



SUSFOOD2 - CORE Organic Second joint newsletter



Dear Reader,

We are pleased to present you the second 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! All good things come to an end and so did the ERA-Net Cofund phases of SUSFOOD2 and CORE Organic. Both networks held their final events in Brussels before the summer, where [SUSFOOD celebrated its 10 year anniversary](#) and [CORE Organic had its Final Research Seminar](#). We are thankful to partners from both networks for the past and successful period!

The joint funding and research efforts towards sustainable and organic food systems, nonetheless, continue and networks will support their mandates also under the Horizon Europe as a part of new projects! We would like to highlight some news for you:

- The CORE Organic network has started its new programme phase as CORE Organic Pleiades under the **OrganicTargets4EU** project, while SUSFOOD2 and CORE Organic networks are both part of important project initiatives - the Green Era Hub and the FOODPathS shaping the transformation towards the sustainable food systems.

- The **Green ERA Hub's (GEH)** aim is to preserve the achievements of the ERA-Nets in the "Green" Area (Biomass, Food, Agriculture, Biotechnology, Animals) for the future. The Green ERA Hub will also provide an opportunity for the interested Funders to launch new joint calls across AgriFood research areas.

- The **FOODPathS** project initiative, on the other hand, will prepare partners for the **European Partnership on "Sustainable Food Systems"** by providing a framework to actively involve Funders from both networks. The first important landmark towards the Partnership is the open **SRIA public Consultation** gathering input from all interested stakeholders. The SRIA Survey is available [online](#) and deadline for submitting responses is 19 December 2022, at noon.

On **16-17 November** we will have the **mid-term project seminar in Brussels!** Next to insights about the progress of the twelve SF-CO projects, five projects from the **SF-FOSC joint call (2021)** will join as well to have their **kick-off meeting**. A representative from each research project will take part and present the objectives and scientific results. Additional online participation is possible for interested project partners. Please visit our websites for latest news!

Have a look at this newsletter and find out what the projects have achieved.

Thank you for your interest.

On behalf of the editorial team, enjoy the reading!

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More details about individual research projects from the Joint Call are available on:

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

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

News: Joint Call 2019 research projects



[The true story of the friendship between rhizobia and legumes](#)

Associations between leguminous plants and nitrogen-fixing bacteria (rhizobia) are a classic example of mutualism between a eukaryotic host and a specific group of bacteria. Rhizobia fixes atmospheric nitrogen improving plant yield and contributing to a sustainable agriculture.

Watch this educational video on symbiosis rhizobia/leguminous.



[Oilseed by-products as potential source of antioxidants and essential fatty acids](#)

14 different organic and non-organic by-products from the oilseed industry were analyzed for their nutritional profile, showing that most oilseed by-products have a potential to serve as a source of antioxidants and essential fatty acids in new bakery products.



[Benefits of live larvae supplementation on gut microbiota of organic chickens](#)

Can insect live larvae provision improve gut health in chickens? A study, carried out within POULTRYNSECT project, investigated the effects of Black soldier fly (BSF) live larvae provision on gut microbiota in intermediate slow-growing organic chickens.



[Ready To Eat fresh organic products](#)

The HO-FOOD project is working on the optimization of the novel food pasteurisation method for Ready To Eat (RTE) fresh organic products. The method has the potential of changing the food chain setup.



[The enduring appeal of minimally processed organic fruit products](#)

The project 'MILDSUSFRUIT' aims to improve the sustainability and quality of organic fruit processing and obtained products, by optimising gentle technologies and valorising suitable by-products.



[Living Labs contribute to more sustainable food systems](#)

The FOOdIVERSE project is looking for new solutions that could make food systems more diversified and sustainable. In June 2022 the project reached a fundamental milestone and established the 'Living Labs' in all partner countries.



[Ecosystem Services of organic food production: advancing a sustainability assessment tool](#)

Farms contribute to the provision of ecosystem services. 'FOODLEVERS' incorporated ecosystem services in a sustainability assessment tool for innovative organic farming systems.



[Go to SUSFOOD2 website](#)

[Go to Core Organic website](#)





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