

# PIMENTO: Promoting Innovation of ferMENTed fOods

Antonio Del Casale – MICROBION srl, Italy

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

Rimini (Italy), September 10<sup>th</sup> 2024



COST Action CA20128

# PIMENTO

Promoting Innovation of ferMENTed fOods

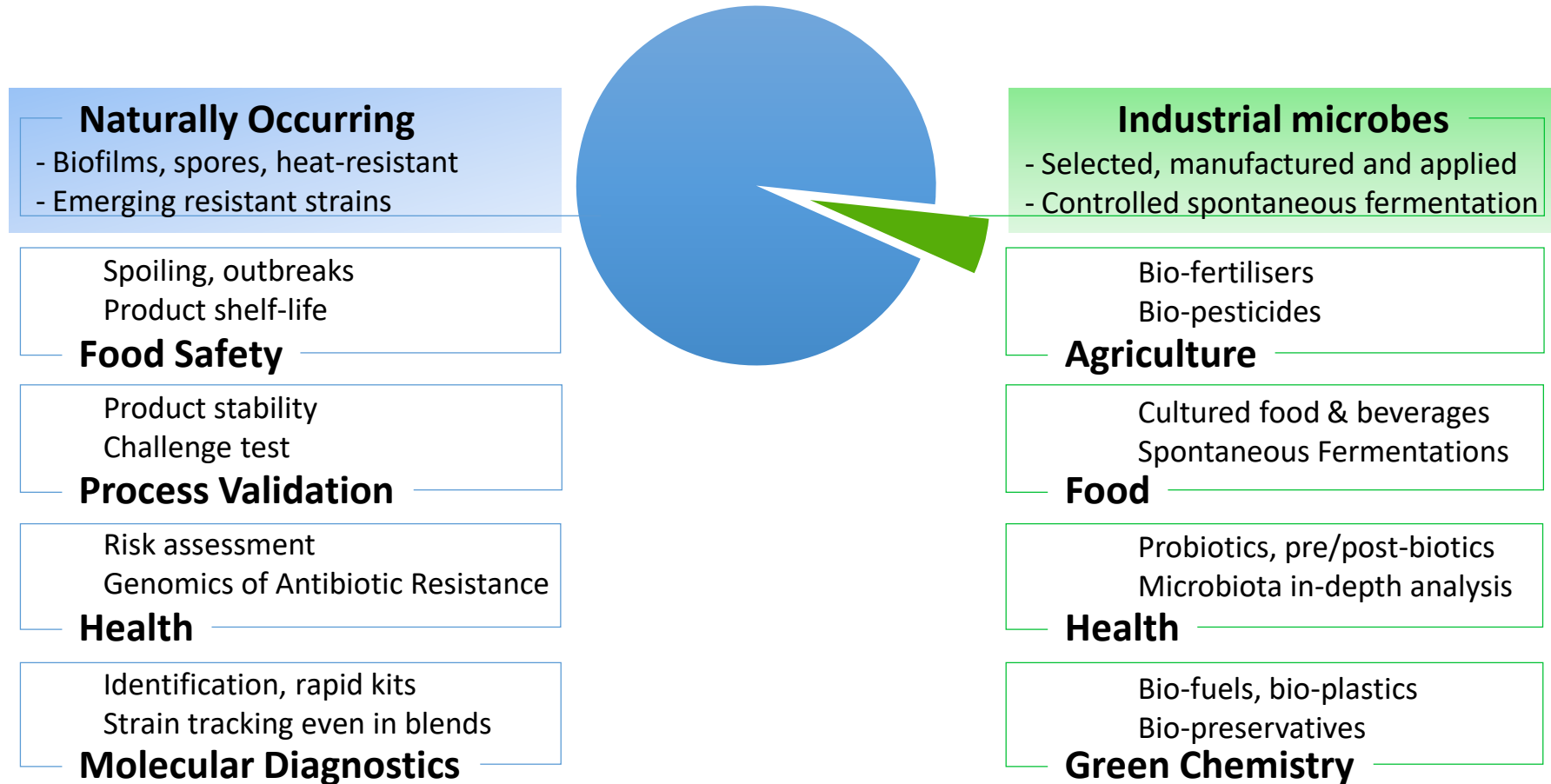


Funded by  
the European Union

# MICROBION: CONTRACT RESEARCH ORGANIZATION



# THE PLAYGROUND: MICROBIAL BIODIVERSITY





# THE EXPERTISE



Microorganisms  
Identification



Microorganisms  
Characterization



Microorganisms  
Validation



Challenge Test

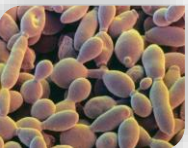
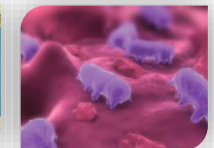
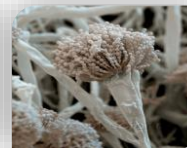


Technical  
Problem Solving



Regulatory and  
Intellectual Property

microbion

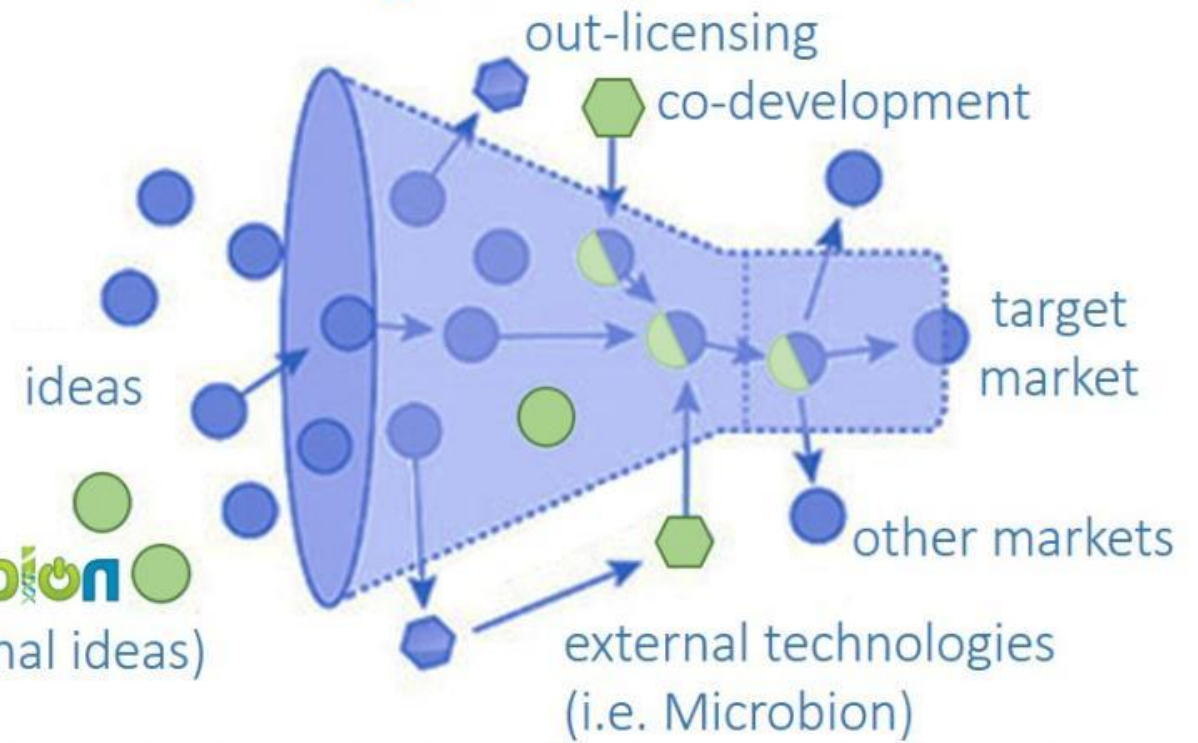
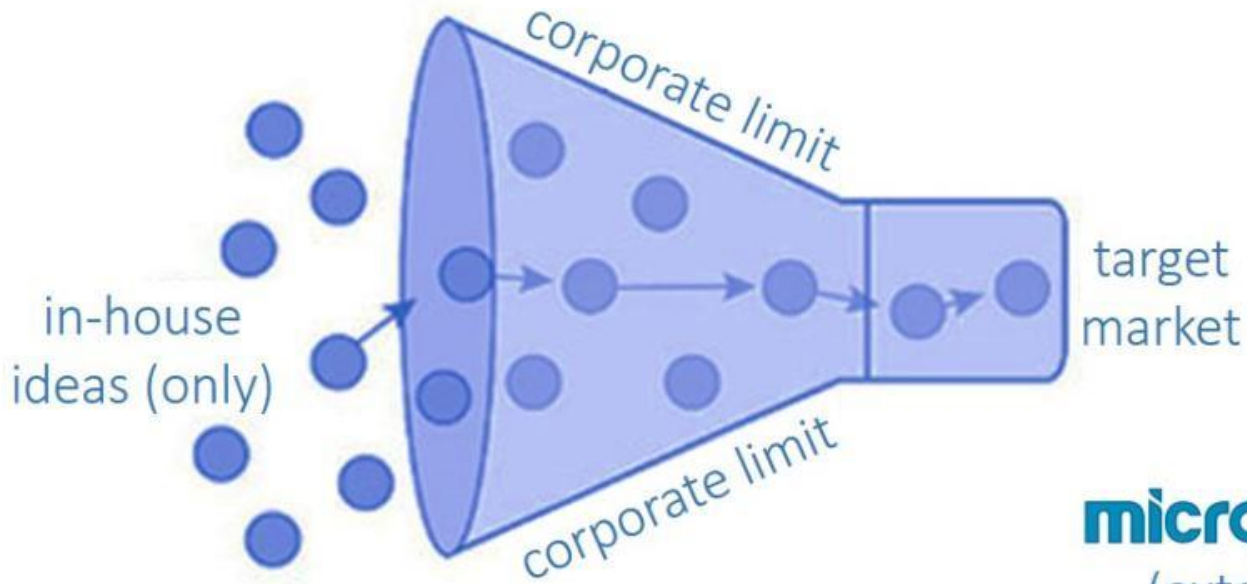


# THE OPPORTUNITY

## Closed Innovation *(past)*

Vs

## Open Innovation *(present)*

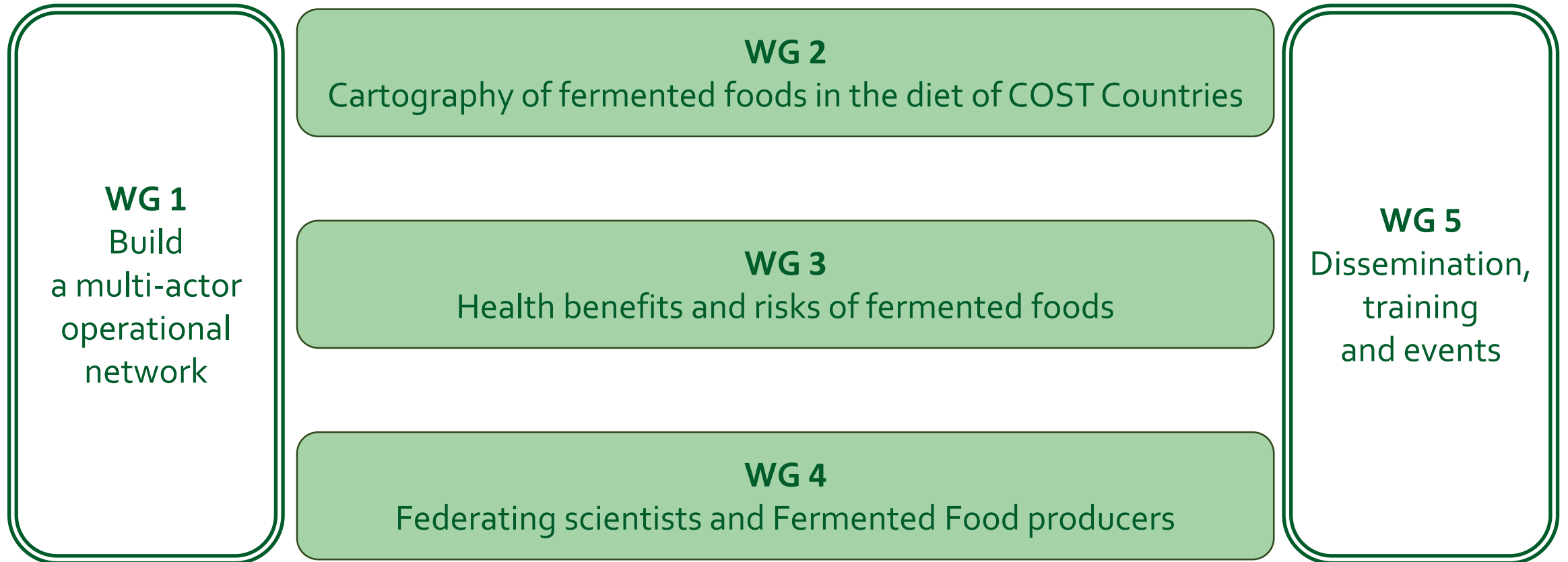


**microbion**  
(external ideas)

microbion



# PIMENTO project structure





# Next FFF

## 2nd FORUM ON FERMENTED FOODS

SAVE THE DATE

 5th-7th FEBRUARY 2025

 MÁLAGA (Spain)



PIMENTO



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**Session 1:** Fermented Foods in a whole diet

**Session 2:** Innovation in the production of FF and future perspectives

**Session 3:** Micro<sub>4</sub>Sustainability

**Session 4:** Fermented Food composition, bioactivity and health

**Session 5:** Biodiversity and Fermented Foods



# PIMENTO WGs

## WG 2

Cartography of fermented foods in the diet of COST Countries

- ✓ Mapping and cataloguing fermented foods
  - Sub-groups for each country
- ✓ Highlighting the variability (species & matrices)
- ✓ Collect information on production and consumption



**Food Frequency  
Questionnaire**

(expected fall/winter 2023)

Leaders:

 Effie Tsakalidou

 Photis Papademas

Group contact:

 [WG2@fermentedfoods.eu](mailto:WG2@fermentedfoods.eu)





# PIMENTO WGs

## WG 3

Health benefits and risks of fermented foods



Leaders:

 Guy Vergères

 Smilja Todorovic

Group contact:

 [WG3@fermentedfoods.eu](mailto:WG3@fermentedfoods.eu)

### EFSA projects

- ✓ FF & gastrointestinal symptoms
- ✓ FF & food allergies
- ✓ FF & immunity
- ✓ FF & type 2 diabetes
- ✓ FF & cardiovascular diseases
- ✓ FF & bone health
- ✓ FF & neurological disorders

### Satellite projects

- ✓ Cataloguing bioactive compounds in FF
- ✓ FF for production of vitamins
- ✓ FF & nutrients bioavailability
- ✓ Health benefits of orphan FF
- ✓ FF as part of health diets
- ✓ FF in personalized nutrition
- ✓ Improving food safety of FF
- ✓ Safety and functionality of novel FF
- ✓ Functional valorization of food byproducts by fermentation



# PIMENTO WGs

## WG 4

Federating scientists and Fermented Food producers



RESEARCH



INDUSTRY



MARKET



Leaders:

 Antonio Del Casale

 Marie C. Champomier-Vergès

Group contact:

 [WG4@fermentedfoods.eu](mailto:WG4@fermentedfoods.eu)

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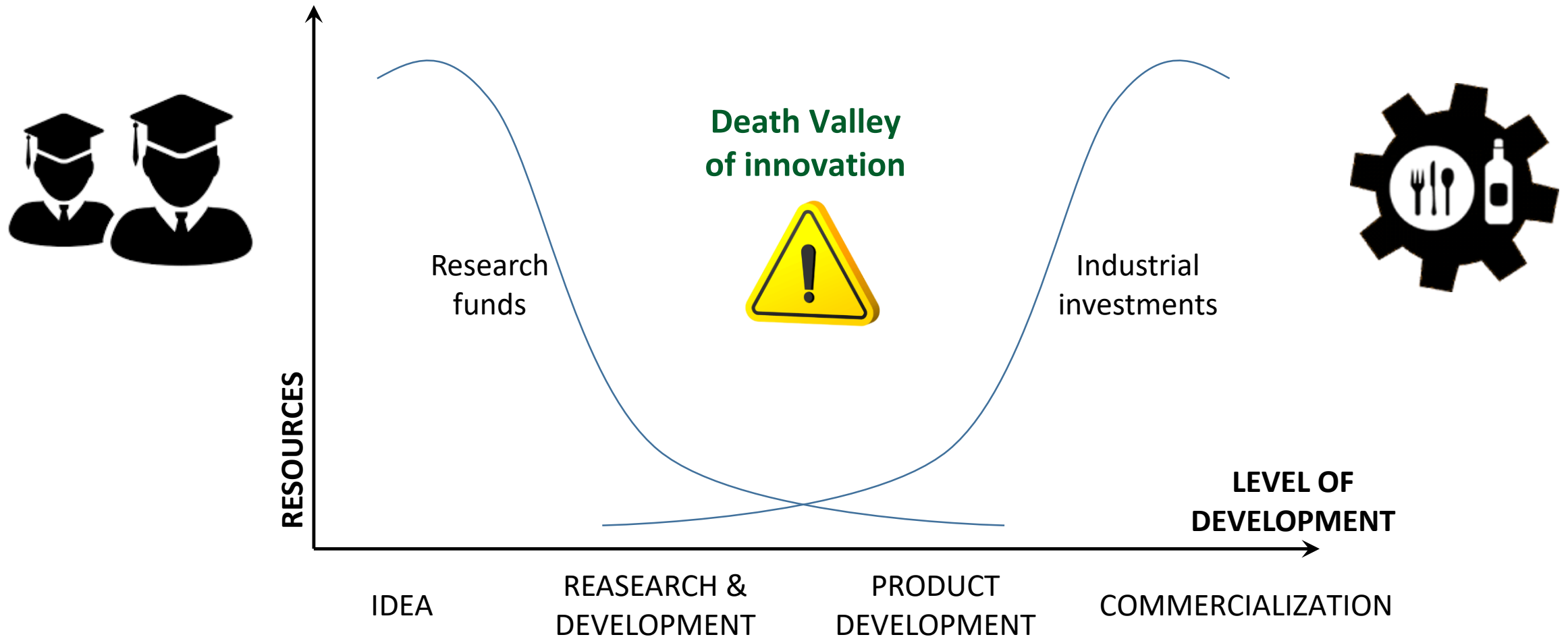


# WG4 will build bridges





# WG4 will build bridges



# WG4 tasks

- **Task 4.1** Identify generic bottlenecks to innovations in FF by producers (especially SMEs) and remediating measures
- **Task 4.2** Capacity building of producers to boost knowledge and resources
- **Task 4.3** Establishment of the first industrial cluster on FF to boost innovation beyond the COST initiative



## Task 4.1 Identify generic bottlenecks to innovations in FF by producers (especially SMEs) and remediating measures

- Identification of existing bottlenecks to further innovation in FF
- In depth interviews with FF opinion makers/experts/associations
- Establishing a draft position paper (to be shared with a wider group of SMEs and industry actors)
- Publish the paper on high impact factor journal and discussion with EU commission and national policy makers





## Task 4.1 Identify generic bottlenecks to innovations in FF by producers (especially SMEs) and remediating measures

- Strategy: a survey to COST countries FF companies
- Three thematic areas and sub-groups created
  - ✓ Regulatory issues
  - ✓ Food Safety issues
  - ✓ Technology & Processing issues
- Elaboration of a questionnaire
  - ✓ 60 questions in 3 sections
  - ✓ 7 languages (+2 in progress)
  - ✓ From April 5<sup>th</sup> to September 30<sup>th</sup>



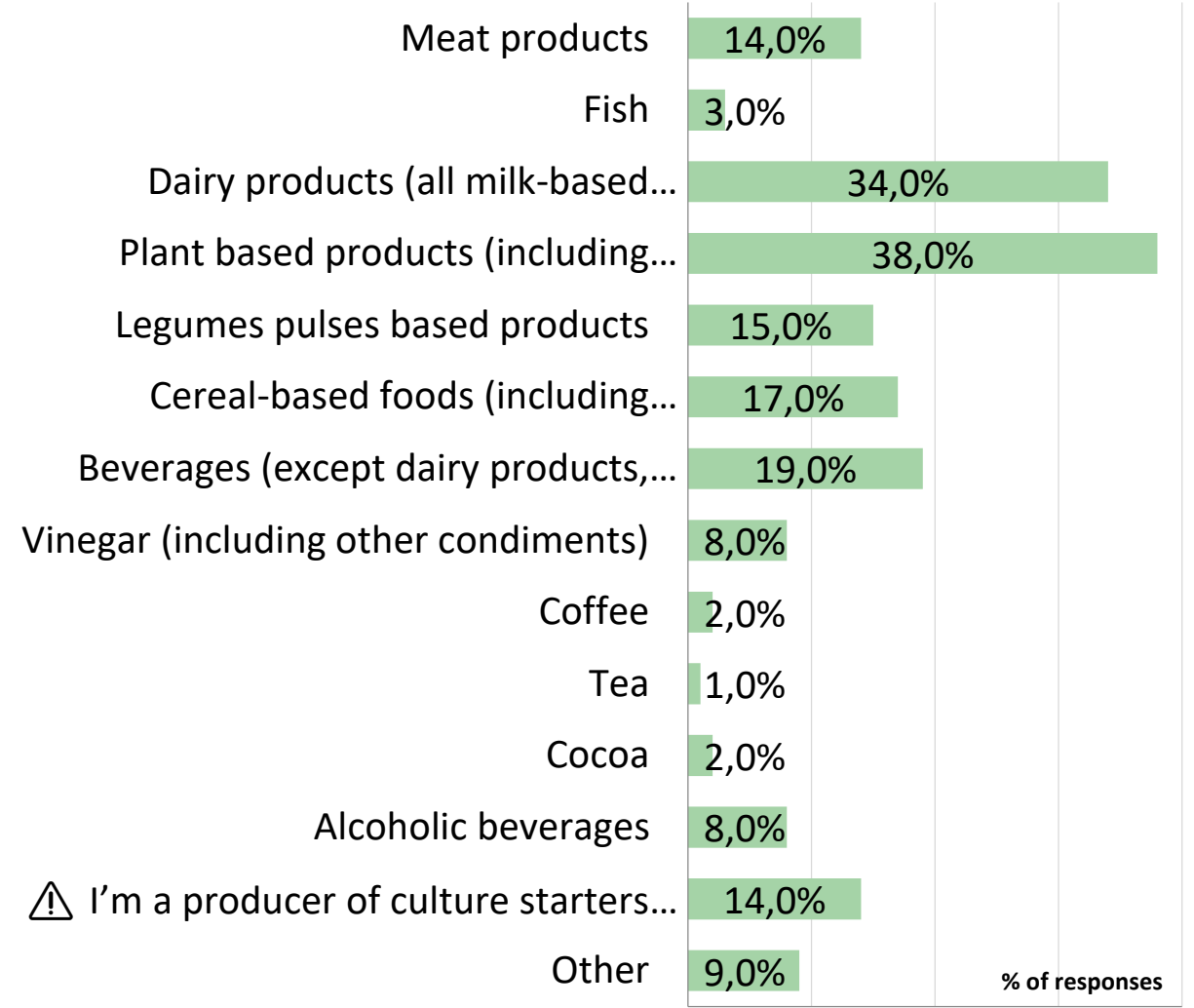
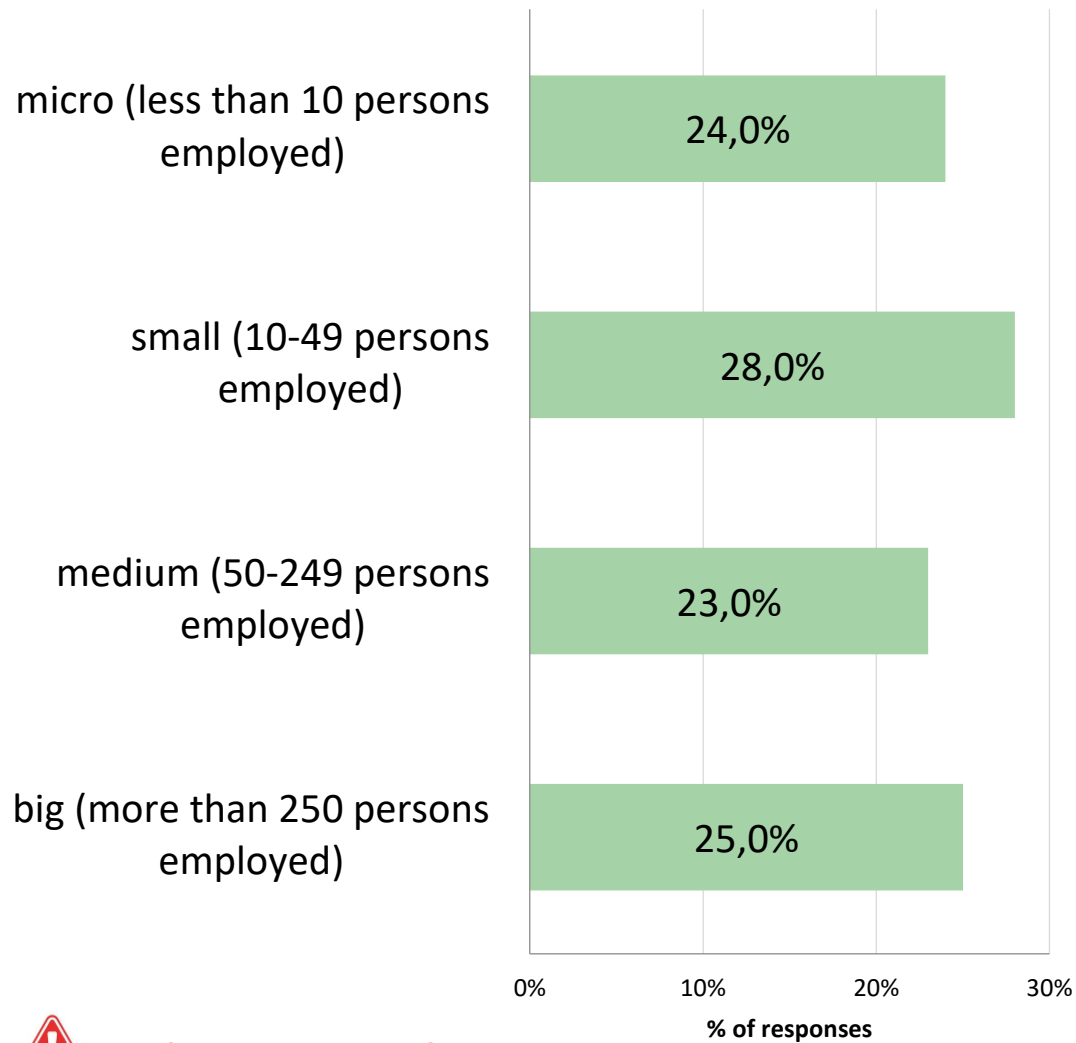
 Go to survey



1st WG<sub>4</sub> (in person) meeting , Milan  
26-28 September 2022



# Respondents profiling



 **Preliminary results**




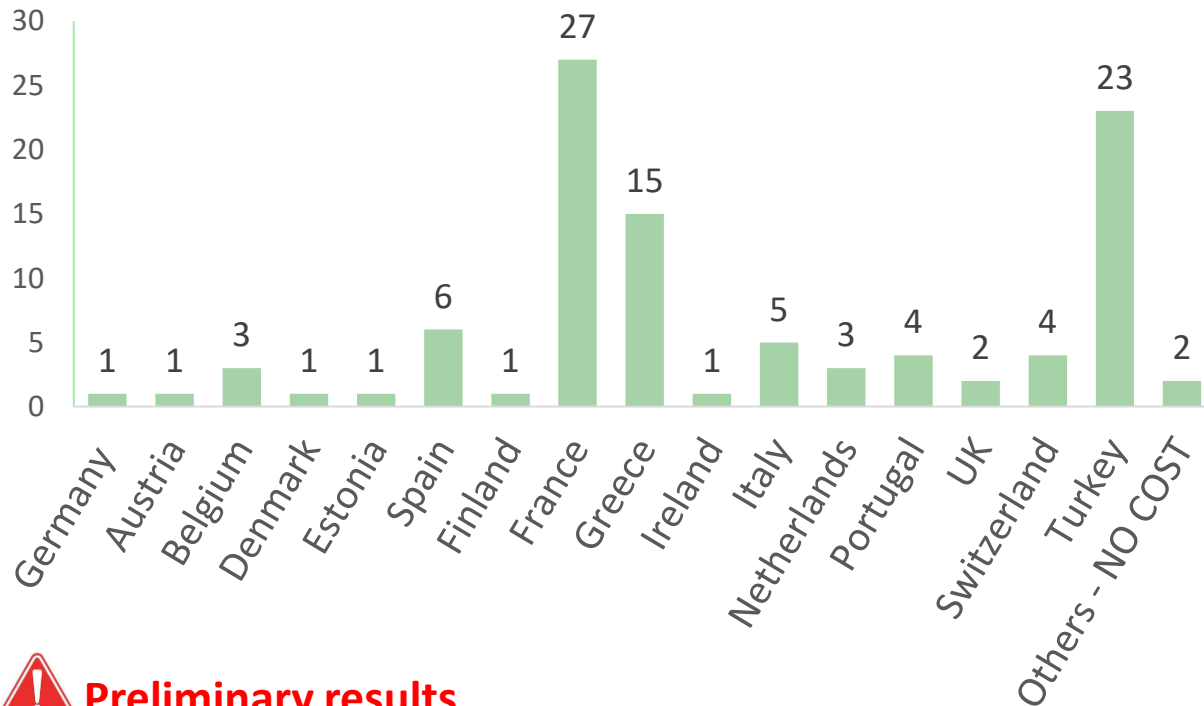
# Respondents profiling

102 respondents today

Need >200 respondents!!!



 Go to survey



## Missing COST countries

Albania, Algeria, Armenia, Bosnia-Herzegovina, Bulgaria, Croatia, Cyprus, Czech Republic, Georgia, Hungary, Iceland, Latvia, Lebanon, Lithuania, Luxemburg, Malta, Marocco, Moldova, Montenegro, North Macedonia, Norway, Poland, Romania, Serbia, Slovakia, Slovenia, Sweden, Ukraine; Israel, South Africa

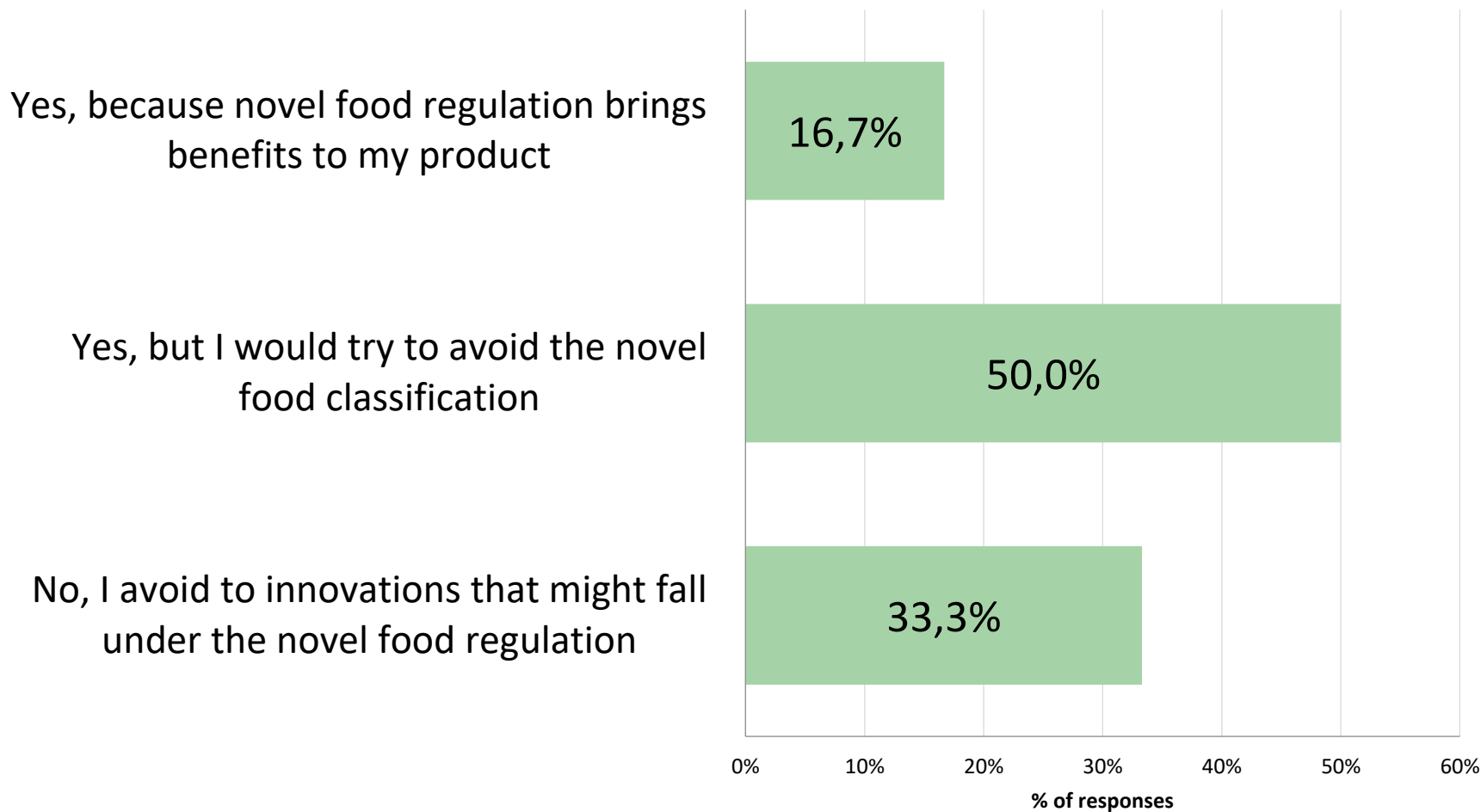
 **Preliminary results**

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# R.10: If your innovative product/process may fall under the “novel food regulation”, do you take steps to obtain such approval?

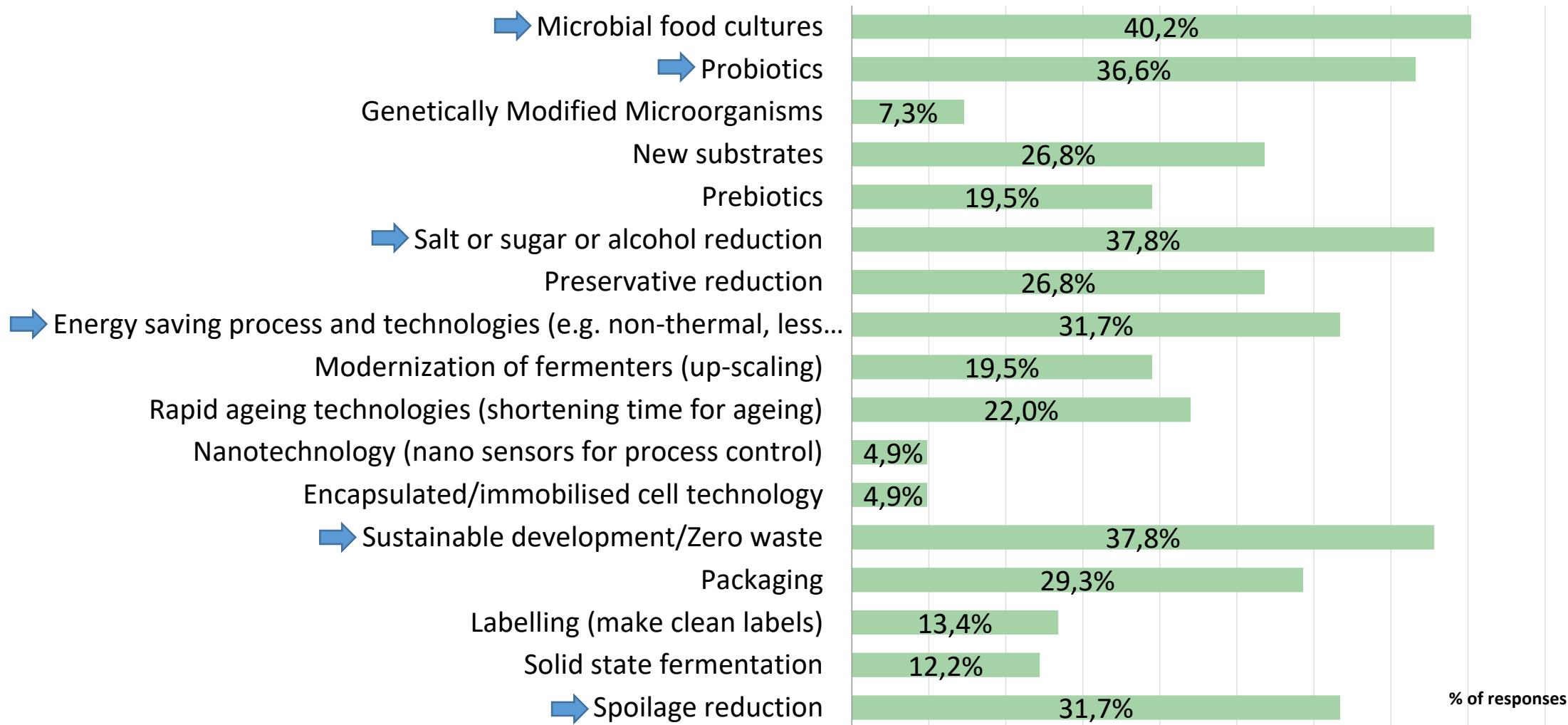


 **Preliminary results**

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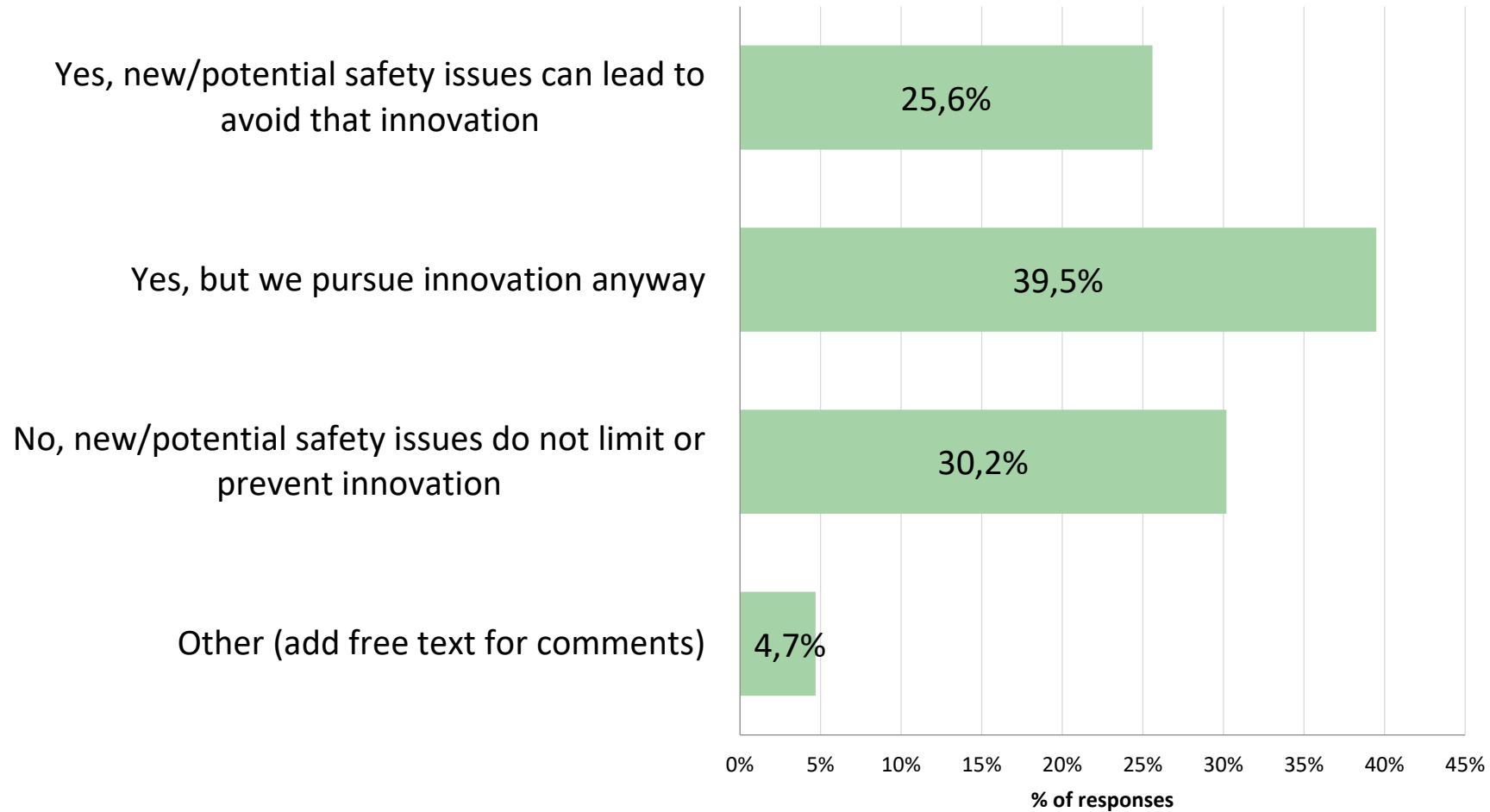
## T.4: In the next 5 years, in which field will you focus your innovation? Select top 5 (or less) innovation approaches



 **Preliminary results**



## S.7: Is the risk of new/potential safety issues preventing or limiting your motivation to make innovation?



 **Preliminary results**

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## WG4 Co-leaders

-  Antonio Del Casale, MICROBION
-  Marie C. Champomier-Verges, INRAE MICALIS Institute

## Regulatory issues sub-group

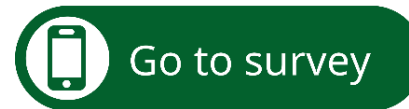
-  Patrick De Boever, Hasselt University
-  Frederic Borges, Université Lorraine

## Safety issues sub-group

-  Sebnem Budak, University of Ankara
-  Jerome Mounier, Université Bretagne Occidentale

## Tech & Processing issues sub-group

-  Fani Mantzouridou, Aristotle University Thessaloniki
-  Juana Frias, ICTAN-CSIC



**THANK YOU!**

[WG4@fermentedfoods.eu](mailto:WG4@fermentedfoods.eu)

<https://fermentedfoods.eu>

