



**F**ood, **A**griculture and **F**isheries, and **B**iototechnology  
Knowledge Based Bio-Economy (KBBE)



**PAEPARD**

## CATALOGUE OF PROJECT IDEAS

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## **EG/LCP/1/4 – Improving barley production for maintaining healthy immune system and increasing biofuel productivity.**

CONTACT DETAILS	
<b>Organization</b>	National Research Centre
<b>County</b>	Egypt

PROJECT DETAILS	
<b>Project type</b>	Large CP
<b>Classification</b>	Area 2.1.2, Activity 2.2, Activity 2.3
<b>Title</b>	<b>Improving barley production for maintaining healthy immune system and increasing biofuel productivity.</b>
<b>Brief description of the objectives</b>	<p>Our objectives are:</p> <p>1- Improving barley production by traditional and biotechnological methods.</p> <p>2-Maintaining the healthy immune system through : a)Preparing natural therapeutic product for clinical use . b)Preparing functional food.</p> <p>3- Ethanol production by using differnt varieties of barley.</p> <p>4-Utilization of residual wastes for production of very valuable compounds (enzymes, antibiotics, high quality fodder, etc) and environmental safe.</p>
<b>Target partner(s)</b>	<p>1- Conf.Dr. Marcel Matei Duda USAMV Cluj-Napoca, Romania RO</p> <p>2- Dr Peter Hooda, Kingston University</p> <p>3-Clara Herreros Ufficio Europa &amp; Europe</p> <p>4- en Ferran Cabrer i Vilagut</p> <p>5- AFLATUNI, Abbas Scientific Researcher MTT</p>

## **DZ/LCP/1/6 – Rehabilitation of soils degraded by erosion with different types of organic fertilizers in Algeria**

CONTACT DETAILS	
<b>Organization</b>	National Research Institute for Forestry
<b>County</b>	Algeria

PROJECT DETAILS	
<b>Project type</b>	Large CP
<b>Classification</b>	Area 2.1.1, Area 2.1.2.
<b>Title</b>	<b>Rehabilitation of soils degraded by erosion with different types of organic fertilizers in Algeria</b>
<b>Brief description of the objectives</b>	The food, ascribable vulnerability with the continuous degradation of the soils, constitutes a major concern for Algeria which counts 8 millions hectares of grounds with agricultural vocation and a population which has triplet during 40 last years. The search for new fashions of rehabilitation of the productivity of the soils which will

	<p>make it possible to increase the productivity of the soils without degrading the environment is a vital stake. Currently with the economic crisis the authorities support the return to the ground (by the possibility of home-ownership land and the concession of new grounds) to intensify the production. The difficulty of the rehabilitation of the degraded soils arises then.</p> <p>It thus appeared to us interesting to propose a study on the impoverishment of the soil to regenerate the soils exhausted by the cultures and the pasture by finely analyzing the mechanisms of the restoration of the degraded soils.</p> <p>For that, the research project will comprise the following operations:</p> <p>1)-an investigation, to characterize the agricultural grounds subjected to various forms of degradation,</p> <p>2)-To test organic soil conditioners of various origins (manure, fine powder, sludge of perforated city, muds industrial and installations related to the farming ways supporting the infiltration on the agricultural production and the fertility of the grounds,</p> <p>3)-To study the relation between the characteristics of the surface horizon of these soils (texture, MO, type of clay, pH, etc.) and various operations (infiltration and the streaming, structural stability, Crusting dispersability of colloids, storage of water and the nutrients).</p> <p>The principal objective is to show that by introducing various processes and improvements, it is possible to rehabilitate the productivity of the soils degraded in the short run then to improve their fertility gradually.</p>
<b>Target partner(s)</b>	IRD France, Cemagref France, INRA France, CIRAD France, INRF (Scientific Research (Northern ,Algeria )

## **DZ/LCP/1/9 – Rehabilitation of soils degraded by erosion with different types of organic fertilizers in Algeria**

CONTACT DETAILS	
<b>Organization</b>	National Research Institute for Forestry
<b>County</b>	Algeria

PROJECT DETAILS	
<b>Project type</b>	Large CP
<b>Classification</b>	Area 2.1.1, Area 2.1.2., Area 2.1.3.
<b>Title</b>	<b>Rehabilitation of soils degraded by erosion with different types of organic fertilizers in Algeria</b>
<b>Brief description of the objectives</b>	<p>This project is part of a research approach aims to restore the productivity of degraded land by planting and excessive grazing. Many soil scientists consider the soil as a non-renewable resource, but recent studies on the influence of production systems on degraded lands conducted at experimental stations of the INRF (Algeria) show that we can increase the biomass by improving nutrition plants without significantly changing the chemical composition of the soil or reduce its deficiencies.</p> <p>In the light of such knowledge and perspective of a recovering farmland marginalized the project aims to:</p> <ul style="list-style-type: none"> <li>- Improve our knowledge of the mechanisms of the rehabilitation of</li> </ul>

Area 2.1

	<p>degraded land, and if possible, revive the natural processes of restoration of the soil (raise the rate of MO, reconstitute the absorbent complex, reduce salinity in connection with pH, restore the structure of soil, improve the capacity of water-retention and storage of nutrients);</p> <ul style="list-style-type: none"> <li>- An explanation of the level of degradation of the soil type, initials and the potential amendments are in response;</li> <li>- Search the fast lane (2 to 3 years) for restoration of degraded land. The use of artificial interventions to enhance short-term soil productivity should not upset the precarious balance local nor pollute waters. The integration of livestock in the process of restoring land especially in pastoral region is a way to exploit when you know it takes approximately five tons of manure per year to maintain the fertility of a field of grain a constantly cultivated hectare. But nowadays dung are rarely used, the expected results should lead to an awareness among our farmers on the usefulness of this fertilizer;</li> <li>- Define the effectiveness and limitations of the techniques used to better predict the risks associated with their use (erosion, runoff, acidity, pollution, etc.)</li> <li>- Assess the cost of the rehabilitation of degraded land,</li> <li>- Finally, contribute to the gradual improvement of soil fertility in laying the foundations for a process of restoration of land within the framework of a strategy for sustainable management of agricultural land in harmony with the natural environment.</li> </ul> <p>Requested budget in USD: \$40.000USD/year I. Requested Period of Performance 36 Months</p>
<b>Target partner(s)</b>	

## AM/SCP/1/10 – Estimating The Sensitivity Of Aquatic Ecosystems To The Intensity Of Using Bioresources

CONTACT DETAILS	
<b>Organization</b>	Institute of Hydrobiology and Ichthyology of National Academy of Sciences
<b>County</b>	Armenia

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.1.1, Area 2.1.2., Area 2.1.3., Area 2.1.4.
<b>Title</b>	<b>Estimating The Sensitivity Of Aquatic Ecosystems To The Intensity Of Using Bioresources</b>
<b>Brief description of the objectives</b>	<p>The overall objective of the proposed study is as follows: To identify stability limits of lake ecosystems related to the intensity of how these resources are used and to management goals and presuppositions (e.g., over-use of water and associated water level lowerings, man-induced shifts in salinity, economical activities in the watershed and associated external nutrient loading and fish-catch). To reach this objective, the following scientific tasks should be solved: 1. To assess practically useful systems of water quality indices (at different levels of their integration) for the established directions of use of the lake water resources. To establish reference (steady-state)</p>

	<p>target values for the assessed water quality indices and to apply these values for estimating long-term tendencies in water quality in the studied waterbodies</p> <p>2. To develop practically useful mathematical management models for processes and variables playing key roles in determining water quality (e.g., the cycling of suspended particulate matter, interactions related to key functional organisms of the aquatic food web) 3. To establish interrelationships between the intensity of utilisation of the water resources (e.g., water supply, recreation, fisheries) and the water quality of the waterbodies in the different ecogeographical regions. To apply these relationships for estimating of the potential and critical threshold values of the management measures.</p> <p>3. To carry out modelling experiments simulating effects of different management scenarios on the water quality in the studied waterbodies.</p> <p>4. To present recommendations to water resources managers in the respective countries regarding ecological stability of the selected waterbodies and acceptable limits of managing measures and intensity of use of water resources</p> <p>This study will concern lakes located in different ecogeographical zones: high mountain Lake Sevan(Armneia), the Naroch lake, (Belarus), located in the moderate zone, and subtropic Lake Kinneret(Israel). Therefore, it is anticipated that the achieved results will be applicable for a wide spectra of waterbodies. The mathematical models will be a major tool connecting two principal milestones of this study: quantification of water quality and establishment of the correspondence between permissible ranges for water quality and for the respective uses and managing measures.</p>
<b>Target partner(s)</b>	<p>This project will combine scientific efforts of the separate Partners in regional hydroecology within a common task: stability of freshwater ecosystems and sustainable bioresources management.</p> <p>Participation of interested partners from EU and EECA cantries is welcome.</p>

## **EG/SCP/1/13 – Bio-pesticides as alternative techniques for controlling medical, vegetable and fruit insects**

CONTACT DETAILS	
<b>Organization</b>	-
<b>County</b>	Egypt

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.1.2
<b>Title</b>	<b>Bio-pesticides as alternative techniques for controlling medical, vegetable and fruit insects</b>
<b>Brief description of the objectives</b>	<p>This research proposal consists of two major topics as follows:</p> <p>1) Characterization of new products (from Aromatic medicinal Plants and/or symbiotic bacteria), isolation, classification and characterization of entomopathogenic nematodes, fungi and bacteria from different</p>

	<p>origin by using them as biopesticides and</p> <p>2) Implementation of an IPM programm in the field by applying the selected promising biopesticides against Strawberry, beans, Grape, olive and mint pests.</p> <p>Therefore,our goal is to:</p> <p>1) Introduce a safe, easy to use, effective cheap and available bioproducts to the farmer.</p> <p>2) Clarify the importance of using biopesticide productions as a system in our life which will gain farmerss confidence and replace chemical pesticides that are harmful to the biological life and toxic to the environment.</p> <p>3) Produce biological crops which can be commercialized in local and international markets at suitable prices for both Mediterranean and European consumers.</p>
<b>Target partner(s)</b>	<p>Target partner(s):</p> <p>1- Isolation and classification of entomopathogenic nematodes and symbiotic bacteria;</p> <p>2- In vitro culture of selected EPNs;</p> <p>3- Toxin extraction and production from symbiotic bacteria; 4- Characterization of entomopathogenic bacteria and fungi and laboratory screening activities against medical, vegetable and fruit insect pests;</p> <p>5- Aromatic and medicinal plant extracts and Bacillus thuriengiensis formulations as biopesticides to control main Mediterranean pests</p> <p>6- Evaluation of selected biopesticides under field conditions.</p> <p>Type,expertse required:</p> <p>This project require a biological,taxonomy and biotechnology expertise specially Genetic.</p> <p>Geographic location:</p> <p>1 ISEL Portugal, 2 Univ. Montpellier France, 3 Phytologic Servi Italy, 4 Min. Agriculture Egypt, 5 Inst. Oswaldo Cruz Brazil , 6 N. I. A. R. M. Morocco, 7 Inst. of Biology Greece, 8 Benaki Greece, 9 Plant protection Tunisia, 10 Nat. Res. Centre Egypt, 11 Universit Hassan Morocco</p>

## TR/LCP/1/14 – Monitoring and Improving the Agricultural Production at Farm Level

CONTACT DETAILS	
<b>Organization</b>	
<b>County</b>	Turkey

PROJECT DETAILS	
<b>Project type</b>	Large CP
<b>Classification</b>	Area 2.1.4
<b>Title</b>	<b>Monitoring and Improving the Agricultural Production at Farm Level</b>
<b>Brief description of the objectives</b>	1-Establishment of a farm account system for Turkish farms, 2-Development of a farm account software for Turkish farms, 3-Development of separate farm plans for each of pilot farms to increase farm income,

Area 2.1

	4-Establishment of Turkish farm account database network, 5-Elimination of regional disparities to be ready for a possible membership of Turkiye to the EU
<b>Target partner(s)</b>	1-Department of Agricultural Economics, Ataturk University (in the development of farm account system) 2-Agricultural Research Institutes in different regions of Turkiye (in conducting the project work in pilot farms in their responsibility areas) 3-Software Development Company (in developing farm account software) 4-Same partners in the Eastern Europe countries, having similar characteristics.

## BE/OTH/1/15 – ASEM Aquaculture Platform

CONTACT DETAILS	
<b>Organization</b>	Gent University
<b>County</b>	Belgium

PROJECT DETAILS	
<b>Project type</b>	Other
<b>Classification</b>	Area 2.1.2
<b>Title</b>	<b>ASEM Aquaculture Platform</b>
<b>Brief description of the objectives</b>	<p>The ASEM Aquaculture Platform was established in 2003 as a platform for dialogue, networking and continued coordination related to sustainable aquaculture between EU and Asia. Through its different stakeholders the platform aims to reconcile ecological and socio-economic demands and introduce or consolidate concepts of sustainability in aquaculture development in both regions. From 2003 to 2006, efforts went mostly to building the network and organizing thematic workshops. Objectives of the workshops were:</p> <p>a) to formulate recommendations on future directions in research, trade and production between the two regions; and</p> <p>b) to forge new alliances or reinforce existing ones between EU and Asian partners for joint research, education, trade policies and production methods.</p> <p>To do so, the workshops brought together a selection of key players from both regions and from the different sectors involved (academic, industry, policy making, ...) to think together and reach consensus on tangible action points. The topics of the thematic workshops reflected the main issues of concern for the further successful development of aquaculture in both regions:</p> <ul style="list-style-type: none"> <li>• Disease &amp; Health Management,</li> <li>• Biodiversity &amp; Ecological Impacts,</li> <li>• Breeding &amp; Domestication,</li> <li>• Education &amp; Training,</li> <li>• Food Safety &amp; Legislation,</li> <li>• Food Security.</li> </ul> <p>The ASEM Aquaculture Platform is on its way to become a reference in interregional initiatives between Asia and Europe regarding sustainable aquaculture.</p> <p>In the slipstream of its activities several initiatives have been launched</p>

	that led or are leading to the establishment of new regional organisations and partnerships. With the launch of the European Commissions 7th Framework Programme (FP7), the ASEM Aquaculture Platform seeks to consolidate its network and extend its activities along the previously identified themes. Activities will concentrate on improving information flow between stakeholder groups in both regions, involving small farmers in aquaculture certification, cross-linking European and Asian aquaculture networks, initiating harmonization of higher aquaculture education in Asia, etcetera .
<b>Target partner(s)</b>	type: Academics, Decision-makers, Trade & Distributors, Small and large producers geography: EC and Asia

## ES/CSA/1/16 – Quality Assurance Schemes

CONTACT DETAILS	
<b>Organization</b>	IKT
<b>County</b>	Spain

PROJECT DETAILS	
<b>Project type</b>	CA
<b>Classification</b>	Area 2.1.4
<b>Title</b>	<b>Quality Assurance Schemes</b>
<b>Brief description of the objectives</b>	Understand the policy links between quality schemes and rural development: Identify and quantify impacts (Development of indicators) Provide evidence for the preparation of a green paper.
<b>Target partner(s)</b>	Specialists in methodologies of evaluation. Specialists in QAS. Specialists in European rural development policies

## TN/LCP/1/18 – Control management of Fruit insect pests using bio-product formulations: Entomopathogenic agents (nematodes and bacterias) and Plants extracts

CONTACT DETAILS	
<b>Organization</b>	Olive Institute
<b>County</b>	Tunisia

PROJECT DETAILS	
<b>Project type</b>	Large CP

<b>Classification</b>	Area 2.1.2
<b>Title</b>	<b>Control management of Fruit insect pests using bio-product formulations: Entomopathogenic agents (nematodes and bacteria) and Plants extracts</b>
<b>Brief description of the objectives</b>	<p>Introduction: Accelerated concern over the excessive use of chemical pesticides and the improvement of quality and the promotion of organic farming has created markets for bio-pesticide products worldwide. But in most countries, small companies under cottage industry produce the majority of bio-pesticides. Thus, many studies explore new biopesticides and during the last decades there has been a great deal of interest in the development of microbial pesticides to control insect pests.</p> <p>To get this opportunity for environmentally friendly economic growth in Mediterranean countries, we have conceptualized the Integrated Pest management (IPM) program for localized bioinsecticide productions using entomopathogenic agents; entomopathogenic nematodes, fungi, and bacteria, in addition to Aromatic and Medicinal plant (AMP) extracts. These biological products have been developed globally as alternatives to toxic and expensive chemical insecticides, in addition to resistance phenomena developed by several pests. Not only should these be safer for the environment, but once established, the natural enemies might be able to sustain their populations avoiding the need for future treatments.</p> <p>Objectives: This project consists of two major topics;  The first one includes the characterization of new bio-product formulations (from (AMP) and/or symbiotic nematodes and bacteria), isolation, classification and characterization of entomopathogenic nematodes, fungi and bacteria from different origin for using them as a biopesticides.</p> <p>The second one, is to implement an IPM program in the field applying the selected promising biopesticides against Strawberry, beans, Grape, olive and mint pests.</p> <p>Our goal is</p> <ol style="list-style-type: none"> <li>1) Introduce a safe, easy to use, effective cheap and available bioproducts to the farmer.</li> <li>2) Clarify the importance of using biopesticide productions as a system in our life which will gain farmers confidence and replace chemical pesticides that are harmful to the biological life and irrespective of the environment.</li> <li>3) Produce biological crops which can be commercialized in local and international markets with suitable prices for both Mediterranean and European consumers.</li> </ol>
<b>Target partner(s)</b>	

## **PL/SCP/1/20 — Innovative Laser Biotechnology for Sustainable Management and Use of Biological Resources**

<b>CONTACT DETAILS</b>	
<b>Organization</b>	University of Krakow
<b>County</b>	Poland

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.1.1 Area 2.1.2
<b>Title</b>	<b>Innovative Laser Biotechnology for Sustainable Management and Use of Biological Resources</b>
<b>Brief description of the objectives</b>	<p>Application of new method of laser irradiation of seeds, cuttings and seedlings of selected species of plant for increasing their metabolism and growth rate for application in</p> <ol style="list-style-type: none"> <li>1) reclamation of deteriorated regions and increase of biomass production (using organic wastes) as renewable source of bioenergy and contribution to sustainable development of contaminated and out-of-use areas.</li> <li>2) more efficient treatment of waste water in hydrobotanic plants and protection of aquatic ecosystems (including linkage to aquaculture),</li> <li>3) acceleration of growth rate of irradiated plants and formation of protective hedges alongside main roads for protection agriculture and forest land against contamination by vehicles emissions (traffic output) and production of pollutants-free food for animals and humans,</li> <li>4) experimental study testing the possibility of increase resistance of some cultivated plants against viruses in result of irradiation with coherent light their seeds before plantation.</li> </ol>
<b>Target partner(s)</b>	<p>Interested in interdisciplinary research-developing studies teams of experts -open for all countries. Perspective of useful application of innovative laser biotechnology for better management and use of selected plants in agriculture, forestry and aquaculture is important in all countries on the list both in south and north (as laser photostimulation could increase resistance of irradiated plants both for hypothermia and hyperthermia and longer dry periods.</p> <p>This environmentally-friendly biotechnology could also increase resistance of stimulated plants to different the air, soil and water pollutants.</p> <p>The budget of the project will depend on the scale of cooperation. Required are partners from different geographical regions for joint field study, especially experts in reclamation of deteriorated areas (including reforestation in linkage with flood prevention and biomass production), as well as experts in use of water plants for treatment of sewage in linkage with agriculture and aquaculture.</p>

## **YU/SCP/1/24 – Improvement of diagnostic methods for study of Burley yellow dwarf viruses epidemiology Balkans plant health policy**

CONTACT DETAILS	
<b>Organization</b>	Faculty of Agriculture, University of Belgrade
<b>County</b>	Serbia

## PROJECT DETAILS

<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.1.1
<b>Title</b>	<b>Improvement of diagnostic methods for study of Burley yellow dwarf viruses epidemiology Balkans plant health policy</b>
<b>Brief description of the objectives</b>	<p>Barley yellow dwarf virus(BYDVs) complex is the most important viral disease of small-grain cereals in Balkan region, including Bulgaria, Serbia, Slovenia, Croatia, Bosnia and Hertzegovina, Romania, FRY Macedonia, Greece and Turkey. During the last years the disease has become prevalent in many locations of Balkan region and its economic importance has been increasing.</p> <p>Despite of intensive studies carried out on BYDVs in many countries of the world, there are very few investigations on strains of present viruses, aphid species the viruses vectors and the their interactions in this Balkan region.</p> <p>In consequence of that the proposed collaboration aims to carry out studies on the following components of the BYDV epidemiology, needed to develop a reliable program for control:</p> <p>Distribution, taxonomic analyses, species composition and density dynamics of aphids vectors of the BYDV in wheat and barley crops;  Distribution of the virus in barley and wheat fields;  Serological testing of plant and aphid samples for BYDV strains presence;  Phylogenetic analyses of the aphid populations from different Balkan countries;  Sequencing of the most abundant BYDV strains;  Development of specific markers for BYDV strains identification.</p> <p>At this moment budget outline is not possible.</p>
<b>Target partner(s)</b>	<p>Cosortium of following Institutions from 5 Countries is already established:</p> <ul style="list-style-type: none"> <li>• Plant Protection Institute - Kostinbrod, Bulgaria</li> <li>• Institute for plant protection in agriculture and forestry, Croatia,</li> <li>• German Collection of Microorganisms and Cell Cultures, Germany</li> <li>• University of Belgrade, Serbia</li> <li>• Agricultural Institute of Slovenia, Slovenia</li> </ul> <p>Possible Target partners should include following countries:  Bosnia and Hertzegovina, Romania, FRY Macedonia, Greece and Turkey.</p>

## **IN/SCP/1/29 — Manipulations Of Plants For Stress Alleviation, Value Addition and Biomass Production**

CONTACT DETAILS	
<b>Organization</b>	Jawaharlal Nehru University
<b>Country</b>	India

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	-
<b>Title</b>	<b>Manipulations Of Plants For Stress Alleviation, Value Addition and Biomass Production</b>

<b>Brief description of the objectives</b>	<ol style="list-style-type: none"> <li>1. Develop plants tolerant to abiotic stresses like salt, drought, heavy metal and cold</li> <li>2. Utilize suitable vectors and promoters for making gene constructs with the genes cloned from my lab. and the collaborating partners's lab.</li> <li>3. Use antibiotic marker free approach for transferring these genes to selected plants.</li> <li>4. Biochemical and molecular analyses of the manipulated plants.</li> <li>5. Test the performance of these plants in laboratory conditions.</li> <li>6. Tolerance of these plants to various abiotic stresses in green house conditions.</li> <li>7. Test the performance of these plants in tolerating various abiotic stresses under field conditions.</li> <li>8. Training of researchers in the labs of the collaborating partners and capacity building.</li> </ol>
<b>Target partner(s)</b>	<p>Researchers actively involved in the area of cloning genes and promoters for abiotic stress tolerance.</p> <p>Researchers in the area of genomics and proteomics of stress inducible genes.</p> <p>Experts in the area of regulation of gene expression studies using RNAi approaches.</p> <p>Experts in the analysis of plants under stress and non-stress conditions utilising contemporary technologies.</p> <p>Role in the project: Synergies of the expertise of the partners for quick achievement of the goals and critical and meaningful analyses of the data. Joint publications</p> <p>Geographic location: Germany, Switzerland, Finland, Sweden, The Netherlands</p>

## **RO/OTH/1/31 – Increased sustainability of agriculture production system**

CONTACT DETAILS	
<b>Organization</b>	Valahia University of Targoviste
<b>County</b>	Romania

PROJECT DETAILS	
<b>Project type</b>	Small CP NoE
<b>Classification</b>	Area 2.1.2, Area 2.2.5, Area 2.3.3
<b>Title</b>	<b>Increased sustainability of agriculture production system</b>
<b>Brief description of the objectives</b>	<p>Building a European Research Consortium by bringing together science and other stakeholders, to exploit new and emerging research opportunities that address social, environmental and economic challenges:</p> <p>the growing demand for safer, healthier, higher quality agro products, sustainable use and production of renewable bio-resources, the increasing demand for high quality products.</p> <p>Objectives: Conversion of conventional agriculture in a competitive, organic agriculture</p>
<b>Target partner(s)</b>	Type: universities, research centres for agriculture

	Expertise: research for organic agriculture Role: partner Location: EU
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## **DZ/OTH/1/33 – Socio-economic research and support to policies in the Mediterranean**

CONTACT DETAILS	
<b>Organization</b>	University of Oran Es-Senia
<b>County</b>	Algeria

PROJECT DETAILS	
<b>Project type</b>	
<b>Classification</b>	Area 2.1.4, Area 2.2.1, Area 2.2.4
<b>Title</b>	<b>Socio-economic research and support to policies in the Mediterranean</b>
<b>Brief description of the objectives</b>	<p>'Socio-economic sciences and the humanities' will make possible the understanding of the complex and interrelated socio economic challenges Europe and the Mediterranean countries are facing. The most important thing is to find out solutions and provide responses to questions related to development, employment and competitiveness;</p> <p>Social unity and rest, socio-cultural challenge in Europe and its neighbouring countries; sustainability, environmental challenges, demographic change, quality of life and global interdependence.</p> <p>Emphasis will be given to the following activities:</p> <ul style="list-style-type: none"> <li>• Growth, employment and competitiveness in society;</li> <li>• innovation, competitiveness and labour market policies;</li> <li>• education and life-long learning and citizenry in Europe and in the Mediterranean;</li> <li>• Economic structures and productivity.</li> <li>• Combining economic, social and environmental objectives in a European as well as in a Mediterranean perspective: <ul style="list-style-type: none"> <li>• socio-economic models within Europe and across the world;</li> <li>• Social and economic dimensions of environmental policy in Europe and in the Mediterranean.</li> </ul> </li> <li>• Major trends in society and their implications - demographic change, reconciling family and work, health and quality of life, youth policies, social exclusion and discrimination;</li> <li>• trade, migration, poverty, unemployment;</li> <li>• political and economic participation, citizenship and rights, democracy and cultural diversity and heritage, religions, attitudes and values;</li> <li>• Socio-economic and scientific indicators - the use and value of indicators in policymaking at macro and micro levels;</li> <li>• Prospect - the future implications of knowledge, in research and science in the Mediterranean. (migration, ageing, risk )</li> </ul>
<b>Target partner(s)</b>	Socio-economic searchers searching on European and Mediterranean productivity, competitiveness, unemployment and poverty- located in the university of Oran

## **DZ/SCP/1/34 – Genetic variability of animal genetics resources using molecular markers and phylogenetic relationships between Mediterranean breeds**

CONTACT DETAILS	
<b>Organization</b>	University of Sciences and Technology Mohamed Boudiaf-USTO-Oran
<b>County</b>	Algeria

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.1.1, Area 2.1.2, Area 2.1.3
<b>Title</b>	<b>Genetic variability of animal genetics resources using molecular markers and phylogenetic relationships between Mediterranean breeds</b>
<b>Brief description of the objectives</b>	<p>Our laboratory is engaged in a national project research based on molecular biodiversity analysis of Algerian ovine breeds. Until now, no molecular study has been made on these breeds and only phenotypical studies have been related on morphological and biochemical characteristics. For example, Algerian animal genetic resources included 8 endogenous ovine breeds, very well adapted in arid climate, and having different characteristics of meat- wool- and milk-production, prolificity, diseases resistance... Unfortunately, a certain number of them present, currently, a risk of extinction with a drastic diminution of their numbers during the two last decades.</p> <p>The aim of this work is to improve the knowledge of the studied local populations and to define a strategy for conservation of breeds to avoid their extinction and to preserve animal resources biodiversity.</p> <p>On the other hand, these studies will be developed to the other ovine breeds from different Mediterranean areas such as, Morocco, Tunisia, France, Spain, Italy, and Greece in order to investigate the phylogenetic relationships among all these breeds in relation of their geographic origin and history.</p> <p>Objectives:</p> <p>1-To evaluate genetic variability of endogenous Mediterranean animal breeds from different species using molecular markers (micro satellites). This study is based on DNA polymorphism analysis, and will allow to estimate genetic variability within and between them, for the identification of original genetic resources. The results will show specificity and originality of each breed.</p> <p>2-To establish a strategy which will allow to conserve, with high priority, the endogenous breeds which have a risk of extinction and so, to preserve biodiversity of animal resources at regional and national level</p> <p>3-To plan the setting of a process to improve local and national animal breeds to increase animal production (meat, milk and wool...) in the framework of a sustainable management, peculiarly in the Mediterranean region.</p>
<b>Target partner(s)</b>	<p>Type: Laboratories belonging to institutions as national institutes of agronomy, organisms depending on the Ministry of agriculture, and managing breeding of domestic animals.</p> <p>Roles: sampling of DNA's from different animal resources ,molecular studies of biodiversity, analysis of phylogenetic relationships, and</p>

	setting up of a programme of conservation and improvement of local breeds, Geographic location: Mediterranean and South European countries.
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## **UK/OTH/1/36 – Society-Economy-Ecology Integrated Policy Research for Marine Protection and Fisheries Development; biotechnological development and structural change**

CONTACT DETAILS	
<b>Organization</b>	CEMARE
<b>County</b>	UK

PROJECT DETAILS	
<b>Project type</b>	Small CP Large CP NoE CA Other
<b>Classification</b>	Area 2.1.1, Area 2.1.2 , Area 2.1.3, Area 2.1.4, Area 2.3.3
<b>Title</b>	<b>Society-Economy-Ecology Integrated Policy Research for Marine Protection and Fisheries Development; biotechnological development and structural change</b>
<b>Brief description of the objectives</b>	This research aims to develop an integrated framework for social, economic and ecological systems under which policy issues will be studied with full consideration of interactions between the three systems so that better insights can be provided to policy analysis and making. The research on biotechnology will study the impact of biotechnology on economic structure.
<b>Target partner(s)</b>	Academics interested in applied research on Fisheries/Biotechnology, Applied researchers, focusing on Fisheries/Biotechnology, Consultancy, specialising in Fisheries/Biotechnology, Cooperation, across Europe or the world.

## **DE/SCP/1/52 – Sustainable production of high quality food under biotic and abiotic stress**

CONTACT DETAILS	
<b>Organization</b>	Institute for Vegetable and Ornamental Crops
<b>County</b>	Germany

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.1.2

<b>Title</b>	<b>Sustainable production of high quality food under biotic and abiotic stress</b>
<b>Brief description of the objectives</b>	<p>Identification and characterization of biotic and abiotic stressors affecting yield and quality of plant products (e.g. pathogen pressure, drought)</p> <p>Identification of social-cultural hurdles affecting particular production systems</p> <p>Screening for indigenous beneficial microorganisms with antagonistic and plant-strengthening features</p> <p>Developing a sustainable and accepted strategy for the production of high quality plant products for own use and export</p>
<b>Target partner(s)</b>	<p>1. Producers with knowledge about local production strategies and market situations should test new strategies for plant production. They should be located in regions with problematic situations for agri-, horticulture and forestry.</p> <p>2. Researchers in social sciences and law should evaluate the cultural background and legal requirements for enabling the application of new production systems. They can be located in member states or in the target countries.</p>

## UK/LCP/1/53 – Sustainable remediation for Food Safety Production

CONTACT DETAILS	
<b>Organization</b>	Eco Trace
<b>County</b>	UK

PROJECT DETAILS	
<b>Project type</b>	Large CP
<b>Classification</b>	<p>Area 2.1.1</p> <p>Area 2.1.2</p> <p>Area 2.1.3</p> <p>Area 2.1.4</p>
<b>Title</b>	<b>Sustainable remediation for Food Safety Production</b>
<b>Brief description of the objectives</b>	<p>Removal of multi disciplinary threats to achieve Sustainable &amp; Safe Agricultural &amp; Fisheries produce.</p> <p>Protection of the Natural Environment for Natural Regeneration.</p> <p>Introduce Innovation, Best Practice, Ethics, Social Responsibility &amp; Justice, also encompassing Socio Economic &amp; Climate Change.</p> <p>Influencing Policy &amp; Regulations.</p> <p>Euros 30m</p>
<b>Target partner(s)</b>	<p>European Partners who are:</p> <ul style="list-style-type: none"> <li>• are experienced in one or more disciplines as above,</li> <li>• are capable of detecting new and emerging threats, pollutants, in diverse disciplines.</li> <li>• have concepts on how to resolve these issues in related disciplines with multidisciplinary capability.</li> </ul>

## IN/SCP/1/54 — Molecular interaction among begomoviruses of solanaceous vegetable crops and identification of virulence factors

CONTACT DETAILS	
<b>Organization</b>	Jawaharlal Nehru University
<b>County</b>	India

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.1.2
<b>Title</b>	<b>Molecular interaction among begomoviruses of solanaceous vegetable crops and identification of virulence factors</b>
<b>Brief description of the objectives</b>	<p>Specific objectives</p> <ul style="list-style-type: none"> <li>• To assess molecular variability among begomoviruses infecting solanaceous vegetable crops (Chilli and tomato) across the country.</li> <li>• To study interaction among the begomoviruses causing leaf curl disease in chilli and tomato.</li> <li>• To study the interaction of DNA <math>\beta</math> with DNA A or DNA B components of helper begomoviruses.</li> <li>• To elucidate DNA <math>\beta</math>'s function as pathogenicity determinant.</li> <li>• To standardize infectivity of cloned DNAs through Agrobacterium mediated inoculation.</li> <li>• To investigate mechanisms of action of suppressors.</li> </ul> <p>Key questions</p> <ul style="list-style-type: none"> <li>• Whether leaf curl disease of chilli is caused by more than one species of begomovirus in our country?</li> <li>• What is the genetic diversity among chilli infecting begomoviruses and their genomic organization?</li> <li>• How chilli infecting begomoviruses interact among each other?</li> <li>• How DNA helps in pathogenicity in association with monopartite and bipartite begomoviruses infecting chilli?</li> <li>• Whether viral suppressors of PTGS are responsible for severe phenotype during mixed infection among chilli infecting begomoviruses?</li> <li>• Molecular mechanism leading to enhanced susceptibility of a host need to be identified.</li> </ul> <p>Expected out come:</p> <ul style="list-style-type: none"> <li>• Genomic organization and molecular variability among begomoviruses infecting chilli pepper and tomato will provide us to develop better strategies for management of these viruses.</li> <li>• Pathogenicity of cloned viral DNAs Agrobacterium mediated inoculation. Viral infectious clones developed, as a part of this study will be useful for identification of R genes in the future.</li> <li>• Identification and studying mechanism of virulence factors and proteins involved into the PTGS biosynthetic pathway like dicers, RdRps and RISC proteins that may play a role in the resistance of some hosts to geminiviruses. Certainly, this will be an avenue of research with good plant /begomovirus models.</li> <li>• Role of beta DNA in pathogenesis will be delineated.</li> <li>• Viral suppressor of chilli infecting begomoviruses will be identified.</li> </ul>
<b>Target partner(s)</b>	Type, expertise required:- Researchers actively involved in the area of understanding RNAi and plant viruses will be extremely helpful in developing a collaborative

	<p>proposal, since begomoviruses are the major problem of chilli pepper and tomato in India and required immediate attention.</p> <p>Researchers working in the area of replication and movement of plant viruses will also be useful partners in the project.</p> <p>Role in the project:-</p> <p>Collaboration for understanding of the problem and techniques; training of personnel; mutual exchange of viral clones, plant materials etc. as per requirement of the programme; Joint Publications in peer reviewed journals.</p> <p>Geographic location:-</p> <p>Germany, The Netherland, Switzerland, France, Italy, South Africa, Austria</p>
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## **PL/SCP/1/56 – A classification system for the optimisation of sustainable timber use in the European forest and wood sector in changing climate conditions (codTIMus)**

CONTACT DETAILS	
<b>Organization</b>	August Cieszkowski Agricultural University of Poznan, Faculty of Forestry
<b>County</b>	Poland

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.1.2
<b>Title</b>	<b>A classification system for the optimisation of sustainable timber use in the European forest and wood sector in changing climate conditions (codTIMus)</b>
<b>Brief description of the objectives</b>	<p>The forest based sector in Europe uses 770 Mm<sup>3</sup> of timber from all over the world (FAO, 2000). Using timber of the appropriate quality is essential for products of the highest quality. The consumption of timber based on the existing rules is not optimised. Trade of timber needs to be fast and timber of an expected quality should be delivered to the right customer. This is possible only if the properties of wood from different regions of Europe are recognised, described and encoded.</p> <p>The application of an integrated system of advanced classification and management of timber (codTIMus) will also allow the introduction of a monitoring system and the forecasting of climate and ecological change based on wood increment investigation. Integrated wood science will allow changes in different localisations to be monitored, along with species distribution, retrospection (reverse interpretation) based on wood tissue analyses and local and global prognostics. The system will have modules each module will be responsible for knowledge management for scientific and industrial purposes.</p> <p>This integrated system is aimed at producers and wood manufacturers, scientists, policy makers and citizens.</p>
<b>Target partner(s)</b>	Forest Research, Scotland University of Hamburg, Germany Institute of Wood Technology, Poznan, Poland Faculty of Forestry, University of Life Sciences, Warszawa, Poland

## HU/LCP/1/57 – Environmental and climatic changes as a challenge for the apiculture and honey production

CONTACT DETAILS	
<b>Organization</b>	Research Institute for Animal Breeding and Nutrition
<b>County</b>	Hungary

PROJECT DETAILS	
<b>Project type</b>	Large CP
<b>Classification</b>	Area 2.1.1 Area 2.1.3 Area 2.2.4
<b>Title</b>	<b>Environmental and climatic changes as a challenge for the apiculture and honey production</b>
<b>Brief description of the objectives</b>	<p>Honeybee populations and honey production are threatened by several environmental factors recently. Climatic and environmental changes may have been identified as the most striking issues, that have to be analysed from this point of view. Apiculture and honey production is considered as an economically important activity in Hungary. Acacia honey is one of the most valuable honey produced in the major quantity in our country in Europe.</p> <p>Increasing bee losses have been detected over the world recently, with so far unknown etiology. This is why as in the US complex monitoring programs are necessary to clarify why colonies are collapsing in Europe as well. Along the classical bee pathogens (bacteria, virus, parasites) issues of climatic changes, increasing monocultures and the question of GM crops have to take in consideration. It would be good to include toxicological analyses for certain pesticides supposedly participating in the bee losses. Regular honey analyses have to include in the program, with establishing of good national laboratories. At least a 3 year complex monitoring program would be necessary. To run the programs one or two qualified persons and 2-5 assistant would contract in each country. Resources for some new equipments and for the costs of laboratory analyses have to also outlined.</p>
<b>Target partner(s)</b>	Honeybee research institutes in Europe

## IT/SCP/1/67 – Livestock genetic diversity and their measurement of stability and adaptability to diverse environments and product characteristics

CONTACT DETAILS	
<b>Organization</b>	University of Padova
<b>County</b>	Italy

PROJECT DETAILS
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<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.1.2
<b>Title</b>	<b>Livestock genetic diversity and their measurement of stability and adaptability to diverse environments and product characteristics</b>
<b>Brief description of the objectives</b>	<p>TOPIC: KBBE-2008-1-2-01</p> <p>On a global basis, a large proportion of the breeds of domestic animals are in danger of becoming extinct in the near future. In the European community and countries that are interested to entry, there is an interest in the maintenance livestock genetic resources for producing low-input or organic farming. In the future might be interesting to export among countries this genetic resources because of an increase in consumption of oragning/low input agricultural products. In the centuries, animal food supply of mankind in the developed world is concentrated on specialised farms and farm animals are bred and managed to express production and quality traits in an efficient way. In Europe, farmers were living the rural areas where much breed diversity was present and many local breeds were replaced by a few highly promoted and highly selected breeds. These breeds were also exported to developing countries outside Europe and replace breeds, which were well adapted to circumstances and management systems deviating sharply from those in Europe.</p> <p>Aim of this project is to bring together public authorities, research community, livestock, producers, etc, to create a technology platform that can establish a link among countries for the defininition of valorization and characterization plans for conservation of low-input livestock species (poultry, cattle, sheep, pig) In- and Out- European rural areas. Specific adaptability and stability indicators will be define and applied at different agro-ecological situations for linkage between low-input agricultural systems and livestock biodiversity.</p> <p>The preliminary budget outline is about 450.000 euro with 30% for staff/researchers costs, 50% for operating costs; 15% for subcontracting costs, 5% overhead.</p>
<b>Target partner(s)</b>	<p>The actors of the genetic conservation resources are national governments, but also scientists, breeders and breeding organisations. However, theres a lack of culture and integrated strategies.</p> <p>In the present proposals will be involved:</p> <ol style="list-style-type: none"> <li>1) Public authorities by old and new european countries (ITALY-BELGIUM-BULGARIA-TURKEY)</li> <li>2) Research units by old and new european countries (ITALY-BELGIUM-BULGARIA-TURKEY)</li> <li>3) Livestock producers by old and new european countries (ITALY-BELGIUM-BULGARIA-TURKEY)</li> </ol>

## **TR/OTH/1/68 — Development of Modern Viticulture in the Southeastern Anatolia Region of Turkey**

<b>CONTACT DETAILS</b>	
<b>Organization</b>	Dicle University Faculty of Agriculture
<b>County</b>	Turkey

PROJECT DETAILS	
<b>Project type</b>	Other
<b>Classification</b>	Area 2.1.2
<b>Title</b>	<b>Development of Modern Viticulture in the Southeastern Anatolia Region of Turkey</b>
<b>Brief description of the objectives</b>	<p>Southeastern Anatolia, the geographical area of the project, consists of the province of Adiyaman, Batman, Diyarbakır, and Gaziantep, Kilis, Mardin, Siirt, Şanlıurfa and Şırnak. The region covers an area as large as 740.000 km<sup>2</sup> that corresponds to 10% of Turkey's total area. In the year 2000, a population of 6,5 million persons lived in the Region constituting approximately 10% of Turkey's total. The GDP per capita is \$1186, about 36% of East Marmara region, the most developed area in the country. After East Anatolia Region, this figure represents the lowest regional average in the country. The main income generating activity in the rural areas of the region is agriculture, especially viticulture. Local farmers lack many of the skills and knowledge necessary for the rational and efficient use of resource, including water and another growing techniques.</p> <p>The aim of the present project is to train the grape growers about the modern viticultural techniques by establishing new vineyards in which these techniques applied and demonstrations in the southeastern Anatolia where is believed to be one of the most suitable for wine grape growing and the most important wine grape cultivars e.g., Okuzgozu, bogazkere, have been produced.</p> <p>Possible outcomes from the present project can be summarized as follows:</p> <ol style="list-style-type: none"> <li>1- Demonstrate and teach modern grape growing techniques to the local farmers</li> <li>2- Establishing new vineyards in which these techniques applied</li> <li>3- Enhance annual income of the local farmers and thus contribution economical development of the region and country.</li> </ol> <p>Estimated budget; Total: 440 000 Euro</p> <ol style="list-style-type: none"> <li>1. Establishing vineyard in different cities (200.000 Euro)</li> <li>2. Organic agricultural practices and applications (70.000 Euro)</li> <li>3. Training actions (50 000 euro)</li> <li>5. Technical consumptions (labor, farmers, technical staff) (70 000 euro)</li> <li>7. Vineyard management and maintenance (50.000 euro)</li> </ol>
<b>Target partner(s)</b>	<p>Project Partners:</p> <ol style="list-style-type: none"> <li>1. Dicle University Faculty of Agriculture Department of Horticulture, Diyarbakir, Turkey.</li> <li>2. Southeastern Anatolia Grape Growers</li> <li>3. Southeastern Anatolia Wine Producers</li> <li>4. Turkish Ministry of Agriculture</li> </ol>

## **TR/SCP/1/69 — Rediscovery of ancient wine grape varieties for improving the welfare of rural communities**

CONTACT DETAILS	
<b>Organization</b>	Sabancı University
<b>County</b>	Turkey

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.1.2 Area 2.1.4
<b>Title</b>	<b>Rediscovery of ancient wine grape varieties for improving the welfare of rural communities</b>
<b>Brief description of the objectives</b>	<p>Asia Minor has been a major area for viticulture since the early human history, and viticulture and wine making were as old as the early civilizations. At present, although Turkey is one of the top table and raisin producers in the world, ranking 25<sup>th</sup> for the wine production. Wine production has dramatically reduced in many parts of the country due to various reasons but mainly due to the exchange of Muslim and Christian populations aftermath of the World War I. Saimbeyli (Hadjin) is one of these areas in an isolated valley in the Taurus Mountains in Southern Turkey. The area was populated by the Armenian and Turkish people, and considered wealthy because of viticulture and wine production which was exported even to France. Nowadays, there is literally no wine production and since the mountainous terrain is not suitable for other crops people are living under poor conditions. More strikingly, old vineyards are disappearing rapidly at the expense of sweet cherry orchards which will soon lead to the extinction of these local grape varieties.</p> <p>In order to reintroduce winemaking in this area, the project objectives can be summarized as:</p> <ul style="list-style-type: none"> <li>• To identify old wine grape varieties of the region using ampelographical methods and modern molecular techniques like SSRs and AFLP.</li> <li>• Establish a pilot winery to produce and determine the quality of wine from these local grapes.</li> <li>• Establish a stock nursery for the distribution of certified plant material to the local farmers.</li> </ul>
<b>Target partner(s)</b>	<p>Comparison of the local wine grape varieties with varieties listed in the the European Vitis database using molecular markers.</p> <p>Wine quality control for the verification of the local varieties</p> <p>Racing historical records in France to find out the wine export from Hadjin to France</p>

## **MA/OTH/1/72 — Analysis and assessment of genetic homogeneity/heterogeneity of the main species whose stocks are shared in the Atlantic and Adriatic Sea; the case of sardina pilchardus and Octopus vulgaris**

CONTACT DETAILS	
<b>Organization</b>	University Hassan II Casablanca
<b>County</b>	Morocco

PROJECT DETAILS	
<b>Project type</b>	
<b>Classification</b>	Area 2.1.2
<b>Title</b>	<b>Analysis and assessment of genetic</b>

	<b>homogeneity/heterogeneity of the main species whose stocks are shared in the Atlantic and Adriatic Sea; the case of sardina pilchardus and Octopus vulgaris</b>
<b>Brief description of the objectives</b>	<ul style="list-style-type: none"> <li>• to develop species-specific genetic markers useful for the stock structure analysis (i.e. microsatellite and mitochondrial loci) for the two species in this study</li> <li>• to define the genetic polymorphism of Atlantic and Adriatic stocks;</li> <li>• to identify the number and boundaries of population units in the area investigated.</li> </ul>
<b>Target partner(s)</b>	Expertise required geographic location stocks determination

## BE/CSA/1/73 – Dairy Precision Livestock Farming

CONTACT DETAILS	
<b>Organization</b>	FUSAGx
<b>County</b>	Belgium

PROJECT DETAILS	
<b>Project type</b>	CA
<b>Classification</b>	Area 2.1.2
<b>Title</b>	<b>Dairy Precision Livestock Farming</b>
<b>Brief description of the objectives</b>	The purpose of this project will be to federate research on advanced milk analysis techniques to allow monitoring animal health, behavior and welfare and securing human health through better milk quality. Research on advanced animal identification through RFID will be associated to generate high quality data. Generated data will be the starting point to research needed to develop and improve management tools through advanced modeling.
<b>Target partner(s)</b>	Partners in ICPC countries needed

## MX/OTH/1/74 – Omics of symbiotic plant-microbe interaction

CONTACT DETAILS	
<b>Organization</b>	UNAM - Center for Genomic Sciences
<b>County</b>	Mexico

PROJECT DETAILS	
<b>Project type</b>	
<b>Classification</b>	Area 2.1.2
<b>Title</b>	<b>Omics of symbiotic plant-microbe interaction.</b>
<b>Brief description of the objectives</b>	The main goals of the proposal is to generate a collection of ESTs from two of the main Mexican crops; bean, maize and tomato in order to identified those genes implicated in the interaction of these plants with mycorrhiza and in the case of bean, also with rhizobium.

	<p>The strategie is.</p> <ol style="list-style-type: none"> <li>1. Generate 8 cDNA libraries from different tissues of these crops, under association with these microorganisms.</li> <li>2. Sequence of at least 20000 from each library in order obtain a collection of around 3000 to 4000 singletons from each plant.</li> <li>3. Establish the transcriptomic pattern of each plant in the presence of the microorganism in order to define those genes involved in the symbiotic interaction.</li> <li>4. Select those candidate genes able to improve the symbiotic association.</li> <li>5. Generate transgenic plants over expressing those selected genes and evaluate their agricultural potential.</li> </ol> <p>Libraries construction, ESTs sequence and annotation: € 6000 per year          Visits of a Mexican scientist to the European laboratory considering one visit a year for one month period € 4000 per year          Expenditures for molecular biology research projects € 7000 per year</p>
<b>Target partner(s)</b>	Partners in Europe require an expertise in genome sequence an bioinformatic analysis

## **MX/SCP/1/75 – Development of a system for risk analysis in the production chain of octopus fisheries**

CONTACT DETAILS	
<b>Organization</b>	UNAM-PUAL
<b>County</b>	Mexico

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.1.3
<b>Title</b>	<b>Development of a system for risk analysis in the production chain of octopus fisheries</b>
<b>Brief description of the objectives</b>	EU demand on octopus is increasing. Pathogens presents such as Salmonella endangers trade. A quality chain is proposed for integration of producers, exporters and importers
<b>Target partner(s)</b>	European experts on molecular experts

## **MX/SCP/1/76 – Valorisation of wild relatives of Solanaceae as source of genes of biotechnological interest**

CONTACT DETAILS	
<b>Organization</b>	UNAM-PUAL
<b>County</b>	Mexico

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.1.1
<b>Title</b>	<b>Valorisation of wild relatives of Solanaceae as source of genes of biotechnological interest.</b>
<b>Brief description of the objectives</b>	Some Solanaceae e.g. potato and tomato, plant breeding has reached a plateau because domestication gave place to a loss of genetic diversity of the species. The exploration of the potentiality of wild relatives for a better plant breeding, according to market needs as well as the needs of different countries in Europe and Latina American countries
<b>Target partner(s)</b>	European experts on molecular breeding and molecular markers for quality traits.

## **IT/LCP/1/84 – WHOLE CHAIN APPROACH TO Traditional Products of Animal Origin**

CONTACT DETAILS	
<b>Organization</b>	European Association for Animal Production
<b>County</b>	Italy

PROJECT DETAILS	
<b>Project type</b>	Large CP
<b>Classification</b>	Area 2.1.2
<b>Title</b>	<b>WHOLE CHAIN APPROACH TO Traditional Products of Animal Origin</b>
<b>Brief description of the objectives</b>	KBBE-2008-1-2-02 Traditional production systems have an important role to link people, livestock (sometimes rare breeds) and the environment. This project will bring new technologies to update these systems to increase their competetiveness in a global market. The project will improve animal welfare, human health and meat safety and sustainability and will link in with existing projects that consider only food processing aspects of traditional products
<b>Target partner(s)</b>	Consumer studies, Human Health

## **IT/OTH/1/86 – Non-tariff barriers in the food and non-food import-export between Europe and its main competitors**

CONTACT DETAILS	
<b>Organization</b>	Enapra
<b>County</b>	Italy

PROJECT DETAILS	
<b>Project type</b>	
<b>Classification</b>	Area 2.1.4
<b>Title</b>	<b>Non-tariff barriers in the food and non-food import-export between Europe and its main competitors</b>
<b>Brief description of the objectives</b>	<p>(KBBE-2008-1-4-05)</p> <p>The aim of the project is to increase Europe's competitiveness by reducing the negative impact of non-tariff barriers related to the import-export of food and non-food products between Europe and its main competitors.</p> <p>The project proposal will include the following activities:</p> <ul style="list-style-type: none"> <li>• Collect information on all the existing non-tariff barriers between Europe and its main competitors (such as hygienic barriers) and catalogue the barriers according to three main criteria: geographical (between which countries the barrier exist), typology (the nature of the barrier) and qualitatively (to what item is the barrier applied).</li> <li>• Database building in order to appropriately as well as efficiently insert all the information related to the non-tariff barriers.</li> <li>• Study of the economic effect of each non-tariff barrier identified with particular focus on the effects of the barrier on Europe's competitiveness and prepare a short-list of the non-tariff barriers with negative effects.</li> </ul> <p>Further analyse the non-tariff barriers short-listed and for each propose possible solutions to reduce the negative effect on Europe's competitiveness.</p> <p>The results of the project will be the database as well as a publication which will be distributed to all the governmental institutions working in the field of import-export as well as private companies and research institutes who will specifically ask for it.</p>
<b>Target partner(s)</b>	Governmental and non-governmental institutes or chamber of commerce working in the import-export field of food or non-food products or private companies whose business is affected by the non-tariff barriers coming from Argentina, Australia, Brazil, Canada, China, India, United States, Russian Federation, New Zealand, Japan.

## HU/SCP/1/88 – Sustainable functional food production of grapes

CONTACT DETAILS	
<b>Organization</b>	University of Pannonia Georgikon Faculty of Agriculture
<b>County</b>	HU

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.1.2 Area 2.2.4
<b>Title</b>	<b>Sustainable functional food production of grapes.</b>
<b>Brief description of the objectives</b>	Grapevine production is going on environmentally sensitive area in Europe. Therefore integrated technology should be applied from the

	nursery production till the final product as wine. In our project we would like to reduce the risk of the soil and subsurface water and open water sources pollution with applied chemicals especially in nursery production. The next step is variety choice as we could reduce the number of fungicide and pesticide treatments in grapeproduction. Finally with the right choice of rootstocks we could improve the beneficial components of the grapevine like anthocianins or other phenolic compounds.
<b>Target partner(s)</b>	Fruit merchandise companies Wineries

## **ES/OTH/1/90 – Real-time location and mobile data capture for animal production systems**

CONTACT DETAILS	
<b>Organization</b>	FoodReg
<b>County</b>	Spain

PROJECT DETAILS	
<b>Project type</b>	
<b>Classification</b>	Area 2.1.1
<b>Title</b>	<b>Real-time location and mobile data capture for animal production systems</b>
<b>Brief description of the objectives</b>	<p>The objectives of the project would be</p> <ul style="list-style-type: none"> <li>• To provide a framework for identification, mobile data capture and real time location management for European animal production systems</li> <li>• To assist manager and workers in animal production systems in their data capture needs for compliance with regulations and food standards, especially with respect to sustainability and environmental issues</li> <li>• To provide affordable and usable mobile food information management tools</li> <li>• To improve electronic data exchange of such data with other electronic platforms Components</li> <li>• RTLS and identification technologies for Individual animals, e.g. cows or Herds or flocks, e.g. chicken or Workers</li> <li>• Context-sensitive (i.e. position dependent) data capture tools for the farmer</li> <li>• Information system for the provision of animal health/quality data to 3rd parties incl. Authorities, Clients, Consumers</li> <li>• Electronic and automated interface to traceability systems To provide Geo-traceability, People traceability, Material traceability</li> </ul>
<b>Target partner(s)</b>	<p>Partners we would be looking for include:</p> <ul style="list-style-type: none"> <li>• Project Management</li> <li>• Experts in food standards</li> <li>• Experts in RTLS Experts in mobile technology</li> <li>• Experts in data privacy in the context of food businesses</li> <li>• Experts in consumer research (for the data requirements)</li> <li>• Experts in geo-traceability</li> <li>• Experts in animal identification systems</li> </ul>

## **GR/SCP/1/91 – Simulation of the effect of pillar 2 CAP policy measures on Rural Development indicators**

CONTACT DETAILS	
<b>Organization</b>	University of Thessaly
<b>County</b>	Greece

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.1.4
<b>Title</b>	<b>Simulation of the effect of pillar 2 CAP policy measures on Rural Development indicators</b>
<b>Brief description of the objectives</b>	<p>Analysis of the way that pillar 2 policy measures are expected to influence the rural development indicators included in the Common Monitoring and Evaluation Framework.</p> <p>Conception of methodologies to simulate and evaluate those effects (interfaces), suitable for integration in existing regional agricultural economic models, if possible.</p> <p>Development of a new EU27 model, including pillar 2 measures and indicators, either from the adaptation of existing ones either starting from a new conceptual basis.</p>
<b>Target partner(s)</b>	<p>An experience on rural policy and development monitoring and evaluating in any of the three thematic axes laid down in the new rural development regulation: Improving competitiveness for farming and forestry; environment and countryside; improving quality of life and diversification of the rural economy, will be needed.</p> <p>Hands on experience on existing EU-27 regional agricultural economic models will also be of a great help.</p> <p>R&amp;D partners from all EU-27 countries, working in the fields of socio-economic and environmental monitoring, evaluating and modeling can be involved as partners or workpackage leaders.</p>

## DZ/LCP/2/2 – Detection And Elimination Of Agricultural Persistent Organic Pollutants In Northern West Algeria

CONTACT DETAILS	
<b>Organization</b>	Djillali Liabes University
<b>County</b>	Algeria

PROJECT DETAILS	
<b>Project type</b>	Large CP
<b>Classification</b>	Area 2.2.4, Area 2.3.3
<b>Title</b>	<b>Detection And Elimination Of Agricultural Persistent Organic Pollutants In Northern West Algeria</b>
<b>Brief description of the objectives</b>	To analyze the persistent organic pollutants present by standardized techniques. Retention of the persistent pollutants on natural materials. Elimination of the persistent pollutants by oxidative catalysis on modified and pilled natural clays. To sensitize the users on the abusive misdeeds of the category of the persistent pesticides in the environment and to convince them with the respect of the national and international legislation <b>TECHNICAL DESCRIPTION</b> Analysis of water, of ground and food - Spectroscopic techniques (atomic absorption, IRTF spectroscopy, UV-Visible spectroscopy) - X ray diffraction - Chromatographic techniques (GC, HPLC) - Mixed Techniques: GC- MS,
<b>Target partner(s)</b>	Description of the desired partner's type: scientific laboratories of university The expertise required, their role in the project : scientific collaborators with researcher status Possibly their geographic location: Belgium, France, Italy Their role in the project: technical and experimental assistance

## CZ/OTH/2/12 – Sustainable land management using energy plants

CONTACT DETAILS	
<b>Organization</b>	Academy
<b>County</b>	Czech Republic

PROJECT DETAILS	
<b>Project type</b>	Small CP Large CP
<b>Classification</b>	Area 2.2.1, Area 2.2.3, Area 2.2.4.
<b>Title</b>	<b>Sustainable land management using energy plants</b>
<b>Brief description of the objectives</b>	Aim of this project is utilization of energy plants for environment cleaning purposes and fine chemicals production. This approach can be very effective for sustainable land management as well as for maintainig of agricultural activities in contaminated areas.

<b>Target partner(s)</b>	Partner's type: research institutes, universities and SME The expertise required: plant physiology, plant biotechnology, environment protection, natural products chemistry and bioenergetics. Their role in the project: normally participants, subcontractors if useful No geographic restrictions
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## **EG/NOE/2/23 – Isolation and Identification Bioactive Peptides from Artisan Dairy Products in Egypt and Europe**

CONTACT DETAILS	
<b>Organization</b>	Faculty of Agriculture
<b>County</b>	Egypt

PROJECT DETAILS	
<b>Project type</b>	NoE
<b>Classification</b>	Area 2.2.2, Area 2.2.3
<b>Title</b>	<b>Isolation and Identification Bioactive Peptides from Artisan Dairy Products in Egypt and Europe</b>
<b>Brief description of the objectives</b>	<p>Some peptides produced in vitro or in vivo from milk proteins have been demonstrated to produce a physiological response in model systems which can affect some biological functions of the body and therefore they are called bioactive peptides. These peptides which are intact within the sequence of the parent protein can be released by proteolytic digestion in the gastrointestinal tract and could be produced during food processing such as cheese and yogurt. Even if some bioactive peptides are not released under physiological conditions in vivo, they could be produced commercially and used as nutraceutical which defined as any substance that is food or a part of a food that provides medical or health benefits. Most of bioactive peptides in milk are encrypted within the primary structure of milk proteins, requiring proteolysis for their release from precursors.</p> <p>Most of cheeses in Egyptian market are made from raw milk in small factories at different rural areas located in the Delta region. In such production the fermentation occurs by the native microflora present in raw milk as well as the environment.</p> <p>A study of Egyptian dairy products provides a potential source of bioactive peptides that have not been identified yet. Potential application of functional foods with desirable bioactivities will introduce and add value to cheese and fermented milk made in Egypt. This will also promote development of new industry in the region.</p> <p>This project will focus on the isolation and identification bioactive peptides from artisan Dairy products in Egypt and Europe . Therefore identification the bioactive peptides from natural sources will allow the Europe and Egyptian pharmaceutical industries to have a better understanding for development of a natural medicine/ nutraceutical product that would help consumers in both countries. The pure peptides will be screening for several bioactivity.</p> <p>Budget outline:5 million euro</p>
<b>Target partner(s)</b>	European Countries, Egypt, Lebanon, Soadia Jordan, Emarat

## TR/OTH/2/26 – Effects Of Some Nutrients Supplementation On Insulin Sensitivity, Histopathological Changes And Brain Function In The High Fat-Fed Animals

CONTACT DETAILS	
<b>Organization</b>	Firat University
<b>County</b>	Turkey

PROJECT DETAILS	
<b>Project type</b>	Small CP Large CP
<b>Classification</b>	Area 2.2.2
<b>Title</b>	<b>Effects Of Some Nutrients Supplementation On Insulin Sensitivity, Histopathological Changes And Brain Function In The High Fat-Fed Animals</b>
<b>Brief description of the objectives</b>	<p>Nutrition plays an important role in the development of cancer, cardiovascular diseases and diabetes and diets also vary extensively between different populations. Hypertension and obesity are major risk factors of cardiovascular morbidity and mortality, and a continuing challenge to public health efforts. In many epidemiological studies, an association among obesity, dyslipidemia, glucose intolerance, and hypertension has been observed while insulin resistance and hyperinsulinemia have been implicated in the pathogenesis of this multiple atherogenic risk factor syndrome (Ferrannini and Galvan, 1992, Kaplan, 1996).</p> <p>The HFD hypertensive rat model represents an acquired form of hypertension and hyperinsulinemia, in which the rise in blood pressure is not genetically determined but is induced by diet, even though the precise mechanism of blood pressure elevation remains to be elucidated (Sechi, 1999). High fat diet feeding exerts a number of adverse metabolic alterations in experimental animals including hypertriglyceridemia, hyperinsulinemia and glucose intolerance (Thornburn et al., 1989; Buchanan et al., 1992). Some feed additive such as chromium plays an essential role in the metabolism of carbohydrates and fats.</p> <p>The objective of tis project: To investigate the effects of some new nutrients supplementation on the Glucose Tolerance Tests (GTT), insulin sensitivity, brain function, memory tests.</p>
<b>Target partner(s)</b>	University, SME,

## FR/SCP/2/32 – Development of biological alternatives to the use of sulphites as preservatives in sea products, wine, vegetables and fruits sectors.

CONTACT DETAILS	
<b>Organization</b>	ACTIA
<b>County</b>	France

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.2.3
<b>Title</b>	Alternatives to sulphites in foods
<b>Brief description of the objectives</b>	<b>Development of biological alternatives to the use of sulphites as preservatives in sea products, wine, vegetables and fruits sectors.</b>
<b>Target partner(s)</b>	Research institutes with good expertise in biological alternatives to sulphites, Companies interested and motivated in using new biological substances replacing sulphites for preservation of sea food products (shrimps...), wine, fruits and vegetables....

## **BE/SCP/2/35 – Influence of phytoestrogens and polyphenols on the early programming leading to obesity**

CONTACT DETAILS	
<b>Organization</b>	Univ. Of Louvain
<b>County</b>	Belgium

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.2.5
<b>Title</b>	<b>Influence of phytoestrogens and polyphenols on the early programming leading to obesity</b>
<b>Brief description of the objectives</b>	<p>Previously, we have been coordinating the FP5 NUTRIX Project, and we are now participating to the FP6 EARNEST Project, both focussed on early programming leading to metabolic disorders. With our expertise in animal physiology and cellular biology, we want to join or organize a consortium in which the effect of developmental exposure to components like phytoestrogens or polyphenols on the propensity to develop obesity should be analysed. Phytoestrogens are chosen namely in view of their antiobesity activity in adult, and polyphenols as being involved in cellular signalling pathways due to their antioxidant properties.</p> <p>The research will be interdisciplinary, including epidemiological analysis using databases (like the Danish National Birth Cohort or the EDEN Study), as well as basic approach.</p> <p>In animal experiments, contrasted dosages of the "contaminants" will be added to the food of rats during their gestation/lactation, and pertinent biological parameters will be collected, to assess the appearance of obesity, metabolic disorders as well as other side effects. In in vitro experiments, the capacity for proliferation and differentiation of fat cell precursors, and the adipocyte metabolism will be studied in direct response to the "contaminants", as well as in adipocytes from animals early exposed to these compounds. The molecular mechanisms implicated in the programming will also be investigated, focussing mainly on the epigenetic modifications and mitochondrial dysfunction.</p> <p>The project would benefit from the participation of companies</p>

	producing or analyzing the compounds mentioned in the project.
<b>Target partner(s)</b>	Partner(s) having started establishing databases on food consumption during gestation/lactation in humans and collecting biological information in the progeny. Partner(s) having expertise in epigenetics. Companies aware to this issue

## **UA/SCP/2/39 – Elaboration of jelly-products technology with reduced content of the gelling agents. JELLYPRODTECH (preliminary acronym).**

CONTACT DETAILS	
<b>Organization</b>	Kharkiv State University of Food and Trade (KSUFT)
<b>County</b>	Ukraine

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.2.2
<b>Title</b>	<b>Elaboration of jelly-products technology with reduced content of the gelling agents. JELLYPRODTECH (preliminary acronym).</b>
<b>Brief description of the objectives</b>	<p>The basic properties (strength, viscosity, temperatures of gel formation and fusion etc.) of the polysaccharides of red seaweed agar, agarose, carrageenan, and the influence of various additives (salts of organic and inorganic acid, polyatomic alcohols, etc.) and physical fields on these properties has been studied by us. The clear understanding of the mechanism of gelation, and studying of the influence of various factors on this process is necessary for elaboration of jelly-products technology with reduced content of the gelling agents.</p> <p>Additional information: This Project is proposed as SICA Project - Minimum number of participants: 4 from different MS or AC and 4 from different ICPC. Collaboration with third countries, including ICPC, is encouraged.</p> <p>Justification: Varied jelly-products (sweets, fruit jellies, marmalades, pastries etc.) are in great demand for consumers. The technology of their preparation provides introduction of gelling agents into system to ensure desired structure of manufactured product. Gelling agents such as agar, agarose, carrageenan are the products of red seaweed processing. These are rather expensive and deficient. Therefore, promoting the new resources saving technology admit not only to increase the yield per gelling agents unit, to expand the range of sweet goods, but to receive an extra profit as well.</p> <p>Funding scheme: Small/medium collaborative project (consortium with 7-10 profile institutional participants, institute-coordinator from one of Western-European country including).</p> <p>Approximate term of Project realization: 5 years.</p> <p>Approximate required financing on all volume of research works for all participants of Consortium: up to 3 mln. Euro.</p> <p>Expected impacts: The result of our research is the new jelly-products technology on the basis of polysaccharides of red seaweed that makes possible to reduce the consumption of gelling agents by 25...40 %.</p>

	Area of spread: Distribution of results of the Project is supposed among the participants of cattle-breeding agrosector (cattle-breeding agroenterprises, agroSME, agroassociations, agroresearch centres both among other participants of scientific-introduction and agroeconomic activity) of the EU members countries, is especial in the countries, which are EU new members (countries of Central and East Europe), EU associated members countries, and also in the EU countries-neighbours (Belarus, Moldova, Ukraine and countries of the Caucasian region) in region with high developed animal industries.
<b>Target partner(s)</b>	Target partners (type, expertise required, role in the project and geographic location): 1. Main Target Project Partner – an of West European profile universities / research institutes as Consortiu Coordinator from: 1.Austria 2.Belgium 3.Danemark 4.Finland 5.France 6.Germany 7.Greece 8.Ireland 9.Italy 10.Luxemburg 11. The Netherlands 12.Portugal 13.Spain 14.Sweden 15.United Kingdom of Great Britain and Northern Ireland. Expected assistance from the European Partner – Main Consortium Coordinator: 1. Development of a basic scientific ideology of the profile project and its structures. 3. Formulation of a main problematics of the corporate project, its purposes, tasks, methods of realization and expected results. 4. Elaboration the general operative protocol of the project, including sampling method and analysis and its handing to the co-partners for modifications. 5. Coordination the different protocols for each co-partner's region, according to the its specific characteristics. 6. Elaboration a documents to be send to the EU. 7. Elaboration a chronograms of establishment to determine the variables to measure, dates for data acquisition, periodicity in the analyses. 8. Development of the contents of working packages for each co-partner. 9. General coordination of process of design and submission of the project in FP6. Providing co-partners by profile expert-consulting services. 10. Signing main grant project agreement with EU and sub-contracts with co-partners. 11. General coordination of scientific-research works and its providing by the profile scientific and technical information. 12. Organization of professional trainings in the countries of EU of the main Project managers from the co-partners. 13. Assistance in patenting of a final products in the European Union. 14. Preparation of the final analytical-scientific and financial reports about completion of the project. 2. Consortium Partners - profile universities / research institutes from: EU members countries, is especial from the countries, which are EU new members (countries of Central and East Europe), EU associated members countries, EU countries-neighbours and also ICPC countries.

## **UA/SCP/2/40 – Optimization of the conditions of freezing and storage of food products of animal origin. OPTICONFREEZ (preliminary acronym).**

CONTACT DETAILS	
<b>Organization</b>	Kharkiv State University of Food and Trade (KSUFT)
<b>County</b>	Ukraine

PROJECT DETAILS
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<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.2.3, Area 2.2.4
<b>Title</b>	<b>Optimization of the conditions of freezing and storage of food products of animal origin. OPTICONFREEZ (preliminary acronym).</b>
<b>Brief description of the objectives</b>	<p>The problem of elaboration of optimal technologies of freezing and long storage of biosystems tight connects with phase transitions of water. The Project is focused to the analyses of peculiarities of water conduct in biosystems at the temperature below zero. These temperatures have general character for foodstuff of vegetable origin and animal origin objects. For the control of freezing process it is necessary to research termophysical and rheological properties of food products at the temperatures below zero (density, thermal conductivity, thermal capacity).</p> <p>Additional information: This Project is proposed as SICA Project - Minimum number of participants: 4 from different MS or AC and 4 from different ICPC. Collaboration with third countries, including ICPC, is encouraged.</p> <p>Justification: Existing technologies of freezing and long storage of food products are imperfect, they destroy the structure of the product and lead to irreversible changes of properties of the product. Thus, it is necessary to elaborate such types of freezing and long storage of food products which will allow more effectively to store nutritive value and consumer properties of product.</p> <p>Funding scheme: Small or medium collaborative project (consortium with 7-10 profile institutional participants, institute-coordinator from one of Western-European country including).</p> <p>Approximate term of Project realization: 5 years.</p> <p>Approximate required financing on all volume of research works for all participants of Consortium: up to 3 mln. Euro.</p> <p>Expected impacts: The elaboration of new technologies of freezing of different types of food products. Increase of food products storage. Extension of nutritive value and consumer properties of freezing food products. Creation of mathematical model of the process of freezing which describes general principles of thermal transfer in two-phases multicomponent aqueous food system for high quality of the product.</p> <p>Area of dissemination: Distribution of results of the Project is supposed among the participants of cattle-breeding sector of European agroindustrial complex (cattle-breeding agroenterprises, agroSME, agroassociations, agroresearch centres both among other participants of scientific-introduction and agroeconomic activity) of the EU members countries, is especial in the countries, which are EU new members (countries of Central and East Europe), EU associated members countries, and also in the EU countries-neighbours (Belarus, Moldova, Ukraine and countries of the Caucasian region) in region with high developed animal industries.</p>
<b>Target partner(s)</b>	<p>Target partners (type, expertise required, role in the project and geographic location): 1. Main Target Project Partner – an of West European profile universities / research institutes as Consortium Coordinator from: 1.Austria 2.Belgium 3.Danemark 4.Finland 5.France 6.Germany 7.Greece 8.Ireland 9.Italy 10.Luxemburg 11. The Netherlands 12.Portugal 13.Spain 14.Sweden 15.United Kingdom of Great Britain and Northern Ireland. Expected assistance from the European Partner – Main Consortium Coordinator: 1. Development of a basic scientific ideology of the profile project and its structures. 3. Formulation of a main problematics of the corporate project, its purposes, tasks, methods of realization and expected results. 4.</p>

	<p>Elaboration the general operative protocol of the project, including sampling method and analysis and its handing to the co-partners for modifications. 5. Coordination the different protocols for each co-partner's region, according to the its specific characteristics. 6. Elaboration a documents to be send to the EU. 7. Elaboration a chronograms of establishment to determine the variables to measure, dates for data acquisition, periodicity in the analyses. 8. Development of the contents of working packages for each co-partner. 9. General coordination of process of design and submission of the project in FP6. Providing co-partners by profile expert-consulting services. 10. Signing main grant project agreement with EU and sub-contracts with co-partners. 11. General coordination of scientific-research works and its providing by the profile scientific and technical information. 12. Organization of professional trainings in the countries of EU of the main Project managers from the co-partners. 13. Assistance in patenting of a final products in the European Union. 14. Preparation of the final analytical-scientific and financial reports about completion of the project. 2. Consortium Partners - profile universities / research institutes from: EU members countries, is especial from the countries, which are EU new members (countries of Central and East Europe), EU associated members countries, EU countries-neighbours and also ICPC countries.</p>
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## **UA/SCP/2/41 – Perfections of consumer qualities of bakery foodstuffs. BAKERFOOD (preliminary acronym).**

CONTACT DETAILS	
<b>Organization</b>	Kharkiv State University of Food and Trade (KSUFT)
<b>County</b>	Ukraine

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.2.3, Area 2.2.4
<b>Title</b>	<b>Perfections of consumer qualities of bakery foodstuffs. BAKERFOOD (preliminary acronym).</b>
<b>Brief description of the objectives</b>	<p>The introduction of new indexes of the quality of porous structure – differential porosity variation factors, - which allows to objectively estimate the degree of uniformity of pores, their thin-wallness, are important for getting quality bakery foodstuffs, because lately the state of the crumb is defined organoleptically. The monitoring of the introduction of new indexes of quality of bakery foodstuffs demonstrates, that the introduction of biologically active particles, the usage of low-calorie raw materials (cereal mixture) doesn't allow use the existing methods of their estimation for control of the quality of the total porosity and differential porosity.</p> <p>Justification: Bakery foodstuffs and confectionary flour foodstuffs are the most consuming foodstuffs in the world. Because of the present situation with the deliveries of bread in the market, by the great quantity of suppliers of different forms of property, the process of bakery documents, foodstuffs makes it impossible to use existing methods of the determination of porosity Zhuravlyov method, since</p>

	<p>the original density of the crumb in this method is supposed to be famous (known), and the state of the crumb (the degree of similarity of pores) is determined by the sensor method - visually. That's why there is a necessity in working out new and modified methods of the estimation of the qualities of bakery foodstuffs.</p> <p>Additional information: This Project is proposed as SICA Project - Minimum number of participants: 4 from different MS or AC and 4 from different ICPC. Collaboration with third countries, including ICPC, is encouraged.</p> <p>Funding scheme: Small collaborative project (consortium with 7-10 profile institutional participants, institute-coordinator from one of Western-European country including).</p> <p>Approximate term of Project realization: 5 years.</p> <p>Approximate required financing on all volume of research works for all participants of Consortium: up to 3 mln. Euro.</p> <p>Expected impacts: The increasing of qualities of bakery and flour confectionary foodstuffs, the possibility of addition into the receipt of different kinds of improving elements and the usage of poor quality raw materials without the deterioration of the control of their quality, which will bring the commercial profit not only in Ukraine, but in the countries, where the new technologies of bakery foodstuffs are being worked out and used.</p> <p>Area of dissemination: Distribution of results of the Project is supposed among the participants of bakery foodstuffs and confectionary flour foodstuffs sector European agroindustrial complex (bakery enterprises and bakehouse, bakery SMEs, associations of bakery producers, agro &amp; bakery research-productional introduction centres, engaged in problems <i>щ</i>a quality of bakeries foodstuff, foodprocessing enterprises both among other participants of scientific-introduction and agrofoodstuff activity) of the EU members countries, is especial in the countries, which are EU new members (countries of Central and East Europe), EU associated members countries, and also in the EU countries-neighbours (Belarus, Moldova, Ukraine and countries of the Caucasian region) in region with high developed bakery foodstuffs and confectionary flour industries.</p>
<b>Target partner(s)</b>	<p>Target partners (type, expertise required, role in the project and geographic location): 1. Main Target Project Partner – an of West European profile universities / research institutes as Consortium Coordinator from: 1.Austria 2.Belgium 3.Danemark 4.Finland 5.France 6.Germany 7.Greece 8.Ireland 9.Italy 10.Luxemburg 11. The Netherlands 12.Portugal 13.Spain 14.Sweden 15.United Kingdom of Great Britain and Northern Ireland. Expected assistance from the European Partner – Main Consortium Coordinator: 1. Development of a basic scientific ideology of the profile project and its structures. 3. Formulation of a main problematics of the corporate project, its purposes, tasks, methods of realization and expected results. 4. Elaboration the general operative protocol of the project, including sampling method and analysis and its handing to the co-partners for modifications. 5. Coordination the different protocols for each co-partner's region, according to the its specific characteristics. 6. Elaboration a documents to be send to the EU. 7. Elaboration a chronograms of establishment to determine the variables to measure, dates for data acquisition, periodicity in the analyses. 8. Development of the contents of working packages for each co-partner. 9. General coordination of process of design and submission of the project in FP6. Providing co-partners by profile expert-consulting services. 10. Signing main grant project agreement with EU and sub-contracts with</p>

	co-partners. 11. General coordination of scientific-research works and its providing by the profile scientific and technical information. 12. Organization of professional trainings in the countries of EU of the main Project managers from the co-partners. 13. Assistance in patenting of a final products in the European Union. 14. Preparation of the final analytical-scientific and financial reports about completion of the project. 2. Consortium Partners - profile universities / research institutes from: EU members countries, is especial from the countries, which are EU new members (countries of Central and East Europe), EU associated members countries, EU countries-neighbours and also ICPC countries.
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## **UA/SCP/2/42 – Development of a new technological processes of obtaining of functional foodstuffs. TECHPROFUNCFood (preliminary acronym).**

CONTACT DETAILS	
<b>Organization</b>	Kharkiv State University of Food and Trade (KSUFT)
<b>County</b>	Ukraine

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.2.3, Area 2.2.4
<b>Title</b>	<b>Development of a new technological processes of obtaining of functional foodstuffs. TECHPROFUNCFood (preliminary acronym).</b>
<b>Brief description of the objectives</b>	<p>The problem of resources of marine raw materials including fish is being constantly accentuated. Shrimp is the last free reserve of marine origin, incorporation of which into nutritional and technological balance allows to improve significantly the structure of nutrition and reduce the tension of supply of the population with fish raw material.</p> <p>Justification: According to the decision of CAMLAR (The International Commission for the Conservation of Antarctic Marine Living Resources) the volume of Antarctic shrimp can reach up to 4 mln per year. There is an volumetric data array of International and European scientific literature on possibility of processing of Antarctic shrimp into food and technical products. Taking into account previous experience of KSUFT as a regular participant and executor of purpose – oriented comprehensive program Shrimp (USSR) and its deepening (intensification) by investigating with European scientists (Spain) the implementation of this research will give the opportunity to develop a number of purpose – oriented technologies that will have specific prospects both from the point of view of development of shrimp resources and supply of consumers with a new group of high quality seafoodstuffs.</p> <p>Additional information: This Project is proposed as SICA Project - Minimum number of participants: 4 from different MS or AC and 4 from different ICPC. Collaboration with third countries, including ICPC, is encouraged.</p> <p>Funding scheme: Small or medium collaborative project (consortium with 7-10 profile institutional participants, institute-coordinator from one of Western-European country including).</p>

	<p>Approximate term of Project realization: 5 years.  Approximate required financing on all volume of research works for all participants of Consortium: up to 3 mln. Euro.  Expected impacts: The results of this research will allow to develop on before pre-industrial stage the following technologies: - technology of isolated shrimp proteins; - technology of obtaining lipid fractions of shrimp; - technology of oils enriched; - technology of structured analogs (crabs, sticks, anchovy, salmon) of fish products; - technology of restructured products of shrimp meat – steaks, sticks, analog of shrimp tail, spiny lobster etc.; –technology of capsulated products off functional purpose (capsules with shrimp lipids, vitaminized oils, capsules with polyunsaturated fatty acids, including w-3, w-6 fatty acids); - technology of flavorings of shrimp flavor; - technology of granulated products – analogs of caviar of sturgeon and salmon; - technology of vitaminized sauces of mayonnaise type. Realization of technologies both in complex implementation and separately presumes high economic efficiency. These technologies are focused both on social effect as well as on receipt of commercial profit. Area of dissemination: Distribution of results of the Project is supposed among the participants of fishing and fish-processing sector of European agroindustrial complex (fish-breeding and fishing enterprises, SMEs, fish factory ships and fish-cannery, fishing and fish-processing associations, research-pruduction innovation centres, seafood processing enterprises both among other participants of fishfoodstuff scientific-introduction and economic activity) of the EU members countries, is especial in the countries, which are EU new members and have exits to the seas (Poland, Romania, Bulgaria and Baltic country), associative members of EU (Turkey), EU countries-neighbours having exit to the seas (countries of Black Sea Region: Moldova, Ukraine and countries of the Caucasian Region), and also in other regions with high developed fish-processing agroproduction.</p>
<p><b>Target partner(s)</b></p>	<p>Target partners (type, expertise required, role in the project and geographic location): 1. Main Target Project Partner – an of West European profile universities / research institutes as Consortiu Coordinator from: 1.Austria 2.Belgium 3.Danemark 4.Finland 5.France 6.Germany 7.Greece 8.Ireland 9.Italy 10.Luxemburg 11. The Netherlands 12.Portugal 13.Spain 14.Sweden 15.United Kingdom of Great Britain and Northern Ireland. Expected assistance from the European Partner – Main Consortium Coordinator: 1. Development of a basic scientific ideology of the profile project and its structures. 3. Formulation of a main problematics of the corporate project, its purposes, tasks, methods of realization and expected results. 4. Elaboration the general operative protocol of the project, including sampling method and analysis and its handing to the co-partners for modifications. 5. Coordination the different protocols for each co-partner's region, according to the its specific characteristics. 6. Elaboration a documents to be send to the EU. 7. Elaboration a chronograms of establishment to determine the variables to measure, dates for data acquisition, periodicity in the analyses. 8. Development of the contents of working packages for each co-partner. 9. General coordination of process of design and submission of the project in FP6. Providing co-partners by profile expert-consulting services. 10. Signing main grant project agreement with EU and sub-contracts with co-partners. 11. General coordination of scientific-research works and its providing by the profile scientific and technical information. 12. Organization of professional trainings in the countries of EU of the main Project managers from the co-partners. 13. Assistance in</p>

	patenting of a final products in the European Union. 14. Preparation of the final analytical-scientific and financial reports about completion of the project. 2. Consortium Partners - profile universities / research institutes from: EU members countries, is especial from the countries, which are EU new members (countries of Central and East Europe), EU associated members countries, EU countries-neighbours and also ICPC countries.
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## **UA/SCP/2/43 – Development progressive processes and equipment for foodstuffs production using raw materials of vegetable and animal origin. PROFOODRAW (preliminary acronym).**

CONTACT DETAILS	
<b>Organization</b>	Kharkiv State University of Food and Trade (KSUFT)
<b>County</b>	Ukraine

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.2.3, Area 2.2.4
<b>Title</b>	<b>Development progressive processes and equipment for foodstuffs production using raw materials of vegetable and animal origin. PROFOODRAW (preliminary acronym).</b>
<b>Brief description of the objectives</b>	Development progressive processes and equipment for foodstuffs production using raw materials of vegetable and animal origin. Due to the deterioration of ecological conditions application of traditional and non-traditional raw materials of vegetable origin, especially fruit, berries and mushrooms, becomes very urgent. Besides their direct application they can be used as biologically active additives in the form of powders, pastes, concentrates etc., as a basis of new products including the ones with medical and prophylactic activity. Realization of the project will allow to extend the assortment of canned products of vegetable origin, culinary products with its application, to smooth seasonality consumption of vitamin products, to reduce production costs, due to implementation of principally new highly effective technological processes and equipment including alternative sources of energy, that facilitate reduction of expenses of energy and material resources. Justification: Ecological and economic problems negatively effect the health and environment that stipulates the necessity of finding new ways of solving problems related to development and application in nutrition foodstuffs that would allow to liquidate deficiency and increase immunity of a man on condition of organizing of scientifically stipulated norms of consumption of new foodstuffs and semi-finished products on the basis of raw material of vegetable origin. Scientists engaged in development and application of nutritive potential of plants focus on the necessity of their application in the form of powders, pastes, concentrates etc. The quantity of the used non-traditional medical raw materials of vegetable origin that allow to preserve nutritional and biologically active substances in foodstuffs at most increases with every step. Taking into consideration the deficit of mineral resources used as sources of power in Ukraine the problem of application of alternative sources of energy and development of small

	<p>energy and resources conservation technological equipment and lines that would correspondent to the European and world technical level at most becomes especially urgent. Thus, there is an urgent need of development highly effective technological processes of production of foodstuffs based on vegetable raw materials of different origin with high content of biological substances as well as the equipment based on improvement of constructive elements and application of non-traditional systems for energy supply.</p> <p>Additional information: This Project is proposed as SICA Project - Minimum number of participants: 4 from different MS or AC and 4 from different ICPC. Collaboration with third countries, including ICPC, is encouraged. Funding scheme: Small or medium collaborative project (consortium with 7-10 profile institutional participants, institute-coordinator from one of Western-European country including).</p> <p>Approximate term of Project realization: 5 years.</p> <p>Approximate required financing on all volume of research works for all participants of Consortium: up to 3 mln. Euro.</p> <p>Expected impacts: The results of the project will be presented as: patents on new foodstuffs, semi-finished products with application of cultivated and wild vegetable raw materials, raw materials of animal origin, equipment for their realization; publications; standard technical documentation for production and application of products for nutritional purposes with coordination with related services; recommendations on making up recipes of dishes and culinary products with application of plant additives (together with specialists dealing with the problems of medical and prophylactic nutrition), project documentation for new equipment, commercial profit. Area of dissemination: Distribution of results of the Project is supposed among the participants of plant cultivation and cattle-breeding sector of European agroindustrial complex (plant cultivation and cattle-breeding agroenterprises, agrosME, farms, agroassociations, agroresearch centres, agroprocessing and pharmaceutical enterprises both among other participants of scientific-introduction and agrofoodstuff activity, pharmacologist, dietologist etc.) of the EU members countries, is especial in the countries, which are EU new members (countries of Central and East Europe), EU associated members countries, and also in the EU countries-neighbours (Belarus, Moldova, Ukraine and countries of the Caucasian region) in region with high developed plant cultivation and cattle-breeding agricultural agroindustries.</p>
<p><b>Target partner(s)</b></p>	<p>Target partners (type, expertise required, role in the project and geographic location): 1. Main Target Project Partner – an of West European profile universities / research institutes as Consortium Coordinator from: 1.Austria 2.Belgium 3.Danemark 4.Finland 5.France 6.Germany 7.Greece 8.Ireland 9.Italy 10.Luxemburg 11. The Netherlands 12.Portugal 13.Spain 14.Sweden 15.United Kingdom of Great Britain and Northern Ireland. Expected assistance from the European Partner – Main Consortium Coordinator: 1. Development of a basic scientific ideology of the profile project and its structures. 3. Formulation of a main problematics of the corporate project, its purposes, tasks, methods of realization and expected results. 4. Elaboration the general operative protocol of the project, including sampling method and analysis and its handing to the co-partners for modifications. 5. Coordination the different protocols for each co-partner's region, according to the its specific characteristics. 6. Elaboration a documents to be send to the EU. 7. Elaboration a chronograms of establishment to determine the variables to measure, dates for data acquisition, periodicity in the analyses. 8. Development</p>

	<p>of the contents of working packages for each co-partner. 9. General coordination of process of design and submission of the project in FP6. Providing co-partners by profile expert-consulting services. 10. Signing main grant project agreement with EU and sub-contracts with co-partners. 11. General coordination of scientific-research works and its providing by the profile scientific and technical information. 12. Organization of professional trainings in the countries of EU of the main Project managers from the co-partners. 13. Assistance in patenting of a final products in the European Union. 14. Preparation of the final analytical-scientific and financial reports about completion of the project. 2. Consortium Partners - profile universities / research institutes from: EU members countries, is especial from the countries, which are EU new members (countries of Central and East Europe), EU associated members countries, EU countries-neighbours and also ICPC countries.</p>
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## **RU/SCP/2/46 – New approaches in the development of functional food**

CONTACT DETAILS	
<b>Organization</b>	Moscow Atate University of Applied Biotechnology
<b>County</b>	Russia

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.2.4
<b>Title</b>	<b>New approaches in the development of functional food</b>
<b>Brief description of the objectives</b>	<p>The project is devoted to the development of new complex approach based on the implementation of physiologically active components obtained from probiotic and prebiotic cultures for improvement of function of organs in human body.</p> <p>This comprehensive approach will allow to use wide variety of nature food substances for improvement of human health.</p>
<b>Target partner(s)</b>	European countries

## **HR/SCP/2/47 – Fatty acids and polyphenols in tissue regeneration and reparation**

CONTACT DETAILS	
<b>Organization</b>	School of Medicine University of Rijeka
<b>County</b>	Croatia

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.2.2
<b>Title</b>	<b>Fatty acids and polyphenols in tissue regeneration and</b>

	<b>reparation</b>
<b>Brief description of the objectives</b>	<p>This project aims to identify the effects of fatty acids and polyphenols on the:</p> <ul style="list-style-type: none"> <li>- tissue regeneration and tissue reparation processes (in the model of the liver regeneration induced by partial hepatectomy)</li> <li>- toxic damage (in the model of tissue intoxication provoked by the pesticide).</li> </ul> <p>For that purpose, we will test the influence of diet enriched with the:</p> <ul style="list-style-type: none"> <li>- olive oil (oleic acid-n9),</li> <li>- lard (oleic acid-n9 and saturated fatty acids)</li> <li>- corn oil (linoleic-n6 and linolenic acid-n3), and</li> <li>- pumpkin seed oil (linoleic-n6 and oleic acid-n9), as well as the</li> <li>- polyphenols extracted from the olive oil</li> </ul> <p>on the:</p> <ul style="list-style-type: none"> <li>- lipid status of the relevant organs (determination of free fatty acids, triglycerides, cholesterol, phospholipids) - SPE, GC and HPLC analysis,</li> <li>- the expression of the transcriptional factors (PPAR<math>\alpha</math> and NF<math>\kappa</math>B)- qPCR,</li> <li>- lipoxygenase and cyclooxygenase mediated arachidonic acid metabolic pathway (activity of LOX-5, expression of COX-2, inflammatory lipid mediator synthesis)- ELISA, LC-MS analysis,</li> <li>- antioxidant status (antioxidant enzyme assay) and lipid peroxidation parameters (HPLC analysis of MDA),</li> <li>- Phase I biotransformation enzymes (CYP1A, CYP2E1, CYP3A)- qPCR, HPLC, LC-MS analysis.</li> </ul> <p>In addition, the composition and qualitative characterisation of the polyphenol extract (HPLC, LC-MS) and the residue of the pesticide in tissues (HPLC) will be determined.</p>
<b>Target partner(s)</b>	<p>We are looking for research partners</p> <p>(1) with experience in HPLC and LC/MS analysis of plant bioactive compounds (namely that found in olive oil), lipid analysis (free fatty acids, triglycerides, cholesterol, phospholipids), including lipid peroxidation products (eicosanoids, MDA) and CYT P450 enzymes analysis, and</p> <p>(2) with experience /equipment in molecular biotechnology methods</p>

## FR/SCP/2/50 — Meat Destructuration Indicator

CONTACT DETAILS	
<b>Organization</b>	Efficient Technology
<b>County</b>	France

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Other activities
<b>Title</b>	<b>Meat Destructuration Indicator</b>
<b>Brief description of the objectives</b>	<p>Histalim (our client) has developed the "MDI method" that quantifies the level of meat destructuration.</p> <p>The target is to join a consortium in order to :</p> <ul style="list-style-type: none"> <li>- improve the method and to make it transferable to other laboratories for exploitation.</li> </ul>

	<ul style="list-style-type: none"> <li>- realize a connection between the destructure level of muscle fibre (MDI) and the technological, organoleptic, nutritional and microbiological properties</li> <li>- find a way to measure the MDI value on line and in line through sensors and IT systems.</li> </ul> <p>In the same time, to help the improvement of meat separator process.</p>
<b>Target partner(s)</b>	<p>Type: SME, research center, lab, university, ...</p> <p>Specialized in studding foods (diary, cereal, beverage) microstructure microscopy, image analysis, foods technology, microbiology, sensor and IT analysis, ...</p> <p>Role in the project: leader</p> <p>Geographic location: priority for Eastern Europe</p>

## **TR/SCP/2/51 – Rapid Quality Assessments and Discrimination of Irradiated Food using Vibrational Spectroscopy**

CONTACT DETAILS	
<b>Organization</b>	Istanbul Technical University
<b>County</b>	Turkey

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.2.4
<b>Title</b>	<b>Rapid Quality Assessments and Discrimination of Irradiated Food using Vibrational Spectroscopy</b>
<b>Brief description of the objectives</b>	<p>Assessment of Nutritional Quality and Functional Properties of Irradiated Food using Molecular Level Information.</p> <p>Characterization of Irradiation-Induced Structural Dmages to Food at Different Irradiation Conditions.</p> <p>Discrimination of Irradiation Food based on the Extent of Irradiation.</p> <p>Labeling of Irradiated Food.</p> <p>Budget</p> <p>Raman &amp; IR Spectrometers 750.000 Euro</p> <p>Salaries(2PhD&amp; 1Technican)225.000 Euro (3 yrs)</p> <p>Software &amp; Hardware 25.000 Euro</p> <p>Travel 100.000 Euro (3 yrs)</p>
<b>Target partner(s)</b>	<p>SMEs, Governmental Organization and Regulation Offices, Non-Governmental Organizations, Universities</p> <p>SME: Industrial Food Irradiation, Electron beam or Gamma Irradiation, -facility</p> <p>GO: Regulations on Irradiation Dosage</p> <p>NGO: Public Awareness of Food Irradiation, Nutritional Quality of Irradiated Food.</p> <p>Universities: Knowledge and information transfer on radiation physics, radiochemistry and radiobiology.</p>

## **UA/SCP/2/58 – ORGANICFOODLABELING: Increase of a consumption level of organic food products through improvement of existing system of its labeling.**

CONTACT DETAILS	
<b>Organization</b>	Kharkiv State University of Food and Trade (KSUFT)
<b>County</b>	Ukraine

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.2.1 Area 2.2.2
<b>Title</b>	<b>ORGANICFOODLABELING: Increase of a consumption level of organic food products through improvement of existing system of its labeling.</b>
<b>Brief description of the objectives</b>	<p>Increase of a consumption level of organic food products of vegetative and animal origin through improvement of existing system of its labeling, popularization among the consumers and promotion on the food market. Labelling of organic food products of vegetative and animal origin, the information derived / perceived by consumers and the way in which they react to such information are increasingly important.</p> <p>Behavioural and cognitive sciences will be required to determine what information is required and desired by the consumer, how that information might be presented and what behavioural consequences and changes in purchasing and consumption of organic food products and patterns this produces in the purchaser and the interaction/feedback from consumers.</p> <p>The inter-relationship between labelling information about organic food products and the other influencing factors should be considered. Particular attention should be paid to advertising in relation to organic food products targeted at children. The recommendations for the European legislation which is taking into account and maximally fully taking into account all aspects concerning labeling of organic food products should be elaborated (e.g. health claims, fortification and supplementation). The participation of agro-organic-food SMEs would help to better identify their specific needs on labelling and target the research component in the field of organic food products.</p> <p>Having specific experience in the field of drying of foodstuff both agricultural raw material of a vegetative and animal origin KSUFT propose to the European Institute-Coordinator of the FP7 Project Consortium on realization of the above-stated Project terms of reference its participation in Consortium as one of profile institutes-coexecutors with possible performance of a part of project scientific-research works on the following provisional subject-matter:</p> <ol style="list-style-type: none"> <li>1. To investigate and to reveal influence of labeling information about structure and qualitative characteristics of organic food products on acceptance by the consumer of the decisions about purchase of articles of food products of organic origin (including separate groups of organic food products)</li> <li>2. To analyse a modern condition of system of marks of organic food products and to elaborate the recommendations for its improvement.</li> <li>3. To estimate psychological perception labeling information about</li> </ol>

	<p>organic food products by the consumers, on the basis of that to develop the recommendations for structure, saturation and odds of representation of the information for the consumers on packing of organic food products with the purpose of stimulation of its purchase and consumption.</p> <p>4. To investigate the market of advertising of children's organic food products in Ukraine, to reveal its condition, feature and tendency of development.</p> <p>5. To develop the recommendations for the enterprises of a food-processing industry for improvement of packing of organic food products and information submitted on it according to features of consumption of separate groups of organic food products.</p> <p>Funding scheme: Small/medium collaborative project (consortium with 7-10 profile institutional participants, institute-coordinator from one of Western-European country including). Approximate term of Project realization: 5 years. Approximate required financing on all volume of research works for all participants of Consortium: up to 3 mln. Euro. Additional information: This Project is proposed as SICA Project - Minimum number of participants: 4 from different MS or AC and 4 from different ICPC. Collaboration with third countries, including ICPC, is encouraged. Expected impact: Assessment of inter-relationship between organic food labelling information and its 'attractiveness'; interpretation framework to apply information generated in order to influence consumer habits with respect to established food-related health issues; contribution to consumer policy of increases of volume of consumption of organic food products through the assessment and impact of European legislation on organic food labelling and health claims on consumer behaviour.</p> <p>Area of dissemination: Distribution of results of the Project is supposed among the participants of cattle-breeding agrosector (cattle-breeding agroenterprises, agroSME, agroassociations, agroresearch centres both among other participants of scientific-introduction and agroeconomic activity) of the EU members countries, is especial in the countries, which are EU new members (countries of Central and East Europe), EU associated members countries, and also in the EU countries-neighbours (Belarus, Moldova, Ukraine and countries of the Caucasian region) in region with high developed sunflower industries.</p>
<b>Target partner(s)</b>	<p>Target partners (type, expertise required, role in the project and geographic location):</p> <ol style="list-style-type: none"> <li>1. Main Target Project Partner – an of West European profile universities / research institutes as Consortium Coordinator from: 1.Austria 2.Belgium 3.Danemark 4.Finland 5.France 6.Germany 7.Greece 8.Ireland 9.Italy 10.Luxemburg 11. The Netherlands 12.Portugal 13.Spain 14.Sweden 15.United Kingdom of Great Britain and Northern Ireland. Expected assistance from the European Partner –</li> <li>2. Main Consortium Coordinator: <ol style="list-style-type: none"> <li>a. Development of a basic scientific ideology of the profile project and its structures.</li> <li>b. Formulation of a main problematics of the corporate project, its purposes, tasks, methods of realization and expected results.</li> <li>c. Elaboration the general operative protocol of the project, including sampling method and analysis and its handing to the co-partners for modifications.</li> <li>d. Coordination the different protocols for each co-</li> </ol> </li> </ol>

	<p>partner's region, according to the its specific characteristics.</p> <ol style="list-style-type: none"> <li>e. Elaboration a documents to be send to the EU.</li> <li>f. Elaboration a chronograms of establishment to determine the variables to measure, dates for data acquisition, periodicity in the analyses.</li> <li>g. Development of the contents of working packages for each co-partner.</li> <li>h. General coordination of process of design and submission of the project in FP6. Providing co-partners by profile expert-consulting services.</li> <li>i. Signing main grant project agreement with EU and sub-contracts with co-partners.</li> <li>j. General coordination of scientific-research works and its providing by the profile scientific and technical information.</li> <li>k. Organization of professional trainings in the countries of EU of the main Project managers from the co-partners.</li> <li>l. Assistance in patenting of a final products in the European Union.</li> <li>m. Preparation of the final analytical-scientific and financial reports about completion of the project.</li> </ol> <p>3. Consortium Partners - profile universities / research institutes from: EU members countries, especially from the countries, which are EU new members (countries of Central and East Europe), EU associated members countries, EU countries-neighbours and also ICPC countries.</p>
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## **UA/SCP/2/59 — DRIEDFOODSTUFF: Improvement of existing progressive technologies of drying of foodstuff both agricultural raw material of a vegetative and animal origin.**

CONTACT DETAILS	
<b>Organization</b>	Kharkiv State University of Food and Trade (KSUFT)
<b>County</b>	Ukraine

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.2.3 Area 2.2.4
<b>Title</b>	<b>DRIEDFOODSTUFF: Improvement of existing progressive technologies of drying of foodstuff both agricultural raw material of a vegetative and animal origin.</b>
<b>Brief description of the objectives</b>	The food technology of today of drying of foodstuff both agricultural raw material of a vegetative and animal origin is based both on traditional, local and experience-based processes and on long-established, science-based processes. These classical technologies of drying have not been analysed thoroughly. The aim of this terms of reference is to (re)assess and to improve some selected key technologies in an exhaustive approach from industrial drying of

	<p>foodstuff both agricultural raw material of a vegetative and animal origin to catering and home preparation of dried finished food products covering safety, nutritional, environmental and economic issues. Collaboration of food technologists-dryers, nutritionists, consumer scientists, economists, and technology-applying companies is needed.</p> <p>Expected deliverables are clearly improved technologies drying of foodstuff both agricultural raw material of a vegetative and animal origin as measured against specific indicators. The deliverables will be described in technical best practice guides and recommendations for standards.</p> <p>The collaboration with SMEs is essential. Justification. Having specific experience in the field of drying of foodstuff both agricultural raw material of a vegetative and animal origin KSUFT propose to the European Institute-Coordinator of the FP7 Project Consortium on realization of the above-stated Project terms of reference its participation in Consortium as one of profile institutes-coexecutors with possible performance of a part of project scientific-research works on the following provisional subject-matter:</p> <ol style="list-style-type: none"> <li>1. To develop new food technologies of drying of foodstuff both agricultural raw material of a vegetative and animal origin from industrial processing up to delivery to the consumers and home preparation including processes of drying, covering problems of safety of food, environment and economy.</li> <li>2. To improve existing food technologies of drying of foodstuff both agricultural raw material of a vegetative and animal origin on the basis of the solution of problems of application of various methods of deprivation of water of food raw material (for example: convectional drying, microwave drying, infra-red drying, syblimational drying etc.)</li> </ol> <p>Funding scheme: Small/medium collaborative project (consortium with 7-10 profile institutional participants, institute-coordinator from one of Western-European country including).</p> <p>Approximate term of Project realization: 5 years.</p> <p>Approximate required financing on all volume of research works for all participants of Consortium: up to 3 mln. Euro.</p> <p>Additional information: This Project is proposed as SICA Project - Minimum number of participants: 4 from different MS or AC and 4 from different ICPC. Collaboration with third countries, including ICPC, is encouraged.</p> <p>Expected impact: Bridging scientific fields for spreading the excellence and for an innovation-driven increase of the competitiveness of dried food producers and food equipment for drying production, measurable increase of food safety and quality, reinforcement of consumer trust in food, better informed decisions taken by policy and regulatory bodies.</p> <p>Area of dessimination: Distribution of results of the Project is supposed among the participants of cattle-breeding agrosector (cattle-breeding agroenterprises, agroSME, agroassociations, agroresearch centres both among other participants of scientific-introduction and agroeconomic activity) of the EU members countries, is especial in the countries, which are EU new members (countries of Central and East Europe), EU associated members countries, and also in the EU countries-neighbours (Belarus, Moldova, Ukraine and countries of the Caucasian region) in region with high developed sunflower industries.</p>
<p><b>Target partner(s)</b></p>	<p>Target partners (type, expertise required, role in the project and geographic location):</p> <p>Main Target Project Partner – an of West European profile universities</p>

	<p>/ research institutes as Consortium Coordinator from: 1.Austria 2.Belgium 3.Danemark 4.Finland 5.France 6.Germany 7.Greece 8.Ireland 9.Italy 10.Luxemburg 11. The Netherlands 12.Portugal 13.Spain 14.Sweden 15.United Kingdom of Great Britain and Northern Ireland.</p> <p>Expected assistance from the European Partner – Main Consortium Coordinator:</p> <ol style="list-style-type: none"> <li>a. Development of a basic scientific ideology of the profile project and its structures.</li> <li>b. Formulation of a main problematics of the corporate project, its purposes, tasks, methods of realization and expected results.</li> <li>c. Elaboration the general operative protocol of the project, including sampling method and analysis and its handing to the co-partners for modifications.</li> <li>d. Coordination the different protocols for each co-partner's region, according to the its specific characteristics.</li> <li>e. Elaboration a documents to be send to the EU.</li> <li>f. Elaboration a chronograms of establishment to determine the variables to measure, dates for data acquisition, periodicity in the analyses.</li> <li>g. Development of the contents of working packages for each co-partner.</li> <li>h. General coordination of process of design and submission of the project in FP6. Providing co-partners by profile expert-consulting services.</li> <li>i. Signing main grant project agreement with EU and sub-contracts with co-partners.</li> <li>j. General coordination of scientific-research works and its providing by the profile scientific and technical information.</li> <li>k. Organization of professional trainings in the countries of EU of the main Project managers from the co-partners.</li> <li>l. Assistance in patenting of a final products in the European Union.</li> <li>m. Preparation of the final analytical-scientific and financial reports about completion of the project.</li> </ol> <p>Consortium Partners - profile universities / research institutes from: EU members countries, is especial from the countries, which are EU new members (countries of Central and East Europe), EU associated members countries, EU countries-neighbours and also ICPC countries.</p>
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## **EG/SCP/2/60 – Introducing a new paradigm to increase the effectiveness of nutrition promotion measures**

CONTACT DETAILS	
<b>Organization</b>	Center for Rural Development Researches and Studies (CRDRS) University of Cairo
<b>County</b>	Egypt

PROJECT DETAILS	
<b>Project type</b>	Small CP

<b>Classification</b>	
<b>Title</b>	<b>Introducing a new paradigm to increase the effectiveness of nutrition promotion measures</b>
<b>Brief description of the objectives</b>	<p>The proposal considers the rich food heritage of our Mediterranean countries with its balanced dietary system that has with held the test of time as a valuable asset. Long experience in nutrition work in several countries has shown the limitations of nutrition promotion measures, even if accompanied by some supportive measures and strategies. The dynamic and continually changing environment and contexts for each and all consumers render the value and effectiveness of "best practices" ineffective in a year's time, or even sooner if conditions and givens of a situation are changed.</p> <p>The project invests in the consumer and aims at increasing his capacity to a manage a continually changing situation. The paradigm is based on three pillars, firstly, the recognition of the value of our food heritage and preserving its continuity through rendering it adaptable to the conditions and demands of modernity and the mobility of our present day life style. Secondly, the creation of a discriminating consumer, arming him/her with the necessary means to make the right choices under different conditions. Thirdly, to increase the opportunities that can help the consumer to make the right choices.</p> <p>The approach builds on and applies experience gained through earlier FP5 and FP6 projects such as the DAFNE and the TAHINA projects. It benefits from the recent attention that Mediterranean type diets are receiving and the efforts for promoting the quality, safety and exchange in Mediterranean food products.</p> <p>The growing market demand for Mediterranean type diets and for health foods means that partnership with the agrifood industry in various project activities will prove mutually beneficial through the creation of products of high nutritional value as well as a high marketing potential.</p>
<b>Target partner(s)</b>	<p>Target partners from different geographic locations are identified for the added value with which their skills and experience can enrich the project and the effectiveness of its outcomes.</p> <p>Egypt is a country with a rich and unexploited food heritage, where a poorly prepared consumer is lost between the old and the new, and where the rapidly developing food industry is now ready to partnership in "repackaging " traditional foods, adapting them to suit the modern consumer.</p> <p>France is a country with a successful well structured national nutrition programme and a nutritional surveillance system.</p> <p>Italy has done pioneering work with innovative strategies for valorizing their traditional food heritage, with an exemplary involvement of SME's.</p> <p>Greece has lead the European project for monitoring of food intake and its trends, offering the possibility of measuring and counteracting deviations in food habits.</p> <p>Lebanon Offers the opportunity to study the phenomenon that followed the recent war whereby traditional foods of rural origin have become popular with urban populations to the extent that they have been taken up by the agro-food industry and have invaded supermarkets.</p> <p>South Africa is the best example of National Food Based Dietary Guidelines developed in a way that makes them useful to the multicultural consumer of different ethnical origins in a society that varies widely in socio-economic status.</p>

	<p>Proposed contribution of the Egyptian team:</p> <ul style="list-style-type: none"> <li>• Identify the determinants impacting on the nutritional status (food consumption, economic, socio-cultural and environmental risk factors).</li> <li>• Review the food heritage and identify those foods that are attractive to the modern consumer and which suit his preferences and lifestyle.</li> <li>• Determination of the nutrient and non-nutrient value of a selection of primary and composite traditional foods.</li> <li>• Quality assessment of the prevailing endogenous technologies used for processing traditional foods and their adaptation to quality requirements.</li> <li>• Study the safety requirements of the production process for traditional foods as well as for the end product and of the microorganisms associated with them.</li> </ul> <p>Expected contribution from partner institutions to include the following:</p> <ul style="list-style-type: none"> <li>• Development of appropriate novel technologies to achieve high-quality standards for traditional foods</li> <li>• Technological study of the potential for industrial or semi-industrial production of the selected traditional foods</li> <li>• Improvement in the quality of raw materials used for the production of the selected traditional foods through the use of biotechnology.</li> <li>• Other relevant research activities proposed by the partner teams.</li> </ul>
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## TR/OTH/2/62 – Impact assessment of new food law

CONTACT DETAILS	
<b>Organization</b>	MINISTRY OF AGRICULTURE AND RURAL AFFAIRS
<b>County</b>	Turkey

PROJECT DETAILS	
<b>Project type</b>	Other
<b>Classification</b>	Other activities
<b>Title</b>	<b>Impact assessment of new food law</b>
<b>Brief description of the objectives</b>	EU accession will bring some changes in lots of sectors. Food sector is one of them since national food regulation have been revised for harmonization within the EU. Measuring the future impacts of the coming regulation on the whole food sector such as on small sized, medium sized food enterprises, on importers and exporters is needed to take necessary precautions for the future.
<b>Target partner(s)</b>	Governmental bodies of EU members. Especially new EU members can help us in developing a comprehensive assessment plan.

## IT/NOE/2/63 – Agro-Food Quality And Safety Network

CONTACT DETAILS	
<b>Organization</b>	International Science Services
<b>County</b>	Italy

PROJECT DETAILS	
<b>Project type</b>	NoE
<b>Classification</b>	Area 2.2.3 Area 2.2.4
<b>Title</b>	<b>Agro-Food Quality And Safety Network</b>
<b>Brief description of the objectives</b>	<p>European Union quality standards for healthiness of agro-food products are getting more rigid but, at the same time, they represent an opportunity for the producers who want to bring out their quality production in a competitive international market. European Community supports international cooperation activities between EU and non-EU countries, also encouraging the neighbouring Countries to integrate into the global trading system, applying the standards of the EU internal market.</p> <p>Taking into consideration the Republic of Moldova efforts in the European integration process, as a result of the new wave of EU enlargement, the AGRONET project has been planned from a demand of Republic of Moldova authorities, in order to improve the internal agro-food production methodologies, according to the European standards.</p> <p>The project aims to create a Network of Excellence to support Moldovan small and medium sized agro-food producers, particularly the wine producers and the meat chain process, to innovate and reorganize their production processes, following the European quality and safety standards. This will enable Moldovan agro-food SMEs to integrate into the European trading system, reducing the differences with the European countries, increasing competitiveness and contributing to the country advance, in according with the EU policy. The project will be carried out in the Republic of Moldova, activating the competences of an international consortium constituted by EU and Moldovan organizations.</p> <p>Results and methodologies could be transferable and applicable to other European Countries and their different circumstances. Introduction Moldova is especially farming area, but agriculture and related industries require reforms to adjust the production to the European standards. The structural and methodological modernization of the sector, according to the European policy, seems to be the appropriate key to get the admission to the European trade market.</p> <p>The project also aims to realize a favourable background to the private investments from the international operators, being the Moldovan economy is one of the most open and attractive economies of the world to the international trade and an activity of promotion of local products, realized according to market reasons, acquires an important value to attract foreign investors.</p> <p>The Network will grant both technical and economical demands, connecting productive reality with technical innovation and productive costs. The Centre of Excellence will also provide the staff training and a communication campaign for disseminating results, in order to encourage the knowledge transfer and the innovation.</p> <p>To carry out such a network and to be in the forefront of scientific research, the Centre will arrange multi-functional experimental plants, highly qualified staff, appropriate research technologies, interdisciplinary competences. The results of these activities will be used to improve the international cooperation strategies and the</p>

	<p>elaboration of programmes aimed at sustainable development and innovation of Moldova.</p> <p><b>Objectives of the project</b></p> <p>The project aims to realize a Network of Excellence of obtain a better quality of the Moldovan agro-food industry in order to integrate the Moldovan agro-food system into the agro-food productions, enhance the industrial and agricultural reorganization, European market, contribute to open up more business opportunities to Moldovan agro-food SMEs.</p> <p>The project main objective is to transfer methodologies, schemes and best practices to Moldovan agro-food operators, integrating the experiences achieved by the promoters about innovative technologies for the food processing and making the above mentioned knowledge accessible to the operators in an easier way. AGRONET will achieve this objective through the creation of a support that, preserving distinctive features and peculiarities of the local products, assists the operators in all the technological transfer phases, necessary to the innovation of the traditional production processes.</p> <p>The Network of Excellence will get the necessary and appropriate support of such activities, considering the wide range of phases required by a technological innovation process, including the search of the possible financing, the project plan, the experiments on the pilot plants, the staff training, etc. It is important to point out that the Network has an immaterial nature, promoting the information exchanges between the involved partners. It will be based in Moldova, to grant a tangible effect on the territory, building the basis to promote initiatives, realizing research activities, technological transfer, training courses for entrepreneurs and operators and to continue the own activities further the end of the project.</p> <p>In a scheme involving the national actors in addition the Network will realize: joined work of partners and experts to plan methodologies of measurement, analysis and data treatment procedures, according to the EU recommendations; the analysis of the existing technologies relating to the food processing and the analysis of the national policy and instruments the innovation transfer; the identification, the watching and the to support the innovation transfer; the collaboration and adopting of best practices from the partner Countries; the assistance of the European partners to develop and/or improve innovation; the creation of a permanent Centre of Excellence, located in Moldova, to grant the constant control of the agro-food productions; dissemination of the project results within the Moldovan territory and in the to increase the partner Countries.</p> <p>The expected project results will provide: to stimulate the national RMoldovan agro-food industry competitiveness; to promote the innovation culture onto serve the territorial agro-food SMEs; increased impact of innovation measures on the Moldovanthe territory; better visibility of Moldova in the international context; policies; propaganda campaign of the European innovation policy recommendations in Moldova.</p> <p>The time required for the project realization could be probably two years. The required grant for the project realization will be approximately of 2 million/year (total 4 million).</p>
<b>Target partner(s)</b>	<p>The EU project partners should have specific competences and experience about the food processing and the European projects and policies. They should be able to develop and apply work models already validated by the European Union, and to ensure the excellence</p>

	<p>of results and the accuracy of methods.</p> <p>We search Institutes, Research Centres and/or Universities of the European Community characterized by a long experience and great competence in this subject, having already worked in other similar projects. They will carry out the technical activities, participate to the organization and the supervision of the plan and provide to the staff training. Following the agreed conditions about reports and book-keeping, they will also coordinate the results to prepare technical reports of the activities and book-keeping statements on the advance states of the plan.</p> <p>The plan value will come from two efforts: the integration of the involved researchers knowledge, obtained facilitating and promoting their mobility, and the establishment on the territory of the project results, in order to obtain a management technique for the production of high quality agro-food products.</p>
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## **TR/OTH/2/65 — Development of Organic Grape Growing and Wine Production in the Southeastern Anatolia Region of Turkey**

CONTACT DETAILS	
<b>Organization</b>	Dicle University Faculty of Agriculture
<b>County</b>	Turkey

PROJECT DETAILS	
<b>Project type</b>	Other
<b>Classification</b>	Area 2.1.2
<b>Title</b>	<b>Development of Organic Grape Growing and Wine Production in the Southeastern Anatolia Region of Turkey</b>
<b>Brief description of the objectives</b>	<p>Southeastern Anatolia, the geographical area of the project, consists of the province of Adiyaman, Batman, Diyarbakır, and Gaziantep, Kilis, Mardin, Siirt, Şanlıurfa and Şırnak. The region covers an area as large as 740.000 km<sup>2</sup> that corresponds to 10 % of Turkey's total area.</p> <p>In the year 2000, a population of 6,5 million persons lived in the Region constituting approximately 10 % of Turkey's total. The GDP per capita is \$ 1186, about 36 % of East Marmara region, the most developed area in the country. After East Anatolia Region, this figure represents the lowest regional average in the country. The main income generating activity in the rural areas of the region is agriculture, especially viticulture. Local farmers lack many of the skills and knowledge necessary for the rational and efficient use of resource, including water and another growing techniques.</p> <p>The present project aimed to develop organic wine grape growing and subsequently using the its yield for organic wine production in the Southeastern Anatolia where has the most suitable ecological conditions for wine grape growing in Turkey. Possible outcomes from the present project can be summarized as follows:</p> <ol style="list-style-type: none"> <li>1. Development of organic wine grape growing techniques in an organic agriculture production system</li> <li>2. Teaching organic grape growing and wine production contemporary techniques to the local farmers</li> <li>3. Encouraging organic wine production, setting up wine factory.</li> </ol>

	<p>4. Enhancing the income of farmers growing wine grape and wine producers subsequently</p> <p>A new vineyard facility will be established with the farmers conditions in the region. The farmers will be trained and informed on the modern grape growing techniques. High trellis improved, and grape varieties will be increased.</p> <p>Estimated budget; Total : 820 000 Euro:</p> <ol style="list-style-type: none"> <li>1. Establishing vineyard in different cities (300.000 Euro)</li> <li>2. Organic agricultural practices and applications (70.000 Euro)</li> <li>3. Vineyard equipments for establishing and maintaining (100 000 Euro)</li> <li>4. Training actions (30 000 euro)</li> <li>5. Wine Production Factory ( 200 000 euro)</li> <li>6. Technical consumptions (labor, farmers, technical staff) (70 000 euro)</li> <li>7. Vineyard management and maintenance (50.000 euro)</li> </ol>
<b>Target partner(s)</b>	

## **YU/SCP/2/70 – New food and pharmaceutical products from edible medicinal mushrooms**

CONTACT DETAILS	
<b>Organization</b>	Faculty of Agriculture, University of Belgrade
<b>County</b>	Serbia

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.2.3 Area 2.3.3
<b>Title</b>	<b>New food and pharmaceutical products from edible medicinal mushrooms</b>
<b>Brief description of the objectives</b>	<p>The proposed project is oriented towards the exploitation of the biological properties of the medicinal mushrooms and their compounds and possible application in food and pharmaceutical industry.</p> <p>Mushrooms, similar to plants, have a great potential for the production of food and useful bioactive metabolites. The medicinal use of mushrooms has a very long tradition in the Asian countries, whereas their use in the Western hemisphere has been slightly increasing only since the last decades.</p> <p>Ganoderma lucidum, Grifola frondosa, Lentinula edodes, Coriolus versicolor and others are becoming more and more popular mushrooms. We will examine conditions for better conversion of agricultural production, forestry and biological industries wastes into the edible medicinal mushrooms, developing new products, such as mushrooms with higher content of Se, beer and other alcoholic drinks produced by fermentation with mushrooms or by addition of water and alcohol extracts of mushrooms and other products. Also examination of mushroom compounds with antibacterial, antifungal and antimutagenic activity will be part of the project.</p>
<b>Target partner(s)</b>	Research and developing labs, food and pharmaceutical producers, mushroom producers, analytical labs for biological active compounds for coordinator or user in Europe or in Asia

## MA/OTH/2/71 – The study of the anti-Listeria Bacteriocins produced by strains isolated from various traditional fermented dairy products

CONTACT DETAILS	
<b>Organization</b>	University Hassan II Casablanca
<b>County</b>	Morocco

PROJECT DETAILS	
<b>Project type</b>	
<b>Classification</b>	Area 2.2.4
<b>Title</b>	<b>The study of the anti-Listeria Bacteriocins produced by strains isolated from various traditional fermented dairy products</b>
<b>Brief description of the objectives</b>	<ul style="list-style-type: none"> <li>• Research of new bacterial strains starting from the Moroccan traditional dairy products.</li> <li>• Criblage of these strains by seeking those which produce bacteriocins acting on harmful bacteria in agricol and agroalimentary sector.</li> <li>• Study of the physicochemical parameters which influence on the production of the bacteriocins.</li> <li>• Extraction and purification of the bacteriocins.</li> <li>• Sequencing and determination of genes coding the bacteriocins.</li> <li>• Expression heterologist and cloning of genes in vectors of expression and transformation.</li> <li>• Study of the conditions of production by fermentation on a semi-industrial scale.</li> <li>• Study of the tests of biopreservation of food.</li> </ul>
<b>Target partner(s)</b>	

## IT/SCP/2/82 – MYCOPREV

CONTACT DETAILS	
<b>Organization</b>	La Sapienza
<b>County</b>	Italy

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.2.4
<b>Title</b>	<b>MYCOPREV</b>
<b>Brief description of the objectives</b>	<p>Improvement of safety and quality of different feeds and foods by:</p> <ul style="list-style-type: none"> <li>• Prevention of aflatoxin and ochratoxin contamination in starchy seeds using polysaccharidic compounds extracted from medicinal edible mushrooms (<i>Lentinula edodes</i>, <i>Trametes versicolor</i>, <i>Ganoderma lucidum</i>).</li> <li>• Early diagnostic methods for evaluating the degree of fungal and</li> </ul>

	toxins contamination through the use of innovative biosensors.
<b>Target partner(s)</b>	<b>type:</b> RTD/SMEP, <b>expertise:</b> FOOD AND FEED BIOTECHNOLOGY/ MICROENGINEERY/ FOOD AND FEED CHEMISTRY, <b>role in the project:</b> research and industrial development, end-users; geographic location: EU and candidate partners

## **IT/SCP/2/85 – Reduction of SO2 use in food processing and decreased presence at use (LESS-SO)**

CONTACT DETAILS	
<b>Organization</b>	AIAB
<b>County</b>	Italy

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.2.3
<b>Title</b>	<b>Reduction of SO2 use in food processing and decreased presence at use (LESS-SO)</b>
<b>Brief description of the objectives</b>	<p>KBBE-2008-2-3-02</p> <p>The scope of the project is to evaluate and identify physical methods and alternative food additives to decrease the use of SO2 in most commonly used food. The selection of processed food to be involved in the project is based on general consumption patterns (the food most commonly used in larger amounts by men) and on common level of SO2 use (foods with higher SO2 contents).</p> <p>Besides identifying techniques to reduce SO2 use, methods for reducing it at use (special packaging) will be analysed in order to verify if they, in combination with processing methods, may further decrease SO2 consumption.</p> <p>Possible production chains could be:</p> <ul style="list-style-type: none"> <li>- processed vegetables and fruits;</li> <li>- wine and other alcoholic drinks;</li> <li>- processed potato derivatives;</li> <li>- shrimps and shellfish.</li> </ul> <p>Estimated duration: 3 years.</p> <p>Estimated budget: 2.500.000 €.</p>
<b>Target partner(s)</b>	Experts on potato processing and on shrimps and shell-fish processing, food industries, from Denmark, Norway, or Germany.

## SI/LCP/3/1 – Immunotherapeutic biomolecules production from agriculture and food industry wastes by *Ganoderma lucidum*

CONTACT DETAILS	
<b>Organization</b>	Faculty of Chemistry and Chemical Engineering, Department of Chemical and Biochemical Engineering, University of Ljubljana
<b>County</b>	Slovenia

PROJECT DETAILS	
<b>Project type</b>	Large CP
<b>Classification</b>	Activity 2.3
<b>Title</b>	<b>Immunotherapeutic biomolecules production from agriculture and food industry wastes by <i>Ganoderma lucidum</i></b>
<b>Brief description of the objectives</b>	<p><i>Ganoderma lucidum</i> is a lignin degrading Basidiomycete, producing a wide range of pharmacologically active compounds. Strains of <i>G. lucidum</i> from different geographic regions will be taxonomically characterised, and best productive basic cultures will be according to particular used substrate selected for cultivation.</p> <p>Three different biotechnological processes will be applied and optimised. Active fungal biomass will be cultivated utilising various the most actual and typical partner country's organic waste material by three techniques:</p> <p>(1) submerged cultivation in a liquid phase (whey, beer industry, soy and oil wastes),</p> <p>(2) solid state cultivation, using secondary raw materials from agriculture, wood and food industry as substrates (olive, agrumi and grape husks, straw, woodcuts, wheat bran...rice husks and sugar cane wastes), and</p> <p>(3) fungal fruiting bodies production by farming using polyethylene bags filled with various solid wastes.</p> <p>Extraction and isolation procedures for the main groups of pharmacologically active substances (triterpenes, extra- and intracellular polysaccharides, proteoglycans, proteins) from fruiting bodies and mycelium biomass will be adapted and optimised. Samples of extracts and purified active compounds will be produced for in vitro testing on animal and human cell lines.</p> <p>Immunomodulatory effects will be tested on human mononuclear cells from a buffy coat, macrophages, lymphocytes from chicken and swine, antimutagenic effects on human Hep G2 cells and antitumor effects and on human breast, colon, lung, leukaemia, pancreas, hepatoma cells and the other cells will be investigated. The differential expression of genes involved in the metabolism of active ingredients from <i>G. lucidum</i> isolates will be studied to find the mechanism of activation of endogenic immunostimulatory-related peptides by using primary hepatocytic and mononuclear human cell lines.</p> <p>The project results will directly contribute to the development of immunomodulatory and anti-cancer over the counter drugs (OCD) for human as well as the immunostimulants for veterinary use.</p>
<b>Target partner(s)</b>	University of Ljubljana Slovenia, ZRS Bistra Scientific Research Center Slovenia, National Institute of Biology Slovenia, Biomin Austria, Axiss France France, Bourgogne Technology France, University of Thessaly Greece, National Inst. Chem.Pharm. Res.& Dev Romania, Inst.National

	Research & Development Romania , Budapest University Technol.Economics Hungary , Plant Physiol. Eötvös Univ Hungary, Edible Mushroom Institute China, Peking University Health Science Center China, Institute of Evolution Israel
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## **DZ/LCP/3/7 – Uses of wastes agricultural (almonds shells, peach stones, and apricot) in the elimination of Volatiles Organic Compounds VOC and heavy metals of the irrigation water.**

CONTACT DETAILS	
<b>Organization</b>	University of Sidi Bel Abbes
<b>County</b>	Algeria

PROJECT DETAILS	
<b>Project type</b>	Large CP
<b>Classification</b>	Area 2.3.3.
<b>Title</b>	<b>Uses of wastes agricultural (almonds shells, peach stones, and apricot) in the elimination of Volatiles Organic Compounds VOC and heavy metals of the irrigation water.</b>
<b>Brief description of the objectives</b>	<p>Introduction</p> <p>The water resources (surface water, ground water, subsoil water) are reached by pollution in particular by: COV, POPs and heavy metals, this is due to the leaching of industrial waste storage setting which can lead to severe water resource pollution. A barrier made from activated carbon obtained by chemical activation of precursors not very expensive (wood, lignite, etc..) can overcome such problem. This activation offered this carbon a very high porosity leading to high adsorption. From sanitary point of view this application seems to be of a great important, this due to the harmful effects of these pollutants on human physiology and other biological systems when they are found above the tolerance levels. From environmental point of view this study is concerned with the possible technological application of the cited agricultural wastes.</p> <p><b>OBJECTIVES</b> To protect the water resources by a legislative way on the rejection from the pollutant like approaches preventive. By integrating the scientific socio-policies and economic aspects this themes is based on new chemical technologies, thanks to the adoption of new concepts like the use of solvents and products sure and eco-reacting and the production of by-products, the use of raw materials renewable, the energy industry and the use of fuels alternatives, the improvement of technologies for the monitoring of the environment.</p> <p>The present plan proposes two objects: The first one of objects is that one to make profitable the natural local resources (agricultural waste), and to avoid the wasting by a rational and optimal employment, by the introduction of advance technologies of green chemistry, through activity of formation and academic collaborations that allow the birth of a group of expert who then manages the activities of the plan. The second object is to implement rigorous standards in conformity with the international standards for the rejections of the volatiles organic compounds and also the uses of solvents/ragissants sure and raw</p>

	materials alternatives.
<b>Target partner(s)</b>	Description of the desired partner's type: scientific laboratory of university Expertise description: is a technical and experimental collaboration Project and possibly their geographic location: Italy, Spain

## **TN/SCP/3/22 – Enzymes used for the production of sweeteners useful for diabetic and obese persons as well as those used as additive in the bakery or in starch bioprocessing**

CONTACT DETAILS	
<b>Organization</b>	Centre de Biotechnologie de Sfax
<b>County</b>	Tunisia

PROJECT DETAILS	
<b>Project type</b>	Small CP Other
<b>Classification</b>	Area 2.2.3, Area 2.3.2
<b>Title</b>	<b>Enzymes used for the production of sweeteners useful for diabetic and obese persons as well as those used as additive in the bakery or in starch bioprocessing</b>
<b>Brief description of the objectives</b>	<p>The Laboratory of Enzymes and Metabolites from Prokaryotes of the Centre of Biotechnology of Sfax-Tunisia (LEMP-CBS) could be implicated in the screening studies and improvement of some enzymes of industrial interest. This includes isomerases (Glucose isomerase and L-arabinose isomerase) used for the production of low caloric sweeteners (D-Tagatose, D-fructose) useful for diabetic and obese persons as well as those used as additive in the bakery or in starch bioprocessing.</p> <p>We have a good expertise in the screening, studying and rational and irrational design of these enzymes using molecular modelling (in silico) coupled to the directed or random mutagenesis. Homologous and heterologous expression is also investigated. At the moment the main relevant publications in this field are (Borgi et al, 2004: Biochimie, 86: 561-568,; Ben Ali et al 2006: Biochemical Journal. 394: 51-56, Rhimi and Bejar 2006: Biochimica and Biophysica Acta (BBA) 1760: 191-199, Borgi et al., 2007: Biotechnology journal. 2,254-259, Jemli et al. (2007). Biochemical Engineering Journal. 34: 45-50; Rhim et al., 2007a: Enzyme and Microbial Technology.40:1531-1537; Rhimi et al. 2007b: Journal of Bacteriology. 189(9):3556-63.</p> <p>We can easily adapt and re-orient our study to other enzymes if necessary. In addition we have a good collaboration with a French group which could be implicated in the 3D structure determination and in biocrystallography studies if required.</p>
<b>Target partner(s)</b>	We expect to join already consortium or group working in the same area of interest mainly those focusing on Molecular modelling for rational design of enzymes mainly involved in food processing. Alternatively we expect to build new consortium around this topics. We have already other potential partners; however we look for a

	partner ready to assume coordination of the project. Research group partners having the same or complementary expertise from all countries are expected. We also aim to implicate industrial participants might be end users of these studied enzymes.
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## **EG/NOE/3/25 – Conversion of Wastes and By-Products into Bio-Fuel and Added Value Products**

CONTACT DETAILS	
<b>Organization</b>	Faculty of Agriculture
<b>County</b>	Egypt

PROJECT DETAILS	
<b>Project type</b>	NoE
<b>Classification</b>	Area 2.3.2
<b>Title</b>	<b>Conversion of Wastes and By-Products into Bio-Fuel and Added Value Products</b>
<b>Brief description of the objectives</b>	<p>Exponential growth of cheese industry through out the world has given rise to a challenge of whey disposal. Although due to recent technological developments in whey processing many whey-based products have emerged and the problem of whey utilization has been eased, enormous amount of whey remains unprocessed. This creates problem of disposal in strict environment regulation because it adds to the biological oxygen demand.</p> <p>Disposal of whey without utilizing the nutrients is not only wastage of important nutrients but also adds to the over all cost of handling. On the other hand, the global population is not only growing and demanding more food, but the global economy is growing and that implies increased needs for motor-fuels, potentially bio-fuels because of increased strain on petroleum supplies and the environment.</p> <p>The project is proposed to convert of wastes and by-products into value added products and Bio-Fuel using biotechnology tools through developing protocols and technology for the:</p> <p>(1) production of bio-fuel (ethanol ) as an energy alternatives from whey and permeate</p> <p>(2) manufacture of whey-based food products in terms of increasing the nutritional value, the functional properties of the final products,</p> <p>(3) utilize the whey and solve problems of its disposal in the Arab world and reducing environmental concerns. At the same time, production of bio-fuel (ethanol) through whey fermentation using strains of yeasts have the ability to utilize all of the substrate existing in diluted whey and permeate wastes, reducing the level of pollution of the wastes will be investigated.</p>
<b>Target partner(s)</b>	European countries Egypt Middle east Lebanon

## **YU/LCP/3/28 – Renewable energy production in the agricultural sector and biodiversity preservation**

CONTACT DETAILS	
<b>Organization</b>	University of Novi Sad, Faculty of Agriculture
<b>County</b>	Serbia

PROJECT DETAILS	
<b>Project type</b>	Large CP
<b>Classification</b>	Area 2.1.2, Area 2.3.3
<b>Title</b>	<b>Renewable energy production in the agricultural sector and biodiversity preservation</b>
<b>Brief description of the objectives</b>	<p>The objective of this topic is to assess the effects of agricultural biomass production for use in the energy sector on biodiversity and provide recommendations on how biodiversity losses due to intensification can be minimized or avoided (optimised biomass production for the energy sector).</p> <p>Research will address plants to be used, rotation systems, integration of structures such as field margins into farming operations and necessary compensation through agri-environment and other programs. Indicator taxa from different groups will be selected to gauge biodiversity effects of different cropping systems including mowing and fertilisation regimes on grasslands.</p> <p>Environmental impacts will be assessed at different scales (from patch to the landscape). Income generated and potentials for income generated in rural areas from appropriate programs will be assessed.</p>
<b>Target partner(s)</b>	<p>Estonia, Poland, Sweden, Hungary, Slovenia, Slovakia, Czech Republic, Serbia, Croatia, Russia, Armenia, Germany, France, Italy, others.</p> <p>Transdisciplinary approach should encompass experts in conservation biology, plant production, technology (efficiency) and socio-economics.</p>

## **HU/SCP/3/37 – Elaboration of sonochemically modified cellulose-content agricultural wastes and residues for pulp, paper, bioethanol making in order to increase its economical rates and reduce the environmental issues**

CONTACT DETAILS	
<b>Organization</b>	University of West Hungary
<b>County</b>	Hungary

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.3.3
<b>Title</b>	<b>Elaboration of sonochemically modified cellulose-content agricultural wastes and residues for pulp, paper, bioethanol making in order to increase its economical rates and reduce the environmental issues</b>

<b>Brief description of the objectives</b>	<p>The technological value of this proposed cooperation is the common investigation which uses acoustic energy to reduce the relative energy and chemicals for making expected quality cellulose and bioethanol. We would like to tour on a shaping path, in which the University's knowledge and scientific background can reach industrial utilization directly to serve the quality improvement of the population and environment by renewable view.</p> <p>Budget: 400.000 EUR (340.000 Euro financial assistance +60.000 Euro self assistance) 2.8% management, 8.8% labour, 8.8% services, 75% equipment, 0.6% building, 3.4% raw materials, 0.6% PR</p>
<b>Target partner(s)</b>	<p>Type: Research center, Universities</p> <p>Expertise required: knowledge in pulp and paper delignification processes, ultrasonics and sonochemistry,</p> <p>Role in the project: scientific, instrumental support for analyzing the processes</p>

## **PL/LCP/3/44 – Development of highly efficient agrotechnologies for production of lignocellulosic feedstock for energy purposes on the basis of biological achievements and with respect to the environment, and social and economic conditions**

CONTACT DETAILS	
<b>Organization</b>	University of Warmia and Mazury in Olsztyn
<b>County</b>	Poland

PROJECT DETAILS	
<b>Project type</b>	Large CP
<b>Classification</b>	Area 2.3.1, Area 2.3.3
<b>Title</b>	<b>Development of highly efficient agrotechnologies for production of lignocellulosic feedstock for energy purposes on the basis of biological achievements and with respect to the environment, and social and economic conditions</b>
<b>Brief description of the objectives</b>	<p>The aim of the project is the thorough elaboration of highly efficient agrotechnologies for production of lignocellulosic raw material and its conversion into a universal energy carrier in cogeneration and 2nd generation biofuels. It is assumed that new agrotechnologies should be maximally neutral to the environment. For attaining the aim a few specific research threads are considered:</p> <ul style="list-style-type: none"> <li>i. plant breeding of new lignocellulosic forms with a high potential of biomass energy (one of the university departments, the Dept. of Plant Breeding and Seed Production, conducts advanced research on the new forms and has promising new hybrids)</li> <li>ii. sustainable approach to production of lignocellulosic feedstock from arable and marginal lands;</li> <li>iii. usage of lignocellulosic crops as the natural filters for the abatement of pollutants in sludge;</li> <li>iv. conversion of lignocellulose to simple fermentable sugars;</li> <li>v. study of by-products from gasification and pyrolysis of lignocellulosic material in the context of a universal energy carrier;</li> <li>vi. large scale lignocellulosic biomass production in relation to carbon and water cycles as well as the impact to agro- and biocenosis;</li> </ul>

	vii. social and economic analysis in the context of development of rural areas.
<b>Target partner(s)</b>	<p>Partners already involved:</p> <ul style="list-style-type: none"> <li>- Renewable Energy Research Center of the University of Warmia and Mazury in Olsztyn, Poland (<a href="http://www.uwm.edu.pl/khrin/CBEO/">www.uwm.edu.pl/khrin/CBEO/</a>)</li> <li>- Baltic Eco-Energy Cluster in Gdansk, Poland (coordinator: <a href="http://www.imp.pg.gda.pl">www.imp.pg.gda.pl</a>)</li> </ul> <p>Partners sought:</p> <ul style="list-style-type: none"> <li>- The research institutions working on the breeding of new lignocellulosic forms, technical issues connected with the cultivation and harvesting of lignocellulosic crops, processes of lignocellulose conversions to simple sugars, as well as on the environmental and socio-economy analyses of large scale production. The other research proposals in the context of the project are welcome.</li> <li>- The enterprises dealing with lignocellulose feedstocks production and conversion via gasification and pyrolysis.</li> <li>- The associations of farmers related to lignocellulosic crop production.</li> </ul>

## **FR/CSA/3/49 – Life cycle analysis and socioeconomic assessment of integrated biorefineries**

CONTACT DETAILS	
<b>Organization</b>	IFP
<b>County</b>	France

PROJECT DETAILS	
<b>Project type</b>	CA
<b>Classification</b>	Area 2.3.2
<b>Title</b>	<b>Life cycle analysis and socioeconomic assessment of integrated biorefineries</b>
<b>Brief description of the objectives</b>	<p>Regarding the evaluation of future bio-refineries, several questions still need to be answered: how environmental impacts have to be evaluated, taking into account methodological issues, such as :</p> <ul style="list-style-type: none"> <li>- Choice of relevant system boundaries</li> <li>- Impacts allocation in case of coproduction</li> <li>- Accounting for GHG, including the carbon cycle in perennial biomass</li> <li>- Definition of local environmental impacts on a life cycle basis</li> </ul> <p>A detailed definition of the bio-refinery concept should be given, multiple pathways may be combined in a complex system (e.g. raw material use optimisation, process integration, products...). Those systems may be as complex as conventional crude oil refineries, at a lower scale. Evaluations of such new pathways have also to include impacts other than environmental, in particular economic and social impacts. Even if some studies already exist, that includes such criteria in LCA, there is still a lack of data and of methodological guidelines for such assessments.</p> <p>Specificities of bio-refineries (various biomass resources, various conversion processes and various final products) have to be explicitly</p>

	<p>addressed, both from a methodological point of view and from the data point of view.</p> <p>The proposed action focuses on the following key questions :</p> <ul style="list-style-type: none"> <li>- Environmental assessment <ul style="list-style-type: none"> <li>o Definition of relevant system boundaries and impact allocation method in case of coproduction (sensitivity of the results, relevance and feasibility of each allocation method),</li> <li>o Definition of a relevant method for GHG assessment, taking into account the biomass carbon cycle (including land use change),</li> <li>o Definition of relevant local impacts indicators.</li> </ul> </li> <li>- Economic and social assessment <ul style="list-style-type: none"> <li>o Indicators definition (including quantitative formulation)</li> <li>o Evaluation of food/non-food competition impacts (on resource availability, economic and social impacts...)</li> <li>o Evaluation of the sensitivity of assessments to market dynamics</li> <li>o Data collection</li> </ul> </li> <li>- Definition of general guidelines, adapted to all possible configurations of bio-refineries</li> </ul> <p>The estimated budget of the proposed project is 1 M€.</p>
<b>Target partner(s)</b>	<p>The proposed project should involve representatives from the main steps of the chain from biomass production to final product use, including transport and conversion steps, as well as partners from research institutes. IFP expertise both on conventional refineries modelling (including many studies on methodological issues on impacts allocation) and on biomass conversion and uses, would be completed by :</p> <ul style="list-style-type: none"> <li>- agronomic research institutes (e.g. from western and central/eastern European Union),</li> <li>- partners working on LCA and methodological tools for multicriteria analysis of energy chains (e.g. LBST in Germany and other research institutes, in the United-States, Canada and South Africa),</li> <li>- representatives from the biomass conversion industry (e.g. from south and north European Union),</li> <li>- representatives from the final products uses.</li> </ul>

## **IT/SCP/3/77 – Application of Supercritical Fluid Technology for increasing the biodisponibility of active products obtained from natural matrices**

CONTACT DETAILS	
<b>Organization</b>	University of Trieste
<b>County</b>	Italy

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.1.1 , Area 2.3.2
<b>Title</b>	<b>Application of Supercritical Fluid Technology for increasing the biodisponibility of active products obtained from natural matrices</b>
<b>Brief description of the objectives</b>	KBBE-2008-3-2-04 Supercritical fluids can be employed for the extraction of active

	compounds from natural matrix and for the impregnation of polymers with these compounds in the form of nanocrystals. The presence and the nature of the nanocrystals can be confirmed with the facilities of the Sincrotrone Laboratories of the Area Science Park in Trieste. The process of impregnation can be performed due to the swelling of the polymer by the presence of carbon dioxide used as supercritical fluid; the evaluation of the best suitable technique will be made in Trieste laboratory, the choice and the characterization of the natural products will be made at the University of Udine, the scale up of the process will be performed at the University of Graz. The food processes and the choice of the natural products will be made with the help of the industrial partners
<b>Target partner(s)</b>	DICAMP ( Chemical Engineering, Environment and raw material Department) University of Trieste. Italy Other partners who manifested their interest: Food Technology Department University of Udine, Italy; Department of Chemical Engineering and Environmental Technologies, Graz University of Technology, Austria Required Partners from Mediterranean and Balcanic countries: Universities, Farms and Food Industries

## **IT/SCP/3/78 – Project for the transfer of knowledge on dye plant species for the safe production of dyes and colorants**

CONTACT DETAILS	
<b>Organization</b>	Corissia
<b>County</b>	Italy

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.1.2 Area 2.3.1
<b>Title</b>	<b>Project for the transfer of knowledge on dye plant species for the safe production of dyes and colorants</b>
<b>Brief description of the objectives</b>	Project objectives KBBE-2008-3-1-03: The project aims to bring together scientific bodies, academic institutions, agricultural producers/cooperatives, the processing industry to transfer knowledge on dye plant species for use in industry. The project will include stakeholders from various countries in Europe in order to develop a portfolio of industrial dye plant and colorant crops suitable for the different Member States and a 'map' of the most promising dye plant based products of interest to consumers and industry. The knowledge exchange will address issues surrounding food, cosmetic and textile uses, cultivation techniques (low input, cost reduction, increase yield etc), market analysis and competitiveness, and economic potential and will consist in a series of workshops, seminars, field trips, an electronic knowledge transfer and the dissemination of results to producers and the processing industry. The overall objective – encourage the production of dye plants as an

	<p>alternative non-food crop in order to provide new sustainable source of income for the farming community and improve livelihoods in rural areas through the sustainable use, conservation, production, management, and marketing of dye plants in Europe.</p> <p>It will address three important issues surrounding 'safety' in the production of dyes and colorants –</p> <ul style="list-style-type: none"> <li>- safe for health - for producers due to absence of toxins in the production stage and consumers due to absence of toxins in the final product (lower allergy risk, dermatological problems, absence of health risk in food colourings, etc.)</li> <li>- safe investment by providing the necessary information to ensure economic viability for producers and processors</li> <li>- safe for the environmental due to total biodegradability</li> </ul>
<b>Target partner(s)</b>	<p>Description of partners</p> <ol style="list-style-type: none"> <li>1. Scientific bodies and academic institutions: universities or research institutes with expertise in dye plant cultivation and the use of dye plants and their applications in textiles, cosmetics, food etc, in cultivation techniques and sustainability/conservation issues</li> <li>2. Agricultural producers and/or cooperatives</li> <li>3. The processing industry</li> <li>4. Economic and bio-product marketing analysts and internationalization experts</li> </ol>

## **IT/OTH/3/79 – Widening The Sphere Of Cultivation Of Sweet Sorghum For The Production Of Bioethanol – A Set Of Simplified Techniques**

CONTACT DETAILS	
<b>Organization</b>	Corissia
<b>County</b>	Italy

PROJECT DETAILS	
<b>Project type</b>	Small CP, CA
<b>Classification</b>	Area 2.1.2 Area 2.3.1
<b>Title</b>	<b>Widening The Sphere Of Cultivation Of Sweet Sorghum For The Production Of Bioethanol – A Set Of Simplified Techniques</b>
<b>Brief description of the objectives</b>	<p>Project Objectives topic KBBE-2008-3-1-02</p> <p>The project aims to develop a set of simplified, low-input techniques and varieties adapted to different growth conditions.</p> <p>This project will assess the present state of sweet sorghum and its production as a multi-purpose industrial crop. It will address the identification of varieties adapted to various different growth conditions and low-input cultivation techniques as well as the optimization of sweet sorghum as an energy crop through breeding.</p> <p>The project will include an economic and environmental analysis to evaluate way of improving its competitiveness and social and environmental impact, including the impact on rural development.</p>

	<p>Expected results</p> <p>The project should improve yield, product quality, sustainability (both in terms of the environment – CO<sub>2</sub>, sulphur reduction etc - and economic viability) and competitiveness of sweet sorghum production, including a reduction in unit costs.</p>
<b>Target partner(s)</b>	<p>Description of partners - from Europe, Latin America, South Africa and India.</p> <ol style="list-style-type: none"> <li>1. Scientific bodies and academic institutions: Universities or research institutes with expertise in the cultivation, harvesting, storage, breeding and processing of sweet sorghum</li> <li>2. Agricultural producers</li> <li>3. The processing industry involved in the production of biofuel and other products from sweet sorghum</li> <li>4. Economic analysts</li> <li>5. Environmental associations</li> <li>6. Research centres who work in agriculture and the environment from the Mediterranean area, European industrial pharmaceutical partners, partners for the SICA (South Africa)</li> </ol>

## **PL/SCP/3/87 – Application of innovative biotechnology for sustainable production**

CONTACT DETAILS	
<b>Organization</b>	University of Krakow
<b>Country</b>	Poland

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.1.2 Area 2.2.5 Area 2.3.1 Area 2.3.3
<b>Title</b>	<b>Application of innovative biotechnology for sustainable production</b>
<b>Brief description of the objectives</b>	Application for sustainable production of new laser biotechnology in linkage with ecotoxicological survey and protection of animal and human food chain against environmental pollutants (including traffic output) Long-term interdisciplinary activity focused on sustainable development (sustainable production and management of biological resources) focused on application of environmentally-friendly, innovative biotechnology eg. use of laser photostimulation of plants for improvement food quality as well as for reclamation of contaminated regions, more efficient biological treatment of waste water and increase of biomass production. Organization of postgraduate training, national and international Conferences on Sustainable Development, contribution to international pilot projects.
<b>Target partner(s)</b>	Partners working on food production and land reclamation. Universities and end-users. Expertise possible in the analysis of genotypes. Geographic location: partners from any European country

	would be welcome, especially from regions that need reclamation after industrial activities.
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## GR/SCP/3/89 – Sweet sorghum: A row material for alcohol industry of Southern Europe

CONTACT DETAILS	
<b>Organization</b>	CE.RE.TE.TH
<b>County</b>	Greece

PROJECT DETAILS	
<b>Project type</b>	Small CP
<b>Classification</b>	Area 2.3.1
<b>Title</b>	<b>Sweet sorghum: A row material for alcohol industry of Southern Europe</b>
<b>Brief description of the objectives</b>	<p>Introduction</p> <p>The development of alcohol industry in the South of Europe can be based in several crops. Sweet Sorghum is one of them with characteristics like high yield and drought or periods without water tolerance which makes it a good candidate. Last year experiments in Central Greece showed its high yield potential even as a second crop of the year after a winter cereal. Additionally the cellulose and semi-cellulose content are of suitable quality to permit fermentation by specially trained micro-organisms. Several problems like the harvesting period extension, method of harvesting mechanization, logistics of the systems have to be solved before a real application can be planed.</p> <p>Objectives</p> <p>The project aims at studying the crop varieties adaptation to South EU climatic conditions, cultivation techniques (tillage methods, planting time or seasons, plant population, sugar content and cellulose quality during the season, harvesting methods, methods to increase the working season of a factory), processing methods for sugar and cellulose and semi-cellulose fermentation, alternative methods of transformation (methane fermentation).</p> <p>Work Packages</p> <ol style="list-style-type: none"> <li>1. Study of the potential (yield, quality of material) of existing varieties from different parts of the world. Adaptation to local climates.</li> <li>2. Cropping techniques study including tillage methods, planting time or seasons, plant population, sugar content and cellulose quality during the season, harvesting methods (especially leaf removal, whole stalk or chopped material harvesting), methods to increase the working season of a factory.</li> <li>3. Logistics of the system. Huge amounts of material have to be moved in a short period of time. The organization of the work has to reduce cost and make the operation viable.</li> <li>4. Sugar and cellulose and semi-cellulose fermentation to alcohol has to be studied. Specially trained micro-organisms will be used</li> <li>5. Increasing season for crop use. Different methods will be studied</li> </ol>

Area 2.3

	<p>like stalks storage in the field, silage making, separation of sugars for immediate use and ensiling the rest.</p> <p>6. Costs and environmental impact. Effect on crop rotation, soil fertility, water use, farm profits and employment, investment in new machinery, effect to greenhouse gases emissions.</p>
<p><b>Target partner(s)</b></p>	<p>Agronomists – crop production – plant breeding -soil scientists – Agricultural engineers - biotechnologists Bio systems engineers - biotechnologists Mechanical engineers - biotechnologists Chemical engineers - biotechnologists Relative SME's</p>