

INNOVATIVE SUSTAINABLE CLUSTER FOR OLIVE VALUE CHAIN

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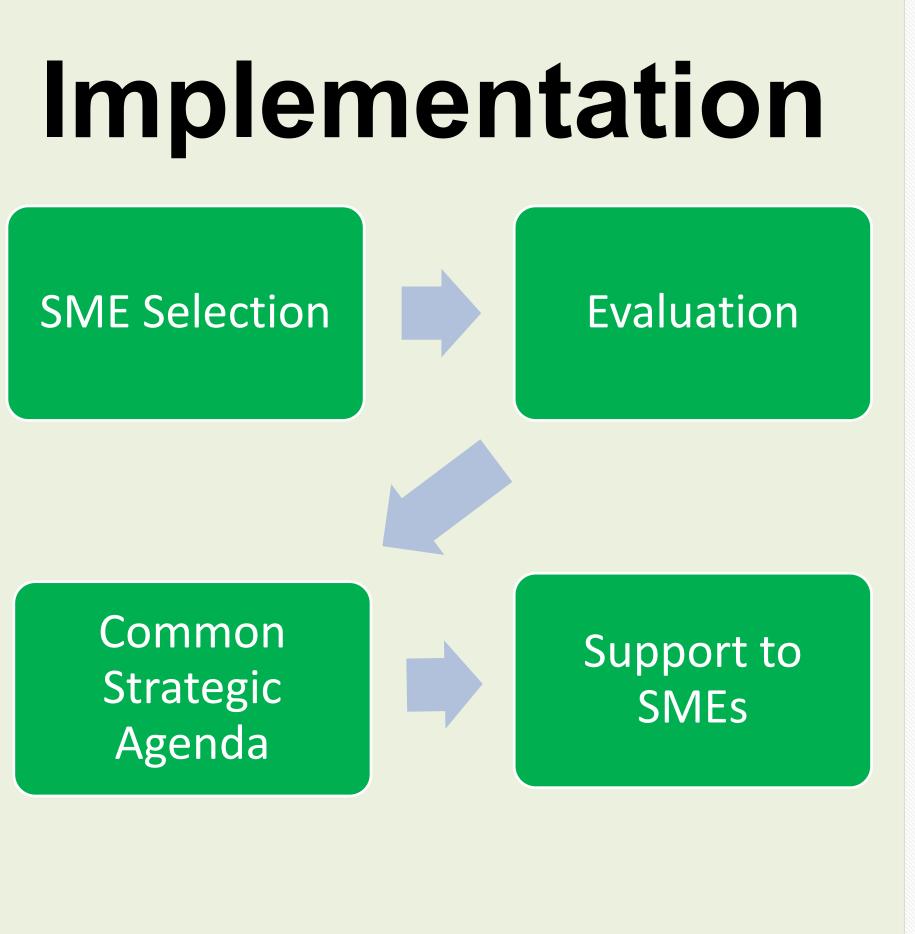
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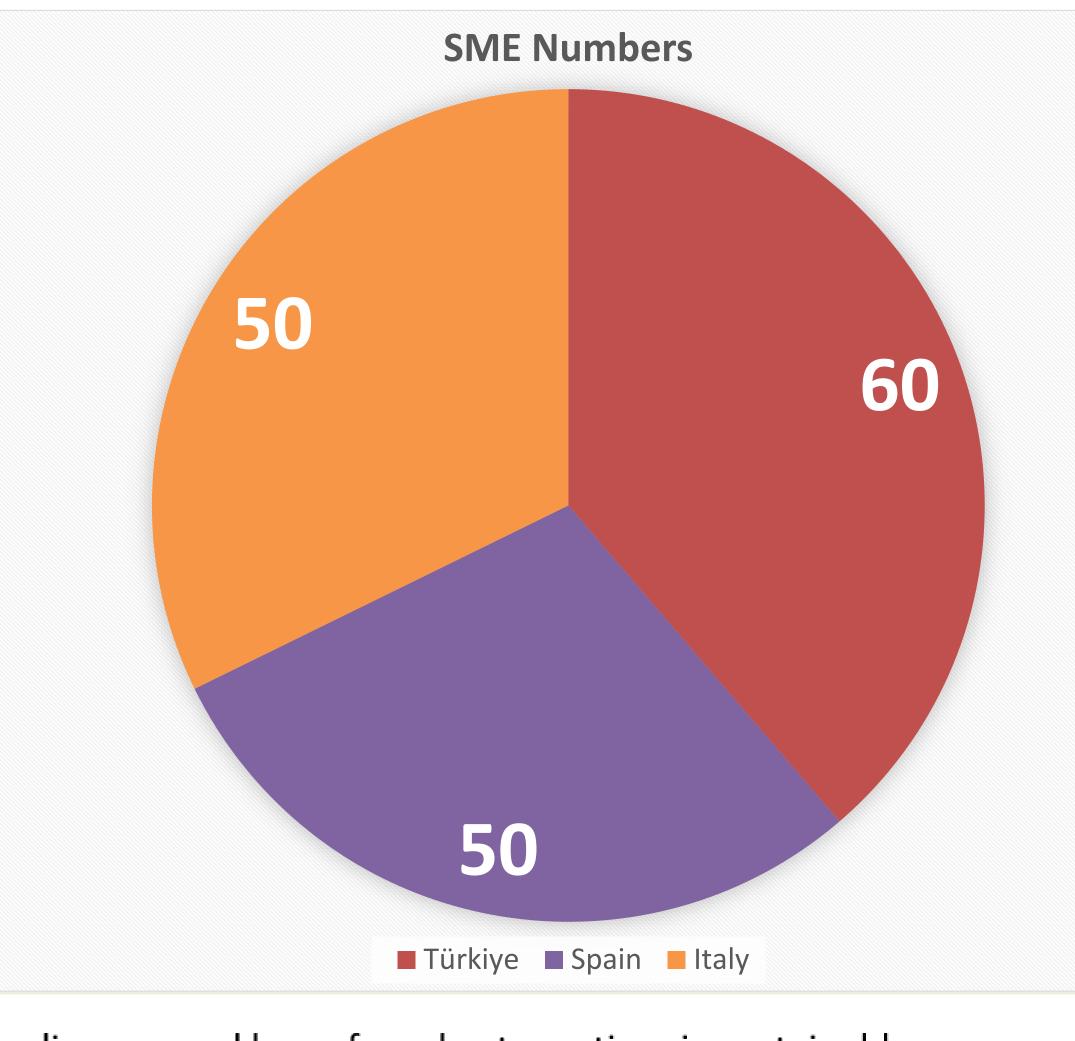
Introduction

The 'Innovative Sustainable Cluster for Olive Value Chain (OASIS) Project', funded by the European Innovation Council and SME Executive Agency (EISMEA) within the scope of the Single Market Programme (SMP COSME), is implemeted by the consortium under the coordination of under the coordination of Izmir Commodity Exchange (ICE) from Türkiye. The partner organizations are Izmir Agricultural Technology Centre (ITTM) from Türkiye; Centro Tecnológico Nacional de la Conserva - CTNC (National Technology Centre for Food and Canning) and Camara De Comercio e Industria Italiana Para Espana -CCIS (Spanish Italian Chamber of Commerce and Industry) from Spain, and CIHAEM Bari (Mediterranean Institute of Agricultural Sciences, Bari) and Unioncamere Puglia (Union of Chambers of the Puglia Region) from Italy.

General objectives

- 1. Reaching out 150 SMEs in olive sector to develop their sustainability skills in the selected themes.
- 2. To create and cultivate 'European Agri-food Sustainability Cluster Partnerships' aimed at facilitating the adoption of the EU Code of Conduct on Responsible Food Business and Marketing Practices among small and medium-sized enterprises.
- 3. To decrease the vulnerability of food production systems to external factors, such as adverse weather events linked to climate change, while harnessing the Farm to Fork Strategy's goal of fostering sustainability.
- 4. To enhance the adoption of resource-efficient technologies by SMEs by identifying and implementing measures to enhance the efficiency of material utilization in processes; incl. preventing and reducing (food) waste and losses, as well as fostering collaboration among food supply chain to minimize food losses and waste. E.g. exploring opportunities for new products development using co-products and new items.
- 5. To stabilize the food supply chain, reduce production costs, and foster a more competitive and resilient marketplace by developing and implementing strategies to improve resource efficiency and reduce food waste.







COLLABORATING ENTITIES

Turkish partners and SMEs will be able to discover and learn from best practices in sustainable processing, resource efficiency and waste management from their counterparts in Italy and Spain.

- Reaching out maximum number of best practices within these SMEs.
- 15 training sessions on food losses; waste management for 150 SMEs training to be planned.
- Green Transition Advisors will communicate with the maximum possible agri-food SME
- 10 training sessions on process monitoring for 150 SMEs training to be planned.
 - Organising one conference in Türkiye and one thematic online webinar.
- Provide a robust assessment of the economic impact of the project in order to assess how OASIS Project can generate increased economic returns.

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