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PRESENTATION OF PRIMA STOPMEDWASTE PROJECT

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 **GianfRomanazzi**

Ancona, 23 January 2024



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Institut National de la Recherche
Agronomique de Tunisie



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UNIVERSITY OF EGE,
IZMIR (UE), TURKEY

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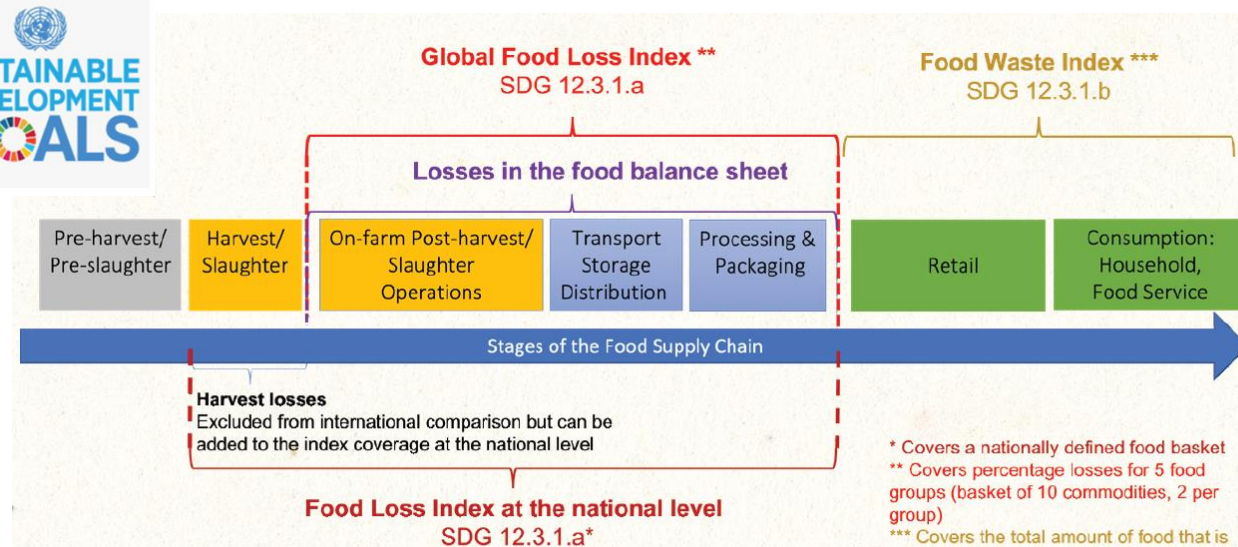


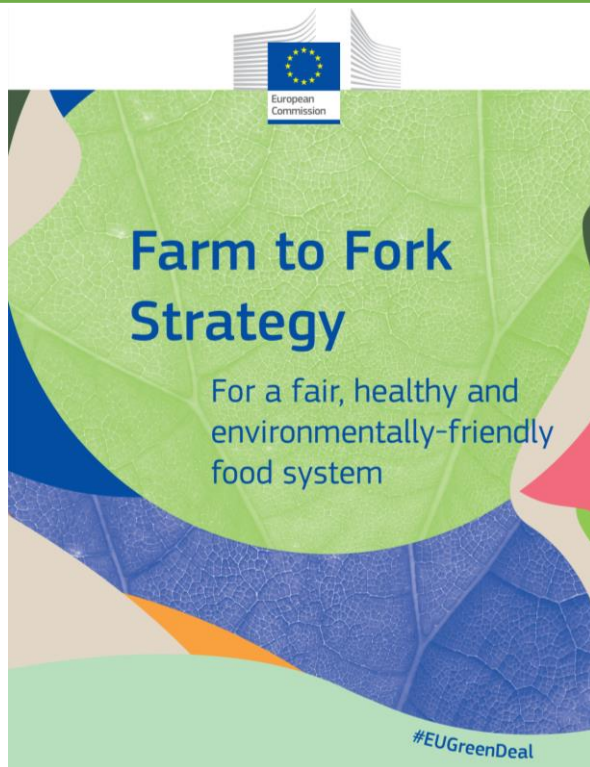
SUSTAINABLE DEVELOPMENT GOALS



Source | www.fao.org/save-food/resources/infographic/en/

A better supply chain serves us all. **Let's eat.**





WITHIN 2030:

-50% food waste (including fresh fruit and vegetables)

-50% use of synthetic pesticides

+25% organic agriculture

Review

Basic Substances, a Sustainable Tool to Complement and Eventually Replace Synthetic Pesticides in the Management of Pre and Postharvest Diseases: Reviewed Instructions for Users

 Gianfranco Romanazzi ^{1*}, Yann Orçonneau ², Marwa Moumni ¹, Yann Davillerd ² and Patrice André Marchand ²

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² Institut Technique de l'Agriculture et de l'Alimentation Biologiques (ITAB), 149 rue de Bercy, 75012 Paris France; y.orco17@gmail.com (Y.O.); yann.davillerd@itab.asso.fr (Y.D.); patrice.marchand@itab.asso.fr (P.A.M.)



















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Abstract: Synthetic pesticides are widely used to protect crops from pathogens and pests, especially for fruits and vegetables, and this may lead to the presence of residues on fresh produce. Improving the sustainability of agriculture and, at the same time, reducing the adverse effects of synthetic pesticides on human health requires effective alternatives that improve the productivity while maintaining the food quality and safety. Moreover, retailers increasingly request fresh produce with the amounts of pesticides largely below the official maximum residue levels. Basic substances are relatively novel compounds that can be used in plant protection without neurotoxic or immune-toxic effects and are still poorly known by phytosanitary consultants (plant doctors), researchers, growers, consumers, and decision makers. The focus of this review is to provide updated information about 24 basic substances currently approved in the EU and to summarize in a single document their properties and instructions for users. Most of these substances have a fungicidal activity (calcium hydroxide, chitosan, chitosan hydrochloride, *Equisetum arvense* L., hydrogen peroxide, lecithins, cow milk, mustard seed powder, *Salix* spp., sunflower oil, sodium chloride, sodium hydrogen carbonate, *Urtica* spp., vinegar, and whey). Considering the increasing requests from consumers of fruits and vegetables for high quality with no or a reduced amount of pesticide residues, basic substances can complement and, at times, replace the application of synthetic pesticides with benefits for users and for consumers. Large-scale trials are important to design the best dosage and strategies for the application of basic substances against pathogens and pests in different growing environments and contexts.

Citation: Romanazzi, G.; Orçonneau, Y.; Moumni, M.; Davillerd, Y.; Marchand, P.A. Basic Substances, a Sustainable Tool to Complement and Eventually Replace Synthetic Pesticides in the Management of Pre and Postharvest Diseases: Reviewed Instructions for Users. *Molecules* **2022**, *27*, 3484. <https://doi.org/10.3390/molecules27113484>

Academic Editor: James Barker

Table 5. Examples of requests from the retailer of the amount of the Maximum Residue Level and Acute reference doses (ARfD).

Retailer	Max. %MRL/Active Substance	Max. Sum %MRL/Sample	Max. %ARfD/Ac-tive Substance	Max. Sum %ARfD/Sample	Max. Number of Active Substances /Samples	
ALDI/ HOFER		70%	80%	70%	80%	3–5
ALBERT HEIJN		50%	-	50%	-	-
ASDA		80%	-	-	-	-
BILLA		100%	-	100%	-	-
DOHLA		-	70%	-	70%	3–5
EDEKA		70%	-	100%	-	5
EDEKA OWN BRANDS		50%	-	70%	-	5
GLOBUS		70%	-	70%	100%	5
LIDL		33.3%	80%	100%	-	5
KAUFLAND		33.3%	80%	50%	50%	5
NORMA		-	70%	-	70%	5
METRO		50%	80%	70%	100%	5
MIGROS		-	-	-	-	6
NETTO		70%	-	100%	-	5
REWE		50%	100%	70%	100%	5
REWE OWN BRANDS		50%	100%	50%	-	5
TEGUT		70%	-	70%	-	Max. 4 (>0.01 mg/kg)
TENGEL MANN		70%	150%	70%	100%	-



Italy



Cyprus



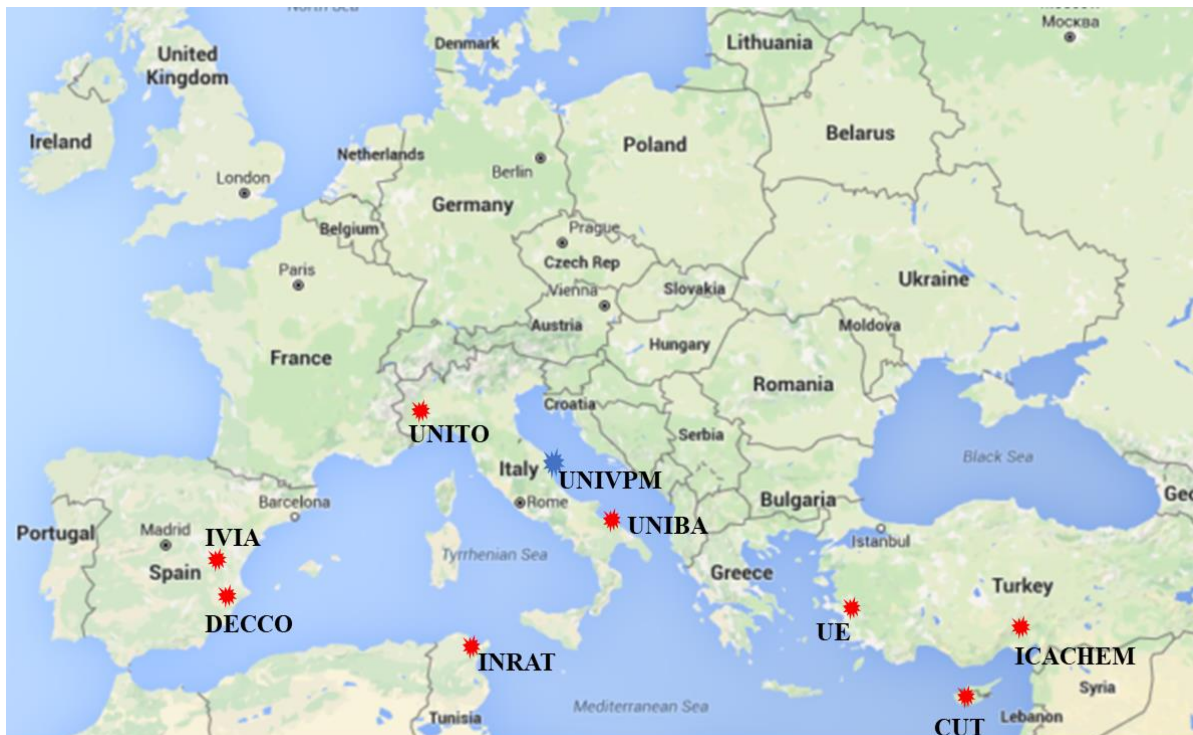
Tunisia



Turkey



Spain



9 Partners, 5 Countries, 2 SMEs

Participant N°	PI name	Organisation	Country
1 (Coordinator)	Gianfranco Romanazzi	Università Politecnica delle Marche, Ancona (UNIVPM)	Italy
2 Partner 1	Nikolaos Tzortzakis	Cyprus University of Technology, Limassol (CUT)	Cyprus
3 Partner 2	Antonio Ippolito	Università di Bari, Bari (UNIBA)	Italy
4 Partner 3	Mohamed Bechir Allagui	Institut National de la Recherche Agronomique de Tunisie, Tunis (INRAT)	Tunisia
5 Partner 4	Davide Spadaro	Università di Torino, Torino (UNITO)	Italy
6 Partner 5	Pervin Kinay Teksur	University of Ege, Izmir (UE)	Turkey
7 Partner 6	María Bernardita Pérez-Gago	Centre de Tecnologia Postcollita, Institut Valencià d'Investigacions Agràries, Valencia (IVIA)	Spain
8 Partner 7	Mahmut Kilic	Icachem Agro Ilac San, Adana (ICACHEM)	Turkey
9 Partner 8	Clara Montesinos	Decco Iberia, Valencia (DECCO)	Spain

Context

Postharvest losses of fruit, vegetables and aromatic plants have high economic impact in the Mediterranean area, and contribute to food waste. One of the United Nations Priorities, the ZeroHunger Challenge, consists of cutting food waste by half by 2030, as adopted by European Parliament in May 2017. In the EU, every year, food waste amounts to 88 million tonnes, as 173 kg/person, for an emission of 170 million tons of carbon dioxide. This waste occurs from the field to the consumer, and thus innovative sustainable technologies are needed to extend the shelf-life of perishable Mediterranean fresh fruit, vegetables, and aromatic plants.



Section II

Topic - Extending shelf-life of perishable Mediterranean food products

Budget

1,009,017 €



Duration

36 months

Thematic area

Agro-food Value Chain



Main objectives

Economic impacts

- Reduction of **waste** from **30%** to **15%**
- Reduction of discarded fruit by **20%**

Environmental impacts

- Reduction of **pesticides** applied postharvest by **20%**



Producers

Research



Minimised application of synthetic fungicides, with reduction of 20%

TRANSPORTATION



STORAGE

Distributors

- Improved quality of fresh Mediterranean produce
- Reduced CO₂ emissions
- Use of ICT devices
- Increased sustainability of the horticultural sector

Marketing and Consumers

- Improved consumer confidence in fresh Mediterranean produce
- High quality and improved shelf-life of fresh fruit, vegetables and aromatic plants
- Reduced waste from 30% to 15%

10 WPs, TRL 1-5 to 3-6



1 May 2020 – 30 April 2024

VI International Symposium on Postharvest Pathology in Cyprus (29 May – 2 June 2022). The Project was presented in the Conference with 1 Plenary lecture (by the Coordinator - Prof. Gianfranco Romanazzi), 6 oral presentations, 11 posters, and a good number of manuscripts was published in Acta Horticulturae

Invited Speakers			
Haïssam Jijakli	Samir Droby	Lise Korsten	Neus Teixidó
			
Antonio Ippolito	Pauline Voorbraak	Davide Spadaro	Gianfranco Romanazzi
			





Meeting



INNOVATIVE SUSTAINABLE TECHNOLOGIES TO EXTEND THE SHELF-LIFE OF PERISHABLE MEDITERRANEAN FRESH FRUIT, VEGETABLES AND AROMATIC PLANTS AND TO REDUCE WASTE

Friday 5 May 2023

10:30-12:00 (GMT+2) Sala Mimosa, MacFrut, Rimini
14.30-17.00 Apofruit, Cesena

WELCOME ADDRESS

Gianfranco Romanazzi, StopMedWaste Coordinator
 Mohammed Wageih, Agrofood PRIMA Officer

Clara Montesinos, Decco Global Technology Development Manager Biologicals and Pathology

Claudio Torrisi, General Manager Decco Italy

Gianni Ceredi, Apofruit

TALKS

Presentation of the StopMedWaste project - Gianfranco Romanazzi, *Marche Polytechnic University, Ancona, Italy*

Chitosan, essential oils and ozone as tools to control decay causing fungi and control postharvest decay of peaches - Gianfranco Romanazzi, Marwa Mounni, Lucia Landi, Lucrezia D'Ortenzio, Sarah Makau, Samuel Alvarez Garcia, Deborah Pacetti, *Marche Polytechnic University, Ancona, Italy*

Application of essential oils and their main component for preservation of fresh produce - Nikolaos Tzortzakidis, *Cyprus University of Technology, Limassol, Cyprus*

Integrated alternative control means against postharvest diseases of pomegranates and citrus fruit - Antonio Ippolito, Annamaria Mincuzzi, *University of Bari, Bari, Italy*

Effectiveness of antagonistic yeasts and essential oils in the control of postharvest diseases of fruit - Davide Spadaro, *University of Torino, Torino, Italy*

Edible coatings formulated with natural extracts and essential oils to control brown rot and maintain postharvest quality of plums - Maria Bernardita Pérez-Gago, Paloma Quintanilla, Victoria Alvarez, Lluís Palou, *Centre de Tecnologia Postcollita, Institut Valencià d'Investigacions Agràries, Valencia, Spain*

DISCUSSION

MODERATOR: VITTORIANA LASORELLA, AGRONOTIZIE, FAENZA

It is possible to follow the seminar online following registration at the link <https://us06web.zoom.us/join/9101234567890>

In the afternoon it is planned a practical session at the packinghouse Apofruit in Cesena, interested people can confirm participation at the e-mail stopmedwaste@gmail.com

www.stopmedwaste.net

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MACFRUT 2023





Meeting



INNOVATIVE SUSTAINABLE TECHNOLOGIES TO EXTEND THE SHELF-LIFE OF PERISHABLE MEDITERRANEAN FRESH FRUIT, VEGETABLES AND AROMATIC PLANTS AND TO REDUCE WASTE

Tuesday 11 July 2023

14:30-17:00 (GMT+1) Fondazione AGRION, Manta (CN), Italy

INCONTRO TECNICO CILIEGIO E ALBICOCCO

Le novità dalla sperimentazione varietale

Valentina Roera, Lorenzo Berra, Fondazione AGRION

TECNOLOGIE INNOVATIVE PER LA CONSERVAZIONE DEI PRODOTTI FRUTTICOLI



More. Beautiful. Fresh

Presentation of the StopMedWaste project

Gianfranco Romanazzi, Marche Polytechnic University, Ancona, Italy

Effectiveness of antagonistic yeasts and essential oils in the control of postharvest diseases of fruit
Davide Spadaro, University of Torino, Torino, Italy

Chitosan, essential oils and ozone as tools to control decay causing fungi and control postharvest decay of peaches

Gianfranco Romanazzi, Marwa Mounmi, Lucia Landi, Lucrezia D'Ortenzio, Sarah Makau, Samuel Alvarez Garcia, Marche Polytechnic University, Ancona, Italy

Edible coatings formulated with natural extracts and essential oils to control brown rot and maintain postharvest quality of plums

María B. Pérez-Gago, Lluís Palou, Paloma Quintanilla, Verónica Taberner, María Victoria Alvarez, Centre de Tecnologia Postcollita, Institut Valencià d'Investigacions Agràries, Valencia, Spain

Integrated alternative control means against postharvest diseases of pomegranates and citrus fruit
Antonio Ippolito, Annamaria Minuzzi, University of Bari, Bari, Italy

Application of essential oils and their main component for preservation of fresh produce

Panayioti Xylia, Nikolaos Tzortzakakis, Cyprus University of Technology, Limassol, Cyprus

Sodium bicarbonate salts on postharvest decays of citrus fruits

Pervin Kinay - Teksür, UE, Turkey

Decco innovative solutions for postharvest industry

Clara Montesinos, DECCO, Spain

It is possible to follow the seminar online following registration at the link
<https://www.youtube.com/channel/UCyuJ8AX91TrYvMh-UqN7zw>

People interested to participate in presence should come at Fondazione Agrion,
Via Falicetto 24, 12030 Manta (CN)



Agrion

Fondazione per la ricerca, l'innovazione e lo sviluppo tecnologico dell'agricoltura piemontese

Incontro Tecnico CILIEGIO e ALBICOCCO

Martedì 11 Luglio 2023 - ore 14.30

• **Le novità dalla sperimentazione varietale**

Valentina Roera, Davide Nari, Lorenzo Berra

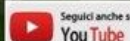
• **Tecnologie innovative per la difesa in post-raccolta dei prodotti frutticoli – risultati del Progetto STOPMEDWASTE**

Interventi a cura di: Davide Spadaro (UNITO), Antonio Ippolito (UNIBA), Gianfranco Romanazzi (UNIVPM), Bernardita Perez Gago (IVIA), Panayioti Xylia (CUT) e Clara Montesinos (DECCO)

Attività realizzata nell'ambito del Progetto "Servizi operativi e divulgativi per l'applicazione delle tecniche di produzione integrata: acquisizione, elaborazione, erogazione di servizi, diffusione dei dati e divulgazione" finanziato su fondi PSR 2014-2020 MISURA 1. Operazione 1.2.1- Attività dimostrative e di informazione in campo agricolo

La partecipazione al convegno riconosce nr. CFP 0,250 SDAF 02 per la categoria dei Dott. Agronomi e Dott. Forestali/Rif Regolamento per la formazione professionale continua dei dottori.

Collegio interprovinciale dei Periti Agrari e dei Periti Agrari laureati di Alessandria, Asti, Cuneo, Torino e Valle d'Aosta



Seguici anche su YouTube

Agrion - Centro Ricerche per la Frutticoltura

Via Falicetto, 24 - 12030 Manta

Tel.: +39.0175.1953030

www.agrion.it





STOP MED WASTE Meeting

INNOVATIVE SUSTAINABLE STRATEGIES TO CONTROL POSTHARVEST DECAY OF FRESH FRUIT AND VEGETABLES AND REDUCE FRUIT LOSS AND WASTE

Thursday, 15 June 2023

Espace de l'innovation (amphithéâtre), INRAT, TUNIS

08.30 REGISTRATION

09.00 WELCOME ADDRESS

Mondher Ben Salem, Director of INRAT

Mourad Bellassoued, Director of DGERS

Chedly Abdelli, Director of ANPR

Hichem Ben Salem, Director of IRESA

TALKS

- 09:20 Presentation of the PRIMA StopMedWaste project - Gianfranco Romanazzi, *UNIVPM, Italy*
- 09:40 Progress of StopMedWaste Project at INRAT - Mohamed Bechir Allagui, *INRAT, Tunisia*
- 10:00 Use of chitosan, essential oils, other natural compounds and ozone for the management of postharvest decay of fresh peaches - Gianfranco Romanazzi, Marwa Mounni, *UNIVPM, Italy*
- 10:20 Novel antifungal edible coatings combined with modified atmosphere packaging to reduce pomegranate postharvest losses - Luis Palou, *IVIA, Spain*
- 10:40 COFFEE BREAK
- 11:00 Innovative strategies for controlling postharvest diseases of pomegranates - Annamaria Mincuzzi, Antonio Ippolito, *UNIBA, Italy*
- 11:20 Efficacy of biological compounds to preserve fruit freshness during cold storage and shelf life - Mouna Ben Amara, Mohamed Bechir Allagui, *INRAT, Tunisia*
- 11:40 Effect of postharvest UV-C applications on postharvest decays on strawberry fruits - Pervin Kinay, *UE, Turkey*
- 12:00 Decco innovative solutions for postharvest industry - Julio Marin, Citrus Commercial Manager for North Africa, *DECCO IBERICA, Spain*
- 12:20 Contribution of Tunisian company managers about fruit packaging and the use of pesticide: Hichem Aoun Allah (Bioprotection, pesticide company); Hassen Ghidhaoui (Fertiplant, pesticide company); Tarek Tira (GIFruit); Nabil Ben Meftah (SODEA, packed fruit company); Aymen Arfaoui (Select fruits, packed fruit company); Hichem Kalech (Mabrouka, packed fruit company)
- 13:20 GENERAL DISCUSSION
- 14:00 LUNCH
- 15:00 On-site demonstration by commercial companies of packed fruit and recommended antifungal products for the management of postharvest diseases of fresh fruit and vegetables

www.stopmedwaste.net

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Round table

R1.2 - MANAGEMENT OF POSTHARVEST DISEASES IN MEDITERRANEAN COUNTRIES TO REDUCE FOOD WASTE

Monday 21 August 2023 - 18:15-19:15 (GMT+2)
Bellecour 2-3, Lyon, France

MODERATORS

Gianfranco Romanazzi, StopMedWaste Coordinator, Marche Polytechnic University, Ancona, Italy

Lluís Palou, Centre de Tecnologia Postcollita, Institut Valencià d'Investigacions Agràries, Valencia, Spain

TALKS

Presentation of the StopMedWaste project - Gianfranco Romanazzi, StopMedWaste Coordinator, Marche Polytechnic University, Ancona, Italy
Chitosan, essential oils and ozone as tools to control decay causing fungi and postharvest decay of peaches - Gianfranco Romanazzi, Marwa Mounni, Lucia Landi, Lucrezia D'Ortenzio, Sarah Makau, Samuel Alvarez Garcia, Deborah Pacetti, Marche Polytechnic University, Ancona, Italy

Integrated alternative control means against postharvest diseases of pomegranates and citrus fruit - Antonio Ippolito, Annamaria Mincuzzi, University of Bari, Bari, Italy

Edible coatings formulated with natural extracts and essential oils to control brown rot and maintain postharvest quality of plums - Maria Bernardita Pérez-Gago, Lluís Palou, Centre de Tecnologia Postcollita, Institut Valencià d'Investigacions Agràries, Valencia, Spain

Effectiveness of antagonistic yeasts and essential oils in the control of postharvest diseases of fruit - Davide Spadaro, Giulia Remolif, University of Torino, Torino, Italy

Efficacy of biological compounds to preserve fruit freshness during cold storage and shelf life - Mohamed Bechir Allagui, Mouna Ben Amara, INRAT, Tunisia

DISCUSSION AND CONCLUSIONS



Training course StopMedWaste, October 18, 2023, Turkey training course on "Citrus Postharvest diseases and their management" was organized for responsible agricultural engineers working in packinghouse. The training course was held with the participation of Joseph Smilanick, PhD (Plant Pathologist) from California, America. He has done a lot of work on citrus fruits and is an expert on the subject.



INNOVATIVE SUSTAINABLE STRATEGIES TO CONTROL POSTHARVEST DECAY OF FRESH FRUIT AND VEGETABLES AND REDUCE FRUIT LOSS AND WASTE

TUBİTAK -117N497

Teşekkürler



INNOVATIVE SUSTAINABLE STRATEGIES TO CONTROL POSTHARVEST DECAY OF FRESH FRUIT AND VEGETABLES AND REDUCE FRUIT LOSS AND WASTE

TURUNÇGİLLERDE PATOLOJİK HASTALIKLAR

Prof.Dr. Pervin KINAY TEKSÜR
Ege Üniversitesi Ziraat Fakültesi
Bitki Koruma Bölümü 35100 Bornova İZMİR

pervin.kinay@ege.edu.tr





20/09/2022

El IVIA y Poscosecha.com organizan la I Jornada Postcosecha de Cítricos. Un punto de encuentro entre la comercialización, la industria y la investigación



Más de 325 profesionales pudieron seguir las diferentes ponencias, tanto físicamente en el salón de Actos del IVIA, como telemáticamente en la plataforma web. / NR.



Innovative Sustainable technologies TO extend the shelf life of Perishable MEDiterranean fresh fruit, vegetables, and aromatic plants and to reduce WASTE: the experience of prima STOPMEDWASTE Project

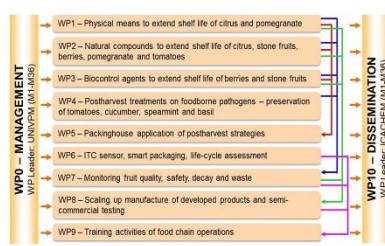
ROMANAZZI G.^{1,4}, TZORTZAKIS N.², IPPOLITO A.³, ALLAGUI M.⁴, SPADARO D.⁵, KINAY TEKSUR P.⁶, PÉREZGAGO M.⁷, KILIC M.⁸, MONTESINOS C.⁹, XYLIA P.², MINCUZZI A.³, GARELLO M.⁵, REMOLIF G.⁵, PALOU L.⁷, D'ORTENZIO A.L.¹, LANDI L.¹, MOUMINI M.¹

¹Marche Polytechnic University, Ancona, ITALY; ²Cyprus University of Technology, Limassol, CYPRUS; ³Università di Bari, Bari, ITALY; ⁴Institut National de la Recherche Agronomique de Tunisie, Tunis, TUNISIA; ⁵Università di Torino, Torino, ITALY; ⁶University of Ege, Izmir, TURKEY; ⁷Centre de Tecnologia Postcol·lita, Institut Valencià d'Investigacions Agràries, Valencia, SPAIN; ⁸Icachen Agro Ilac San, Adana, TURKEY; ⁹Decco Iberia, Valencia, SPAIN

Participant



Work packages



Benefits

- The benefits that will result from the completion of the StopMedWaste project include:
 - The improvement of the efficacy and efficiency of processing and storage of fresh produce, resulting in food products with longer shelf-lives and greater microbial stability
 - The improvement of the food-chain sustainability, using alternative agrofood processes or tools that are focused mainly on meat and vegetable production
 - The optimization of food storage and distribution logistics (local and transnational levels), which will result in higher incomes for small holders/ SMEs
 - The reduction of fresh produce losses and possible income increase for growers
 - The production of high quality (free of synthetic fungicides residues) fresh produce (fruit, vegetables and aromatic plants) supplied to food-chain operators, retailers and consumers
 - The support of the decision-makers (i.e. growers, food-chain operators, stakeholders and consumers) through the dissemination of the project's outcomes

You can follow us on website www.stopmedwaste.net

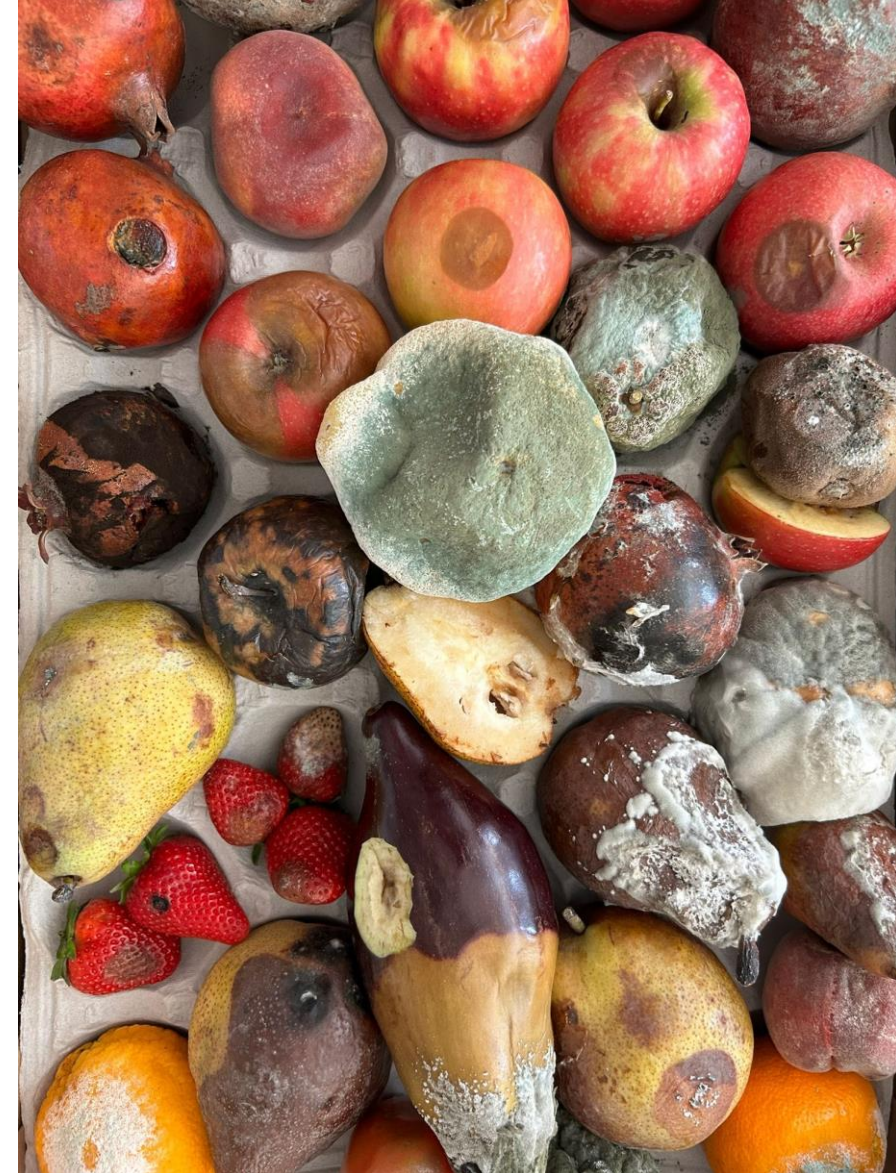


Published paper

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Over 30 published papers on International journals from the consortium

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ABOUT US

Project StopMedWaste aims to extend the shelf-life of perishable fresh fruit

vegetables and aromatic plants by applying physical means, natural compounds and biocontrol agents. These treatments will be applied in the laboratory, under semi-commercial conditions and in the packing houses. The effects of these treatments on fruit quality, decay, and development of food-borne pathogens will be monitored during storage, transportation and shelf-life, to define the impact of these treatments on food waste. Moreover, logistic solutions and information and communication technology (ICT) devices with remote control will monitor environmental conditions during storage and transportation. Smart packaging will be developed for visual demonstration of the quality of fresh fruit, vegetables and aromatic plants for the consumer.



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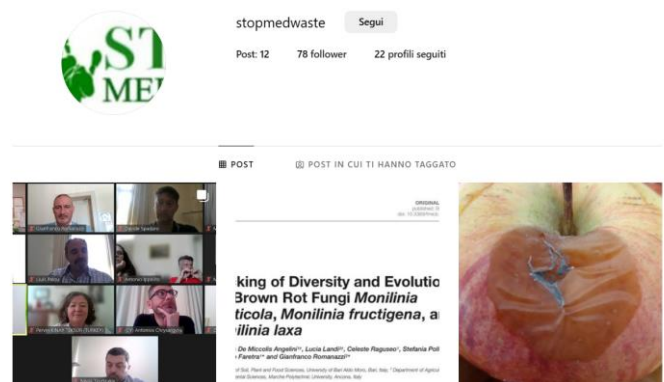
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CA22134 - Sustainable Network for agrofood loss and waste prevention, management, quantification and valorisation (FoodWaStop)

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Description Management Committee Main Contacts and Leadership Working Groups and Membership

Description

Food loss and waste (FLW) is a global challenge recognised by international governments and organisations. Reducing FLW is key to sustainably ensure nutritional food security for an increasing world population. It is a target of the Sustainable Development Goals of the United Nations, and the Farm to Fork Strategy of the European Green Deal. The FoodWaStop COST project addresses these challenges and aims to: (i) build an interdisciplinary and multi-actor European Network that will also connect with non-EU Mediterranean countries, to promote knowledge on FLW beyond the state of the art; (ii) determine incidence of FLW in the critical points of the fruit and vegetable value chain; (iii) foster technological innovations and sustainable management strategies to reduce and prevent FLW; and (iv) valorise agrofood waste to promote a circular bio-economy. The experience of the Coordinators and Participants gained from other related projects (e.g., PRIMA, H2020), the background from diverse EU and extra-EU countries, and the involvement of stakeholders and industry partners will contribute to increase awareness of this problem, to determine its incidence, to seek strategies for its management through exploitation of the potential of innovative technologies, and to define good practices to prevent FLW. The FoodWaStop Network will provide benefits to various stakeholders and end-users, including all actors in the agrofood value chain, from farmers (Farm) to consumers (Fork). Moreover, FoodWaStop will create a knowledge platform that will promote innovation, deliver guidelines, and favour dialogue with policymakers, to focus their attention on the social and economic implications of FLW.

Action keywords

Agrofood waste - Euro-Mediterranean knowledge hub - Sustainable food management - Circular bio-economy - Socio economic empowerment of smallholders

Action Details


- MoU - 044/23
- CSO Approval date - 12/05/2023
- Start date - 21/09/2023
- End date - 20/09/2027

How can I participate?

- Read the Project Description [MoU](#)
- Inform the Main Proposer/Chair of your interest ([email](#))
- [Apply](#) to join your Working Groups of interest
- Please note, Management Committee nominations are carried out through the [COST National Contact Points](#)

Leadership

Role	Leader
Action Chair	Prof Gianfranco ROMANAZZI ▾
Action Vice Chair	Dr Fernando PEREZ-RODRIGUEZ
Grant Holder Scientific Representative	Prof Gianfranco ROMANAZZI ▾
Science Communication Coordinator	Prof Luca FALASCONI ▾
Grant Awarding Coordinator	Prof Pervin KINAY TEKSUR ▾
WG1 Leader	Prof George KARAOGLANIDIS ▾
WG2 Leader	Prof Slaven ZJALIC ▾
WG3 Leader	Dr Natalia FALAGAN ▾
WG4 Leader	Dr Jessica GIRARDI ▾
WG5 Leader	Dr Sandro FRATI ▾
WG6 Leader	Dr Kata LUDMAN-MIHÁLY ▾



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- Description
- Management Committee
- Main Contacts and Leadership
- Working Groups and Membership**

Working Groups

Number	Title	Leader
1	Prevention of food loss and food waste	Prof George KARAOGLANIDIS ▾
2	Agrofood loss and waste management	Prof Slaven ZJALIC ▾
3	Quantification of food loss and food waste	Dr Natalia FALAGAN ▾
4	Valorisation of agrofood waste and a circular bio-economy	Dr Jessica GIRARDI ▾
5	Cross-cutting strategies and smart systems for food management	Dr Sandro FRATI ▾
6	Networking and dissemination, communication and transfer of knowledge	Dr Kata LUDMAN-MIHÁLY ▾

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Kick-off meeting – Bruxelles, 21 September 2023

PRIMA is an excellent platform for interaction(s) and for growing a community that exchanges and disseminates knowledge to take care of AgroFood system of EuroMediterranean area and contributes to the reduction of food loss and waste

