

ArtiSaneFood

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

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Section 2

Topic of the call:

1.3.2: Food Safety in Local Chains

Budget, duration and starting date:

EUR 1 583 708.00

36 months

01 June 2019

The PRIMA programme is supported under Horizon 2020, the European Union's Framework Programme for Research and Innovation



Main objectives / Approach

The Mediterranean region is rich in traditional food products, being not only a vital part of the cultural heritage, but an important engine of many local economies.

Mediterranean artisanal foods must be further promoted to improve their consumption and distribution; but this requires that local producers ensure a constant high quality and safety of their products.

Objectives:

To develop efficient bio-intervention strategies, enhanced process criteria, and an easy-to-use food safety decision support IT tool for participating artisanal food producers, aiming to the reduction and control of food-borne pathogens in 15 artisanal fermented foods of meat or dairy origin produced in Portugal, Spain, Italy, France, Greece, Morocco, Tunisia and Algeria.

Expected impacts

Local impact:

- To identify origin, routes of contamination and technological causes for lack of homogeneity in the quality/safety of end-products;
 - Adequate zoning in artisanal factories
 - Norms and standards of artisanal products for homogeneous quality
- To develop novel functional starter cultures and natural extracts as extra hurdles to ensure safety and extend shelf-life;
 - Reduction of food waste and use of chemical preservatives
- To develop risk assessment models and create the ArtiSaneFood safety decision-making online tool
 - Optimisation of process variables and self-design of quality monitoring tools for the factories

Macro-level impact:

- To increase competitiveness of family-run or artisanal businesses, enlarging their markets and exports opportunities;
- To reduce food safety incidences that cause economic losses and consumers' loss of trust ;
- To create new business opportunities for locally-produced plant extracts, and solutions-providing spin-offs in disadvantaged zones of the Mediterranean;
- To establish the Mediterranean Nuclei of Artisanal Food Producers (NAF) for continuous quality improvement and innovation