



The PRIMA programme is supported under Horizon 2020, the European Union's Framework Programme for Research and Innovation



## Innovations in Food Loss and Waste Management

Final meeting of PRIMA project StopMedWaste and Meeting of COST CA22134 Action FoodWaStop  
January 23-25, 2024 – D3A, University of Ancona

"BiOrangePack" is a supply chain project aimed at enhancing the sustainability of post-harvest practices for citrus fruit

Dott. Federico LA SPADA, Prof. Santa Olga Cacciola

Di3A, University of Catania

Smart and innovative packaging, post-harvest rot management and shipping of organic citrus fruit

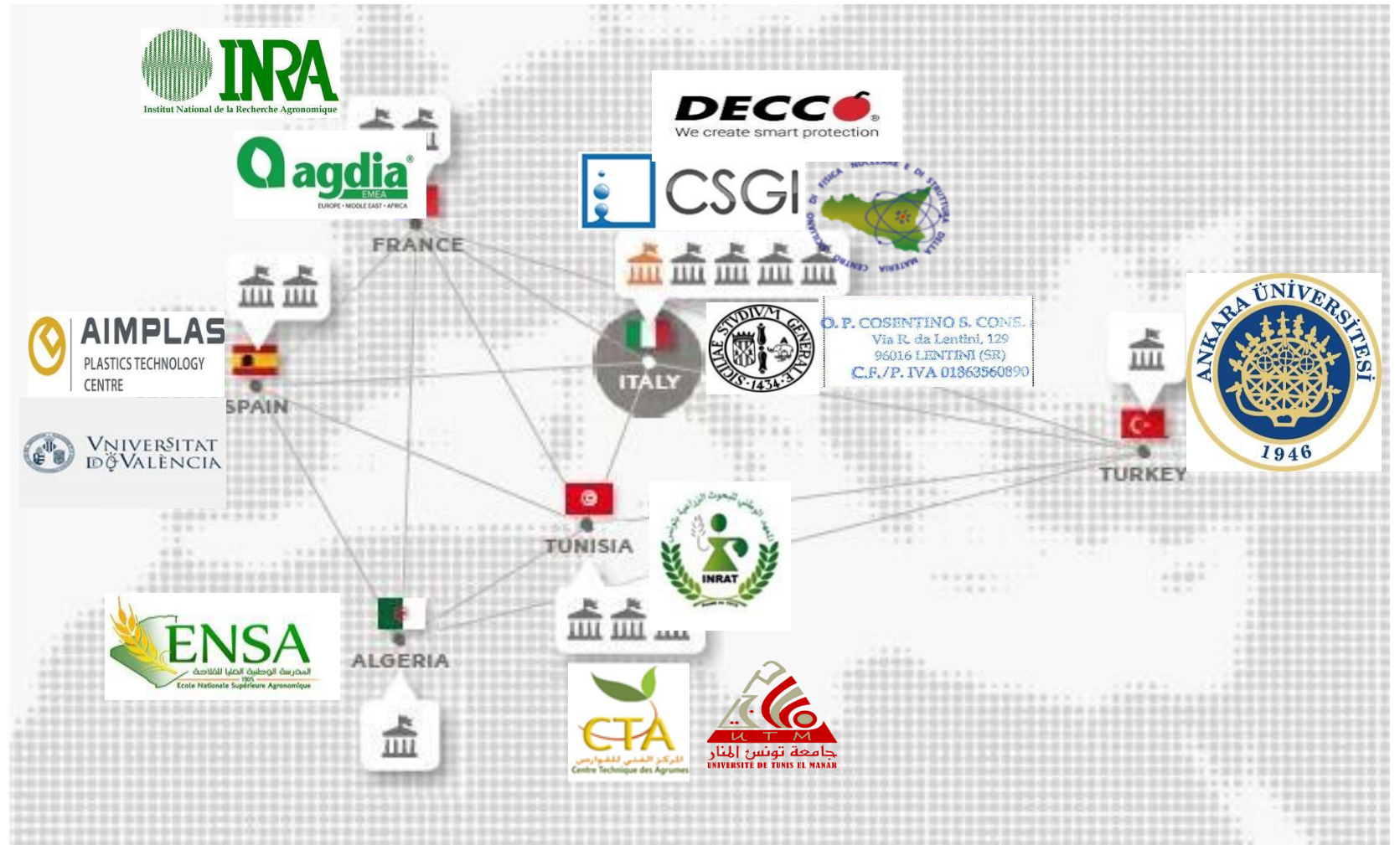
# BiOrangePack

# BiOrangePack Project – The Consortium

**14**  
**PARTNERS**  
from 6  
Countries

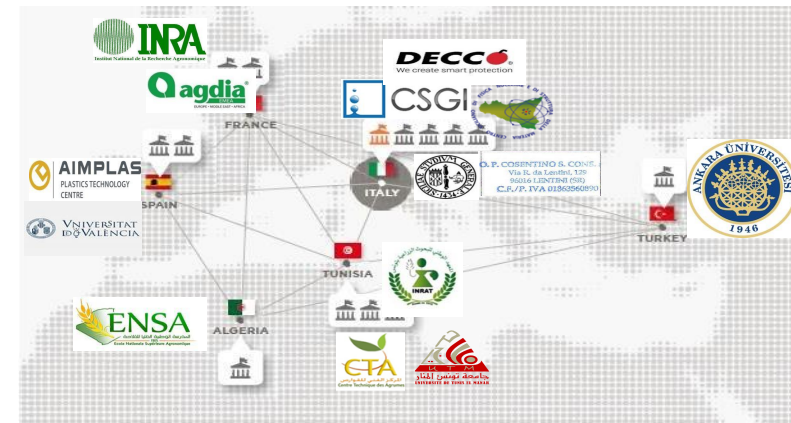
- ITALY
- ALGERIA
- FRANCE
- SPAIN
- TUNISIA
- TURKEY

**PUBLIC Institutions**  
and **PRIVATE**  
**companies**  
involved in the citrus  
market



# BiOrangePack Project – The Consortium

- **ITALY:** University of Catania coordinator (UNICT); Interuniversity Consortium for the Development of Large Interface Systems (CSGI); the Sicilian Center for Nuclear Physics and Structure of Matter (CSFNSM); a private company developing eco-formulates (DECCO), Organization of citrus producers (OP-Cosentino)
- **ALGERIA:** National School of Agronomy (ENSA)
- **FRANCE:** National Research Institute for Agriculture, Food and the Environment (INRAE); a private company that provides diagnostic solutions for plant pathogens (AGDIA)
- **SPAIN:** University of Valencia (UNIValencia); AIMPLAS, a Plastics Technology Research Center
- **TUNISIA:** University of Tunis El Manar, CTA, the Technological Center For Citrus; INRAT, the National Institute for the Research in Agriculture
- **TURKEY:** University of Ankara





<http://mel.cgiar.org/projects/biorangepack>

## PRIMA-MED

**Thematic area**  
Agro-food Value Chain  
Section II-2019



### Budget

**1.282.397,00 €**



### **Topic**

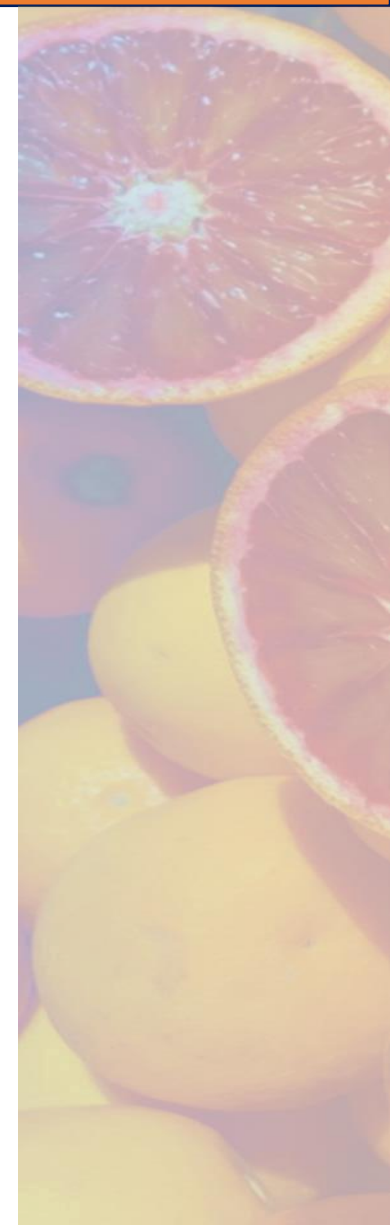
**Extending shelf-life of perishable  
Mediterranean food products**

### Durata

**36 mesi**



**Period of implementation:  
03/nov/2020 - 02/nov/2024**



# Main goal of BiOrangePack



**To increase the efficiency, sustainability and competitiveness of the post-farming supply chain of organic citrus fruit in the EU-MED area**



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# Background and context

Presence of quarantine pathogens

Competitiveness of other markets

POST-HARVEST LOSSES

The need for expansion of fresh citrus fruit trade to distant markets  
**LOGISTICS**



Rapid perishability of citrus fruits

**Weakness Points in the Mediterranean citrus supply chain**

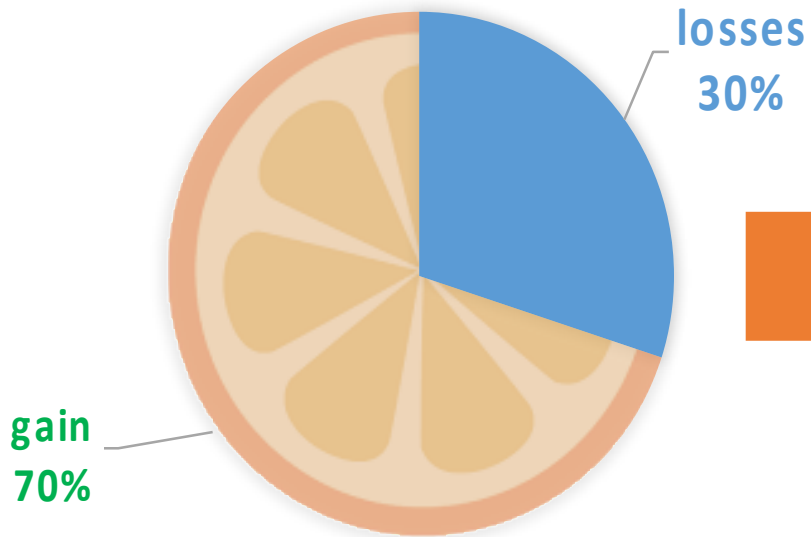
**MYCOTOXINS** produced by post-harvest fungal pathogens

Restrictive laws which reduced or banned the use of pesticides

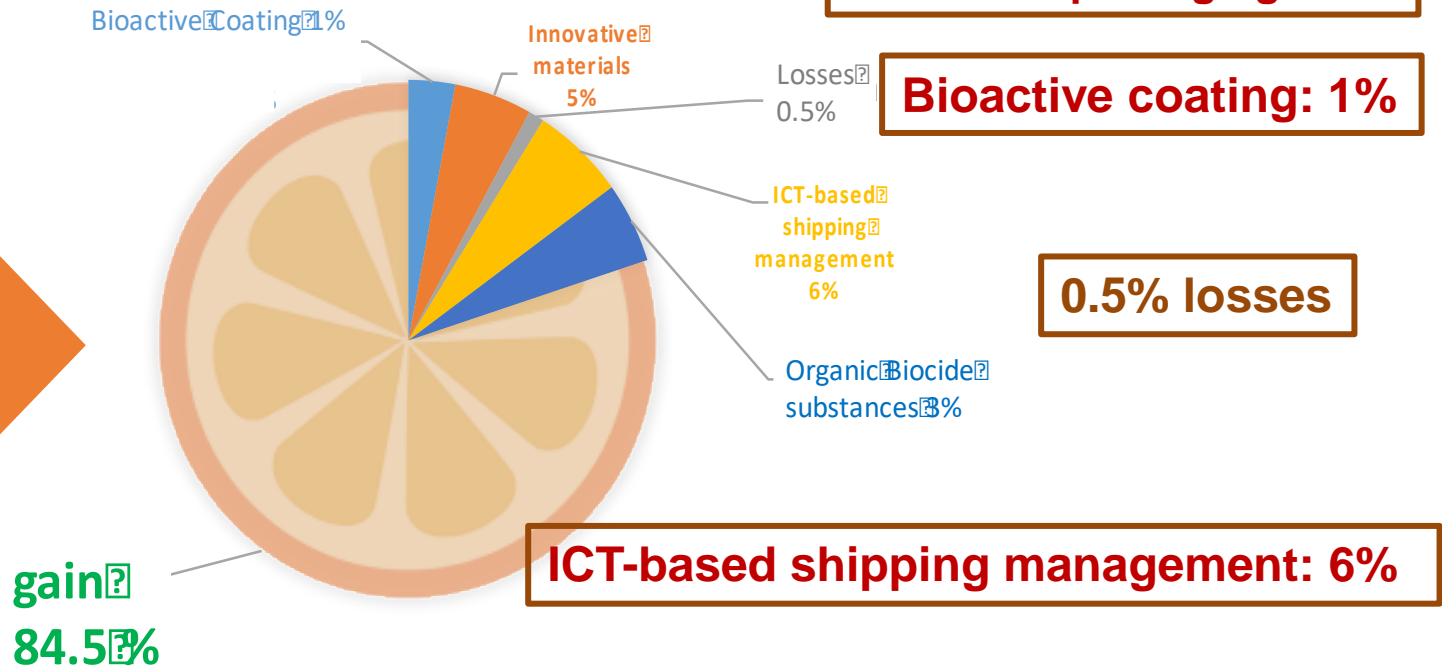
**TO BE COMPETITIVE CITRUS FRUIT produced by Med. Countries should be of high quality, ensure health of the consumers and have a long shelf-life**

# Estimated Economic impact of BiOrangePack

state of the art

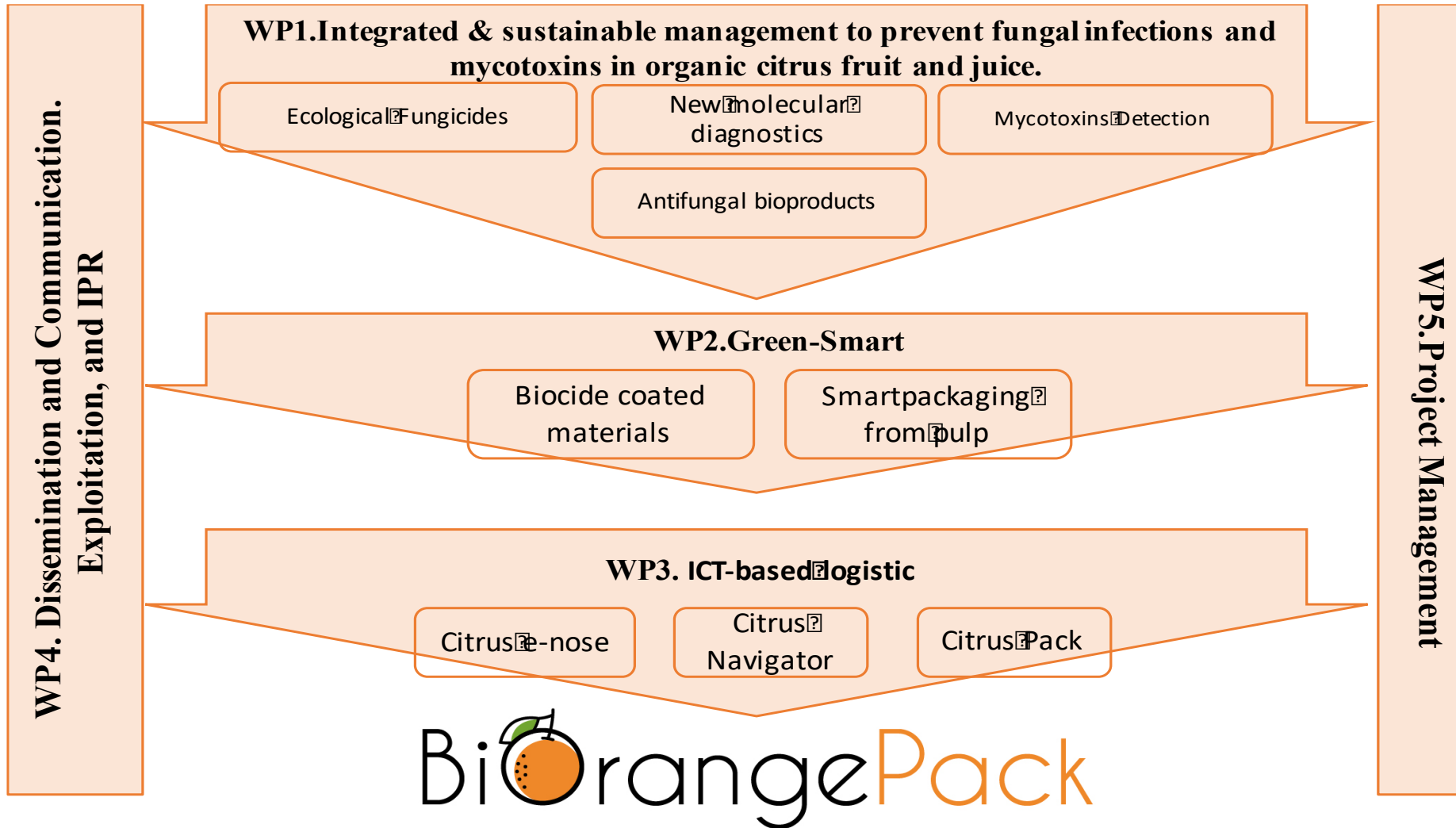


BiOrangePack



Thank to the introduction of BiorangePack approach, total income (gain) will increase from 70% to 84.5%

# How the Project is organized



1. Cheap, Rapid, Simple Detection methods
2. New Eco-friendly formulations
3. Bio-edible coatings
4. Active Packaging from citrus waste
5. ICT for the logistics.



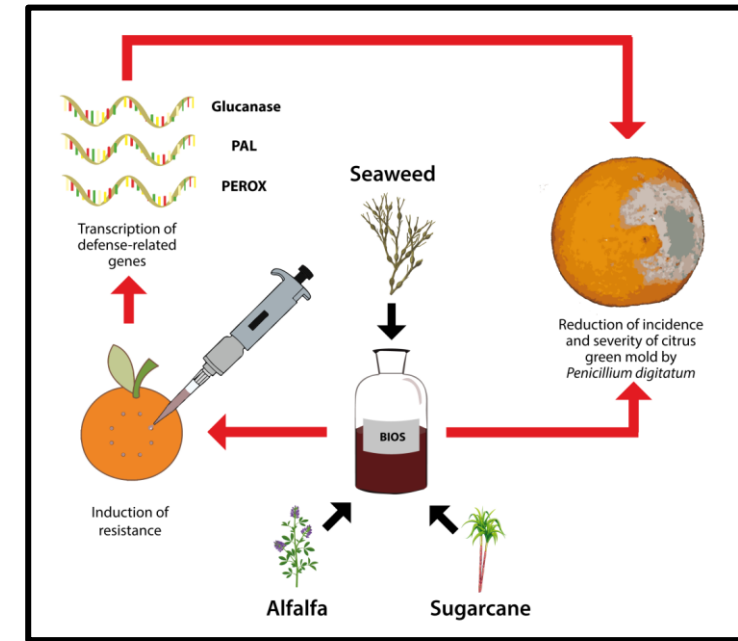
# Results of BiOrangePack - WP1

## Development of eco-friendly antifungal products to control major fungal infections (citrus green mold)

### 1. seaweed extract and plant derivative 'formula'

- marked antifungal post-infection activity;
- elicitation of plant defence response.

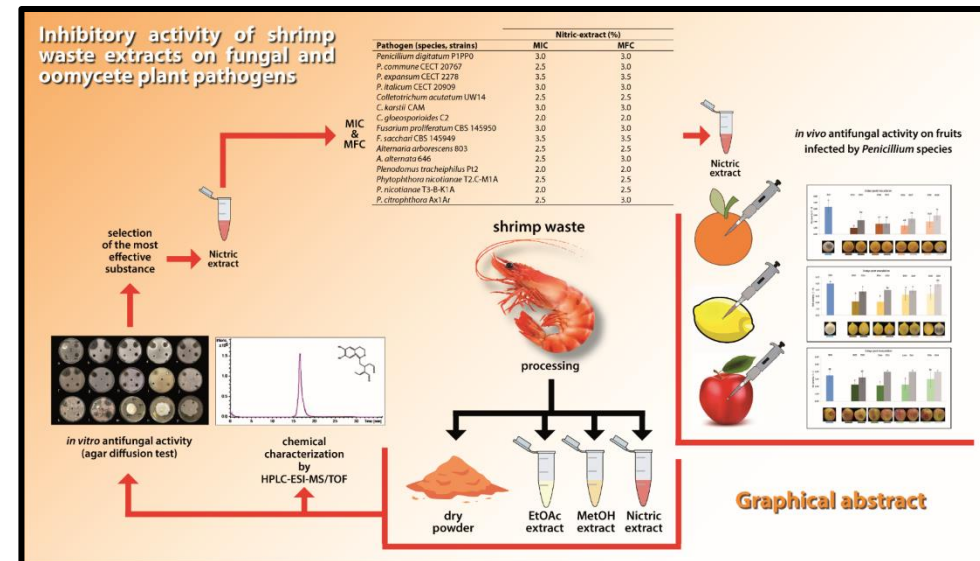
La Spada, et al. *Front. Plant Sci.* 2021, 12



### 2. shrimp waste extract

- *In vitro* reduction of pathogen growth and viability;
- *In vivo* reduction of incidence of the green mold.

El boumlasy et al., *Plants* 2021, 10, 2452



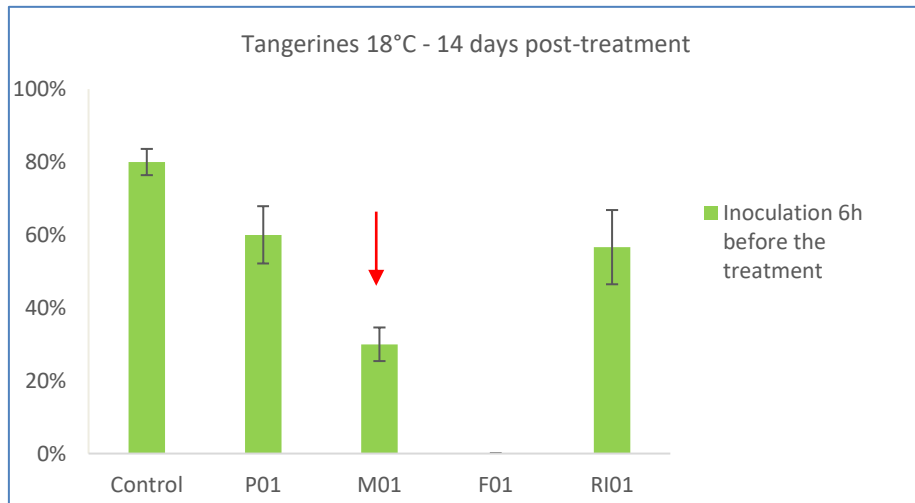
# Results of BiOrangePack - WP1



**New selected bioproducts (living microorganisms) strongly effective in the reduction of incidence of citrus green mold in tangerines and oranges.**

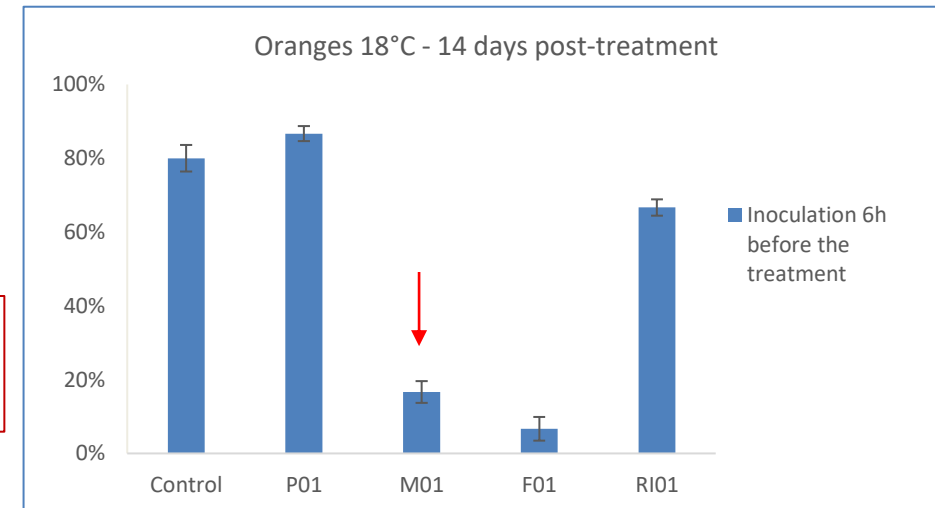
Incidence of green molds in *Penicillium digitatum* pre-inoculated-tangerine fruits 14 days (i.e.: 7 days of incubation at 8°C followed by additional 7 days of incubation at 18°C) after treatment with water (control), sanitation agent (P01), living microorganism (M01), fungicide (F01), chemical resistance inducer (R01). Bars represent standard deviation.

ID Substance - application	Type of treatment
Control - spray	Water
P01 - immersion	Sanitizing pre-treatment
M01 – spray	Sanitizing pre-treatment followed by treatment with bioproduct (living microorganism)
F01 - spray	Sanitizing pre-treatment followed by treatment with fungicide
R01 - spray	Sanitizing pre-treatment followed by treatment with chemical resistance inducer



**NEW Biological Control Agents**

**Elicitation of Defence Mechanisms**



Incidence of green molds in *Penicillium digitatum* pre-inoculated-orange fruits 14 days (i.e.: 7 days of incubation at 8°C + 7 days of incubation at 18°C) after treatment with water (control), sanitation agent (P01), living microorganism (M01), fungicide (F01), chemical resistance inducer (R01). Bars represent standard deviation.

# Results of BiOrangePack - WP1

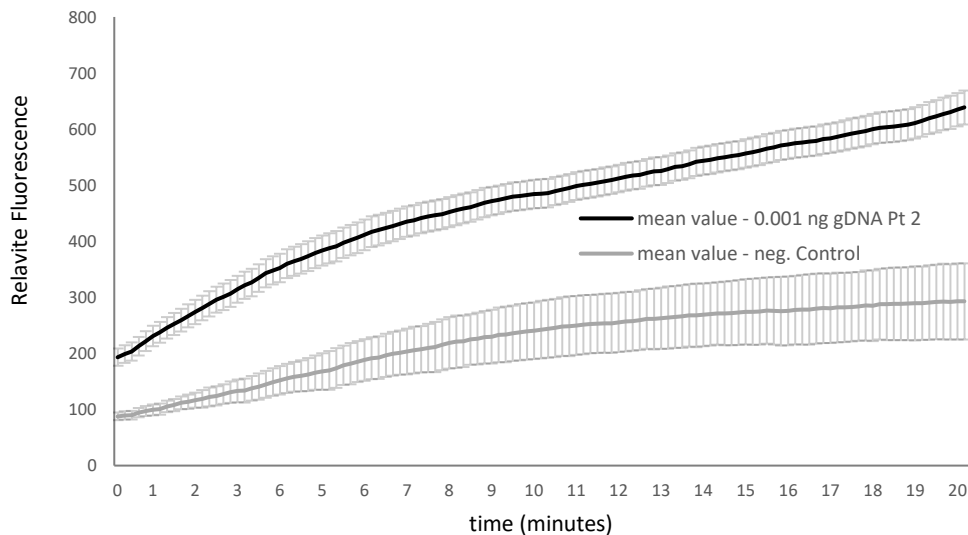
## New **molecular diagnostic** assays to detect **pathogens**

- Strong sensitivity (ca. 0.001 ng of DNA)
- complete inclusivity;
- complete exclusivity: no detection of 'untarget organisms'

*Plenodomus tracheiphilus*

*Phyllosticta citricarpa*

RPA - sensitivity - 0.001 ng (1 pg) gDNA



## New **methods** to detect **mycotoxins**



### Preliminary results on juices

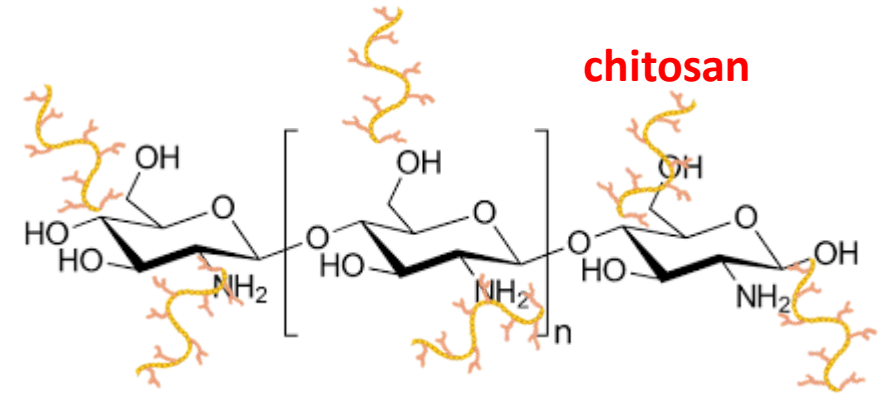
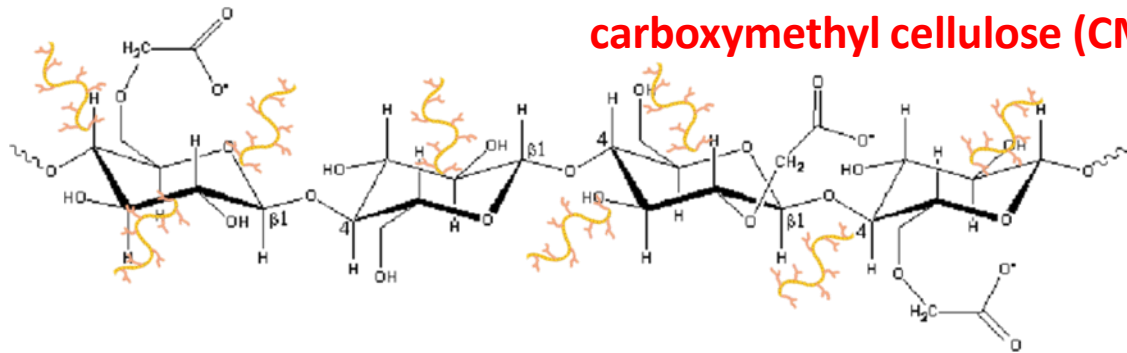
Compound	n of fruits	% of fruits	n of oranges	n of mandarines	% of oranges	% of mandarines
Araclarin	71	88,75	35	36	87,5	80
Tryptochiquiline F	70	87,5	40	30	100	75
Hydroxyaverantin	51	63,75	28	23	65	62,5
Decoxybrevianamide E	38	47,25	16	17	40	42,5
NEO / Neosolanol	81	88,75	9	22	22,5	55
Fumiquinolone F	30	37,5		30	0	75
Ustiloin C	28	35	23	3	57,5	12,5
Fulvic acid	28	35,25	17	9	42,5	22,5
Brefeldin A	25	31,25	1	24	2,5	60
Curularin	24	30		24	0	60
AME / Alternariolmethylether	22	27,5	18	9	82,5	22,5
Citronmycin	21	26,25	12	9	30	22,5

Liquid chromatography coupled to the time of flight (TOF) mass spectrometry (LC-MS-TOF)

also on infected oranges

# Results of BiOrangePack – WP2

**WP2 aim:** Produce innovative smart packaging with improved “barrier properties” to extend the shelf-life of citrus fruit



WP2



Low-permeability Protective Films coated with biocide substances



Packaging from Citrus Waste for Circular Economy

**Film and coatings** in biobased, biodegradable polymers (chitosan, CMC, alginate) modified with eco-friendly antifungal formulas (supplied from WP1) by using chemical immobilization methods.

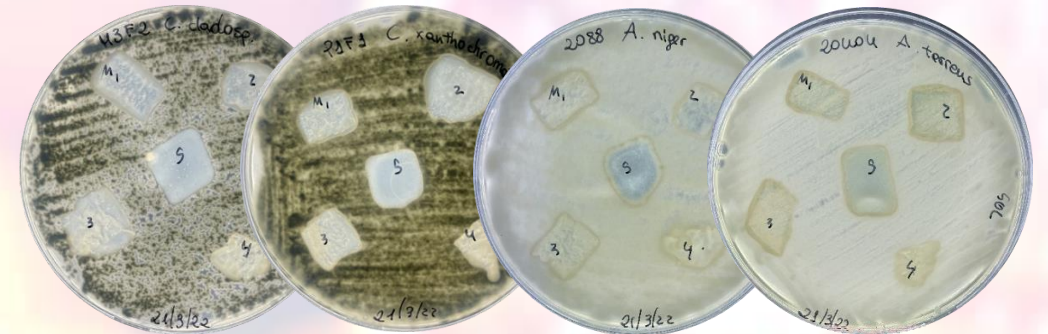
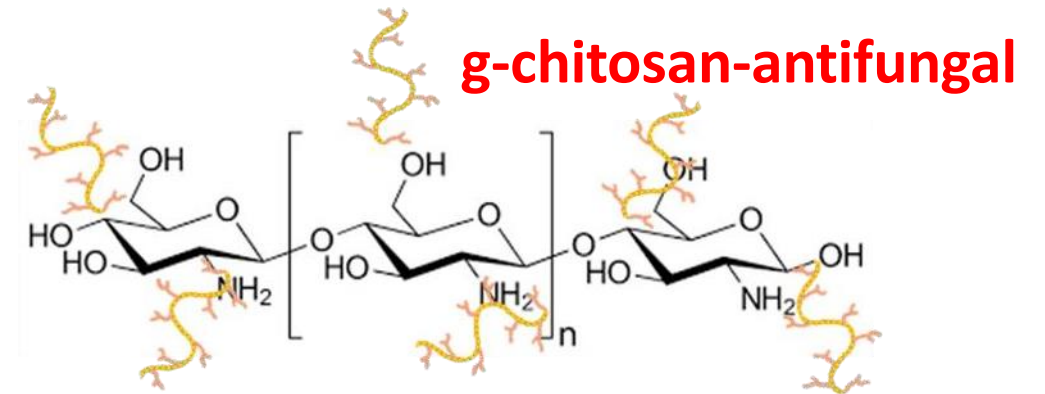


# Results of BiOrangePack – WP2

## In vitro antifungal activity of **modified chitosan film**

Fungi	Strain	Control	Matrix 1	Matrix 2	Matrix 3	Matrix 4
<i>A. flavus</i>	ISPA 8111	-	-	-	-	-
<i>A. flavus</i>	n1f2	-	-	-	-	-
<i>A. fumigatus</i>	CECT 20827	-	+	+	-	+
<i>A. niger</i>	CECT 2088	-	-	-	-	-
<i>A. terreus</i>	CECT 20404	-	+	-	-	-
<i>Al. alternata</i>	646	-	-	-	-	-
<i>C. cladosporioides</i>	m3f2	-	+	+	-	-
<i>C. vicinum</i>	of1	-	+	+	-	-
<i>C. xanthochromaticum</i>	p1f1	-	++	++	-	++
<i>F. oxysporum</i>	CECT 2715	-	+	+	+	+
<i>P. commune</i>	151	-	+	+	+	+
<i>P. digitatum</i>	n1f1	-	++	++	++	++
<i>P. digitatum</i>	CECT 2954	-	++	++	++	++
<i>P. digitatum</i>	n2f1	-	+	+	+	-
<i>P. italicum</i>	of4	-	++	++	-	-
<i>P. italicum</i>	332	-	+	+	-	+
<i>P. expansum</i>	95	-	++	++	++	-
<i>Ph. citrophthora</i>	AX1AR	-	-	-	-	-
<i>Ph. nicotianae</i>	pk3f8	-	++	++	++	++

Resultati espressi come: “-“ assenza di inibizione, “+” Parziale inibizione, “++” Marcata inibizione



**Encouraging results have been achieved *in vivo* with antifungal-g-chitosan films on post-harvest pathogens**



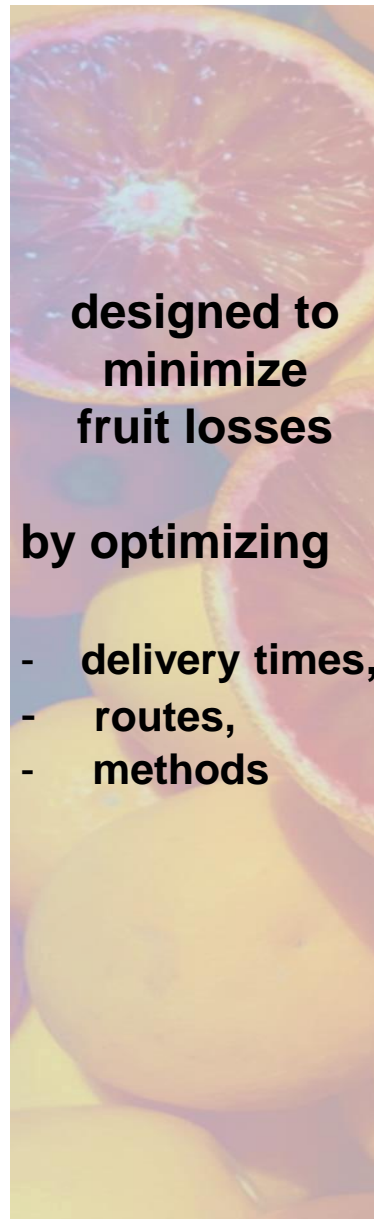
Citrus Navigator

**WP3 aim:** to develop highly technological solutions for optimizing citrus storage and transportation

## Citrus-navigator

Decision support system to optimize fresh citrus fruit shipment according with sensor data

A ICT-based "control" system to continuously monitor the values of key environmental factors favoring deterioration during transportation



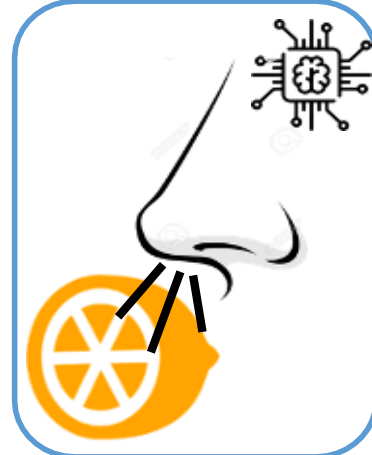
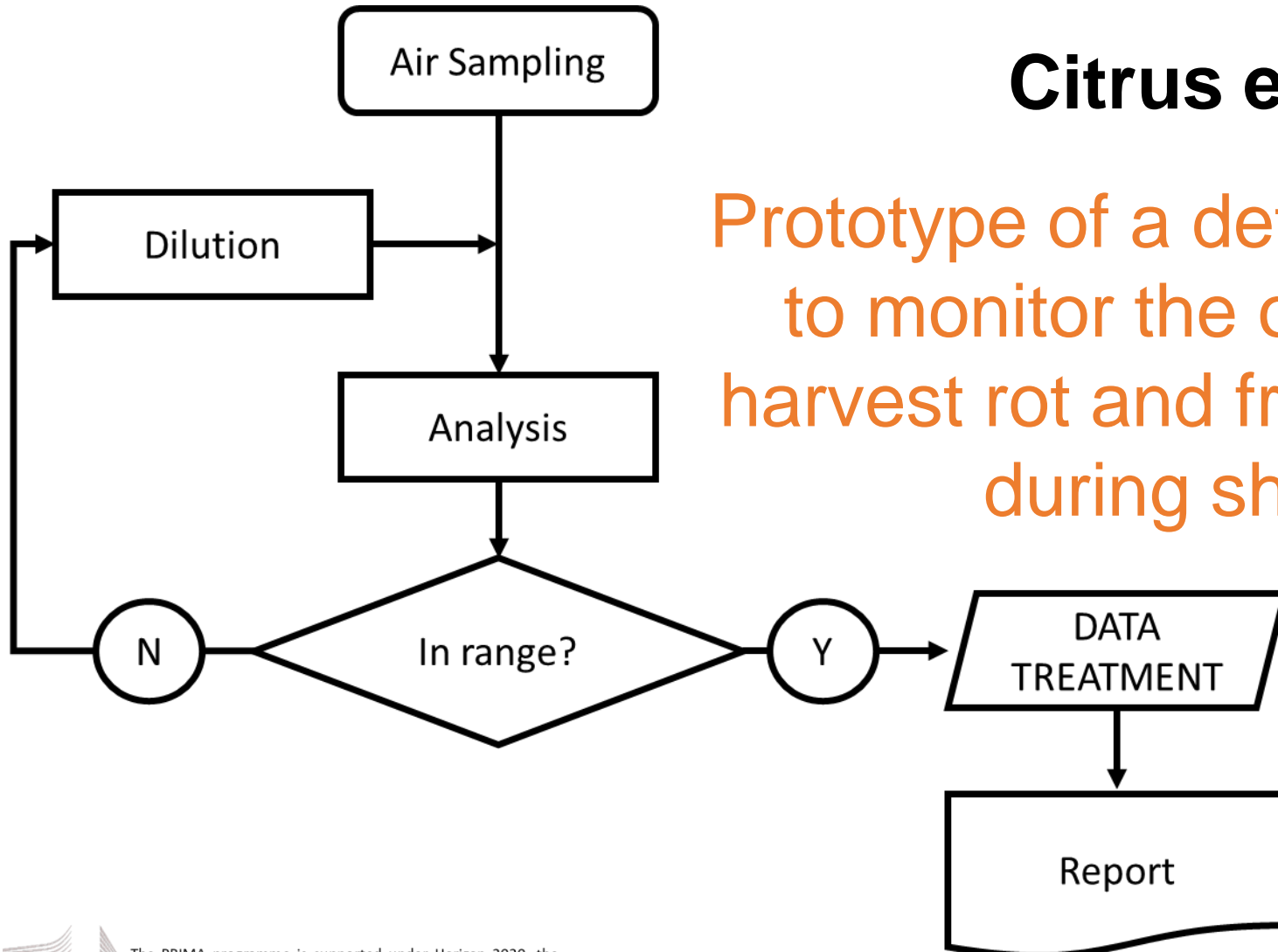
designed to minimize fruit losses

by optimizing

- delivery times,
- routes,
- methods

## Citrus e-nose

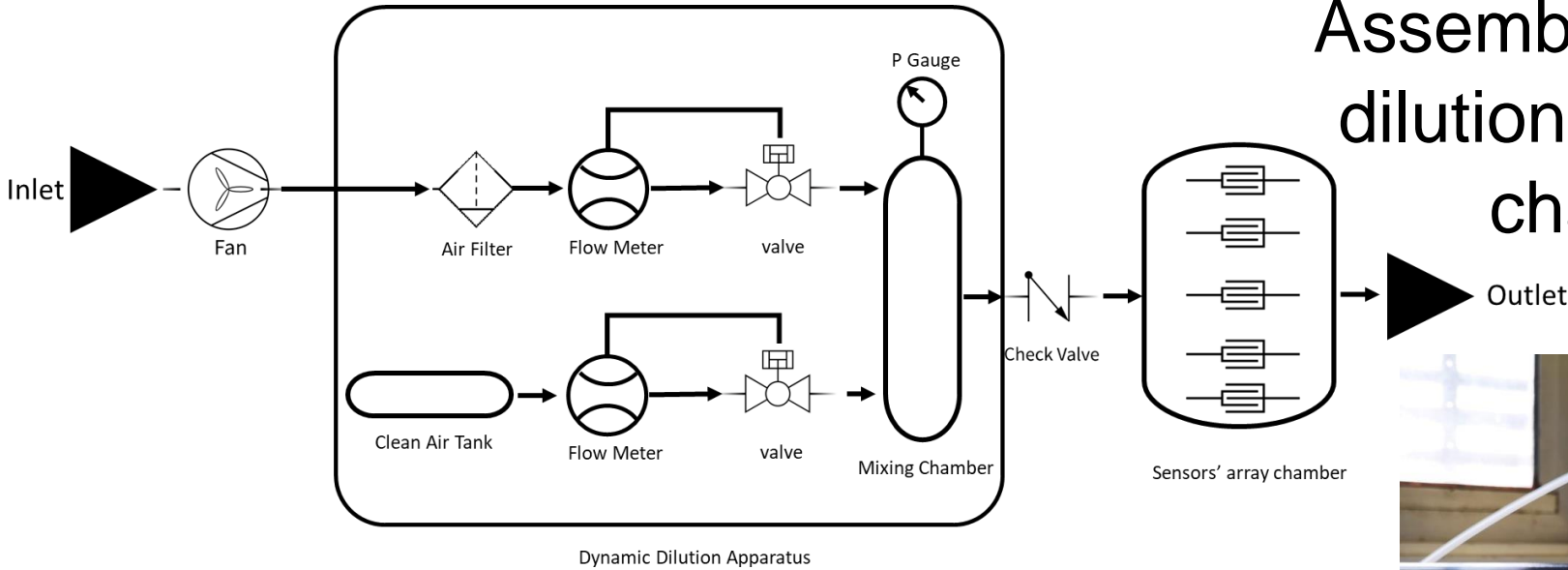
Prototype of a detection platform to monitor the onset of post-harvest rot and fruit degradation during shipping.



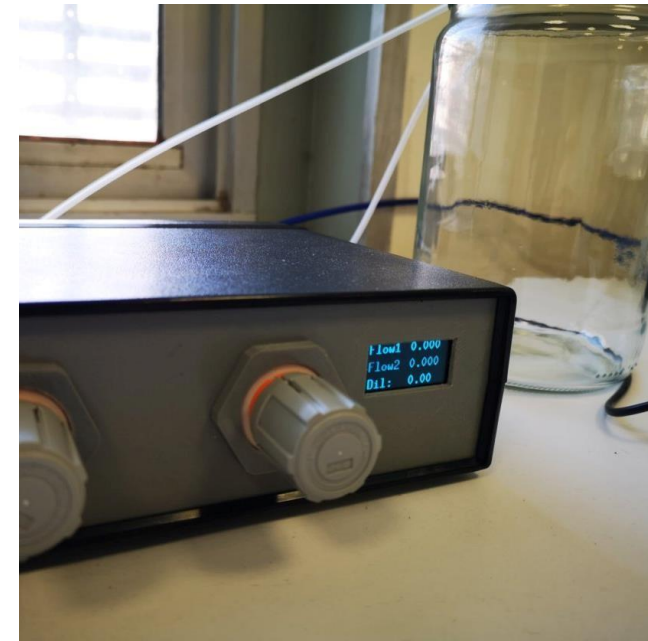
Citrus e-nose



# Results of BiOrangePack – WP3

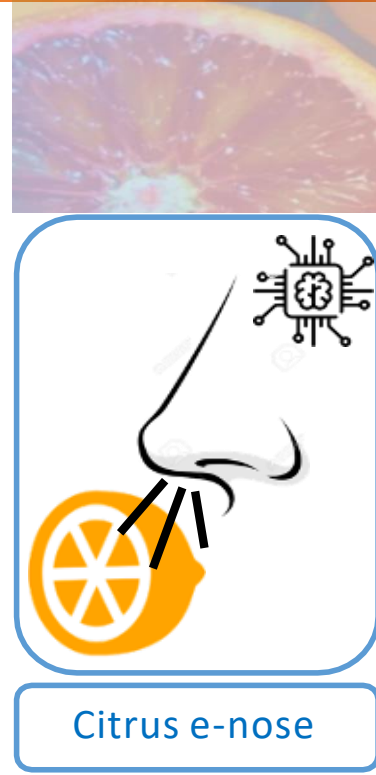


Assembly of the gas dilution and mixing chamber.



Specific sensors to measure conventional VOCs (atmospheric gases, oxygenated compounds, hydrocarbons, olefins, etc.)

INNOVATIVE SENSORS, based on **silicon carbide substrate**, to measure VOCs over long distances



Citrus e-nose

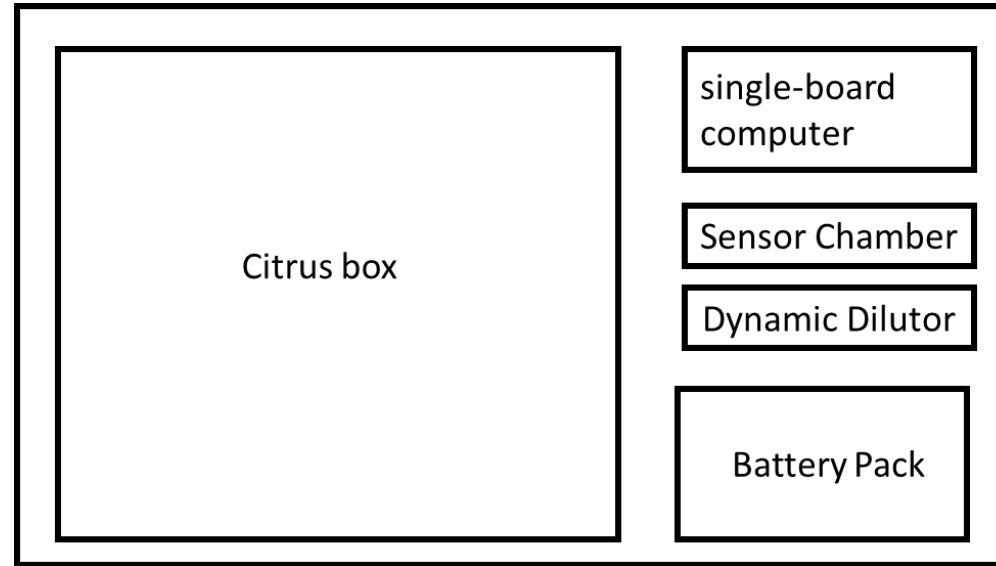
The Prototype



## Citrus-pack



Citrus Pack



**The box will be designed to be self-sufficient (in terms of energy), shockproof, and inherently safe**

**New packaging for the transportation of citrus fruits**

- coating films
- electronic nose
- a set of sensors

for continuous monitoring of environmental parameters

- Stracquadano et al. (2020). Antifungal activity of bioactive metabolites produced by *Trichoderma asperellum* and *Trichoderma atroviride* in liquid medium. *Journal of Fungi*, 6 (4)
- Stracquadano et al. (2021). Inhibition of mycotoxigenic fungi in different vegetable matrices by extracts of *Trichoderma* species. *Journal of Fungi*, 7 (6)
- El Boumlasy et al. (2021). Inhibitory activity of shrimp waste extracts on fungal and oomycete plant pathogens. *Plants*, 10 (11)
- Stracquadano et al. (2021) Inhibition of mycotoxigenic fungi in different vegetable matrices by extracts of *Trichoderma* species. *Journal of Fungi*, 7(6), 445
- La Spada et al. (2021). Natural Biostimulants Elicit Plant Immune System in an Integrated Management Strategy of the Postharvest Green Mold of Orange Fruits Incited by *Penicillium digitatum*. *Frontiers in Plant Science*, 12, art. no. 684722
- El boumlasy et al. (2022) A super absorbent polymer containing copper to control *Plenodomus tracheiphilus* the causative agent of mal secco disease of lemon. *Frontiers in Microbiology*, 13, 987056
- Hammami et al. (2022) Epiphytic Yeasts and Bacteria as Candidate Biocontrol Agents of Green and Blue Molds of Citrus Fruits. *Journal of Fungi*, 8(8), 818
- Rovetto et al. (2023) Diversity of Mycotoxins and Other Secondary Metabolites Recovered from Blood Oranges Infected by *Colletotrichum*, *Alternaria*, and *Penicillium* Species. *Toxins*, 15(7), 407
- Riolo et al (2023) Antifungal activity of selected lactic acid bacteria from olive drupes. *Food Bioscience*, 52, 102422
- Santonocito et al. (2023) Detection of plant pathogenic fungi by a fluorescent sensor array. *Sensors and Actuators B: Chemical*, 393, 134305

# BiOrangePack

BIORANGEPACK 4 novembre 2020 Chat Dettagli Assistente Pianificazione

Questo messaggio è stato eliminato.

KICK OFF MEETING BIORANGEPACK 4 novembre 2020

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📄 ❤️



Santa Olga Cacciola



Irene Rios Grau AIMPLAS



Peppe (Invitado)



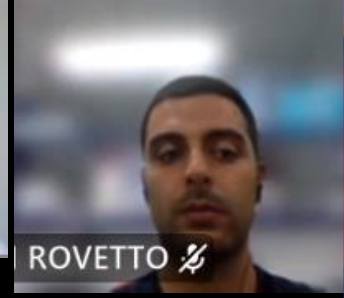
Marcos AMATO



Sergio Fita AIMPLAS



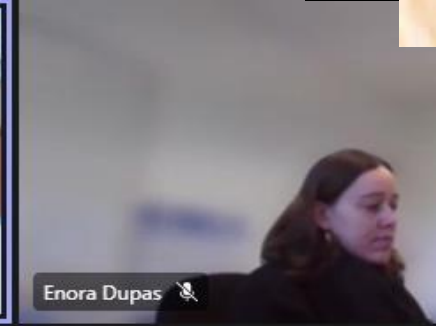
Federico La Spada (Guest)



ROVETTO



Ayşe Karakeçili (Guest) (Invitado)



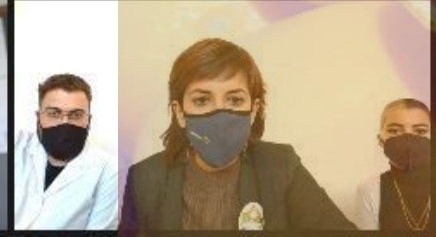
Enora Dupas



Antonella Pane (Guest)



Nicola Tucci



cesbron sophie (Invité)



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# CONTACTS



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