find all details about Hub4Food Business Innovation Facility as well as in [www.hub4food.eu/business-innovation-facility](http://www.hub4food.eu/business-innovation-facility)



**BIA**  
INNOVATOR CAMPUS



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# Clusaga's Hub4Food services



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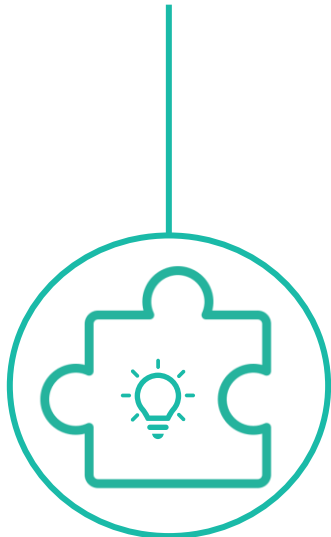
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# Summary of services by Clusaga

## Product development & Innovation

- Calculation of product carbon footprint.
- Food product sensory analysis service.



## Skills and knowledge transfer

- Insights on emerging technologies and trends for food processing.
- In-company packaging eco-design workshops.
- In-company training and coaching on innovation methodologies.

## Market intelligence

- On demand product innovation trends reports.
- Subsectoral product innovation trends reports.



# On demand product innovation trends reports

Product innovation trends reports providing food companies with information on consumer preferences, ingredient trends, and market shifts. Reports will help companies in identifying opportunities for new product development.

## DESCRIPTION

- Data-driven reports monitoring global and regional food product launch trends (based on international database) to support strategic decision-making in innovation, marketing, and new product development.
- Individual company reports.
- Reports will be prepared in Spanish by Clusaga's staff.

## BENEFICIARIES

- Galician Food SMEs (6), selected through specific calls.

## SCHEDULE

- 1 month for the elaboration of each report.
- Service available from September 2025 to November 2026.
- Calls will be launched in September 2025, January 2026 and June 2026 through Hub4Food website.



**More information & contact:**

[global@clusaga.org](mailto:global@clusaga.org)

+34 682 616 021

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# Subsectoral product innovation trends reports

Data-driven monitoring service that explores the changes affecting main F&B producing subsectors. These will give a guidance framework to SMEs to stay updated on market trends.

## DESCRIPTION

- Data-driven reports monitoring global and regional food product launch trends in main F&B producing subsectors, giving companies information on emerging consumer preferences, ingredient trends, and market shifts affecting their sector.
- 3 subsectoral reports (e.g. seafood, dairy, meat, drinks, etc.).
- Reports will be prepared in Spanish by Clusaga's staff and further disseminated through webinars.

## BENEFICIARIES

- Food SMEs.

## SCHEDULE

- 1 month for the elaboration of each report.
- Reports are planned for November 2025, April 2026 and October 2026.



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# Insights on emerging technologies and trends for food processing

Intelligence and tech-scouting service, providing food companies with up-to-date insights on emerging technologies, innovations, and industry trends in food processing to help enhancing their knowledge, competitiveness and innovation capacity.

## DESCRIPTION

- Series of short webinars accompanied by brief reports.
- Topics will cover emerging technologies, innovations or trends (e.g. personalised nutrition, emerging protein sources, etc.)
- In Spanish or English, depending on external expert.

## BENEFICIARIES

- Food SMEs in Atlantic Area regions.

## SCHEDULE

- 1 webinar / trimester.
- Service available through July 2025 to October 2026.
- Planning will be available on Hub4Food website.



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[idi@clusaga.org](mailto:idi@clusaga.org)

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# Food product sensory analysis service

Service to provide food companies with expert evaluation of their products' sensory attributes –taste, texture, aroma, and appearance— helping them optimizing formulations for consumer acceptance and market success.

## DESCRIPTION

- Support food companies in optimizing the sensory qualities of their products (taste, texture, aroma, appearance) to enhance consumer acceptance and market success.
- The service will be provided in Spanish, through an external provider.

## BENEFICIARIES

- Galician Food SMEs (4–6), selected through a specific call.

## SCHEDULE

- 2 months / SME.
- Service available through September 2025 to April 2026.
- Call planned to be launched in September 2025 through Hub4Food website.



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# In-company packaging eco-design workshops

In-company workshops focused specifically on sustainable packaging design for food products, helping companies transition to eco-friendly packaging solutions. It aims to equip companies with knowledge on sustainable packaging materials, designs and processes.

## DESCRIPTION

- Individual in-company workshops.
- Service provided in Spanish.
- Service provided by Clusaga's team.

## BENEFICIARIES

- Galician Food SMEs (4-6), selected through a specific call.

## SCHEDULE

- 1 day / workshop.
- Service will be implemented from September 2025 to October 2026.
- Call launch planned for September 2025 through Hub4Food website.



**More information & contact:**

[circular@clusaga.org](mailto:circular@clusaga.org)

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# Calculation of product carbon footprint

Service to help food SMEs calculating the carbon footprint of their products, from raw material sourcing to production, distribution, and packaging.

## DESCRIPTION

- The service will provide SMEs detailed insights into the environmental impact of products, enabling companies to make informed decisions to reduce their carbon emissions and meet sustainability goals.
- Individual service.
- This service will be provided in Spanish, through a provider expert in carbon footprint calculation.

## BENEFICIARIES

- Galician Food SMEs (4-6), selected through a specific call.

## SCHEDULE

- 2 months / service (SME).
- Service will be implemented from September 2025 to October 2026.
- Call launch planned for September 2025 through Hub4Food website.



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# In-company training and coaching on innovation methodologies

A tailored training & coaching programme designed to help food companies implement Agile methodologies in product development, process optimisation, and cross-functional teamwork to enhance agility, efficiency, and innovation.

## DESCRIPTION

- Combination of in-company training and coaching sessions on how to apply Agile methodologies (e.g. Scrum or KANBAN) to their companies.
- Programme adapted to the need of the company.
- Individual service.
- The service will be provided in Spanish, through an external provider.

## BENEFICIARIES

- Galician Food SMEs (4-6), selected through a specific call.

## SCHEDULE

- 3-4 sessions of 3h for each SME, combining online and physical sessions.
- Service to be provided through September 2025 to April 2026.
- Call planned to be launched in September 2025 through Hub4Food website.



**More information & contact:**

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# Get in contact with us

**Helena Jamardo**

Project Manager for the Innovation, Digital Transformation and Entrepreneurship Area

*Clúster Alimentario de Galicia | Clusaga*

[idi@clusaga.org](mailto:idi@clusaga.org) | +34 682 616 021



Contact us



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