Project Favor-De-NonDe Kick-Off Meeting

CRA-IAA, Milano, Italy, 10th April, 2015

Kick-Off Meeting Report



List of Partners:

- 1. Consiglio per la ricerca in agricoltura e l'analisi dell'economia agraria, Unità di ricerca per i processi dell'industria agroalimentare (CRA-IAA, Italy), Dr. Roberto Lo Scalzo (Coordinator)
- 2. Estonian University of Life Sciences (EMU, Estonia), Prof. Ulvi Moor
- 3. Bioforsk (BIOFORSK, Norway), Dr. Eivind Vangdal
- 4. Aarhus University (AU-FOOD, Denmark), Prof. Ulla Kidmose
- 5. Technical University of Munchen (TUM, Germany), Prof. Wilfried Schwab
- 6. Consiglio per la ricerca in agricoltura e l'analisi dell'economia agraria, Unità di ricerca per l'orticoltura (CRA-ORA, Italy), Dr. Gabriele Campanelli
- 7. Università degli Studi di Milano (UNIMI, Italy) Prof.ssa Giovanna Speranza.

Agenda:

- 10.00-10.20 Welcome speech (Dr. Tiziana Cattaneo, CRA-IAA Director)
- 10.20-10.40 Dr. Ulla Bertelsen (CORE Organic Secretariat)
- 10.40-13.30, overview of Operating Units and proposal of activities (20 minutes each)
- Lunch
- 14.30-16.30, discussion about experimental schemes and technical details.

The project "Drying, Juices and Jams of Organic Fruit and Vegetables: what happens to Desired and Non-Desired compounds?" (Favor Denon De.), funded through the CORE Organic Plus activity, had the official starting date the 30th March 2015, CRA-IAA Communication (Protocol nr. 0009299, 13th February 2015). The starting date was announced to the Funding Body and to all Participants on the 13th February 2015.

The Project is financially supported by transnational funding bodies, which are all partners of the FP7 ERAnet project, CORE Organic Plus, and by the European Commission.

The meeting was attended by all the Partners and by five researchers which will collaborate in the project: Dr. Valentina Picchi, Dr. Marta Fibiani and Dr. Giulia Bianchi of the Coordination Unit, Dr. Emidio Sabatini of CRA-ORA and Dr. Carlo Morelli of the University of Milan.

Italy is The Coordination Country as the CRA-IAA structure, a Research Unit of the Agricultural Research Council, and the presentation of the Research Unit has been made by the Director, Dr. Tiziana Cattaneo as the first speech.

As regards the dissemination activities, a special issue has been stressed by the Director of CRA-IAA, that anticipated the communication of the Coordinator regarding the diffusion of FavorDenonDe notices within EXPO 2015 events: a part of them, as OutDoor Events, will be organized at the CRA-IAA in the period May-September 2015 (scheduled the 26th May, 13th July and 8th September 2015).

Then followed the presentation of Dr. Ulla Bertelsen, the Monitoring Person of the Project from the CORE

Organic Secretariat. In her report, Dr. Ulla Bertelsen focused on specific issues like the actual situation of the National Contracts and the Consortium Agreement, what the CORE Organic Organization desires from participants, especially in terms of quality of information, both scientific and non-scientific. A special attention has been devoted to the recommendations for an high quality scientific dissemination, for example by citing the source of funding in publications, abstracts, printed media, deliverables, etc., as well as to the importance of the spread of the results to the stakeholder oriented articles through the Organic Eprints database. Additionally Dr. Bertelsen stressed the commitment of preparing at least one stakeholder oriented article of FavorDenonDe Project per year.

Replying to the questions regarding the actual situation of the Consortium Agreement and of the National Contracts, the Project Coordinator affirmed that all the signatures of the Legal Representatives of each Partner have been made and sent to CRA-IAA for the preparation of the final document. Only AU-FOOD stated that the signed copy of the Consortium Agreement has yet to be delivered to the CRA-IAA. As regards to the National Contacts, all Partners confirmed that the documents have been signed, with the exception of Norway, whose Funding Body needs the copy of the signed Consortium Agreement to allow the signature of National Contract. To solve this problem, the Project Coordinator stated that as soon as the Consortium Agreement will be completed, a copy will be delivered to the Norwegian Partner, in order to allow the activation of the Norwegian National Contract (Annex 1).

The following presentations have been carried out by the Project Partners and they have been particularly focused on the activities and the methodologies to be developed through the Project.

The subject of each Partner presentation regarded the scheduled activities for assessing the quality of the products which will be analyzed in the framework of the Project:

- CRA-IAA, Italy, highlighted the importance of the measurement and evaluation of the antioxidant status in the food products, both raw or processed, and showed the main characteristics of the drying processing method performed with an innovative plant for small productions;
- EMU, Estonia, underlined the differences in phytochemical content between organic and conventional fruits, with an interesting overview on the Estonia apple orchards, and showed the methodology of apple juice processing, with a special attention to the patulin presence;
- BIOFORSK, Norway, showed the main characteristics of both organic fruit productions and processed products from Norway, with a special attention on small fruits and plums, that will be analyzed and monitored inside the Project;
- AU-FOOD, Denmark, showed several interesting results about organic products from Denmark, especially regarding the assessment of quality indexes by the use of innovative sensory tests, and the possibility to relate these results to the presence of secondary metabolites, analyzed through a metabolomic approach;
- TUM, Germany, highlighted the potentiality of a new proposed test for the allergenicity of food products, with possible novelty and connections with products coming from organic agriculture, both raw or processed;
- CRA-ORA, Italy, showed the potentiality of CRA organic experimental fields and showed the
 possibility to produce the organic products to be analyzed in the Project, together with some
 preliminary results regarding a small-scale plant for the production of processed purees from fruits
 and vegetables;
- UNIMI, Italy, gave an overview of the compounds having "Umami " or "Kokumi" tastes, which have been classified as new tastants, that could highlight differences between organic and conventional products, as well as among different ways of processing.

In the afternoon, the workshop continued with a discussion about the detailed tasks of the Project, with a special aim to understand the experimental sampling plan and the delivery of the samples among the Partners.

For this aim, the project activities have been divided according to the products to be analyzed. For each product, the Coordinator summarized the partners involved in the cultivation managements, the varieties to be cultivated, the proposed actions for the delivery and distribution of raw samples, the type of

processing, the delivery and distribution of processed samples and the analytical procedures. In this list, detailed in **Annex 2**, the Partners involved are reported.

A number of modifications in the planned activities have been made according to the inputs coming from each Partner and from the Monitoring Person Dr. Bertelsen, hence the following modifications were discussed and approved by all the Partners:

- the apples for juice processing will be delivered from Denmark and Norway to Estonia, which has an appropriate apparatus for apple juice processing;
- Estonia will characterize the apple juice for the soluble solids content and titratable acidity;
- the CRA-IAA will characterize the apple juice for the total phenols content;
- the apple juice will be produced without preparing a replicate of the sample, because of the technical difficulties to process replicates; however, it was established that a sample of about 100 kg, which is optimal for juice processing, can be considered representative of the sample;
- the sweet cherries were excluded from the Project, preferring a wider study on strawberries. Strawberries will be cultivated by Norway and Denmark besides Italy, and delivered as lyophilized samples, after the evidence of the difficulty to deliver fresh strawberry fruits from a country to another. Additionally they will be analyzed in the raw form and only strawberries from Italy will be processed for jam production by CRA-ORA.

The excel sheet for each studied species (Annex 2), has been mailed to all Participants for possible changes and comments and is also shown in the present report, where the doubtful points have been marked by a question mark. The detailing of some points, regarding the Project activity, is now in process.

The final part of the Meeting has regarded the spread of the project activities and results, the communication among the Project partners and the list of possible Meetings organized within the Project. Within this context, the Coordinator was subjected to some criticism by the CORE Organic monitoring person regarding these arguments. Following the Monitoring Person suggestions, the Coordinator prepared a list of the FavorDenonDe expected meetings, annexed to the present report (Annex 3). It has been accepted by all Partners that two main meetings, besides the kick-off meeting, will be performed before the mid-term and the final report, respectively. Other three intermediate meetings will be organized as web-meetings. For this purpose, the staff of the CRA-IAA will prepare a proper web platform to host the Partners, by using the Institutional CRA or MIPAAF servers. Preliminary trials will be organized at least two weeks before the scheduled web-meetings to ensure the feasibility of the communication. Moreover, the Coordinator suggested the creation of a shared folder so that all Partners can get, add or modify files and other Project documents, in order to speed up the file exchanges among the Partners. The shared folder will be made within the CRA Institutional domain, or by related Servers. For this purpose, the Coordinator requested the electronic addresses of possible other collaborators than the official Project Partners, in order to allow their access to this virtual directory. Until now CRA-ORA, TUM, EMU and UNIMI gave the names of their Collaborators. To date, the creation of this shared folder is in progress.

Another topic of discussion has been the remark of the CORE Secretariat regarding the institution of Boards of monitoring and evaluation within the Project, an argument touched in the Full Proposal. After the discussion among all Partners, it has been established the institution of a Steering Committee, composed by the WP leaders of the Project (WP1, Ulla Kidmose-AU-FOOD; WP2, Wilfried Schwab-TUM; WP3, Ulvi Moor-EMU; WP4, Roberto Lo Scalzo-CRA-IAA) and by the Monitoring Person of the CORE Organic Secretariat. This Committee will be the driving part of the Project; it will be consulted every three months and, however, every time it will be necessary for the Project Activities.

The work of the Steering Committee will be implemented and supported by another Internal Quality Evaluation Board, whose activity will be to control and approve the *in itinere* Project activities. To date, this Board has not been yet established. Only after a discussion within the Italian partnership of the Project it will be build-up. This opinion will be submitted to the nomination and approval of the components by the other Partners, that have to be external to the Project Staff.

As for Italy, the Director of CRA-IAA, Dr. Tiziana Cattaneo, gave her availability to be part of this Internal Quality Evaluation Board. After the delivery of the kick-off meeting report, the Coordinator will send the

requests for the formation of this Board.

Milano, 7th May 2015

Roberto Lo Scalzo Coordinator FavorDenonDe

Annex 1. FavorDenonDe participants and situation regarding Consortium Agreement and National Contracts signings.

Drying, Juices and Jams of Organic Fruit and Vegetables: what happens to Desired and Non-Desired compounds?

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Annex 2. Detailed tasks within the first year activities for each studied species.

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In all these calculations,	neither field :	replicates nor p	rocessing replic	cates are consi	dered I						ŧ												
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Please, each Partner ver	ifies if its sch	eduled activitie	s are reported	in the diagram,	both hor	izontallya	nd vertic	ally, and e	dits when	e appropria	te (red. em	otv. question r	narks or elsew	here)	1								
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Metabolomic analysis by	AU-FOOD on	dried tomatoes	: is it correct?												1								

Annex 3. List of possible meetings during Project FavorDenonDe.

	of Organic Fruit and Nor-Desired co AVORDENONDE	100 Teach 100 Co.		
Date	Loca	tion	Туре	Notes
10/04/2015	CRA-IAA	MILANO	kick-off meeting	Preliminary plan of work
October 2016			web-meeting	Advancement of works
March 2016			web-meeting	Advancement of works
October 2016	CRA-IAA	MILANO	mid-term meeting	Detailed report from each Partner
November 2016			mid-term report	Coordinator, maximum two months later the official mid-term date
June 2017			web meeting	Advancement of works
February 2018	CRA-IAA	MILANO	final meeting	Detailed report from each Partner
March 2018			final report	Coordinator, maximum three months later the end of the Project