

Food fermentation as a driver of sustainable innovation in food systems

Promoting transdisciplinary advances in the field of fermented foods

Side event date: 13/10/2022

Side event time (stating time zone) 16:00-18:00 Central European Time (CET)

Event type: virtual

Side event organized by: National Research Council (CNR) of Italy - Department of Biology, Agriculture and Food Science (DISBA) - Institute of sciences of food production (ISPA)

Fermentation represents a sustainable driver of innovation in food systems from a social (e.g. food safety, food security, wellness, cultural heritage), environmental (e.g. biodiversity preservation, energy and resources saving) and economic (e.g. improved added value, food sovereignty, decrease food waste) point of view. In this side event, we aim to share internationally the experience we are developing within the European project COST Action 20128 "Promoting innovation of fermented foods". The general objective is an STI-based development in the field of fermented products, supporting diversity, managing risks and opportunities, and overcoming barriers to innovation toward more resilient and efficient food production and consumption.

Agenda

Time	Title of the Sessions and Speakers
	Chair: Dr Marta LARANJO - Universidade de Évora (Évora, Portugal)

16:00-16:20	<p>"Fermentation and sustainability in food systems"</p> <ul style="list-style-type: none"> - Dr Vittorio CAPOZZI - CNR ISPA (Foggia, Italy) - Dr Zuzana CIESAROVA - National Agricultural and Food Centre (Bratislava, Slovakia)
16:20-16:40	<p>"The European project COST Action 20128 'Promoting innovation of fermented foods (PIMENTO)'"</p> <ul style="list-style-type: none"> - Dr Christophe CHASSARD - INRAE (Aurillac, France) - Dr Juana FRIAS - Instituto de Ciencia y Tecnología de Alimentos y Nutrición (ICTAN-CSIC) (Madrid, Spain)
16:40-17:00	<p>"Shaping a database on European fermented foods: a focus on the main categories of interest"</p> <ul style="list-style-type: none"> - Prof Effie TSAKALIDOU - Agricultural University of Athens (Athens, Greece) - Prof Photis PAPADEMAS - Cyprus University of Technology (Limassol, Cyprus)
17:00-17:20	<p>"Health benefits and risks of fermented foods: an overview of relevant aspects and emerging trends"</p> <ul style="list-style-type: none"> - Dr Guy VERGERES - Agroscope (Berne, Switzerland) - Dr Smilja TODOROVIĆ - Institute for Biological Research "Siniša Stanković"
17:20-17:40	<p>"Federating scientists and fermented food producers to identify the barriers to innovation in the field"</p> <ul style="list-style-type: none"> - Dr Marie Christine CHAMPOMIER VERGÈS - INRAE (Jouy en Josas, France) - Mr Antonio DEL CASALE – Microbion srl (Verona, Italy)
17:40-18:00	Q&A and discussion
Organisation	- Nadege Picard and Elena Gerbaud - INRAE (Aurillac, France)
Registration link	
<p>Contact Vittorio Capozzi, National Research Council (CNR) of Italy - Department of Biology, Agriculture and Food Science (DISBA) - Institute of sciences of food production (ISPA)</p>	
<p>Website https://fermentedfoods.eu/</p>	
<p>Social media handles https://www.linkedin.com/company/pimento-promoting-innovation-of-fermented-foods-cost-action-ca20128/</p>	