

# Pitching the MI-WINE Project: MILD INNOVATIVE TREATMENT FOR WINE STABILISATION

Key background issues which inspired the MI-WINE innovative approach:

HOLISTICAL PARADIGM OF SUSTAINABILITY IN THE OENOLOGICAL/ ORGANIC BEVERAGES INDUSTRIES

Boosting a sustainable food/oenological industry

Promoting green and circular approaches to minimize the impact of the industrial practices  
(PILLARS: Environment – Economy – Society)

Traditional expectation meets technological innovation:

**Minimizing wastes**  
**Increasing customer's awareness**  
**Improving wine quality**



# THE MI-WINE PROJECT

SUSFOOD2 – Core Organic Topic 3: Mild food processing

Starting date: November 1<sup>st</sup> 2020

Project Duration: 36 months

## Objective 1

**Advance the knowledge in ceramic materials design strategies**

- ✓ Adsorbtion and removal typical contaminants responsible for the instability of wine and other organic beverages
- ✓ high selectivity

## Objective 2

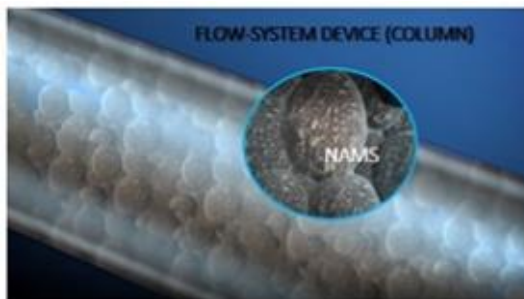
**Implement innovative adsorbing materials in a new resource-efficient process**

- ✓ Overcoming traditional batch treatments (waste and costs minimization)
- ✓ Improving the overall quality and nutritional value of organic wine and other beverages

## Final MI-WINE outcome:

**delivering of a mild process lab flow-system to be validated versus specific Key Performance Indicators (KPIs): technical, economic, production advantages and social benefits**

**(Expected Technological Readiness Level: 4)**



MI-WINE FLOW-SYSTEM





# Introducing the Project Consortium



**Department of  
Agricultural and Food  
Sciences - University  
of Bologna, Italy**  
Project Coordination  
and development of  
the mild-treatment



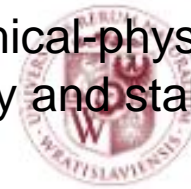
Prof. Giuseppina P.  
Parpinello

**Institute of Science  
and Technology for  
Ceramic Materials –  
ISTEC-CNR, Italy**  
Study and  
development of  
innovative adsorbing  
materials



Dr. Anna Luisa Costa

**Department of  
Chemistry-  
Wrocław  
University of  
Environmental  
and Life  
Sciences, Poland**  
Assessment of  
chemical-physical  
quality and stability



Prof. Antoni Szumny

**Institute for  
Viticulture and  
Oenology - DLR  
Rheinpfalz,  
Germany**  
Sensory: quality –  
preferences  
evaluation



Prof. Ulrich Fischer

**Heads of the  
Units:**