Science Europe Scientific Advisory Committee (SAC)
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“Building a Scientific Narrative on Impact and Societal Value of Science”

Session 2 – Translational Research and Co-creation of Knowledge: Shaping Mutual Trust between Scientists and Society

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#SEimpact
Translational Research

- Translational research (TR), originally introduced in medicine and defined as “bench-to-bedside” research, became an acronym for cross-disciplinary and cross-sectorial exchange and co-creation of new knowledge.

- The goal of TR is to combine disciplines, resources, expertise, and techniques to empower and enrich people culturally and materially, and to build a sustainable knowledge-based society.
A Pathway to Knowledge-based Society

- TR requires reorganization of academic teams in a translational way.
- TR requires cross-disciplinary, cross-sectorial and cross-border cooperation.
- TR requires platforms for perpetual and circular knowledge exchange between researchers and tehno-socio-economic stakeholders, hence,

- We need INNOVATION COMMUNITIES!

Innovation Communities are environments that allow and nurture integration of best existing knowledge required to build successful value-adding chains!
Science vs. Invention & Innovation

- "Scientists discover the world that exists; engineers create the world that never was.” – Theodore van Karman

- However, all products and technologies are “clever” integration of the existing knowledge acquired through basic research!

- Complexity and the scientific level of the utilized knowledge defines the technological level of an invention and innovation and its societal impact.
The Smat (Smart Food in Swedish) Project
Mats Stading, SP Agrifood and Bioscience, Gothenburg, Sweden

- By combining polymer science, rheology, tissue engineering and food science sustainable alternatives to meat can be developed.
- The plant based bulk serves as food grade meat analogue until the tissue culture is scaled up to food grade production scale.
- Read more at smat.nu