



BaSeFood
Sustainable exploitation of bioactive components
from the Black Sea Area
traditional foods

Brief description of the project

Prof. Kochetkova A.A.

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BaSeFood data

- **Small cooperation program**
- **Duration: 36 months**
- **Commencement of works: 1st of April, 2009**

The call

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

Alma Mater Studiorum - Università di Bologna	UNIBO (coordinator)	Italy
Institute of Food Research	IFR	Great Britain
Hellenic Health Foundation	HHF	Greece
Instituto Nacional de Saúde Doutor Ricardo Jorge	INSA	Portugal
Odessa National Academy of Food Technologies	ONAFТ	Ukraine
Uzhhorod National University	UZHNU	Ukraine
Moscow State University of Food Productions	MSUFP	Russian Federation
Spread European Safety- European Economic Interest Grouping	SPES - GEIE	Italy
Bucharest University of Economics	ASE	Romaine
Biological Farming Association - Elkana	ELKANA	Georgia
Institute for Medical Research	IMR	Serbia
University of Food Technologies	UFT	Bulgaria
T C Yeditepe University	YEDITEPE	Turkey



Selected foods will represent the following categories.

- **Cereals and cereal based foods**
- **Vegetables**
- **Fruits**
- **Products from oilseeds**
- **Herbs, spices, aromatic plants**
- **Fermented products of plant origin**

Objectives:

- Identify and characterize biologically active compounds in traditional food, which may be useful for human health and are typical for diets EC and neighboring regions;**
- To obtain scientific data about the risks and benefits associated with these products or bioactive compounds contained in them, this assessment will include an examination of the role, safety and activity of these biologically active compounds, as well as factors influencing their functional properties (e.g., conditions of processing of raw materials).**



BaSeFood workpackages

1	Surveying, recording and describing traditional foods
2	Bioactive components, nutritional and microbiological characterization of traditional foods
3	Health-promoting properties, absorption and bioactivity of target components
4	Technological-chain effects on bioactives in traditional foods
5	Chain development and consumer issues in health-promoting traditional foods
6	Dissemination
7	Management

Expected results:

- Increased knowledge about nutrients, food components and / or biologically active compounds that affect human health, in order to obtain reliable scientific data to promote proper nutrition and a healthier population;**
- Strengthen cooperation between researchers and all stakeholders (practitioners, representatives of local food industry, etc.);**
- To create preconditions for increasing innovative capacity and competitiveness of the EU food industry, particularly in relation to traditional foods, as well as small businesses.**