

Newsletter

November 2024
Fifth edition



Dear Reader,

Welcome to the fifth issue of the GourMed project Newsletter. Time has flown by and we've had an incredible journey filled with significant milestones that align with our project's vision and objectives. It's amazing, how quickly the time has passed and this proves how many pleasant moments we had between the partners and stakeholders by sharing knowledge and ideas in order to improve the pilot products. We're excited to bring you the latest updates on our achievements and to announce the date of the final General Assembly.

As we reach the forty-two month mark of the GourMed Project, we are proud to share the progress towards achieving the objective of improving the future of agri-food products in the Mediterranean region.

To highlight a few events during this period, firstly, DEDSPAZA/University of Biskra held the 6 th General Assembly and an international workshop on May 14th, 2024, in the city of Biskra, Algeria. Second, GourMed held a special session at IUFOST 2024, the 22nd World Congress of Food Science with the Final Meeting conducted in person in Rimini, Italy, on September 9, 2024, and online. Moreover, a special issue in Foods (MDPI) recipient of the final results from the GourMed project has been published. Furthermore, a scientific paper analyzing Algeria's industrial tomato sector structure was published, providing insights into its challenges.

The next 5th OIC Workshop and Advisory Board Meeting was held on-line by IFEU in October 23rd, 2024. Finally, the BIOLIVAL team succeeded in designing a syrup-making machine. The syrup maker was developed by young engineers of the university of Monastir in order to contribute to the improvement of the quality of Rob of carob and of the cooking process of Carob's Rob and help promote GourMed's vision more effectively.

We are delighted to share that our upcoming General Assembly will be held on-line.

Stay informed of all GourMed activities on our website and social media. Thank you for your continued support!

The GourMed Project Team



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GourMed 6th General Assembly & International Workshop

GourMed Consortium Strengthens Collaboration in North Africa

The GourMed consortium held its sixth General Assembly combined with the international workshop on Governance and Sustainability in the Mediterranean Value Chains. The University of Biskra remained steadfast in its commitment to fostering economic development and strengthening partnerships across all socioeconomic sectors, both locally and nationally. This workshop exemplified project's ongoing dedication to addressing critical issues and aligned with national policy guidelines promoting sustainability and effective governance. Focusing on Mediterranean value chains is timely, given the region's unique challenges and opportunities. Stay tuned for updates on the progress!



IUFOST 2024, 22nd World Congress of Food Science and Technology

The 22nd World Congress of Food Science and Technology was held at the Palazzo dei Congressi in Rimini from September 8 to 12, 2024.

The Congress explored a range of key topics central to the future of food science and technology, including Nutrition, Consumer Science, Product Development, Food Safety, New Processes and Technologies, Functional Foods and Meat Analogues, Analytical Methods, Sustainability. This conference brought together a distinguished and diverse group of professionals, researchers, policymakers, and industry leaders, offering an unparalleled opportunity to share the latest scientific findings and build partnerships to advance food science and technology.

Final Conference of the Gourmed Project in Rimini, Italy

The Final Conference was held in the Marina Room during IUFOST 2024. The event followed a structured schedule. Entitled “Achieving Equitable Pricing and Profits in the Mediterranean Food Supply Chain: Practical Results and Innovative Solutions”, the workshop was an opportunity for dynamic discussions on cutting-edge research and innovative solutions to address real-world challenges facing farmers and other stakeholders in the food supply chain.

This session featured distinguished keynote speakers from GourMed who shared insights on promoting fairness in business models, leveraging food traceability and digitalization and advancing ecological and social sustainability.

Attendees were introduced to practical outcomes from recent research and innovative approaches aimed at driving equitable pricing and profitability in the Mediterranean food supply chain. The Workshop gave the opportunity to learn about the largest pan-European consumer survey on food product choices. The session concluded with a panel discussion and Q&A, offering attendees the chance to engage directly with experts and explore practical applications and future directions for equitable practices in the Mediterranean food sector.



Special Issue of the Gourmed Project

Lorenzo Nissen, Andrea Gianotti and Notis Argiriou will serve as Guest Editors of the special issue in Foods (MDPI), which will publish the final results from the GourMed project. View the special issue here: https://www.mdpi.com/journal/foods/special_issues/K7Z9E0WHV0, Deadline for manuscript submissions: 25 February 2025.

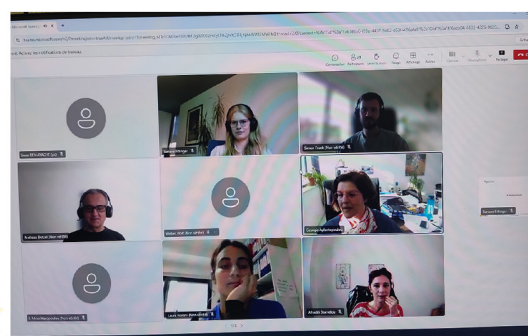
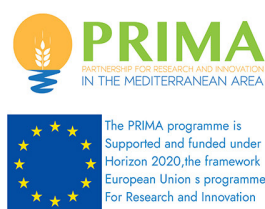
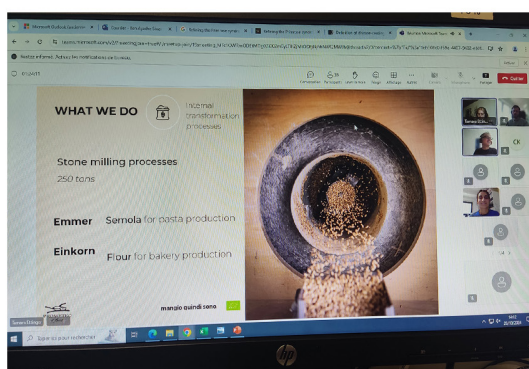
GourMed's Scientific Publication

The Algerian partners have published their inaugural scientific paper titled "The performance analysis of the industrial tomato sector in Algeria: on the consequences of unfair price". This paper examines the structure of Algeria's industrial tomato sector, drawing lessons and highlighting associated challenges.

The 5th Open Innovation Community Workshop

Enhancing Environmental and Socio-Economic Sustainability in Mediterranean Agri-Food Value Chains

The 5th gathering of the OIC members took place through a meeting organized by IFEU team with the aim of exchanging aspects and opinions. The conference was conducted on October 23rd, 2024 online. The themes presented concerned the enhancement of environmental and socio-economic sustainability in Mediterranean Agri-Food Value Chains.



The syrup maker machine: Initiative to improve the cooking process

BIOLIVAL team suggested the design of syrup maker to facilitate the procedure of preparing Rob and help the rural women in order to guarantee better nutritional and biological quality of Rob. This is an effective contribution to help rural women to successfully cooking Rob. A young engineers team graduated from the University of Monastir developed this syrup maker. The syrup maker enables the preparation of carob syrup (Rob) without the risk of sugar caramelization in the carob pod macerate and preventing Maillard reactions in order to improve the quality of Rob.



What is next...?

Final General Assembly meeting

The GourMed consortium is excited to announce its final General Assembly meeting, scheduled for November 14th, 2024. This meeting will provide project partners with the opportunity to showcase their work and significant accomplishments over the timeline of the project.

