



## Terapia regenerativa de diabetes mellitus

A German University is looking for partners to realise an innovative research project. The group is active in the field of basic and applied biotechnological research and is experienced with pancreatic islet biology including tissue engineering and pancreatic islet transplantation. They are planning an R&D project to investigate the regenerative potential of adult stem cells in diabetes mellitus. They are looking for partners with expertise in cell biotechnology and in cell selection technology.

http://www.uco.es/webuco/otri/detalleNoticia.php?id=1228

# Nuevo marcador para endometrium

A UK University seeks a binding agent, such as an antibody, aptamer or similar molecule that binds strongly to a surface marker of endometrium, but not to adjacent tissues, allowing accurate in vitro and in vivo identification of endometrium. The marker will provide the basis for the development of novel diagnostic assays. A partner in industry or academia is sought for a license, technical cooperation and joint venture, financial resources.

http://www.uco.es/webuco/otri/detalleNoticia.php?id=1229

## Elaboración de productos de panadería "fit type"

The bakery from North-East Poland is looking for new technology for production of "fit type" products. The products should be manufactured in traditional way and include the additives in the form of cereals and oat flour as well as other sources of fiber. The technology can be at concept stage. The company is looking for cooperation with food microbiology laboratories and producers of equipment for bakeries within the commercial agreement with technical assistance.

http://www.uco.es/webuco/otri/detalleNoticia.php?id=1225

#### Producción de miel con frutas

The SME from North-East Poland dealing with the honey production is looking for new technology of production of honey with fruit pieces. The sought technology should enable to add the fruits in the different types of honey in the phase of flooding the honey into the jar. The fruits should be dosed in the form different than lyophilizate (dry fruits empty inside). The technology can be in concept stage. The SME is looking for partners within the commercial agreement with technical assistance.

http://www.uco.es/webuco/otri/detalleNoticia.php?id=1224





## Envasado de productos de la pesca en atmósferas modificadas

An Italian SME that operates in the food industry is interested in finding innovative solutions, within the framework of Modified Atmosphere Packaging, to allow the extension of the shelf life of fish products. The technology should allow for the maintenance of standards of freshness for a period of not less than 15 days. The SME requires a partner (industry or research center) for a technical cooperation agreement.

http://www.uco.es/webuco/otri/detalleNoticia.php?id=1223

# Pan sin gluten

The SME from North-East Poland producing various kinds of bread is interested in cooperation in order to develop a formula of a gluten-free yeast products. The developed products are to be offered to people with gluten enteropathy or to people who are allergic to gluten, that is why the materials used in bread formula cannot contain gluten. The company is interested in scientific and technical cooperation.

http://www.uco.es/webuco/otri/detalleNoticia.php?id=1234

## Fertilizantes y producción de urea

A large Dutch company with a strong international market position is looking for innovative partners to renew, improve and extend their product portfolio regarding fertilizer products. Main domain of interest are processes and technologies for the production of urea based products. To broaden their technology portfolio and strengthen their current market position, they are also interested in new technologies to produce other fertilizers. The company is open to different models of co-operation.

http://www.uco.es/webuco/otri/detalleNoticia.php?id=1233

# Pan integral de masa fermentada

SME (bakery) from North-East Poland producing bread is interested in cooperation in order to develop a formula of wholemeal spelt (wheat) sourdough bread. Due to the use of wholemeal spelt flour and a fermentation process, the bread has a beneficial nutritional properties and is an innovation in scale of the company. SME is interested in scientific and technical cooperation.

http://www.uco.es/webuco/otri/detalleNoticia.php?id=1235





## Pan de espelta

SME from North-East Poland producing various kinds of bread is interested in cooperation in order to develop a formula of sourdough spelt bread. The innovative aspect of searched formula is the use of spelt wheat flour producing/baking sourdough spelt bread (usually sourdough bread is prepared from rye flour, not from wheat flour). The company is interested in scientific and technical cooperation.

http://www.uco.es/webuco/otri/detalleNoticia.php?id=1236

# Elaboración de productos de repostería (pasteles, galletas, etc.) con harina de espelta

SME (bakery) from North-Eastern Poland producing/baking products using only traditional methods is interested in cooperation in order to develop a variety of confectionery formulas using spelt wheat flour. The searched spelt pastries will expand the bakery assortment. The bakery is interested in scientific and technical cooperation.

http://www.uco.es/webuco/otri/detalleNoticia.php?id=1237

### Identificación de contaminantes microbiológicos en el aire

A UK manufacturer of consumer goods is searching for technologies for rapid identification of airborne microbial contamination, to genus level. Solutions must be at least as sensitive as the contact plate method but faster. They must be suitable for high volume manufacturing. The nature of the technology has no limitations. The type of collaboration may vary and will depend on the stage of development.

http://www.uco.es/webuco/otri/detalleNoticia.php?id=1238

### Bebida energética nutritiva y saludable

A UK based drinks manufacturer is seeking a research partners to further develop and analyse the energy producing capability and content of a range of new ingredients which can then be used to create and introduce a range of innovative healthy energy products replacing the traditional energy producing ingredients with natural and healthier alternatives. The UK SME is now seeking technical research cooperation to create and develop this energy drink.

http://www.uco.es/webuco/otri/detalleNoticia.php?id=1239





# Experto en energía termosolar para evaluación de proyecto de I+D+i

La empresa ABENGOA SOLAR NEW TECHNOLOGIES, S.A. necesita contratar a un investigador experto en energía termosolar para que realice la evaluación de un proyecto de I+D+i al objeto de poder emitir el correspondiente certificado de I+D+i.

http://www.uco.es/webuco/otri/detalleNoticia.php?id=1240

Los grupos de investigación que estén interesados en atender alguna de estas demandas, pueden contactar con la OTRI en la siguiente dirección: otri@uco.es • Teléfono: 957-218022 • Preguntar por Luis Barrón.



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