

COST Action PIMENTO (2021- 2025) „Promoting Innovation of ferMENTed fOods“ CA 20128

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COST Action CA20128

PIMENTO

Promoting Innovation of ferMENTed fOods



Funded by the Horizon 2020 Framework Programme of the European Union



SRIPHRANA



Univerza v Ljubljani

Biotehniška fakulteta

DEJSTVA O FERMENTIRANIH ŽIVILIH

- *Fermentirana živila (FF) imajo tisočletja ključno vlogo v prehrani ljudi.*
- *Zgodovinsko gledano je bila glavna vloga fermentacijskih mikroorganizmov preprečiti delovanje kvarljivih ali patogenih mikroorganizmov in tako izboljšati rok uporabnosti v odsotnosti kakršne koli hladne verige.*
- *Raznolikost surovine in postopkov fermentacije je pripeljala do velike raznolikosti v smislu okusa in teksture FF po svetu.*
- *Številna fermentirana živila so pomembna z vidika kulturne in kulinarične raznolikosti evropskih regij in jih uživamo vsak dan v naš največji užitek.*
- *FF predstavljajo 5 do 40 % naše prehrane (odvisno od države).*



CA 20128 PIMENTO: cilji

➤ *združiti znanstveno skupnost in druge ključne deležnike, povezane s fermentirano hrano*

Širok nabor vključenih deležnikov bo omogočil :

- tesno povezati in razjasniti znanstvena spoznanja o zdravstvenih vidikih FF*
- reševanje tehničnih, družbenih in zakonodajnih ozkih grl za inovacijami, ki temeljijo na FF*
- prispevati k vzpostavljanju dolgoročnih delovnih mest za znanstvenike*
- razširjanje znanja o FF in izdelavo strateškega načrta za prihodnje skupne raziskave.*

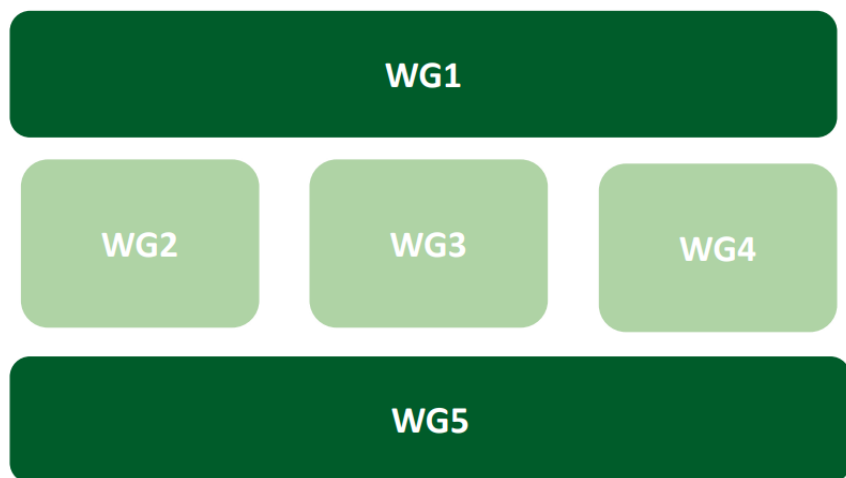


ORGANIZIRANOST

- *Vodilni partner INRAE – Francoski nacionalni raziskovalni inštitut za kmetijstvo, hrano in okolje*
- *Člani upravnega odbora: 1-2 predstavnika iz vsake vključene države; Slovenijo zastopava znan. svet dr. Bojana Bogovič Matijašič (Bojana.BogovicMatijasic@bf.uni-lj.si, Biotehniška fakulteta UL), prof. dr. Igor Pravst (igor.pravst@nutris.org, Inštitut za nutricionistiko, Ljubljana)*



ORGANIZIRANOST – delovne skupine



- WG1 - Zgraditi operativno mrežo
- WG2 - Kartografija fermentiranih živil v prehrani COST držav
- WG3 - Zdravstvene koristi in tveganja fermentirane hrane
- WG4 - Združevanje znanstvenikov in proizvajalcev fermentirane hrane za spodbujanje inovacij v družbi
- WG5 - Razširjanje, usposabljanje in dogodki



WG3 - Zdravstvene koristi in tveganja fermentirane hrane

	Co-leader	Co-leader	Participants
EFSA Projects			
E1. Fermented foods and gastrointestinal symptoms	Paul Cotter	Eun-Hee Doo	16
E2. Fermentation and food allergies	Simona Lucia Bavaro	Marko Stojanović	16
E3. Fermented foods and immunity	Asli Akpınar	Barçın Karakaş Budak	15
E4. Fermented foods and type 2 diabetes	Małgorzata Starowicz	Oktay Yerlikaya	17
E5. Fermented foods and cardiovascular diseases	Birsen Yilmaz	Marko Stojanović	15
E6. Fermented foods and bone health	Baltasar Mayo	Jyoti Prakash Tamang	16
E7. Fermented foods and neurological disorders	Hayriye Sebnem Harsa	Smilja Todorovic	17
Satellite Projects			
S1. Cataloguing bioactive compounds in fermented foods	Harun Kesenkas	Ibrahim Ender Künili	16
S2. Fermented foods for the production of vitamins	Christèle Humblot	Erhan Keyvan	15
S3. Fermented foods and nutrients bioavailability and bioaccessibility	Sibel Karakaya	Michail Syrpas	18
S4. Health benefits of orphan fermented foods	Mary-Liis Kütt	Dushica Santa	15
S5. Fermented foods as part of healthy diets	Vittorio Capozzi	Antonia Matalas	17
S6. Fermented foods in personalized nutrition	Christèle Humblot	Isabelle Savary-Auzeloux	16
S7. Improving food safety by fermentation	Marta Laranjo	Giancarlo Perrone	18
S8. Safety and functionality of novel fermented foods	Muzeyyen Berkel Kasikci	Emre Hastaoglu	15
S9. Functional valorization of food byproducts by fermentation	Müge İslen Hosoglu	Taner Sar	19



WG2 - Kartografija fermentiranih živil v prehrani COST držav

Naloga 2.1 pridobiti podatke o vrsti in količini proizvedenih FF v posameznih državah (anketa; FAO, EU, nacionalna statistika; podatki panožnih združenj...)

Naloga 2.2 pridobiti podatke o raziskavah, povezanih s FF in o izobraževanju (inštitucije, programi..) v posameznih državah

Naloga 2.3 Validacija in skupna analiza.



Interaktivna karta o proizvodnji FF na področju Evrope
Objava mnenja o trenutnem statusu FF v prehrani v Evropi



Aktivnosti slovenskih raziskovalcev v WG2

- Izbira fermentiranih živil:
 - Fermentirana živila z zaščiteno označbo porekla (Tolminc, Bovški sir, Mohant, Istrski pršut), z zaščiteno geografsko označbo (Kraški pršut, Zgornjesavinjski želodec)
 - Fermentirana živila, ki so pomembna (količina) v prehrani v Sloveniji (fermentirano mleko, siri, kislo zelje, kislá repa, vino, pivo, žganje, pršut, salame)
 - FF, ki so jo začeli proizvajati v zadnjem času (kombuča....)
- Pridobivamo podatke Statističnega urada RS, združenj (npr. kmetijske zadruge, združenje slovenskih vinarjev, združenje kmečkih sirarjev..), objav....
- Anketa (poenostavljena inačica) smo prevedli v slovenščino in poslali na elektronske naslove proizvajalcev,



Progress (M18) : questionnaire

Country	Region(s)	Name of FF (English)	Name of FF (Country's language)	Type of FF	Certification	Volumes produced annually per country (unit)	Define Time Period (most recent years)	Volumes produced annually per country (number)	* Volumes consumed annually per country (unit)	Define Time Period (most recent years)	* Volumes consumed annually per country (number)
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Fermentation Technology Raw material (please give max 5 key words regarding the raw material, species, breed, cultivar, variety)	Fermentation Technology Commercial starters	Fermentation Technology Non-Commercial starters	Fermentation Technology Microorganisms	Fermentation Technology Type of fermentation (an additional question popping out in Google Forms when select "mixed")	Fermentation Technology Raw material treatment (an additional question popping out in Google Forms when select "other")	Fermentation Technology Ripening conditions (i.e., temperature, humidity, ripening time)
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Innovation trends and Perspectives for 2030+ (an additional question popping out in Google Forms when select "other")	Limitations at the level of raw material availability, technology, and financing (an additional question popping out in Google Forms when select "other")	National Databases / Official Data on FF available (an additional question popping out in Google Forms when select "YES")	Consumers' studies available (an additional question popping out in Google Forms when select "YES")	Number of FF Producers per country	Number of R&D organizations per country related with FF	Number of Education organizations (from vocational schools to universities) per country related with FF
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PIMENTO

VPRAŠALNIK ZA PROIZVAJALCE FERMENTIRANE HRANE

PROIZVAJALEC (vpišite ime podjetja):

REGIJA (vpišite ime regije):

IME FERMENTIRANEGA ŽIVILA :
(vpišite ime vašega izdelka)

TIP FERMENTIRANEGA ŽIVILA : Izberite tip fermentiranega živila

SUROVINA (vpišite glavno surovino
za proizvodnjo vašega izdelka):

CERTIFIKAT : Izberite certifikat

PROIZVEDENA KOLIČINA
V LETU 2022: Izberite enoto

TEHNOLOŠKI POSTOPEK

UPORABA KOMERCIALNIH STARTERJEV: Izberite

UPORABA NEKOMERCIALNIH STARTERJEV: Izberite

OBDELAVA : Izberite

FERMENTACIJSKI POGOJI (temperatura, vlaga,...) : Izberite

Najlepša hvala za vaš čas in posredovane informacije, ki nam bodo pomagale pri izvedbi projekta in umestitvi slovenskih izdelkov na interaktiven zemljevid fermentiranih izdelkov.

Ankete so bile poslane:

- 232 proizvajalcem vina
- 66 proizvajalcem kislega zelja in kisle repe
- 30 proizvajalci mlečnih izdelkov (majhni sirarji, kmetije, mlekarne..)
- 18 pivovarjem
- 18 proizvajalcem žganih pijač
- 27 proizvajalcem kisa
- 6 proizvajalcem kombuče

WG4 - Združevanje znanstvenikov in proizvajalcev fermentirane hrane za spodbujanje inovacij v družbi

- Sklop, namenjen **povezovanju proizvajalcev z raziskovalci in pospeševanju inovacij**
- Vodja
- Vprašalnik, v katerem povprašujejo po ozkih grlih za inovacije na področju fermentiranih živil: <https://conjointly.online/study/386833/8dos4zzad3>
- wg4@fermentedfoods.eu



Kako se vključiti

<https://fermentedfoods.eu/>

<https://www.cost.eu/actions/CA20128/>



ABOUT STRUCTURE PARTICIPANTS OPEN CALLS REPOSITORY NEWS JOBS CONTACT



JOIN

ARE YOU INTERESTED IN JOINING OUR COST ACTION?

COST Action PIMENTO welcomes research-active scientists working in the field. There are many ways to get involved.

GET INVOLVED

Home > Browse Actions > Promoting Innovation of ferMENTED FOods (PIMENTO)

Description

Management Committee

Main Contacts and Leadership

Working Groups and Membership

Description

Present in all European diets, fermented foods (FF) hold a strategic place due to the benefits they offer in terms of nutrition, sustainability, innovation, cultural heritage and consumer interest. The potential of FF for improving human health but also driving food innovation and local production in the next decades has become highly relevant. The challenge is therefore to federate the scientific community and other key stakeholders working on FF. We want to collectively advance scientific evidence of their health benefits, building a benefits/risk approach in order to promote multi-modal innovation and respond to the expectations of different European communities.

The long-term goal of PIMENTO is to place Europe at the spearhead of innovation on microbial foods, promoting health, regional diversity, local production at different scales, contributing to economical and societal development as well as food sovereignty. To respond to this challenge, the scientific and non-scientific community need to join forces and co-construct a multi-stakeholder vision and dynamic in the field of FF. A COST Action is the best means of building this network and enabling this long-term vision to become reality.

The wide variety of stakeholders engaged will enable PIMENTO: i) to tightly connect and clarify scientific knowledge on health aspects of FF ii) to tackle technical, societal and legislative bottlenecks behind FF-based innovations iii) to contribute to the establishment of long-term scientific workplaces iv) to disseminate widely define scientific knowledge on FF and define strategic roadmap for future joint research.

Action keywords

Fermented food - Human Health - Dietary guidelines - European web platform (Hub) - Industrial cluster

Action Details

- MoU - 068/21
- CSO Approval date - 25/05/2021
- Start date - 08/11/2021
- End date - 07/11/2025
- <https://fermentedfoods.eu/>

How can I participate?

- Read the Project Description [MoU](#)
- Inform the Main Proposer/Chair of your interest ([email](#))
- [Apply](#) to join your Working Groups of interest
- Please note, Management Committee nominations are carried out through the [COST National Contact Points](#)

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Hvala, CA20128

<https://fermentedfoods.eu/>



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<https://www.bf.uni-lj.si/sl/raziskave/raziskovalni-projekti/2022122115185683/promoting-innovation-of-fermented-foods/>