

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



Culinary habits of Mediterranean countries are passing on through generations, telling the story of an area's history, people and heritage. Traditional products are highly associated with the local way of life representing not only the culinary identity of a region, but also a significant constituent of community economic development, enhancing commercial growth, employment of rural population, and the preservation of local heritages.

Artisanal foods are defined as locally manufactured products with traditional, non-industrialized methods by skilled craft workers. In nowadays, artisan techniques are gaining considerable interest against mass-produced food for delivering high quality products by processing locally sourced raw materials in an environmentally friendly manner. This local oriented approach benefits the consumer, small scale growers and producers, and the regional economy.

However, artisanal foods are often being produced by applying less standardized productive procedures and in many cases are Ready-to-Eat (RTE).

Food safety and quality are major issues and EU constantly elaborates quality norms and standards in order to guarantee consumers' health and facilitate products trading.

**The ArtiSaneFood Project aims to secure the quality and safety of artisanal foods propagated in Mediterranean countries by the implementation of effective quality assurance methods.**

This project is supporting artisanal food producers employed in the production of Deli meats and dairy products in Mediterranean regions of Algeria, France, Greece, Italy, Morocco, Portugal, Spain and Tunisia.

<http://www.ipb.pt/artisanefood>





The scope of the ArtiSaneFood project is to develop efficient strategies towards the reduction and control of foodborne pathogens in selected traditional food products. In this context, several stages of food processing, manufacturing and distribution will be assessed, in cooperation with predictive microbiology dynamic models, to estimate possible hazards. Then, efficient strategies for food production standardization, process controlling and samples monitoring will be developed, thus a user friendly food safety decision-support IT tool will be delivered for artisanal food producers.

The Agricultural University of Athens (AUA) research group intends to elaborate enhanced biopreservation techniques for improving food quality and safety of Numbulo sausage, a smoked and cured RTE Deli meat, and Katiki Domokou, a type of soft cheese made of sheep or goat or mixed pasteurised milk. A panel of plant-based extracts capable of retarding the growth of pathogens and extending shelf-life will be delivered.

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Program Partners:

- Instituto Politecnico 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)
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