



# Joint Newsletter n°1

## November 2021

### SUSFOOD2 PRIVACY POLICY

Dear user,

Starting from May 25th 2018, the new EU General Data Protection Regulation (GDPR) has become effective; this requires the change of the privacy terms related to our communication channels.

If you are not interested anymore in receiving news, invitations, and updates related to the activities promoted by SUSFOOD2, please click on the [UNSUBSCRIBE](#) link and your contact details in our database will be cancelled.

### EDITORIAL



Dear Reader,

We are pleased to present you the first edition of our annual newsletter featuring the Joint Call 'Towards sustainable and organic food systems' launched by the ERA-NETs SUSFOOD2 and CORE Organic in 2019!

The Joint Call has provided a venue for cooperation among the funders and the research communities working on issues of sustainable and organic food systems. The focus on 'food systems' was a point of departure for cooperation that recognized mutual applicability among different scientific solutions relevant for both sustainable and organic food sectors. Hence, the joint network of 21 funding bodies from 18 countries/ regions selected 12 scientific projects that share with you their first research results in this newsletter. The articles address a wide number of topics, such as: the role of diversity in sustainable food systems, sustainable and organic production of alfalfa, wine and meat, innovations in mild/ minimal food processing, the use of food industry by-products as well as learnings from organic and sustainable frontrunners in the European food production.

The thematic complementarity among the two networks and forthcoming scientific results from our joint projects are also highly relevant for the new research funding instruments developed as a part of the EC Horizon Europe R&I Framework Programme, in particular the future Safe and Sustainable Food Systems Partnership. Based on our focus on 'food systems' in sustainable and organic food systems we aim at providing relevant scientific inputs and best practices for the future of European joint research and addressing relevant Green Deal targets stipulated in Farm to Fork and Biodiversity Strategies.

Thank you for your interest.

On behalf of the editorial team, enjoy the reading

**Nikola Hassan & Frank Hensgen**, SUSFOOD2 Coordinators

**Ivana Trkulja**, CORE Organic Coordinator

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More details about individual research projects available on:

<https://susfood-db-era.net/main/content/Joint-call-2019>

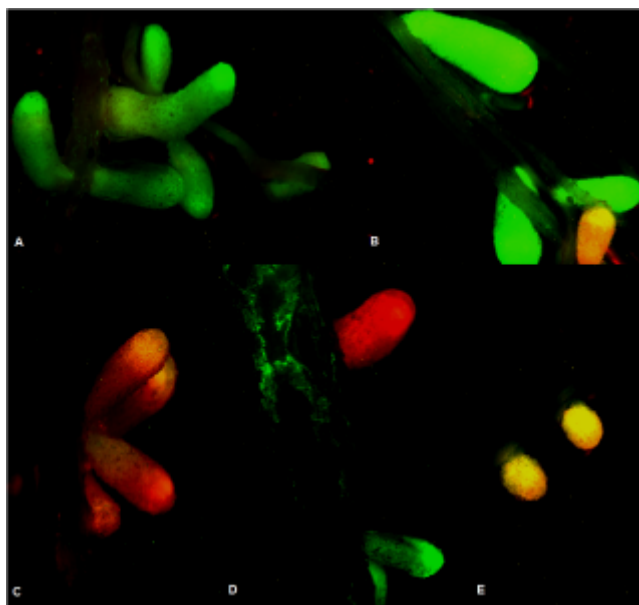
<https://projects.au.dk/coreorganiccofund/joint-call-with-susfood2-2019/>

## ALL-IN: Deciding the competition pattern among rhizobia for the formulation of elite inoculants to enhance alfalfa production

The selection of rhizobia with high competition abilities, and more adapted to stressful conditions, is fundamental to formulate elite inoculants for enhancing alfalfa yield and improving its growth in marginal areas.

In the race to develop improved rhizobial inoculants, screening for rhizobia with high nitrogen fixation efficiency may not be the sole criterion for field application. Indeed, the selected rhizobia have to overcome different adverse conditions in soil (as salinity and drought) and outcompete other indigenous rhizobial strains. In this context, the activities of the first 9 months of the ALL-IN project were related to the development of elite inoculants to boost alfalfa production in harsh conditions based on two main phenotypes: high competition capabilities and resistance to dry environment.

### More information



ALL-IN organise on the 23 november 2021 a meeting with Moroccan and Algerian partners for French speaking stakeholders, with as topic " Solutions innovantes pour l'utilisation des légumineuses dans un scénario de changement climatique".

### More information

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## PROVIDE: Food industry by-products: waste or promising resource?

Food industries produce huge amounts of unwanted by-products, which are often discarded, used as low-quality animal feed or in the energy sector. However, most by-products show potential for valorization based on their nutritional composition.



The PROVIDE project is looking for ways to apply green technologies for the extraction of beneficial compounds out of selected by-products to be used in bakery products. The acquired new knowledge on food by-products valorization will help to renew the food industry, through bakery products innovation and diversification, contributing also to the environmental sustainability and circularity.

### More information

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## SPIwi: Sustainable production of innovative sparkling wine

This project investigates and optimizes strategies for the production of oriented organic 'SParkling' wines, made from 'Piwi' (fungus-resistant) grape varieties. These relatively new varieties require research to optimise their vinification potential.



Europe has a leading role of organic wine production in the world. Almost 90% of the total organic grape production worldwide is located in Europe. New insights in organic and sustainable

viticulture are therefore of economic importance. The introduction of fungus-resistant varieties can partly avoid the yield losses that often occur in organic viticulture.

### More information

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## Things are growing - Fermentation of side stream blends in FERBLEND

Sustainable production which, among others, addresses waste reduction and the exploration of innovative ways to increase resource efficiency is one of the major challenges of the food chain. The project FERBLEND aims at valorizing blends of two side streams through fermentation, namely press cakes from organic oilseed processing and whey from cheese production, to create platform products with improved technological and nutritional functionality. Especially small and medium sized organic seed oil producers and dairy companies are challenged by an adequate handling and meaningful utilization of their side streams. By combining the aforementioned side streams, process circularity will be strengthened, and the strategies developed in this project can be exploited by different actors in the food supply chain. Pre- and post -treatment procedures of raw materials and the fermented blends will reduce antinutritional compounds, increase fermentability and ensure sensory quality and food safety. Processing methodologies thereby will pay attention to the reduction of energy consumption and CO2 emissions, aiming at creating more climate friendly food platforms



### More information

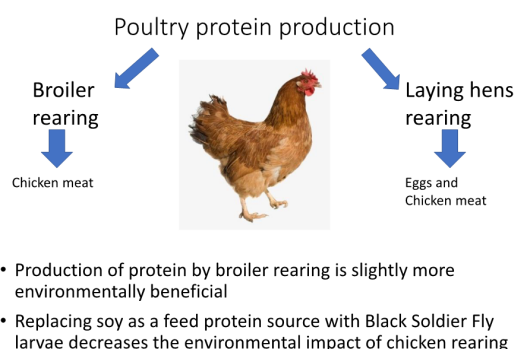
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## POULTRYNSECT: Impact assessment of chicken protein production presented at animal science

## congress



Preliminary research of poultry protein impact was conducted within the Poultrynsect project, and results were presented at European Federation of Animal Science congress (EAAP2021). Findings: broiler meat proteins have lower environmental cost than egg proteins. Impact of both can be lowered by substituting a part of feed with insect larvae.



## More information

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## FOODIVERSE: How can food systems become more sustainable through diversity?

The demand for locally grown and sustainably produced food has not only risen sharply as a result of the corona pandemic. Food should not only be healthy, but also produced and processed without animal suffering and as environmentally friendly as possible. How can the diversity of food systems contribute to a more sustainable food system? That is the question that will be tackled under the umbrella of the FOODIVERSE project.





The FOODIVERSE project is taking a food systems approach. Current research is often focusing on biodiversity, for instance as agro-biodiversity being interested in the diversity that is linked to agricultural food production. However, beyond diversity in the sphere of agricultural production, a food systems perspective unsheathed other actors and processes that can positively impact the sustainability of food.

### More information

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## FOODLEVERS: Towards organic and sustainable food systems - Learning from innovations

With the effective selection of Innovative Case studies, a crucial step for the future success of FOODLEVERS project was achieved. Gain a short overview on these innovative food systems and the expected results to retrieve in the upcoming years.



To respond to the urgent need for a paradigm shift of food systems towards sustainability, FOODLEVERS was started in December 2020 to identify points of “deep” leverage that go far beyond the common practice of treating symptoms and thus, show higher potential to further develop and scale up organic and sustainable food systems. Key to achieve the project's aim is the in-depth analysis of innovations in European food production systems. The first stages of the project were therefore dedicated to a careful selection process of FOODLEVERS Innovative Case studies (FICs).

### More information

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## Novel and attractive minimally processed organic strawberries and apples

The MILDSUSFRUIT goal is to increase quality and sustainability of organic fruit processing through the optimization of specific mild technologies and by the valorisation of vegetable organic by-products. In the article you can find the activities carried out to date.



Within the MILDSUSFRUIT project, fortified organic strawberries have been developed by the application of vacuum impregnation technology. Organic Yacon juice, rich in fructooligosaccharides, in particular inulin, was used for the impregnation of whole strawberries (Fig.1), showing a potential prebiotic effect of these kind of products. Moreover, the strawberries enriched with Yacon juice were more appreciated from the sensorial point of view, and their quality parameters were well maintained during the shelf-life (11 days at 4°C).

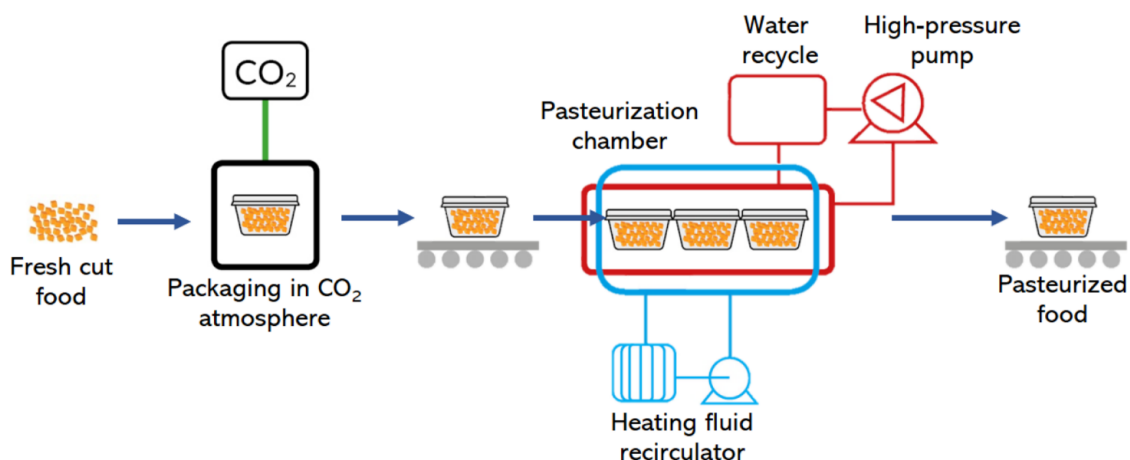
### More information

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## HO-FOOD: Safe and healthy products from farm to fork



The project HO-FOOD aims at developing and implementing a new mild food process and technology to improve the safety and extend the shelf-life of Ready To Eat (RTE) fresh organic products.



In the last decades, increasing demand for fresh fruits and vegetables has been registered in the whole world due to a more widespread consumer attention towards a healthy diet. Fresh fruits and vegetables are rich in macro and micronutrients (minerals, vitamins, polyphenols, dietary fiber, etc.), have a good taste and appearance but they are affected by quick spoilage, mainly caused by microorganisms (bacteria, yeasts, and molds) and oxidative-enzymatic deterioration. When fresh-cut products are used as Ready-To-Eat (RTE) they have a limited shelf life (2-5 days) and current processes have a high risk of cross-contamination due to both naturally present microorganisms and pathogens. Currently available technologies used to increase the safety and shelf life of fresh-like products are still very limited.

## More information



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