

## PRIMA – SECTION 2

### Thematic area 3: Mediterranean Food Value Chain for regional and local development

Topic 1.3.1: Valorising food products from traditional Mediterranean diet.

Topic 1.3.2: Food Safety in local food chains.

Topic 1.3.3: Implications of dietary shifts and sustainable diets for the Mediterranean populations and food industry.

Overall budget: € 30 million

**Among all three Thematic areas of this Section 2  
20 to 30 expected grants (all Thematic areas)**

Submission deadline

Stage 1: 27th March, 2018. 17:00h CET.

Stage 2: 4th September, 2018. 17:00h CET

#### 01. List of countries, Consortium conditions, Guidelines for Applicants, Proposal template, etc.

**EU Countries:** Croatia, Cyprus, France, Germany, Greece, Italy, Luxembourg, Malta, Portugal, Spain, Slovenia.

**Non EU Countries:** Israel, Tunisia, Turkey, Algeria, Jordan, Egypt\*, Lebanon\* and Morocco.\*

\*These countries agreements with PRIMA Foundation did not enter into force yet. Although it is expected to do during the current year, it is advisable to fulfil the consortium admissibility requirements without these countries partners.

**Consortium** must present at least three eligible partners from three different countries, being at least one EU country and one non EU country.

**Stage 1 proposal template:**

<http://prima-med.org/wp-content/uploads/2018/02/PRIMA-Pre-proposal-Template-Stage-1.docx>

**Guidelines for Applicants 2018:** Very similar to ERA NET in terms of kind of actions, funding schemes, participant's eligibility, evaluation criteria, etc. Please check the official Guidelines for Applicants in the following link:

<http://prima-med.org/wp-content/uploads/2018/02/PRIMA-Guidelines-for-Applicants-Section-2.pdf>

**Section 2 topics will be funded on the basis of each country regulation\* (kind of ERA-NET calls)**

**\*The Spanish partners will be funded on the 'Marginal costs' scheme** (como los Planes Nacionales – Retos)

**National regulations for PRIMA:**

<http://prima-med.org/wp-content/uploads/2018/02/PRIMA-National-Regulations.pdf>

**All countries National Contact Points:**

<http://prima-med.org/calls-for-proposals/ncps/>

## 02. Funding per country

	Participating States															'to be' Participating States			
	PT	SI	CY	EL	FR	TN	ES	TR	DE	HR	IT	LU	MT	IL	DZ	EG	LB	JO	MA
Total commitment (K€)	750	100	200 to 400	2000	4000	1000	3000	1000	3300	285	7000	300	500	1000	2000	3000	500	1500	2000
<b>Thematic area 3 Mediterranean Food Value Chain for Regional and Local development</b>	250			650			1100	300		95			150		500	1500		500	
TOPIC 3.1. Valorising food products from traditional Mediterranean diet	X		X	X	X	X	X	X	X		X	X	X	X	X	X	X	X	X
TOPIC 3.2. Food safety and quality in local food chains	X		X	X	X	X	X	X	X		X	X	X	X	X	X	X	X	X
TOPIC 3.3. Health effects of the dietary shifts and promotion of healthy and sustainable diets for the Med populations	X		X	X	X	X	X		X	X	X	X	X	X	X		X	X	X

Abbreviations of the table: PT: Portugal; SI: Slovenia; CY: Cyprus; EL: Greece; FR: France; TN: Tunisia; ES: Spain; TR: Turkey; DE: Germany; HR: Croatia; IT: Italy; LU: Luxembourg; MT: Malta; IL: Israel. DZ: Algeria; EG: Egypt; LB: Lebanon; JO: Jordania; MA: Morocco

### TOPIC 1.3.1: VALORISING FOOD PRODUCTS FROM TRADITIONAL MEDITERRANEAN DIET

#### Challenge:

Mediterranean areas are characterised by traditional diets connected to local traditional products. However, changes in life-styles have led to a change in the dietary patterns and a massive emergence of diet- and lifestyle-related chronic diseases. A consolidated knowledge on the real value of Mediterranean foods, well characterized in the content and bio-accessibility of known healthy nutrients and bioactive compounds, is required. Composition and structure of food products should reflect the appliance of traditional recipes, linked to the cultural inheritance, on local ingredients, to re-establish the value of the Mediterranean diet.

#### Scope:

The aim of this Call for Proposal is to valorise Mediterranean traditional foods by acquiring and organizing the relevant information on their peculiar and detailed composition and by increasing their quality and sustainability by means of a better use of raw materials, stable (micro) nutrient-dense ingredients, bioactive extracts and functional ingredients, combined with innovative and soft production and processing technologies. More specifically, research actions should be focused on the assessment of the content of health-promoting compounds, and on the sustainable production of traditional food products and ingredients, related to the culinary traditions, richer in such compounds. Furthermore, research actions should cover the protection of authentic fresh and traditional Mediterranean food products through the development of reliable traceability, geo-referencing and certification methods.

#### Expected Impacts:

Actions supported under this Call for Proposal should lead to (one or several of the following):

- The development of new products, bioactive extracts and molecules, and functional food, nutrients and bioactive compounds linked to local traditional protocols and recipes and according to seasonal and sustainable production schemes

- The proposition of local processing solutions, better addressing the quality management, deriving from sustainable traditional recipes while preserving the nutritional value of food
- The development of new tools to demonstrate quality and authenticity of raw materials and products

### TOPIC 1.3.2: FOOD SAFETY IN LOCAL FOOD CHAINS

#### Challenge:

Food safety problems are recurrent in Mediterranean Agri-food value chains, due to various factors including climate and demographic changes, global trade, and new determinants for consumers' choices. In addition, the informal setting with which the most of the Mediterranean agri-food firms operates does not favour the adoption of integrated solutions suitable for a rapid crisis handling, with reference both to upstream suppliers, who struggle to assess quality of raw materials, and downstream suppliers, who have to face serious problems in complying with more and more stringent standards of quality, traceability and product homogeneity, while achieving regular food supplies, as required by the customers. Food safety is today closely linked to innovation and sustainability in production systems, and investing in safety means reducing the risks of a sudden loss of trust (in the brand or supply chain as a whole) for accidental events.

#### Scope:

In the light of such considerations, the aim of this Call for Proposals is to guarantee food safety in the Mediterranean environment while preserving the cultural heritage, along the entire food chain. The selected projects should address research activities focused on the elaboration and adoption of innovative solutions aimed to improve quality and quality-control mechanisms and techniques throughout supply chains at both local and territorial levels to guarantee food safety along the entire food chain. The traceability of the links among place of origin, food manufacturing, distribution practices and consumer habits, adapting innovation to tradition should be considered. Research activities can also tackle this challenge by addressing the development of models for hazards prediction and risk assessment related to new technologies, chemical and microbial food contamination. Research should include from the primary production up to food storage, transportation and preparation in the changing (environmental, economic and societal) conditions to prevent food crisis and facilitate trading of safe food in the Mediterranean regions. Research on harmonization of norms and standards throughout the sectors along the supply chain (covering, among others, areas such as hazards and risk assessment, assurance of food shelf life, control of production factors, storage and transportation conditions) is still needed. This should be particularly analysed in the whole life cycle as a main determinant for the limitation of food waste and losses. The development of recognized quality labels (included geographical indications and referencing) based not only on quality assurance systems, but also on the peculiar characteristics (e.g. sensorial and hedonistic) of the products correlated to the production environment and process while guaranteeing the safety requirements can also be addressed in this call.

#### Expected Impacts:

Actions supported under this Call for Proposal should lead to:

- Facilitate the development of new norms and standard for hazards prediction and risk assessment,
- Suitable procedures for qualifying and classifying production sites and zoning
- New systems and devices for food-safety monitoring along the entire food chain and best practices for all the food value chain phases, including post-sales;

- Develop and validate bio-based protection practices, to select and characterise the natural extracts and species with protective characteristics for food production, quality and storage;
- Develop innovative packaging for better controlling product deterioration, reducing the use of preservatives, the microbiological risk and/or extending the shelf-life, and reducing food waste and losses;
- Increase the awareness of the consumers

### TOPIC 1.3.3: IMPLICATIONS OF DIETARY SHIFTS AND SUSTAINABLE DIETS FOR THE MED POPULATIONS AND FOOD INDUSTRY

#### **Challenge:**

While the traditional Mediterranean diet is considered particularly healthy, the Mediterranean is paradoxically one of the areas of the world where overweight and obesity are most prevalent—a clear sign of dietary shifts in progress and malnutrition: excess consumption of carbohydrates, sugars, saturated fat and salt, lower consumption of fruits, vegetables and fibres. The emergence of diet- and lifestyle related chronic diseases (heart disease, cancer, chronic respiratory disease and diabetes) is massive in the Southern and Eastern Mediterranean. These diseases have become the leading cause of death both in the North and in the South. Strategies and policies to prevent diet-related diseases are still weak, The prevention of chronic diseases should be supported by scientific evidences demonstrating the relationship between diet and health in the Mediterranean context to convince the citizens about the validity of adopting a well-defined Mediterranean diet.

#### **Scope:**

The selected projects should encompass the strengthening of the link between the Mediterranean diet and health benefits through the identification of evident positive effects exerted by different active substances contained in local products. Different mechanisms should be investigated for better preventing the diet related diseases affecting the Mediterranean populations. Behavioural determinants of chronic diseases should be investigated in order to prevent the risk of many non-communicable diseases, stimulating the consumption of healthy food in vulnerable targeted population groups. Research actions can also encompass the assessment of the eating habits, their heterogeneity and their determinants in order to stimulate particularly younger generations to adopt Mediterranean traditional eating habits and abandon imbalanced diets, thus identifying approaches favouring the consumption of existing Mediterranean foods and offering different solutions coherent with the new lifestyles. Research are also expected in the field of public policies design, with the objective to support the implementation of dedicated nutritional policies and of reforms of current agricultural policies to incorporate the goal of sustainable food.

#### **Expected Impacts:**

Actions supported under this Call for Proposals should lead to the:

- Provision of affordable and adequate dietary patterns for Mediterranean population groups with specific nutritional requirements;
- Translation of knowledge advancements on the Mediterranean diet into public food and health policies, strategies and guidelines for consumers, industry and for policy makers;
- Characterize the economic, social, and health impacts of nutritional transitions, determinants of consumers' behaviours, physical activity, diets of populations and households.