



BaSeFood

Sustainable exploitation of bioactive components from the Black Sea Area traditional foods (FP7-KBBE-227118)

L. Filippo D'Antuono
Campus of Food Science, Cesena
Alma Mater Studiorum, University of Bologna, Italy



BaSeFood data



- **Nature: Small cooperation program**
- **Duration: 36 months**
- **Launched: April 1, 2009**

The call

KBBE-2008-2-2-02: Bioactive compounds in traditional food products - SICA (Black Sea Region) Call: FP7-KBBE-2008-2B

The aim of the topic is to **identify and characterise bioactive compounds in traditional food products** that can be beneficial for human health and are **typical for the diet of EU neighbouring regions**. *Scientific data on the risks and benefits linked to these products or compounds will be produced and evaluated. It will include the study of the **role and the mechanisms** (absorption and activity) of bioactive compounds and also **the factors influencing their functional properties** (e.g. processing).*

Expected impact: To increase knowledge of nutrients, food components and/or bioactive compounds effects on human health, to provide sound scientific data and to help in **substantiating health and nutritional claims. Enhance the cooperation** between scientific disciplines and stakeholders (nutrition, practitioners, local food companies, etc.). This should help the EU food industry to increase its innovation potential and competitiveness, in particular regarding **traditional foods** and SMEs.



BaSeFood Consortium



1. Alma Mater Studiorum - Università di Bologna (UNIBO), Italy - Coordinator
2. Institute of Food Research (IFR), United Kingdom
3. Hellenic Health Foundation (HHF), Greece
4. Instituto Nacional de Saúde Doutor Ricardo Jorge (INSA), Portugal
5. Odessa National Academy of Food Technologies (ONAFT), Ukraine
6. Uzhhorod National University (UZHNU), Ukraine
7. Moscow State University of Food Productions (MSUFP), Russian Federation
8. Spread European Safety - European Economic Interest Grouping (SPES – GEIE), Italy
9. Bucharest University of Economics (ASE), Romania
10. Biological Farming Association – Elkana (ELKANA), Georgia
11. Institute for Medical Research (IMR), Serbia
12. University of Food Technologies (UFT), Bulgaria
13. T C Yeditepe University (YEDITEPE), Turkey

The 5th Meeting of the UNU/SCN Network for Capacity Development in Nutrition in Central and Eastern Europe (NCDNCEE)
Belgrade, 11-12th November, 2009



**The concepts of
traditional foods
and
healthy foods
originally do not belong to the same area of perception.**

**We are trying to combine them in a consistent project
with scientific and applied impact**

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Concepts from related areas

Area 2.2.2 Nutrition

*Understanding beneficial and harmful dietary factors **as well as the specific needs and habits of population groups**..... It could lead to **reformulation of processed foods**, and foods with nutritional and health claims. **The investigation of traditional, local, and seasonal foods and diets will also be important**.....*

Area 2.2.1 Consumers

*Understanding consumer behaviour and consumer preferences as a **major factor in the competitiveness of the food industry** and the impact of food on the health, and well-being of the European citizen. The focus will be on **consumer perception and attitudes towards food including traditional food**, understanding societal and **cultural trends**.....*

Theme 6. Environment

Area 3. Biodiversity and sustainable exploitation for the production of biological resources



BaSeFood challenges

- A. Create opportunities.** These will be attained through RTD activities, generating a **base of knowledge** from which SMEs and other stakeholders can derive transferable information for product development in a European regulatory context.
- B. Create trust.** Especially towards consumers, by means of enhanced **knowledge and information**, in order to enforce the synergy between the health promoting and the traditional food characteristics, in a **broad sense sustainability context**
- the need of **producing high quality** data for health claim substantiation, in order to promote long term sustainable economic development
 - the importance of **consolidating consumers self awareness**, as a basis of long term trust on the traditional food message
 - the added value of considering topics related to the **preservation of local cultures and crops**, and enhance ethic trade as integral parts of food credence quality traits

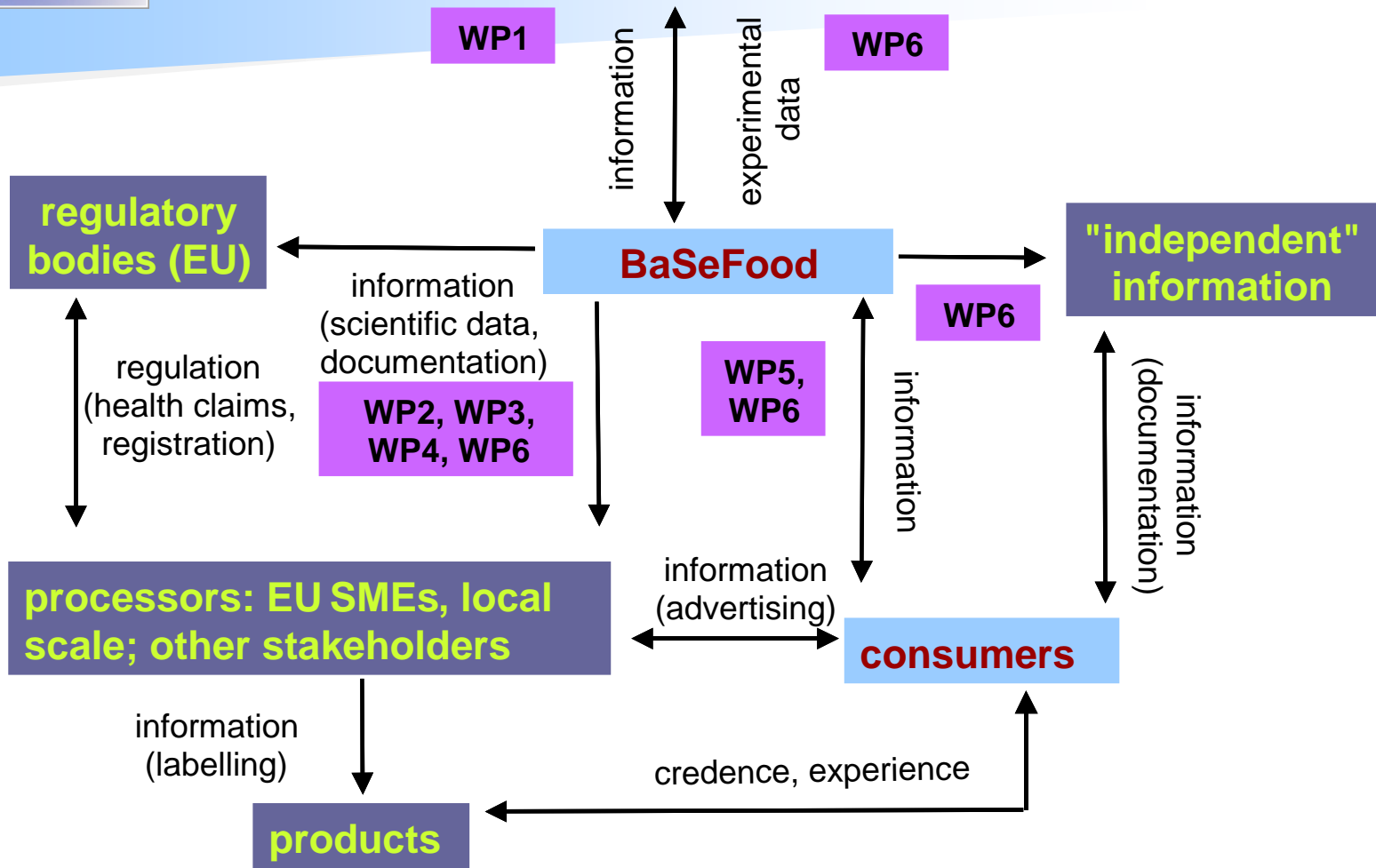


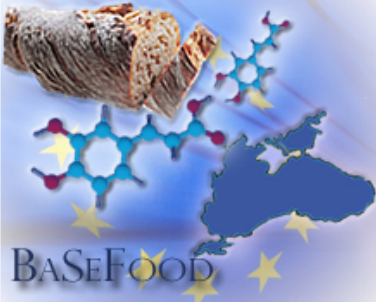
BaSeFood is organised in 6 Work packages + coordination

- **WP1. Surveying, recording and describing traditional foods. leader: HHF..**
- **WP2. Bioactive components, nutritional and microbiological characterisation of traditional foods. leader: INSA.**
- **WP 3. Health-promoting properties, absorption and bioactivity of target components. leader: IFR.**
- **WP4. Technological-chain effects on bioactives in traditional foods. leader: ONAFT.**
- **WP5. Chain development and consumer issues in health-promoting traditional foods. leader: ASE.**
- **WP6. Dissemination. leader: UNIBO.**

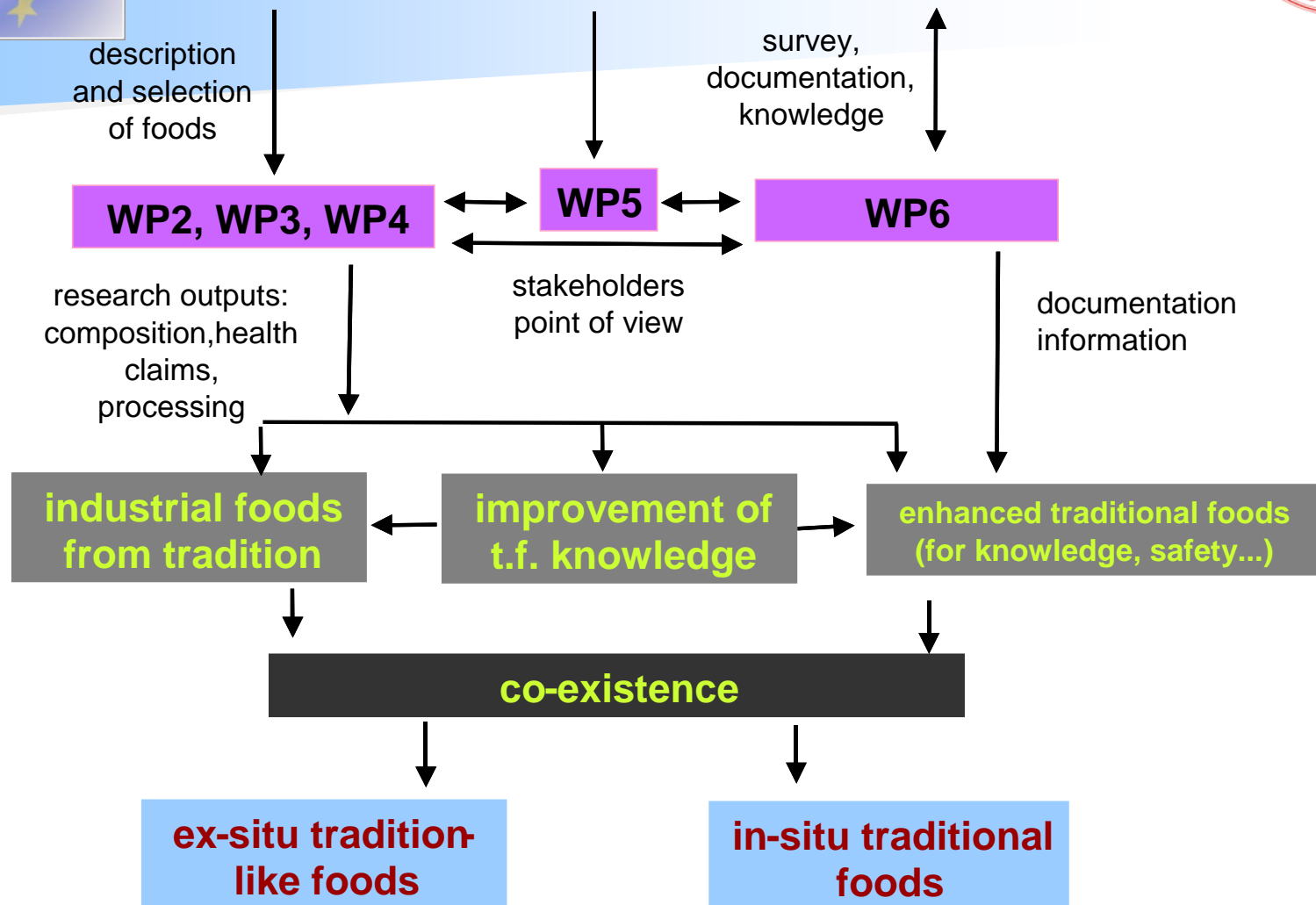


traditional foods of plant origin, bioactives



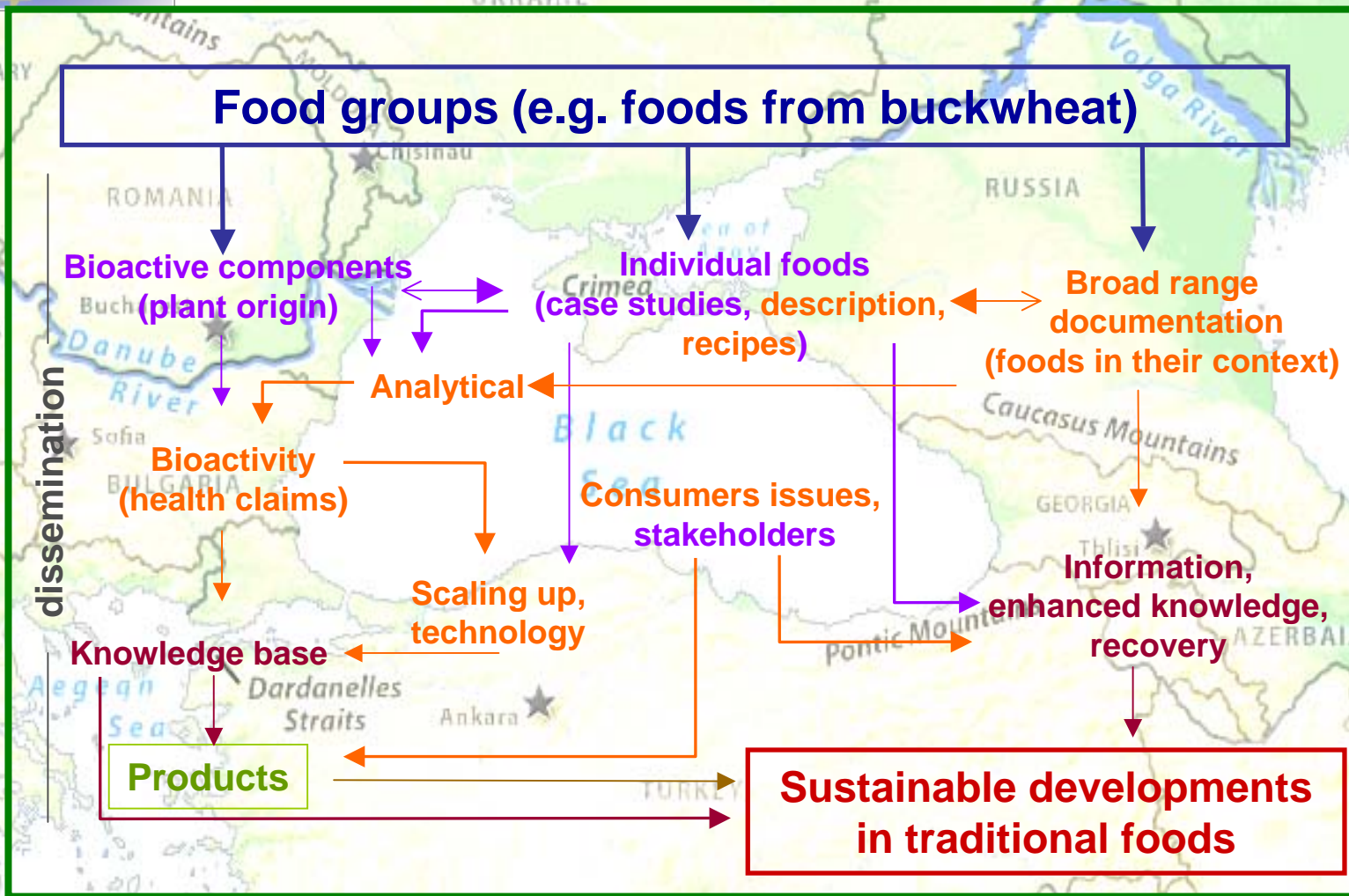


WP1 Traditional food surveying, documenting, sampling





Black sea traditional foods (European perspective)





What should we produce

For each food group considered

- **General (broad range) documentation including plant, traditions, ethnic and cultural factors, and whatever else (food in their context) (WP1.3.1)**
- **One or more selected foods per category, per country, with recording and description (case studies) (WP1.1-1.2-1.3.2)**
- **Nutritional data of selected foods (WP2)**
- **Bioactive data of food group / main ingredient (bioactivity (WP3) + analytical (WP2))**
- **Retention of main bioactive (s) (WP4-WP2)**
- **Industrial scaling up studies (not for all foods) (WP4)**
- **Consumers and stakeholders analyses (WP5)**
- **Dissemination material for all the above points (WP6):**
 - **Scientific papers**
 - **Extension papers**
 - **Internet pages**
 - **Photos, videos**



In the BaSeFood methodological background there are several points coming from EuroFIR

Integration in

- Using this background
- Guidelines for traditional foods description
- Eurofir Basis
- Eurofir recipe calculation
- Food indexing

- Hopefully contributing with further input (Basis ?, retention factors ?)

- Some partners integrated in international Food networks



Achievements

- Relevant food groups individuated
- A substantial part of the 30 priority food chosen
- Start of recipe registration and food preparation for nutritional analyses
- Some proposals for broad range documentation started



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Integrations

BaSeFood is ready to communicate with other running or future related programs

- exchange of ideas: tuning research activities
- joint dissemination
- follow ups

Hopefully also a socio-economic impact

Proposal of communication with the *Institute for Central Eastern, and Balkan Europe*, a UNIBO-related, geopolitical Institution, based in Forlì (but do not want to anticipate things to come)