SUSFOOD2/CORE Organic Joint Call 2019
Welcome Meeting

28 October, 2020 (Remote)

ERA-NET CORE Organic Cofund

- **Network** of 27 European ministries and research councils from 19 European countries/regions funding research in organic food and farming on transnational level.
- **Founded in 2004** as collaboration between the public funders and the European Commission.
- **Launched** 7 calls with 45 research projects for 48M EUR.
- **Coordinated** by International Centre for Research in Organic Food Systems (ICROFS) based at the Aarhus University-Foulum in Denmark.

http://coreorganiccofund.org

ERA-NET SUSFOOD2 Cofund

Vision:
All food chain partners contribute to sustainable, secure and resilient food systems which feed the world and make sustainable choices the easy and preferable choices for consumers.

Aim:
To maximise the contribution of research to the development of sustainable food systems from production to consumption

26 Partners from 15 European Countries
plus associated Partners

http://susfood-db-era.net

Agenda

Joint Call 'Welcome meeting' - 28th October 2020		
13:00 – 13:15	Welcome and Tour de Table – Introduction of the Agenda	Ivana Trkulja (ICROFS, DK), Frank Hensgen (Juelich, DE)
13:15 – 13:30	The SF-CO Joint Call 2019 Overview	Annika Fuchs (BLE, DE)
13:30 – 14:15	**Session 1: Research projects presentations from Topic 2 and Topic 3**	- FOOdIVERSE (Stefan Wahlen) - SPiwi - MILDSUSFRUIT (Pietro Rocculi) - HO-FOOD (Sara Spilimbergo) - MI-WINE (Giuseppina Paola Parpinello)
14:15 – 14:30	Virtual Coffee Break	
14:30 - 15:30	**Session 2: Research projects presentations from Topic 1**	- FOODLEVERS (Tim Roesler) - FERBLEND (Harald Rohm, Susanne Struck) - Bio4Food - Poultrynsect (Franceso Gai) - PROVIDE (Michael Rychlik) - ALL-IN (Carlo Viti) - SysOrg (Ulrike Eberle)

Agenda (continued)

Joint Call 'Welcome meeting' - 28th October 2020		
15:30 - 15:45	Virtual Coffee Break	
15:45 – 16:15	**Session 3: Presentation of Joint Call 'Guidelines for the Project Reporting and Communication Activities'**	Ivana Trkulja, Annika Fuchs
16:15- 16:30	Next steps and closure of the meeting	Frank Hensgen, Ivana Trkulja

Overview of the Joint SUSFOOD2/Core Organic Cofund Call

Annika Fuchs,
Federal office for Agriculture and Food (BLE)

History of collaboration

Contact established in the former ERA-NETs (FP7)

Overlappings of partners in both ERA-NETS

Overlappings of research interests

CORE Organic	**SUSFOOD 2**
Coordination of European Transnational Research in Organic Food and Farming Systems	Sustainable Food Production and Consumption

Sustainability **Food Security** **Consumer**

Framework of the Call

➢Topics

1. Resource-efficient, circular and zero-waste food systems
2. Diversity in food from field to plate
3. Mild food processing
4. Sustainable and smart packaging

➢Cross cutting issues

- Multi-actor-approach
- Multi-disciplinary approach
- System approach

Workshop of interested funders June 2018

➢ **21 partners from 18 countries fund the call with 9.585 Mio. €**

Pre-proposal phase 2nd half of 2019

Pre-announcement

- June 2019

Call Announcement

- September 2019

Closure for pre-proposals

- November 2019

pre-proposal submission

Topic 1	Topic 2	Topic 3	Topic 4	Total
41	11	7	1	60

expert evaluation

Selection meeting Jan 2020

- T1: Resource-efficient, circular and zero-waste food systems
- T2: Diversity in food from field to plate
- T3: Mild food processing
- T4: Sustainable and smart packaging

17	5	6	1	**29**

Invited to submit a full proposal

full proposal phase 1st half 2020

Re-open Submission Tool

- Begin of February 2020

Closure for full proposals

- End of March 2020

Expert evaluation

- April/May 2020

full proposal selection

Topic 1	Topic 2	Topic 3	Topic 4	Total
17	5	6	1	29

expert evaluation

- T1: Resource-efficient, circular and zero-waste food systems
- T2: Diversity in food from field to plate
- T3: Mild food processing
- T4: Sustainable and smart packaging

Selection meeting June 2020

7	2	3	0	**12**

Selected for funding

Selected full proposals

Topic 1

- Foodlevers
- Ferblend
- Bio4Food
- ALL-IN
- SysOrg
- Poultrynsect
- PROVIDE

Topic 2

- FOOdIVERSE
- SPiwi

Topic 3

- MILDSUSFRUIT
- HO-FOOD
- MI-WINE

- T1: Resource-efficient, circular and zero- waste food systems
- T2: Diversity in food from field to plate
- T3: Mild food processing
- T4: Sustainable and smart packaging

monitoring of funded projects

not wanted

monitoring of funded projects

Wanted!


thank you for your attention

Session 1: Research projects presentations from Topic 2 and Topic 3

Topic 2: Diversity in food from field to plate

- FOOdIVERSE (Stefan Wahlen)
- Spiwi

Topic 3: Mild food processing

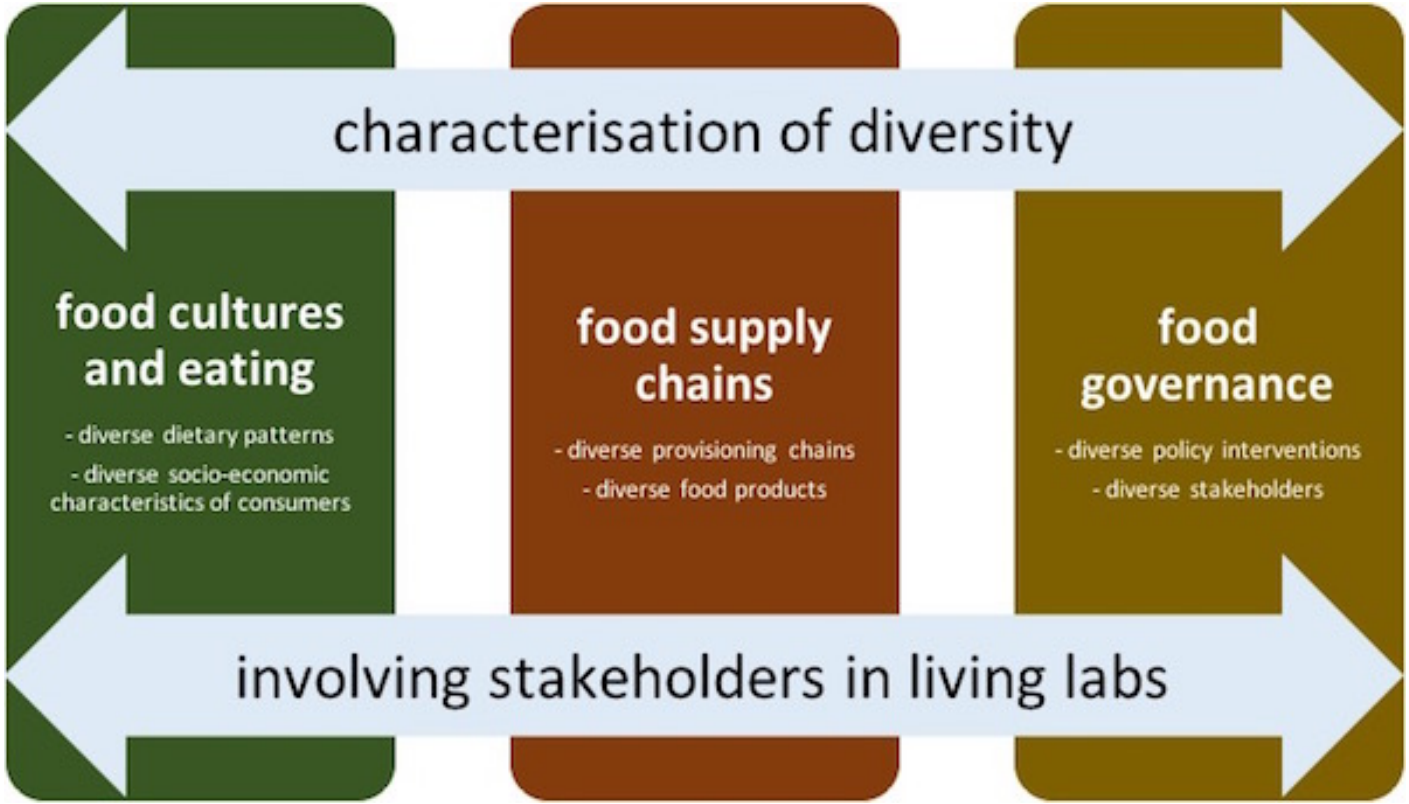
- MILDSUSFRUIT (Pietro Rocculi)
- HO-FOOD (Sara Spilimbergo)
- MI-WINE (Giuseppina Paola Parpinello)

Diversifying sustainable and organic food systems

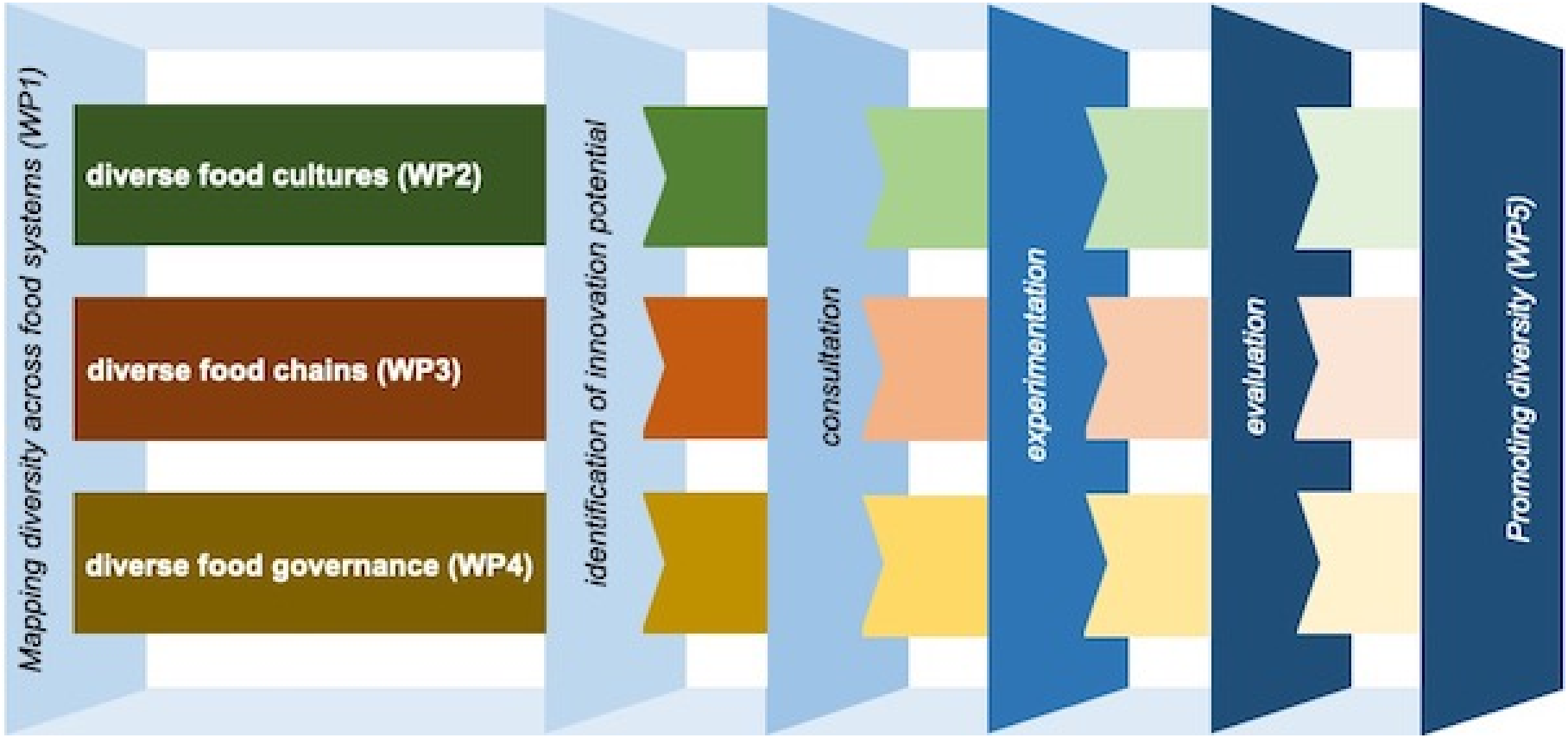
FOOdIVERSE

Partner countries:

Germany (U Giessen)
Italy (U Trento)
Norway (OsloMet – SIFO)
Poland (Jagiellonian University)
United Kingdom (Coventry U-CAWR)



Our hypothesis: a diverse food system is more sustainable



The FOOdIVERSE project aims to produce practice-oriented knowledge on how diversity in diets, novel food supply chains and food governance contributes to more organic and sustainable food systems.

SPiwi

Innovative Mild Processing Tailored to Ensure Sustainable and High Quality Organic Fruit Products

MILDSUSFRUIT

Coordinator: UNIBO (IT)

Partners

USAMBV (RO)

RU (UK)

SGGW (PL)

CRIFFG (TU)

GU (TU)

VTT (FI)

Starting date: 1st November 2020

- High nutritional quality
- No pesticides

- High perishability
- Reduced range of products

Application of
Mild Processing technologies

By-products valorization

Novel processed organic products

Wider range of organic products

Increased shelf-life

Reduction of waste

High nutritional quality

Increased consumer acceptability

Reduced environmental impact

Processing/Product Innovation

PEF Technology

Vacuum Impregnation

Cold fortified MP fruit

Dried fruit snacks

Fruit juices

Ultrasounds

Innovative High pressure process to increase the preservation of ready-to-eat Organic FOOD (HO-FOOD)

University of Padova (UNIPD)
Department of Industrial Engineering

Council for Agricultural Research and Economics
Research Center for Olive Citrus and Tree Fruit (CREA)

Prof. Wacław Dąbrowski Institute of Agricultural and Food Biotechnology (IBPRS)
Department of Fruit and Vegetable Product Technology

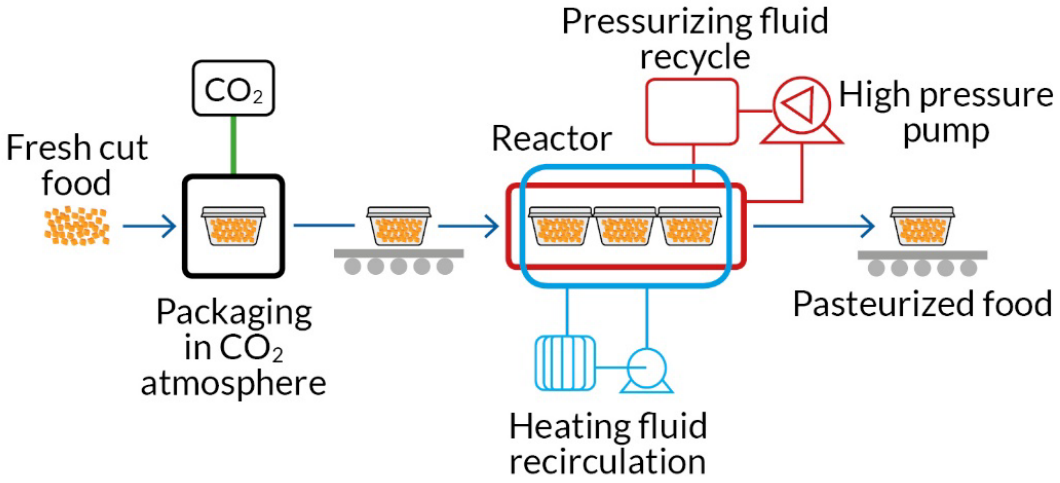
Ataturk Central Horticultural Research Institute (TAGEM)
Food Technologies

Université Ahmed Benbella Oran 1 (UNIO1)
Department of Biology

PROJECT IDEA AND STORY BEHIND THE PROJECT

BACKGROUND

1) Long term experience in low temperature pasteurization with supercritical CO_2
2) Method for food pasteurization, 2017 PCT/IB2017/055465



The overall goal of this project is to support the local fresh food supply chain by developing new mild, minimal and careful pasteurization technologies for fresh/raw fruits and vegetables as RTE

EXPECTED PROJECT START DATE AND CONTRACTING STATUS PER EACH PARTNER

Expected project start date

March 2021

Contracting status

- Consortium agreement on writing by UNIPD

- Italy and Poland was notified by NCP for funding and filled their own documentation. Waiting for the final notification
- Algeria was just contacted by NCP for budget. Haven't filled any documentation
- Turkey is still waiting for an official answer from NCP about budget

MILD INNOVATIVE TREATMENT FOR WINE STABILISATION
MI-WINE

Partner countries:

ITALY

- University of Bologna - Alma Mater Studiorum – Department of Agricultural and Food Sciences (Funding Institution: MIUR) COORDINATOR
- National Research Council - Institute of Science and Technology for Ceramics (F.I.: MIUR)

GERMANY

- DLR Rheinpfalz - Institute for Viticulture and Oenology (F.I.: BMEL)

POLAND

- Wrocław University of Environmental and Life Sciences - Department of Chemistry (F.I.: NCBR)

MI-WINE

The modern oenology is geared towards placing on the market clear and stable wines to meet quality preferences. The main critical issues for winemakers are:

- **Protein instability**: causes a haze or unsightly sediment with time (mostly in bottle).
- Common approach: addition of fining agents, i.e. adjuvant (e.g. bentonite, silica gel, tannins, carbon).
- Disadvantages: discontinuous processes, requires raking and filtration, large volume of wastes.

- **Wine oxidation:** causes wine's browning
- Common approach: addition of antioxidants (sulfur dioxide) which can delay oxidation.
- Disadvantages: allergenic effect related to sulfur dioxide, practice has a time-limited effect in bottled wine.

The MI-WINE aims to obtain a fast and cost-effective continuous process by using engineering high-performance material, device and optimized treatment to accomplish a highly efficient, environmentally friendly system for wine stabilization.

MI-WINE

The MI-WINE project

Preliminary studies at a laboratory scale showed the ability of the ceramic oxide in removing unstable proteins and transition metals in wine, suggesting that its potentialities can be largely improved with affordable costs and technologies, and its use extended into an industrial-like, continuous flow system.

Research approach:

i) Mechanistic study of the adsorption capacity (proteins, metals) of several metal oxides.
ii) Selection of the best performant adsorbent material and its immobilization on inert support.
iii) Development of a lab flow-system able to stabilize the wine.

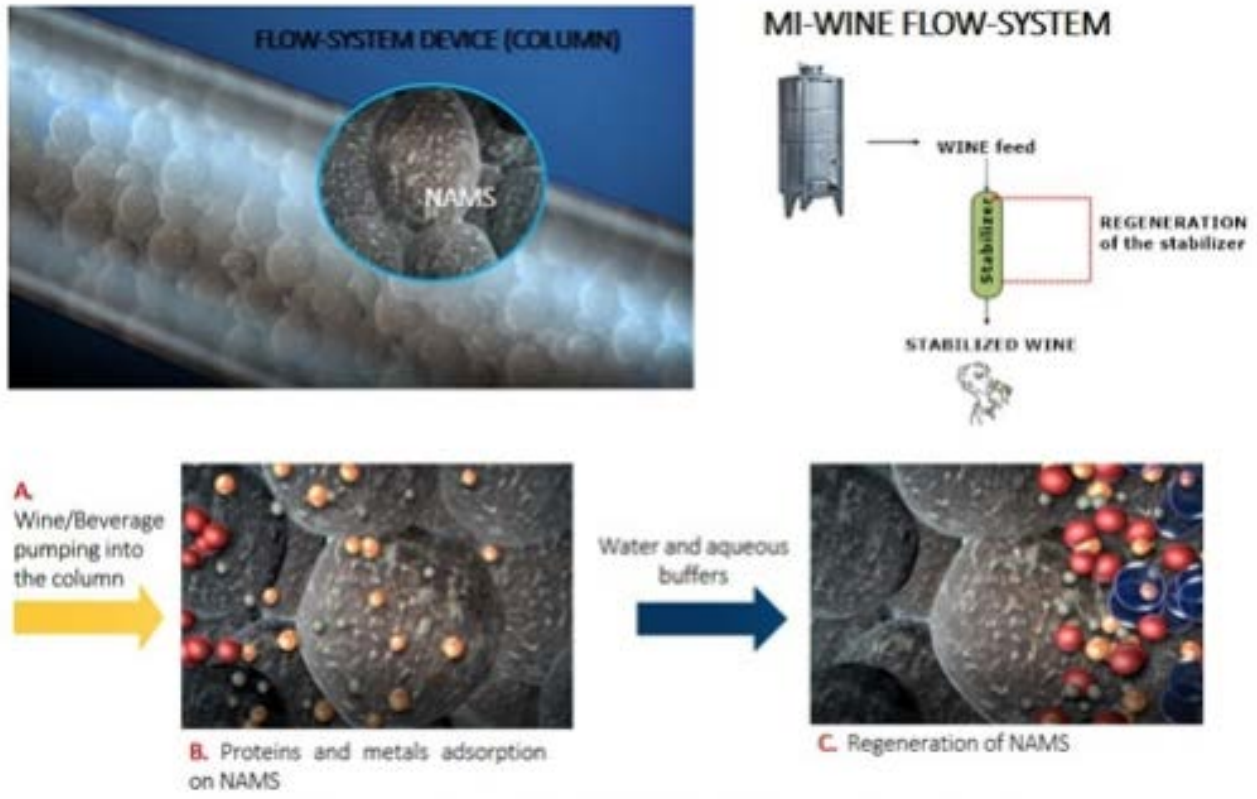


Figure 1. Schematic representation of the mild stabilysing process.

Dr. Anna Luisa Costa

istec
National Research Council of Italy

Prof. Antoni Szumny

Prof. Ulrich Fischer

RheinlandPfalz
DIENSTLEISTUNGSZENTREN LÄNDLICHER RAUM

Prof. Giuseppina P. Parpinello

Virtual coffee break ☺
15 Minutes

Session 2: Research projects presentations from Topic 1

Topic 1: Resource-efficient, circular and zero-waste food systems

- FOODLEVERS (Tim Roesler)
- FERBLEND (Harald Rohm, Susanne Struck)
- Bio4Food
- Poultrynsect (Franceso Gai)
- PROVIDE (Michael Rychlik)
- ALL-IN (Carlo Viti)
- SysOrg (Ulrike Eberle)

FOODLEVERS - Leverage points for organic and sustainable food systems

SUSFOOD2 – CORE Organic Cofunds

Welcome meeting for project coordinators

28 October, 2020, 13.00 – 16.30 CET

Dr. Tim Roesler

Philipps-Universität Marburg, Department of Geography (Germany)

tim.roesler@uni-marburg.de

Project information

- FOODLEVERS - Leverage points for organic and sustainable food systems
- Expected project start: 1 December 2020 (USAMVCN 1/11/20, CNR beginning 2021)

- Project partners
  1) Philipps-Universität Marburg (UMR), Geography, **Germany**
  2) Royal Agricultural University (RAU), Agriculture Food and Environment, **United Kingdom**
  3) National Research Council (CNR), Institute of Research on Terrestrial Ecosystems (IRET), **Italy**
  4) Institute of Soil Science and Plant Cultivation - State Research Institute (IUNGPIB), Bioeconomy and Systems Analysis, **Poland**
  5) University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca (USAMVCN), Environmental and Plant Protection, **Romania**
  6) European Forest Institute (EFI), Bioeconomy Unit, International (headquarter in **Finland**)
  7) The Progressive Farming Trust Ltd t/a Organic Research Centre (ORC), **United Kingdom**
  8) Eigen Vermogen van het Instituut voor Landbouw- en Visserijonderzoek (EV ILVO), Social Sciences Unit, **Belgium**

Project idea

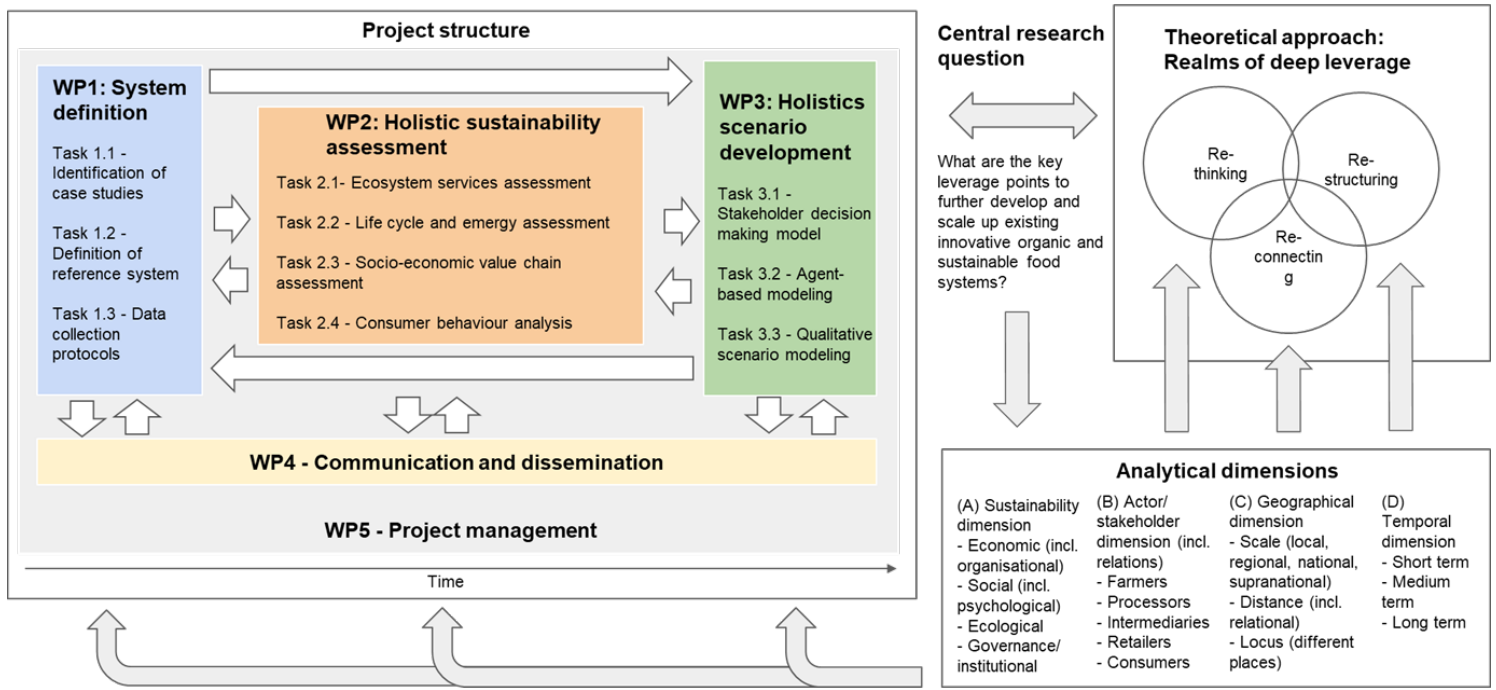
Main research issues and problems addressed in FOODLEVERS

- Many sustainability interventions focus on “highly tangible, but essentially weak, leverage points” (Abson et al. 2017, 30)

→ What are “strong/deep” leverage points?

- Three realms of “deep leverage” (Abson et al. 2017)
  - “**Re-connect**”: reconnecting people to nature to encourage sustainable behaviours whilst shortening feed-backs and improving wellbeing
  - “**Re-structure**”: re-organising institutions and considering how institutional dynamics can create an enabling environment for sustainability
  - “**Re-think**”: considering how knowledge is created and used, shared and validated

→ How do innovative organic and sustainable food systems contribute to “strong/deep” leverage?



Project idea

Main research issues and problems addressed in FOODLEVERS

FOODLEVERS aims to…

- …understand how innovative organic and sustainable FSs contribute to **key leverage points** to further develop and scale up existing innovative organic and sustainable FSs.
- …analyse several European case studies of innovative organic food systems from **multiple perspectives of resource efficiency**: environment, economy, social and governance.
- …analyse **different forms of innovative organic and sustainable FSs** (e.g. organic, biodynamic, permaculture, community supported agriculture) in different geographical and institutional contexts.
- …**compare** findings **with** the currently **mainstream** organic FSs.
- …explore how innovative **value chains** can encourage all actors in food systems towards more sustainable pathways.
- …apply a **multi-disciplinary approach** that enables us to understand material, organisational and behavioral dimensions of FSs. We will analyse the characteristics of case study systems in terms of:
  - agro-ecological factors
  - FS value chains (food cultivation, various stages of processing/distribution, consumption)
  - input-output relations
  - interaction processes between actors
  - decision-making processes in consumption.

Contracting status

Partner	Status of national grant agreement	Status of CA	Project start
UMR, Germany	X expected soon		1/12/20
RAU, United Kingdom	X		1/12/20
CNR, Italy	X expected in December		**Beginning 2021**
IUNGPIB, Poland	X funding agency wants signed CA first	Required for national grant agreement	1/12/20
USAMVCN, Romania	Granted	Needs CA until 1/12/20	**1/11/20**
EFI, Finland	Granted	Funding organisation does not requiere CA	1/12/20
ORC, United Kingdom	To be sub-contracted by RAU		1/12/20
EV ILVO, Belgium	X expected soon		1/12/20

- Consortium agreement
  - 3rd draft being revised by partners at the moment
  - Final version expected by the end of November at the latest

FERBLEND

FERMENTATION-INDUCED VALORIZATION OF SIDE STREAM BLENDS FROM OILSEED AND DAIRY INDUSTRY

Prof. Harald Rohm, TU Dresden

SUSFOOD2/CORE Organic Joint Call Welcome Meeting

28.10.2020

PROJECT INFORMATION

- **FERBLEND** – Fermentation-induced valorization of side stream blends from oilseed and dairy industry

- Project partners:
- Prof. Harald Rohm (coordinator) – Technische Universität Dresden, Germany
- Prof. Roberto Foschino – Università degli Studi di Milano, Italy
- Prof. Milena Corredig (deputy coordinator) – Aarhus University, Denmark
- Prof. Adam Figiel & Anna Michalska – Wroclaw University of Environmental and Life Sciences, Poland

- Associated partners (not funded):
- Prof. Isabel Hernando – Universitat Politécnica de Valencia, Spain
- Prof. Ibrahim Gülseren – Istanbul S. Zaim University, Turkey

PROJECT INFORMATION

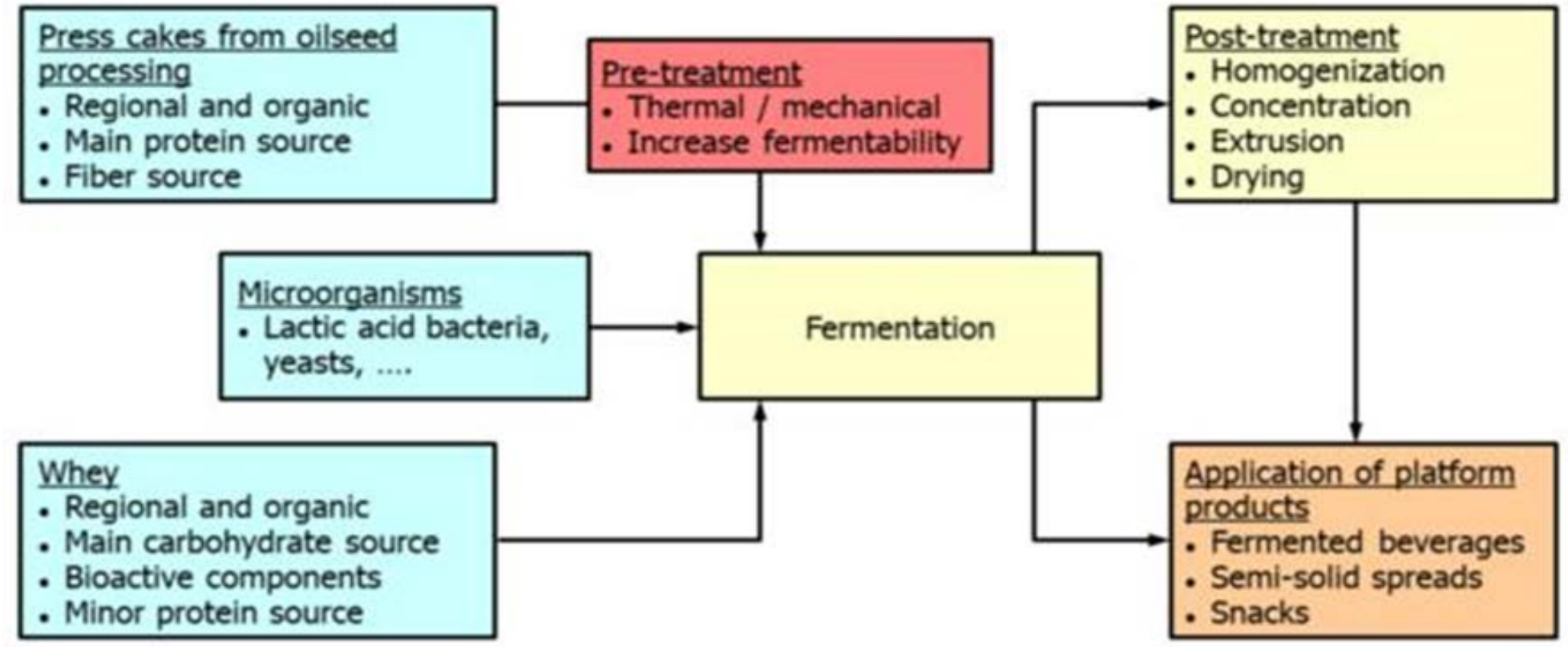
- Project start:
- P1 – DE: 01.10.2020
- P2 – IT: 01.01.2021
- P3 – DK: 01.01.2021
- P4 – Pl: 01.01.2021

- Project homepage:
- www.ferblend.webspace.tu-dresden.de

Stakeholders

PROJECT IDEA

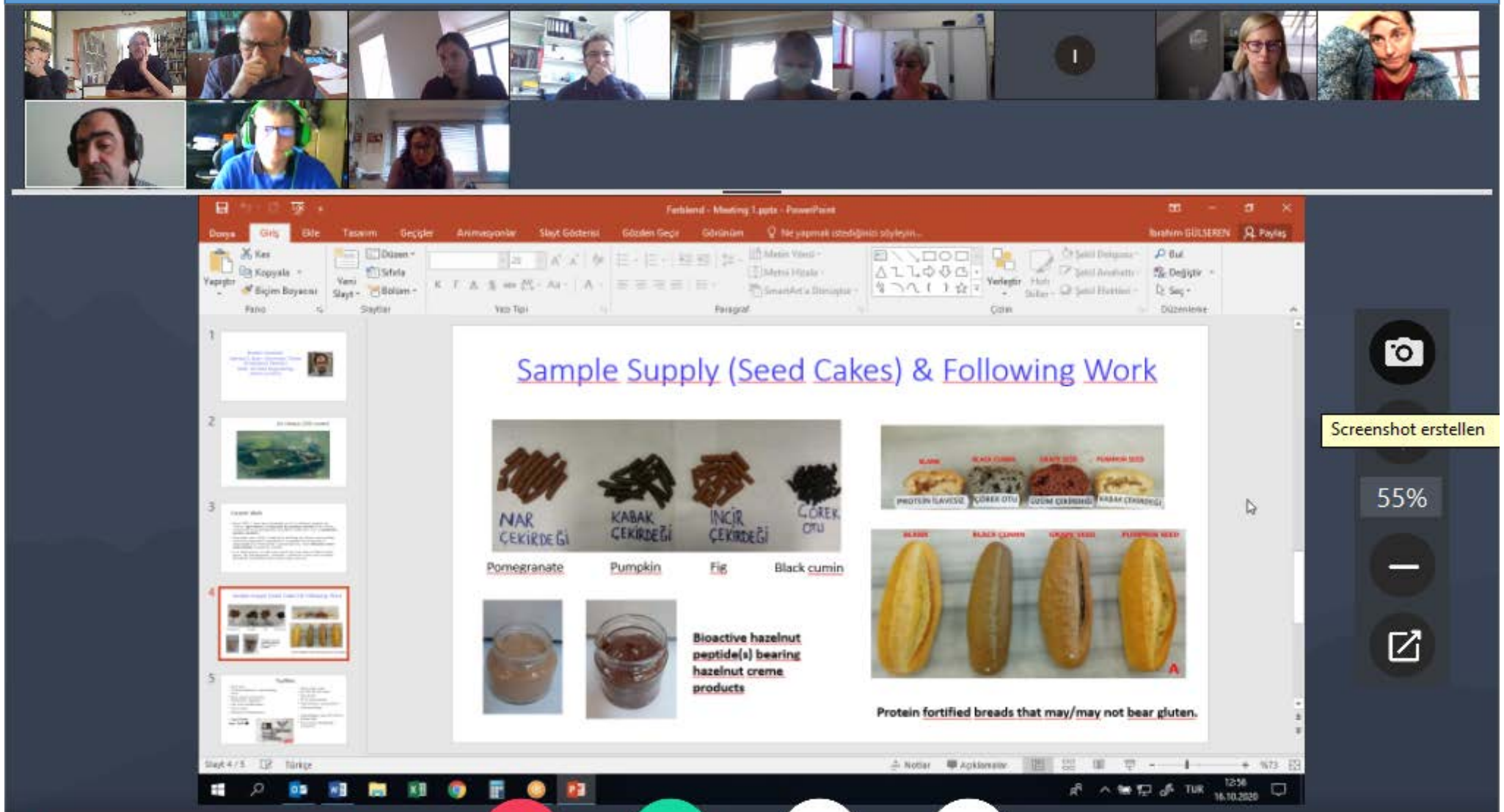
- Combine two food processing side streams: oilseed press cake and whey
- Generate products with novel texture, sensory and technofunctional properties



PROJECT IDEA

- Main hypothesis:
  to use innovative fermentation approaches and sustainable simple processing steps to tailor foods with improved sensory and nutritional quality by simultaneously reducing food losses
- Main steps:
  - Gentle processing of oilseed press cake and whey → reduce microbial load, standardize, functionalize
  - Fermentation of blends → improve sensory properties, ensure food safety, increase nutritional value
  - Post-treatment to create platform products → solid, semi-solid, liquid
  - Analysis of fermented blends → composition, microstructure, rheology, digestibility
  - Application of platform products → snacks, semi-solid spreads, beverages

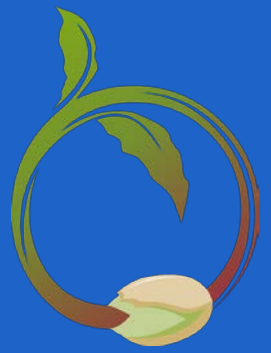
FIRST PROJECT MEETING – online, of course .....



FACULTY OF BIOSCIENCE ENGINEERING

SUSFOOD2

CORE organic



HortiCell

BIO4FOOD

Project start: 1st November 2020

Coordinators meeting
SUSFOOD2/CORE Organic Joint Call projects,
28 October, 2020

GHENT UNIVERSITY

Danny Geelen
Department of Plants and Crops

Goal of the project:

Sustainable and organic food systems by implementing biostimulants and biopesticides derived from food and crop waste.

- Reduce crop waste
- Contribute to circularity of the nutrient cycle
- Improve crop resilience under abiotic and biotic stresses
- Improve the human mineral nutritional quality of vegetable crops

Relevance to: Resource-efficient, circular and zero-waste food systems


ICELAND
CICERO
Center for International
Climate and Environmental
Research - Oslo
NORWAY
SWEDEN
FINLAND
RUSSIA
ESTONIA
LATVIA
LITHUANIA
DENMARK
BELARUS
Aj
AJINOMOTO
ILU
GERMANY
UKRAINE
NETHERLANDS
BELGIUM
LUXEMBOURG
CZECH
REPUBLIC
SLOVAKIA
MOLDOVA
AUSTRIA
HUNGARY
ROMANIA
LIECHTENSTEIN
SWITZERLAND
FRANCE
SLOVENIA
CROATIA
crea
Consiglio per la ricerca in agricoltura
e l'analisi dell'economia agraria
SAN MARINO
MONACO
ITALY
BULGARIA
ANDORRA
VATICAN CITY
TURKEY
GREECE
CYPRUS
MALTA
FACULTE DES SCIENCES ET TECHNIQUES
TANGER

The research partners

Prof. Danny Geelen
Head of HortiCell, Dep. Plants and Crops
Ghent University

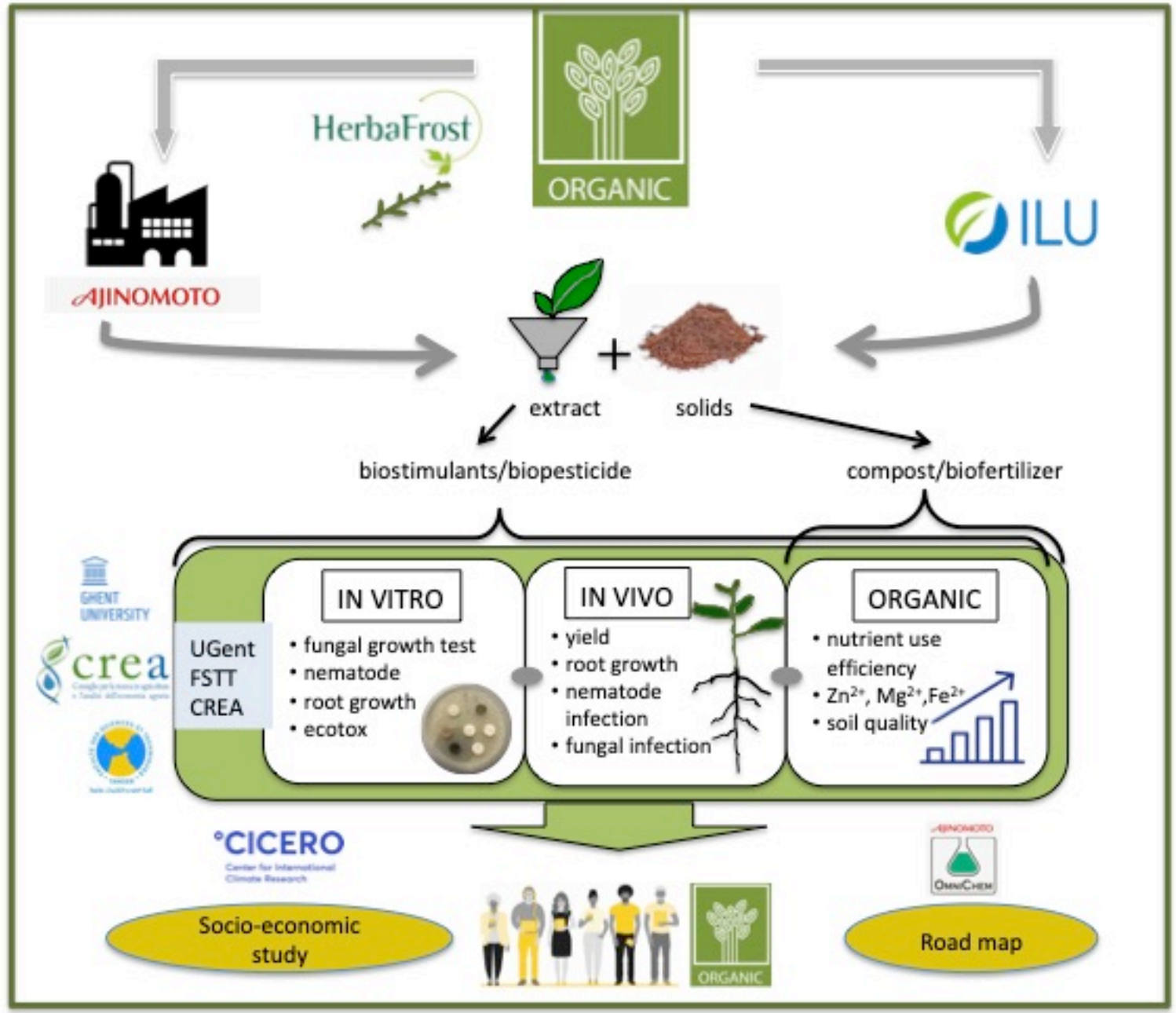
Maaike Perneel
Industrial officer manager CropFit.
Ghent University

Prof. Dr. Daniel Pleissner
Head of Science at the Institute for Food and Environmental Research (ILU)

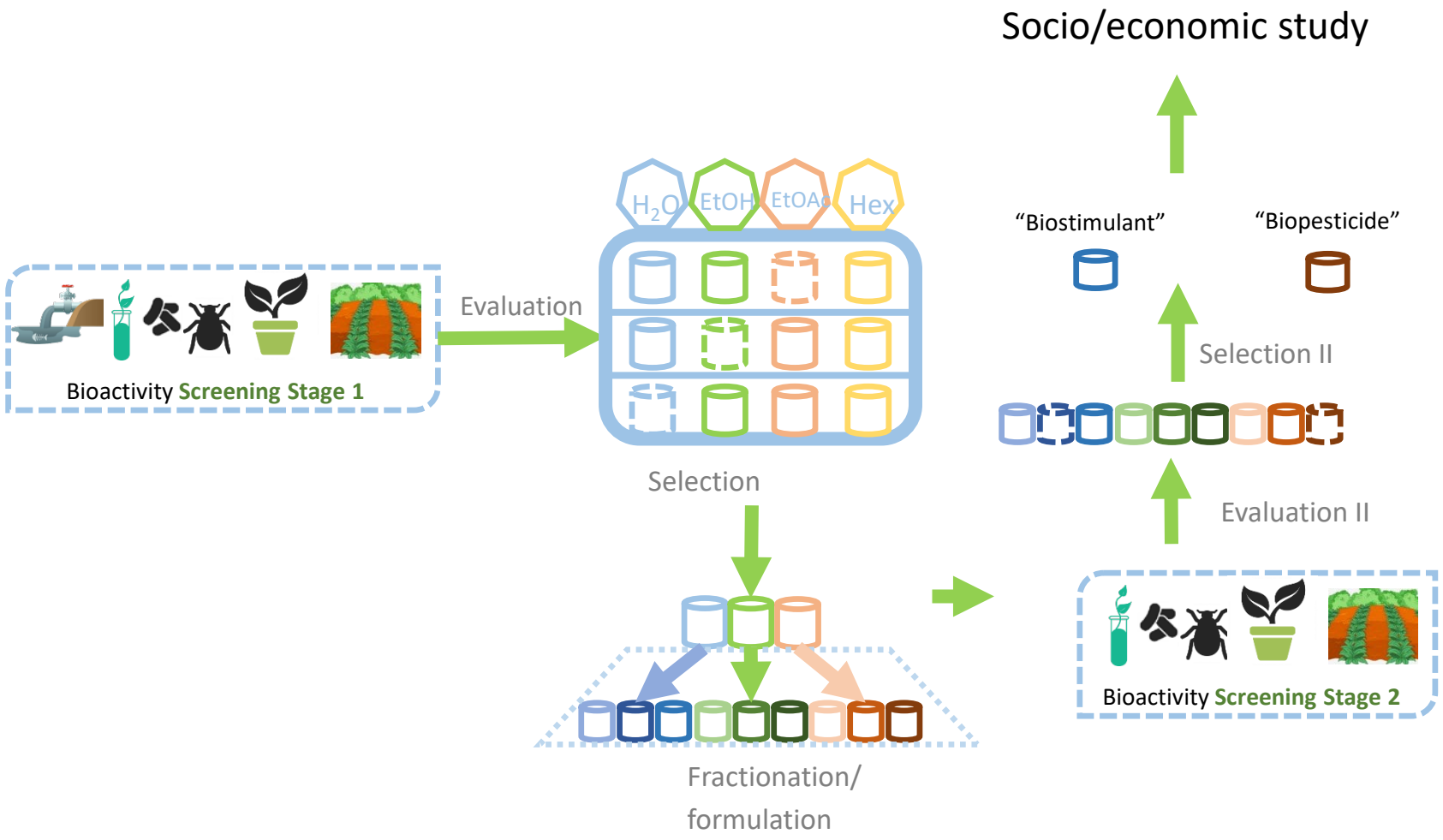
MARIANGELA DIACONO
Permanent Researcher at Council for Agricultural Research and Economics - Agriculture and Environment Research Center, CREA-AA
Bari, Italy

Prof. ABDERRAZAK RFAKI
National center of scientific and technical research (CNRST) in Rabat. Morroco
FSTT

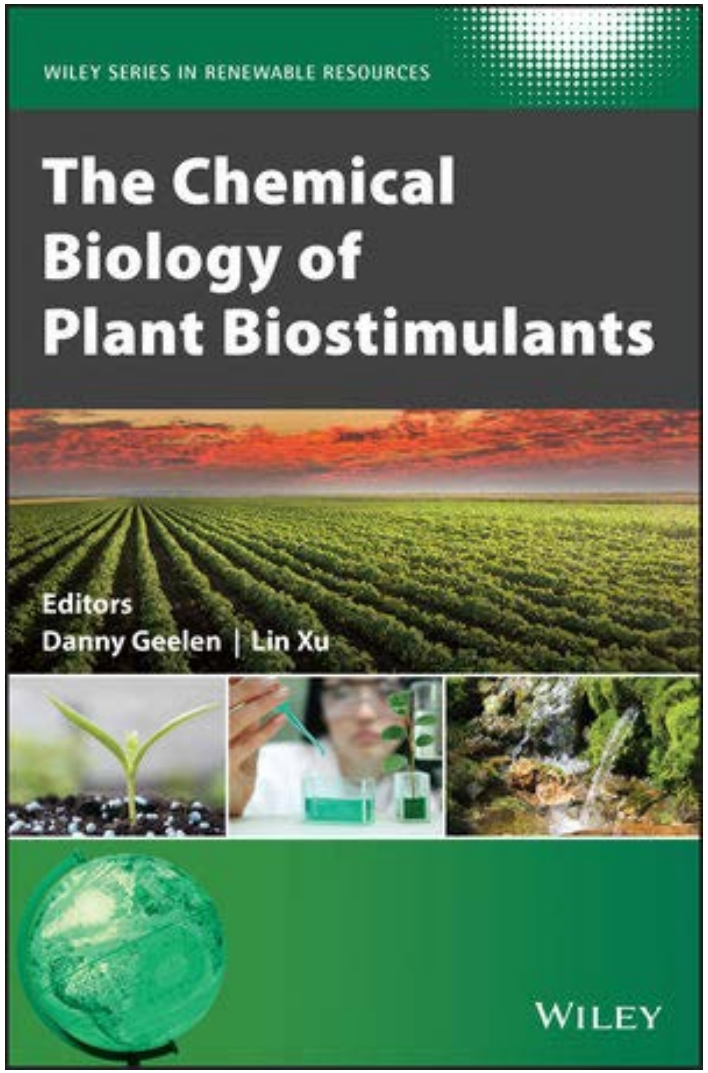
Dr. Taoyuan WEI, Senior Researcher
CICERO. Center for International Climate and Environmental Research – Oslo


HerbaFrost
ORGANIC
ILU
AJINOMOTO
extract
solids
biostimulants/biopesticide
compost/biofertilizer
GHENT UNIVERSITY
crea
UGent
FSTT
CREA
IN VITRO
• fungal growth test
• nematode
• root growth
• ecotox
IN VIVO
• yield
• root growth
• nematode infection
• fungal infection
ORGANIC
• nutrient use efficiency
• Zn^{2+}, Mg^{2+},Fe^{2+}
• soil quality
°CICERO
Center for International Climate Research
Socio-economic study
ORGANIC
Road map

Output


Socio/economic study
"Biostimulant"
"Biopesticide"
Selection II
Evaluation II
Evaluation
H_2O
EtOH
EtOAc
Hex
Bioactivity Screening Stage 1
Selection
Bioactivity Screening Stage 2
Fractionation/
formulation

Biostimulant event in Ghent, Belgium



Cropfit

- Organized by CropFit
- Stakeholders of biostimulants and biopesticides

- Bio2bio
- BioSUNmulant project
- BIO4FOOD

- To be announced, 2021

POULTRYNSECT

The use of live insect larvae to improve sustainability and animal welfare of organic chickens production

inagro
ONDERZOEK & ADVIES IN LAND- & TUINBOUW

Consiglio Nazionale delle Ricerche
(Coordinator)

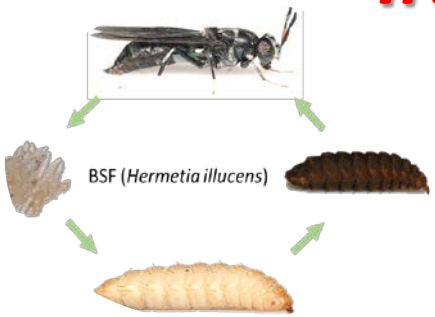
Nofima

DIL

- 5 PARTNERS (CNR, UNITO, DIL, INAGRO VZW, NOFIMA AS)
- 4 COUNTRIES (ITALY, GERMANY, BELGIUM, NORWAY)
- TOTAL BUDGET 704.000 €

POULTRYNSECT IN A NUTSHELL

Organic residues



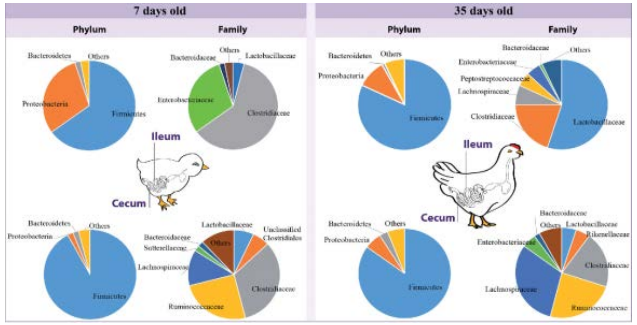
Live BSF larvae

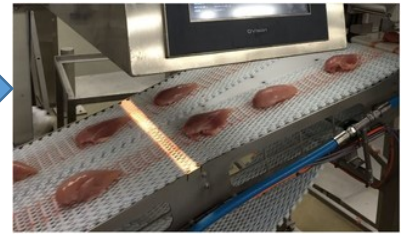
Fed with organic residues

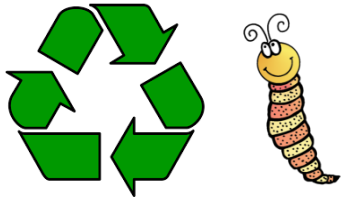
Insect frass

Fertilizer

Agronomic evaluations







IMPACT

- propose and exploit circular economy solutions
- improve animal welfare and health
- increase farmer and consumer awareness
- increase overall sustainability

POULTRYNSECT ROADMAP

FINAL MEETING
DECEMBER 2023

MID TERM MEETING
JUNE 2022

EXPECTED PROJECT START
JANUARY 2021

Contracting Status for each Partner

Submitted 30/09	Submitted 02/09	Submitted 20/08	Submitted 15/09
mipaaf ministero delle politiche agricole alimentari e forestali	Federal Office for Agriculture and Food	Flanders state of the art	The Research Council of Norway
			

PRotein and bi**O**molecules sources for nutritional security and biodi**V**ersity of bakery products in a c**I**rcular foo**D** syst**E**m (PROVIDE)

Involved contries:





Coordinator:
Prof. Michael Rychlik
Technical University of Munich (TUM),
Chair of Analytical Food Chemistry

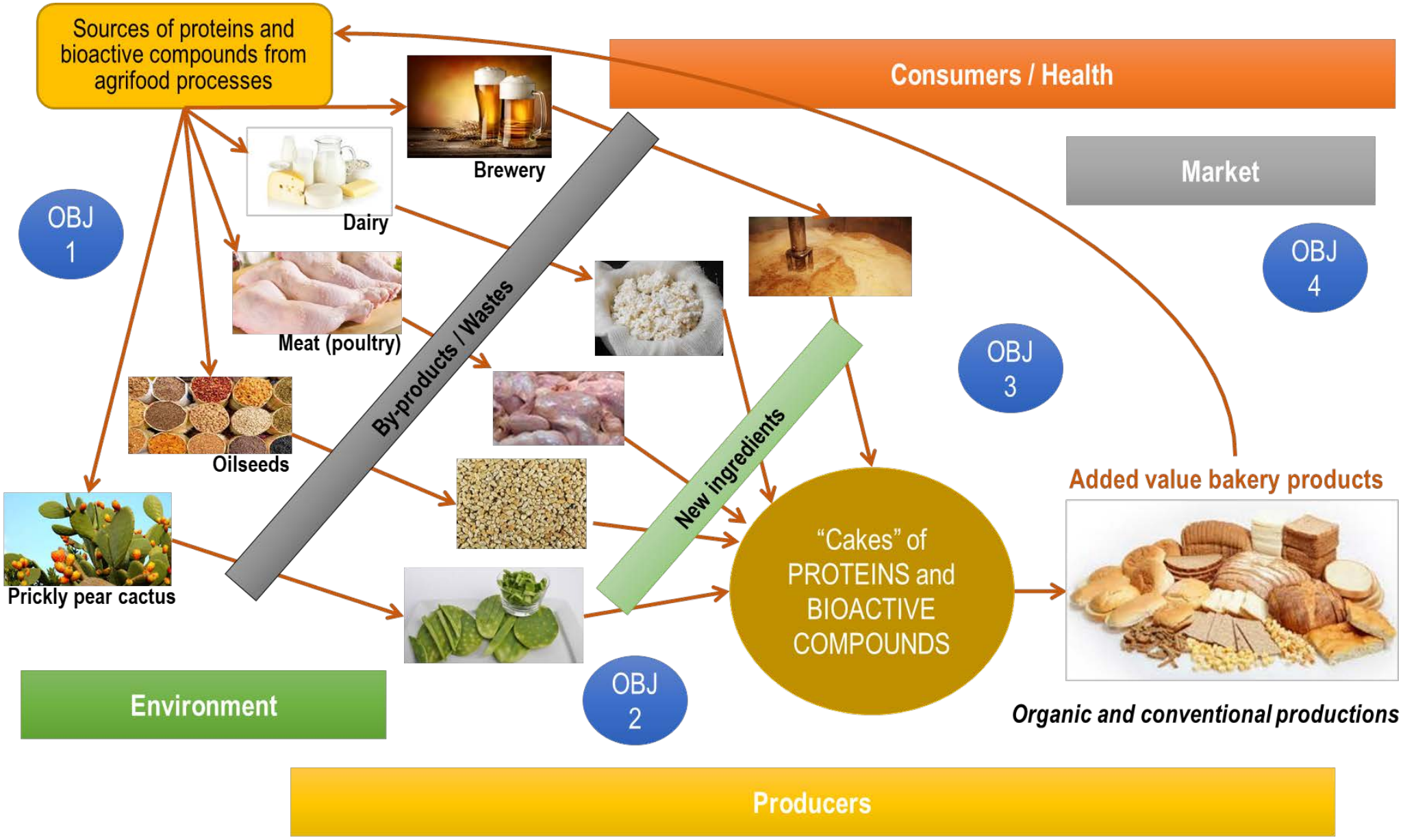
Expertise:

Development of analytical methods for bioactive trace compounds in foods and clinical samples:

- Vitamins: Folates, B_6, B_{12}
- Mycotoxins
- Prenylflavonoids in Hops and Beer



PROVIDE Outline



Consortium:

Partner 2:Italy
Italian National Agency for new Technologies,
Energy and Sustainable Economic Development (ENEA)*
Partner 3:Romania
National Institute of Research & Development for Food Bioresources (IBA)*
Partner 4: Marocco
Chouaib Doukkali University (CDU)
Partner 5:Norway
Norwegian University of Science and Technology (NTNU)*
Partner 6: Romania
Association of Operators in Organic Farming Bio-Romania (Bio-R.)

* Members of
METRO FOOD Preparatory Phase
European Research Infrastructure
on Metrology in Foods

Project state:
Intended starting date: 01.12.2020
Contracting status:
Consortium Agreement to be initiated – **Template**?
Germany: National Submission 21.08.2020, **Approval missing**
Italy: National Submission 01.10.2020, **Approval missing**
Marocco: no National submission necessary
Norway: National Submission 10.09.2020, **Approval missing**
Romania: Included in National Platform 01.08.2020

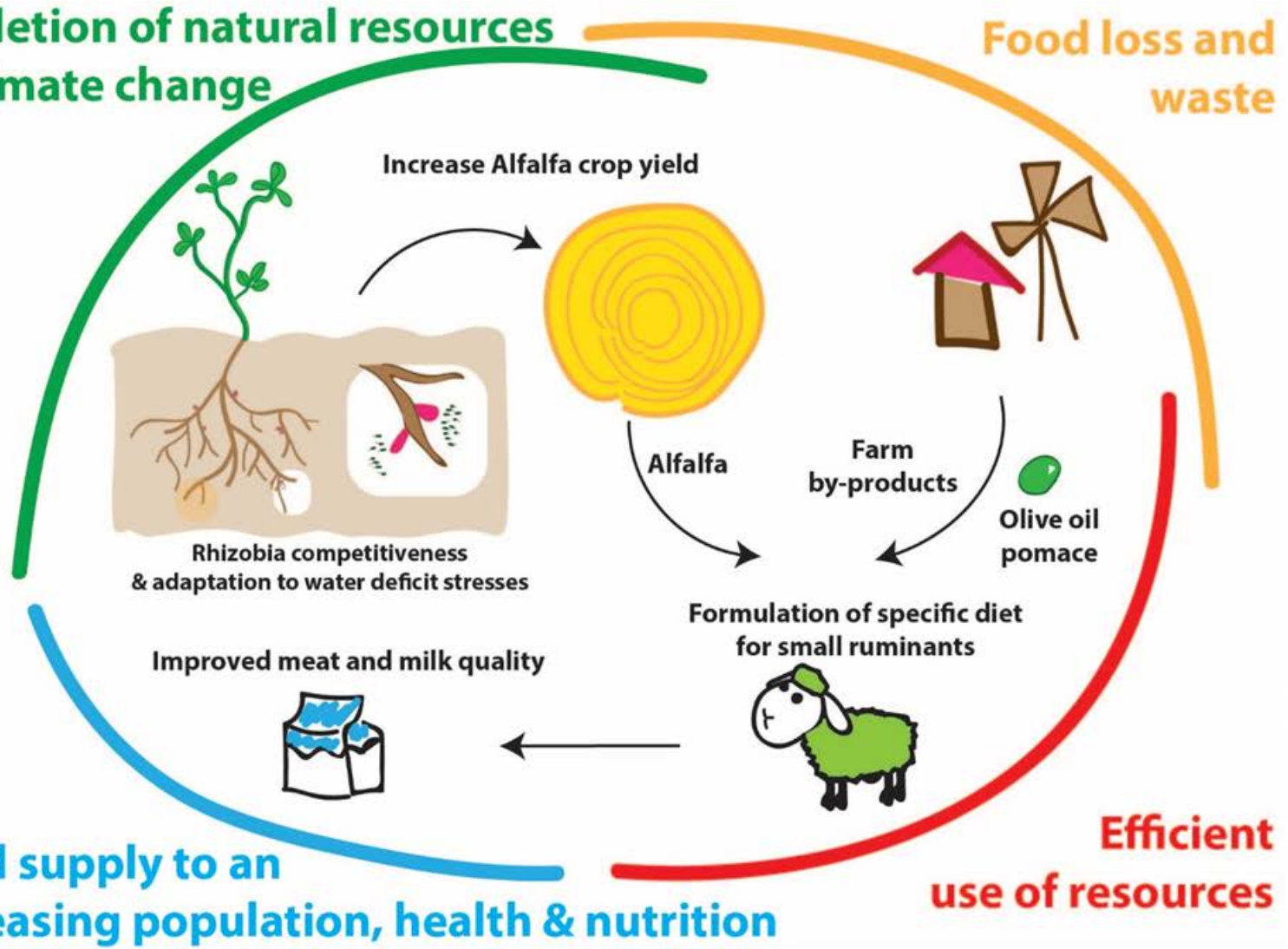
ALfalfa for sustainable Livestock farming systems: Improve alfalfa - rhizobia symbiosis and New feeding strategy based on ecological leftovers (**ALL-IN)**

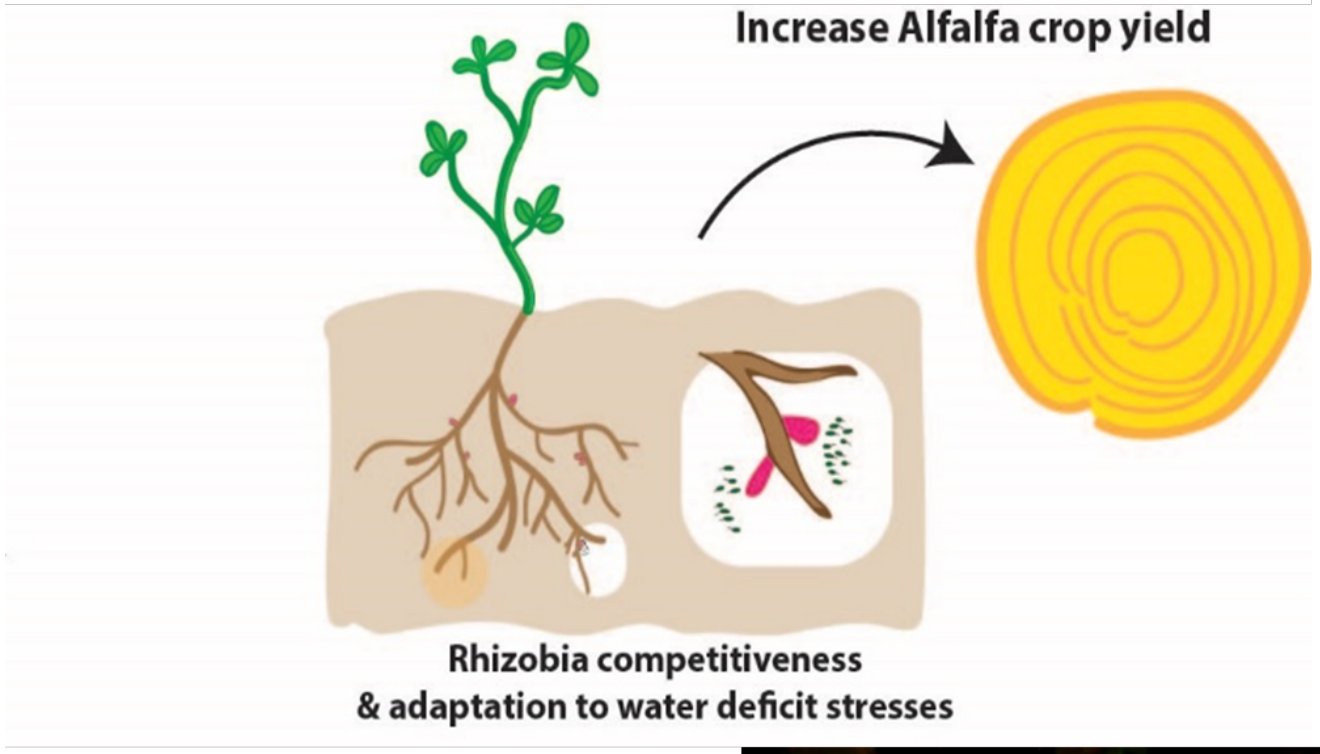
Partners

UNIFI- Carlo Viti **University of Florence** –Italy
INRA- Khalid Azim **INRA RABAT** - Morocco
UNIPI- Marcello Mele **University of Pisa/Centro Ricerche Agro-ambientali "E. Avanzi»** -Italy
UORAN- Abdelkader Bekki **University of Oran** - Algeria
UMI- Majida Hafidi **University Moulay Ismail** Morocco

ALL-IN

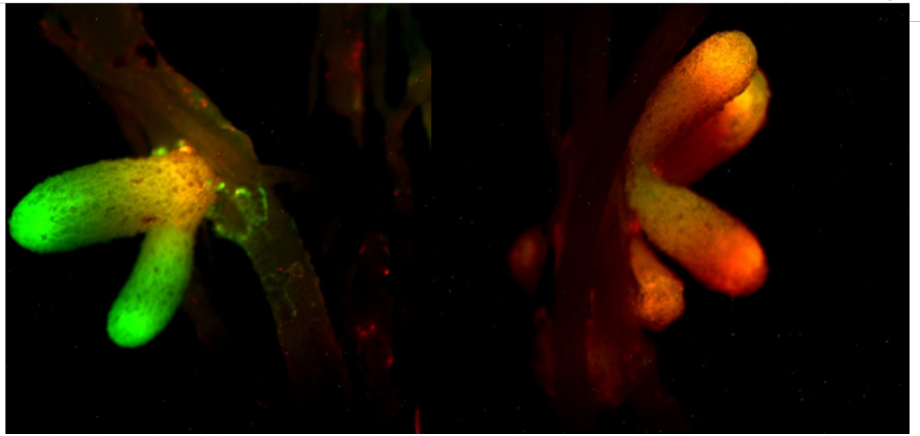
Countries





Selection of the best natural strains to be used as inoculants:

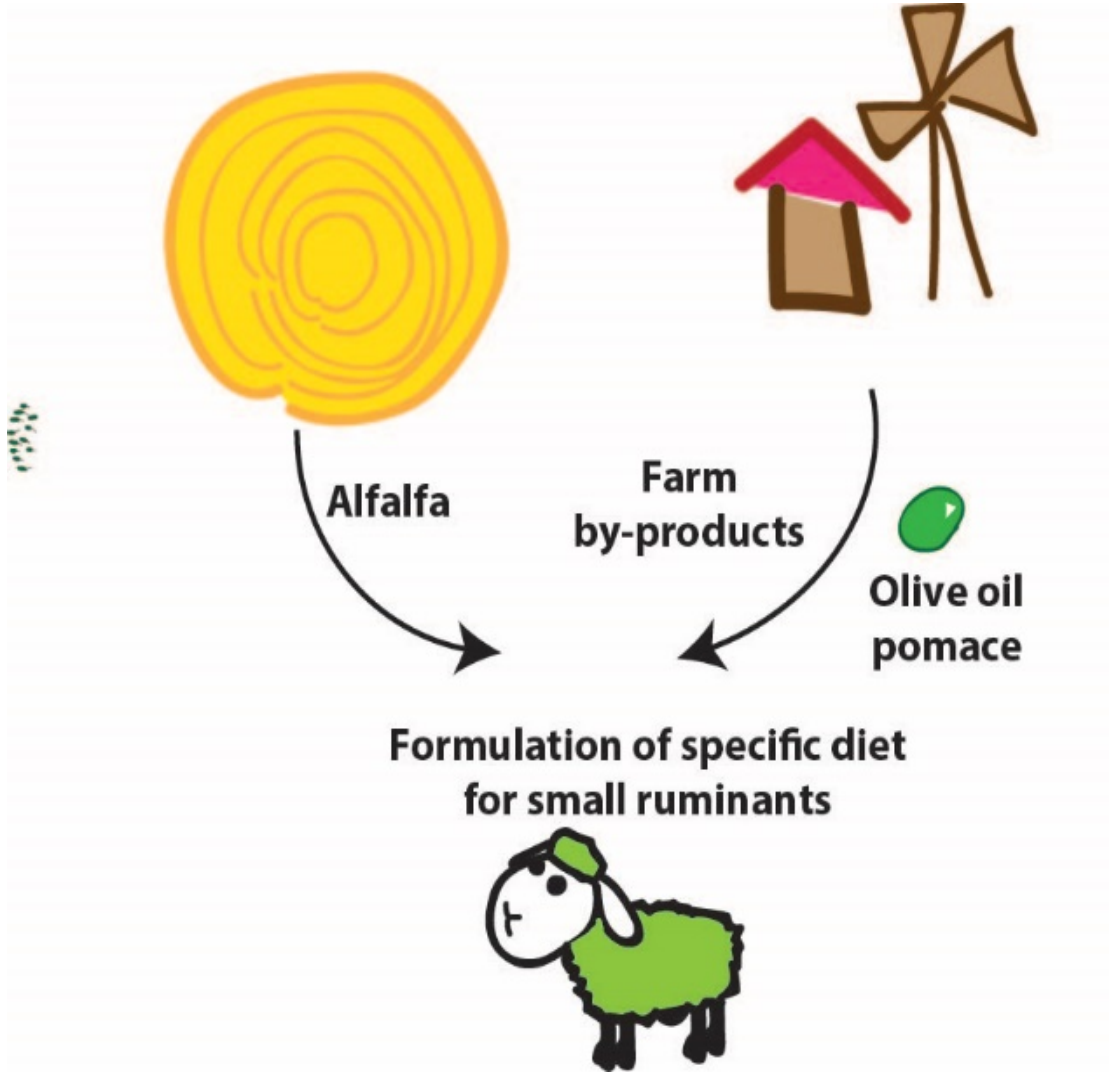
- Exploration of the **competitive and phenotypic variability** within rhizobia (i.e. *Sinorhizobium meliloti*).
- Identification of **genomic features** related to *S. meliloti* **competitiveness** in the rhizosphere
- Selection of **strains adapted to stress conditions** (e.g. high salt concentration)

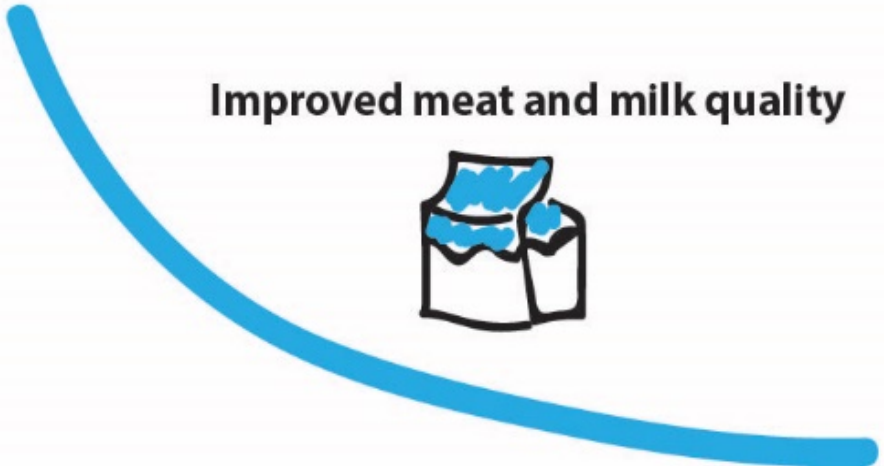


- Development of a **feeding strategy** for livestock based on the principle of **ecological leftovers** by the reuse and the recycle of agro-food byproducts (olive oil pomace)

- Nutritional evaluation of **legume forage** and **by-products** will be conducted to identify **nutritional complementarities**

- Diets will be evaluate ***in vitro*** and ***in vivo***





Dissemination & **communication plans (DEP)** are inextricably linked to **communication**, to **stakeholder engagement** activities and to the **exploitation of the results.**

DEP will be developed focusing on:

- reinforcing cooperation,
- young scientist training,
- technology transfer,
- stakeholder involvement.

Management and administrative issues:

In September we defined the CONSORTIUM AGREEMENT (CA) (based upon Regulation (Eu) No 1290/2013 of the European Parliament and of the Council of December 11th, 2013).

The CA will be signed by November 30th

The CA will enter in force on January 1st , 2021

This date should coincide with the project start date valid for the entire partnership.

Organic agro-food systems as models for sustainable food systems in Europe and Northern Africa

Partner countries (partners):

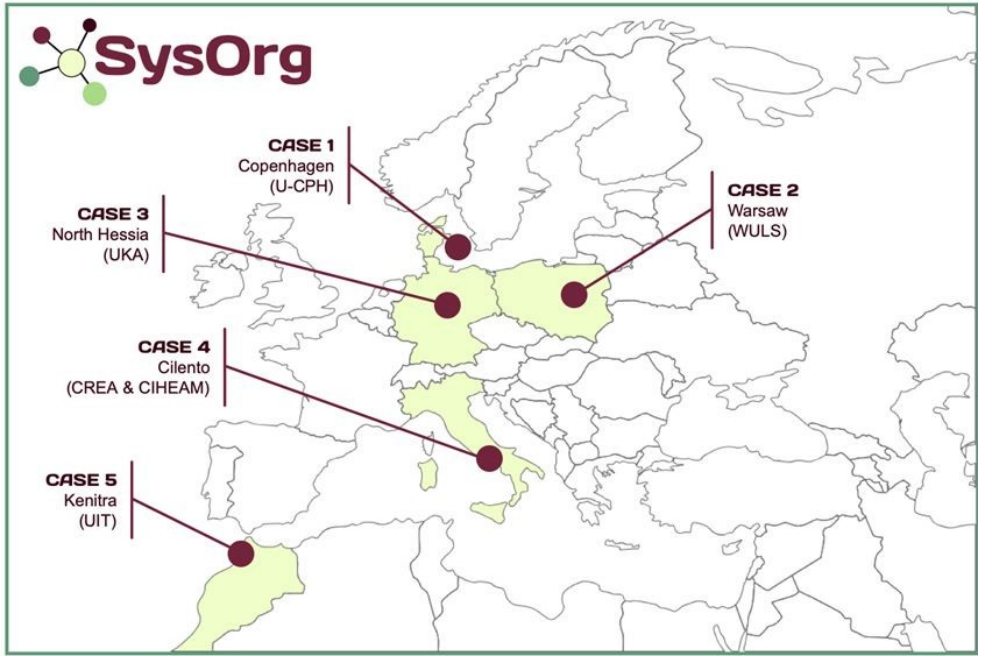
- Germany (University of Kassel & FH Münster University of Applied Sciences)
- Denmark (University of Copenhagen)
- Poland (Warsaw University of Life Sciences)
- Italy (Council for agricultural research and economics – CREA & International Centre for Advanced Mediterranean Agronomic Studies – Mediterranean Agronomic Institute of Bari)
- Morocco (Ibn Tofail University)

Project duration: 1st January 2021 – 31st December 2023

What is the understanding of sustainability to drive the change towards sustainable food systems?

What are effective and appropriate common intervention and entry points to enable a transformation process towards resilient and sustainable food systems?

How can pathways to increase sustainable food production and consumption throughout the system be successfully designed?



What are reasons, motivations, drivers or barriers for the actors to opt for more sustainable solutions?
What are the intervention and entry points for the development, consolidation and dissemination of organic food and farming, the reduction of waste and the shift to sustainable diets? What are critical points in bringing these perspectives together in a system approach?
This is done by mapping and analysing five case territories (Copenhagen, Cilento, North Hessia, Warsaw, Kenitra)

SUSFOOD2

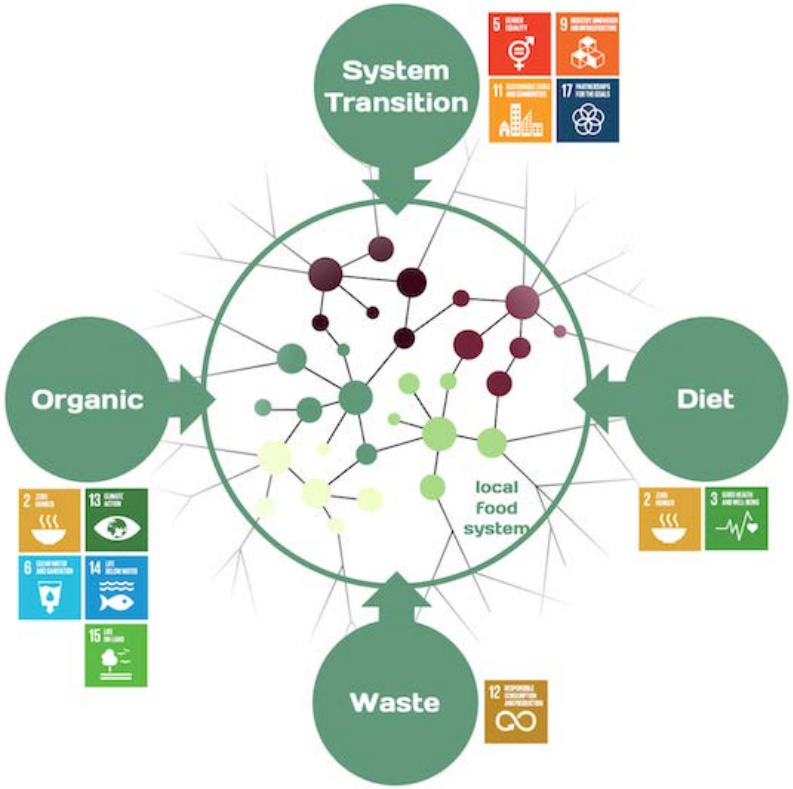
SysOrg

CORE organic

Transdisciplinary analysis from four perspectives:

- system transition
- shift towards sustainable diets
- enhancing organic food & farming and
- reducing waste

The transnational multiple case study encompasses a multi-stakeholder approach.



SysOrg will result in improved and locally adapted strategies and tools for transformation of food systems across Europe and Northern Africa to sustainable, resilient and resource efficient food systems with less environmental impact and high socio-cultural acceptance.

Virtual coffee break ☺
15 Minutes

Session 3 ‘Presentation of the Joint Call ‘Guidelines for the Project Reporting and Communication Activities’

The Guidelines include the provisions on :

- Project monitoring;
- Project contracting;
- Project reporting
- Project dissemination;
- The use of open access archives.

Project monitoring

- **The SF/CO network will establish a project monitoring group** which will monitor and support funded projects during the project implementation period from the following organisations: BLE (DE), ICROFS (DK) and Mipaaf (IT)).
- **Each research project will have an assigned contact person** throughout the project period.
- The monitoring person **will be the main contact person for the project coordinator** for all questions arising in the lifespan of the project.
- **Communication between the project consortium and the funding bodies**, especially about progress, problems or requests for amendments **is organised via the monitoring person.**
- To increase the cooperation and the information exchange between the project consortium and the funding bodies, the **monitoring person should have the possibility to participate in project meetings and workshops.**

Project contracting

- The **start date of the project is dependent on the national contracting.**
- **The national contracts** between each funding body and the partners involved in the funded project **can only enter into force when all the national contracts have been signed**, or if there is a binding funding notification from eventual funding bodies who have not been able to provide a contract.
- Each partner has to notify the **project coordinator when the national contract has been signed.**
- **The project coordinator has to inform the Call Office when all partners have signed their national contracts**. In case of problems, the Call Office should be consulted.

Project reporting

- Besides national reporting, which may be required by the national funding body, the project coordinator will be responsible for **submitting transnational report** to the monitoring person:

  - a scientific midterm project report (18 months)

  - a scientific final project report based on input from all partners of the consortium covering the whole project period (36 months)

- **Templates will be provided by the monitoring person**.
- The project coordinator will present **the content of the report and the status of the project in a mid-term and final web meeting**. The reports will be approved by the funding bodies.

Project dissemination

- The communication team **will set up sub-webpages dedicated to the 12 research projects from the Joint Call 2019** on the respective network websites, the CORE Organic website: http://coreorganiccofund.org and SUSFOOD2 website: www.susfood-db-era.net.
- **The project coordinator is required after the start of the project to provide EPOK (SE) and ILVO (BE) with project information** that will be used to create the dissemination website (karin.ullven@slu.se and Marijke.hunninck@ilvo.vlaanderen.be);
- **Templates will be provided by the communication team.** The material will also be used to prepare a joint projects leaflet;
- **Newsletter and stakeholder-oriented provisions**. The project coordinator is expected to provide EPOK and ILVO with annual news updates relevant for the stakeholders and interested audience.

Uploading of information, results and reports in the open access archives

- If the **research project is on organic food** and farming the coordinator will upload scientific results and project information it in the **Organic Eprints open access archive** (www.orgprints.org)
- For all projects on sustainable food research please indicate if there are open access archives that you use and that could be relevant for a dissemination in the Joint Call.
- For Example the archive for Horizon Results: https://ec.europa.eu/info/funding-tenders/opportunities/portal/screen/opportunities/horizon-results-platform

Next Steps

- Finalising of the national contracts and starting the research projects;
- Supporting preparation of the communication material from the projects (e.g. leaflets, web-site material);
- Keeping in a close contact with the Call Office and the monitoring persons on any possible challenges (e.g. national contracting, Covid-19 impact, etc.)
- Participating in the SF-CO Joint Call Kick-off meeting – February 2021 (Remote)

Thank you for your time and participation!

SUSFOOD2 and CORE Organic wish you all the best and a lot of success with your interesting projects