



European  
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## CROATIA

### E-SCHOOLS PROJECT TO INCREASE ICT USE IN CROATIA'S EDUCATION SYSTEM

ERDF: EUR 34 000 000 - 03/2015-02/2018 - Sector: education



The e-Schools project aims to increase the use of information and communication technology (ICT) in primary and secondary education in Croatia by providing ICT equipment and educational tools for students and teachers alike. This enhances teachers' professional development, improves the quality of education and boosts students' employability. The project's greatest achievement to date was a public call for schools to formally express their interest in participating in a pilot: 150 schools are now actively involved in the project. The selected schools are evenly distributed across the country to ensure that the impact is felt in all regions.

### APPLICATION OF INNOVATIVE TECHNIQUES IN BIOACTIVE COMPOUNDS: ISOLATION FROM ORGANIC WASTE IN WINE – EXTRACTING VALUE-ADDED INGREDIENTS FROM WINE WASTE

ERDF: EUR 391 885 - 10/2014-02/2016 - Zagreb



It seems that wine is not just great for drinking: bioactive compounds created during production can be turned into valuable ingredients for a whole range of sectors. Now scientists at the University of Zagreb's Faculty of Food Technology and Biotechnology have developed novel ways of extracting these compounds, which can be used either as raw materials or semi-finished products in further processing, such as in functional foods, as well as pharmaceuticals and cosmetics. A key project goal has been to strengthen the bond between Croatia's scientific and business sectors – combining cooperation, research, innovation, economic benefits, environmentally friendly elements and wine – what could be better!

### MARASCA SOUR CHERRY AS AN INGREDIENT FOR FUNCTIONAL FOOD – HARNESSING THE POTENTIAL OF CROATIA'S WORLD-FAMOUS INDIGENOUS CHERRY

ERDF: EUR 360 000/EUR 496 800 - 2007-2013 - Sector: innovation, research and technological development



The Marasca cherry, a type of sour Morello cherry cultivated along Croatia's coast, particularly around the town of Zadar, is reputed to be the world's finest and is characterised by its astringent flavour and dark red juice. The University of Zagreb's Faculty of Food Technology and Biotechnology in Zadar has carried out research into processing the cherries with the aim of bringing new commercial food products to market, maximising the fruit's economic potential to the region while, at the same time, capitalising on the health benefits stemming from its rich in biologically active compounds, anti-oxidant and anti-inflammatory properties.

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### WATER SUPPLY AND SEWERAGE SYSTEM WITH WASTEWATER TREATMENT PLANT FOR SLAVONSKI BROD

*Cohesion Fund 2007-2013: total Investment EUR 29 652 030, EU Investment: EUR 17 390 915*



A three-year EU-funded project is currently modernising the water and waste-water infrastructure to ensure that they meet European standards, bringing benefits to Slavonski Brod's inhabitants and safeguarding the environment in the River Danube Basin. Upgrading the water and waste-water systems will boost the quality of life of an estimated 67 000 citizens.

### ROBOTIC INNOVATION GIVES CROATIAN NEUROLOGICAL SURGEONS A HELPING HAND

*ERDF: EUR 342 729/486 638 - 12/2014- 4/2016 - Sector: innovation, neurosurgery*



An innovative and commercially competitive robotic system for neurosurgery applications has been developed through an EU-funded project based in Zagreb, Croatia. The new system comprises a master robot for pre-planned navigation and an assistant robot for handling complex medical instruments, enabling it to perform specific and complex actions that require incredible precision and accuracy. This will help to improve patient safety and reduce the potential trauma that can be caused by manual procedures.

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