



Premio Montana alla Ricerca Alimentare

PRESS RELEASE

MONTANA AWARD FOR FOOD RESEARCH: entries and presentation of the projects for the fourth year , by 28 February 2010

The award, aimed at young Italian researchers, promotes scientific research into food with a prize money of €150,000

After the first three years' success Montana Alimentari has launched the "*Montana Award for Food Research*", with a large increase in the total amount of the award that rises from € 100,000 to € 150,000.

It represents a new venture for the industry and for the scientific research world. Montana, aware of the evolution in food requirements and their importance in all aspects of human life, decided to create this prize with the aim of promoting and encouraging Italian Scientific Research into food stuffs and to overcome the current boundaries that exist in the field. The award is given by an independent jury consisting of experts of great renown.

The award, for young researchers (the age limit is 40), has the specific aim of supporting the Italian research world and contributing to boosting a profession that too often finds greater professional and financial recognition abroad.

Having taken into account the vastness of the research potential in the food field, this year's prize will be divided into two different broad thematic areas: **Food Science** (The technological Area, the safety and quality of foodstuffs) and **Nutritional Science** (The Health Area, diet and human nutrition). Research projects presented must belong to just one of the two thematic areas. On entering the competition, the particular area to which the research pertains must be specified.

This year the Montana award amounts to a total of €150,000 divided between the First Prize (€ 100,000) and the Second Prize: (€ 50,000). For each of the two thematic areas a winner will be declared to whom the jury will decide to award either the first or second prize. .

The prize must be divided equally among the researchers (or research team) and the public or private research institute to which they belong (or other party indicated by said Institute), , situated for legal purposes in Italy. The award will be presented to the project that has developed innovative nutrition-related concepts and is judged worthy thereof by an independent jury. The funds intended for the Institute must be invested in support for the research. .

The independent jury is presided over by **Prof. Carlo Cannella** (chairman of INRAN, National Institute of Research into Food Stuffs and Nutrition), and consists of **Prof. Fulvio Marzatico** (teacher at the Department of Mathematics, Physics and Natural Sciences at the University of Pavia), **Prof. Paolo Aureli** (Istituto Superiore di Sanità the leading technical and scientific public body of the Italian National Health Service), **Prof. Stefano Cinotti** (chairman of the Zoo Prophylactic Institute in Brescia), **Prof. Giulio Testolin** (nutrition expert at the Universtiy of Milan), **Dr. Loris Zaghini** (manager of the Hygiene of Foodstuffs of Animal Origin Area at the Mantua Health District) and **Dr. Paolo Berselli** (Operational Manager of Montana Alimentari SpA).

MONTANA®



The deadline for the presentation of the applications for registration is fixed for **28 February 2010** as specified in the notice of the competition available from Montana Alimentari S.p.A's headquarters and/or that can be downloaded from the Internet Site www.montanafood.it. For this year too, "The Montana Award for Food Research" will be made by the **end of June 2010**.

The first three years of the Award saw a great many entries surpassing all expectations: the projects received and numbered **more than forty** for each occasion, coming from all the main Italian universities.

The Award the first year was presented to researcher **Sara Spilimbergo** of the Department of Materials Engineering and Industrial Technologies at the Engineering Faculty at the University of Trent who led the research project entitled "**Pasteurisation, alternative to heat treatment**". The 2008 award went instead to the research team represented by **Luca Fontanesi** and **Daniela Giovanna Calò**, of the Agribusiness Enhancement and Protection (Diproval) department and the Statistical Science Department of the University of Bologna respectively who conducted a research project entitled "**Identifier of Biomarkers for the enhancement of the quality of meat: an innovative approach**".

Last year the award went to researcher **Marzia Lazzerini**, of the Istituto di Ricovero e Cura a Carattere Scientifico materno infantile "Burlo Garofolo" *Trieste*, with a research project entitled "**Food technologies for innovation in co-operation with development: expansion of the local production of ready to use foods for the treatment and prevention of infantile malnutrition in Angola**".

Montana Alimentari S.p.A., a subsidiary of Inalca JBS (Cremonini Group), and one of the leaders in the production, marketing and distribution of fresh and canned meat, cold cuts, snacks and ready prepared gastronomy with more than two hundred and thirty products. The company has four specialised plants for product lines and production at Gazoldo degli Ippoliti (near Mantova, cold cuts and snacks), Paliano (near Frosinone, ham and roasts), Busseto (Near Parma, culatello ham, mortadellas and typical cold cuts) and Postalesio (near Sondrio, cured raw beef).

Castelvetro di Modena, 18 January 2010

Contact:
Luca Macario
Ufficio Stampa
Cremonini SpA
Tel 059 754627
luca.macario@cremonini.com

