



European Project funded under PRIMA Program

Bio-interventions and Risk Modelling Approaches for Ensuring Microbial Safety and Quality of Mediterranean Artisanal Fermented Foods

ArtiSaneFood is a three-year research project funded by the European Commission. In this project the production processes of artisanal meat and dairy products will be mapped in order to assess the microbiological hazards linked to each production step. Starter cultures and essential oils-based molecules to mitigate such hazards will be identified and validated. The efficacy of the selected hazard mitigation strategies will be assessed testing the raw data collected in laboratory pilot studies by using predictive microbiological models. Such models will be then implemented in an IT tool provided to the producers of artisanal meat and dairy products as decision support for managing microbiological hazards and improving food quality. The tool will help artisanal producers in the formulation of new products without affecting microbiological safety and product quality. ArtiSaneFood project is set up on a close collaboration between small artisanal Producers and research Partners.



Participants:

The project involves 10 Participants from Portugal, Italy, Spain, United States, Greece, France, Morocco, Algeria and Tunisia.

- Instituto Politécnico de Bragança (Portugal)
- University of Bologna (Italy)
- University of Cordoba (Spain)
- Agricultural Research Service, USDA (USA)
- Agricultural University of Athens (Greece)
- Centre National Interprofessionnel de l'Economie Laitière (France)
- French Agency for Food, Environmental and Occupational Health and Safety (France)
- IBN Zohr University (Marocco)
- University of Oran (Algeria)
- University of Manouba (Tunisia)



ArtiSaneFood info:



www.ipb.pt/artisanefood/