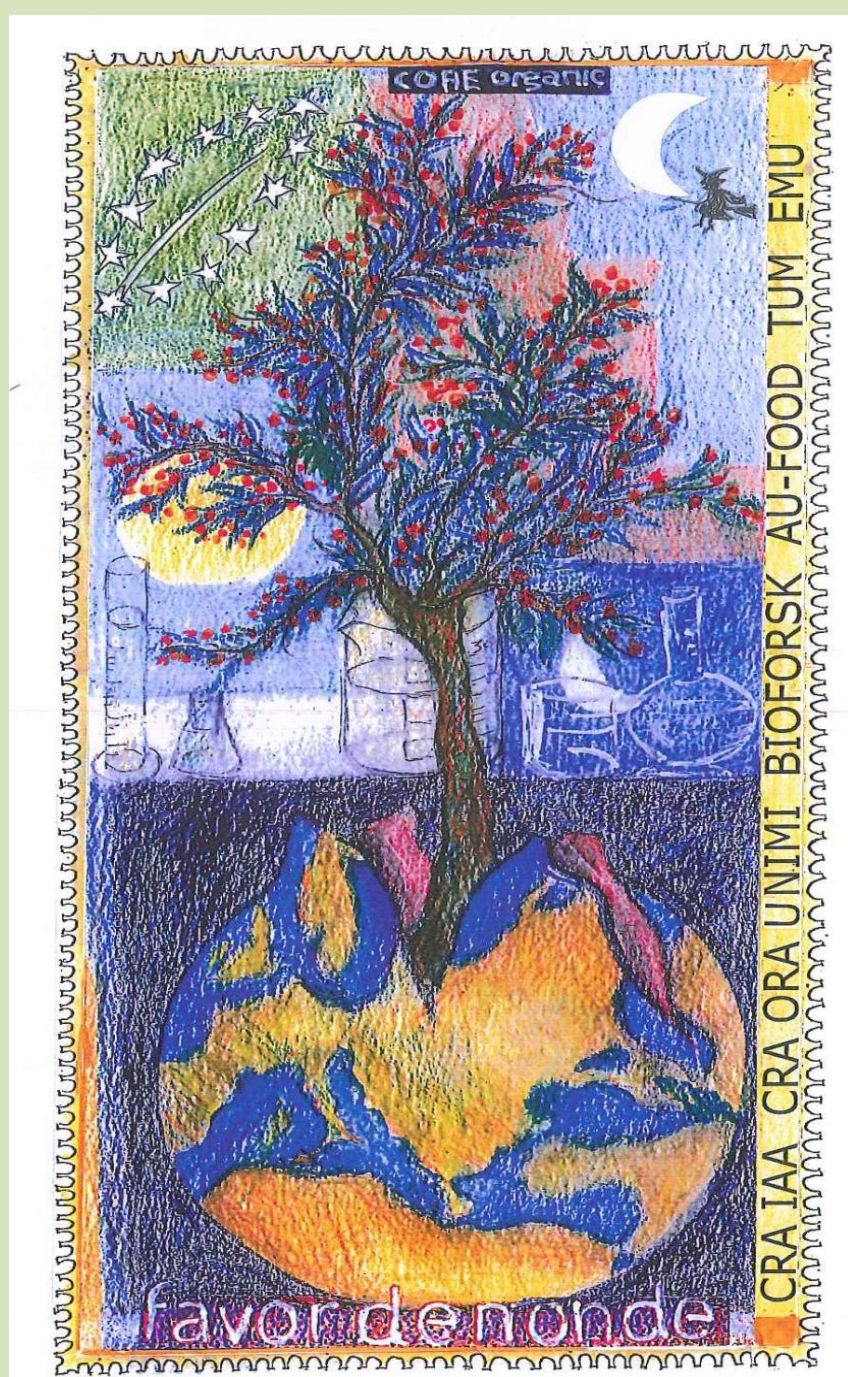


FaVOR-DeNonDe

Drying, Juices and Jams of **Organic Fruit and Vegetables**: what happens to **Desired and Non-Desired** compounds?



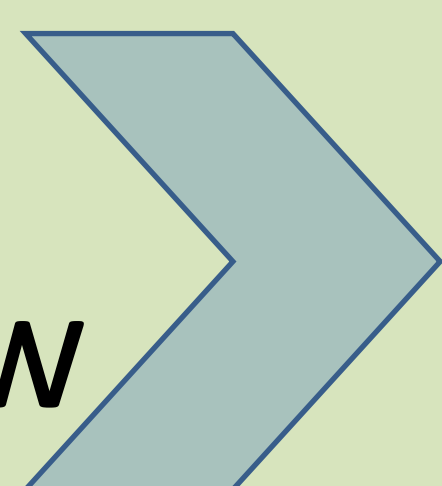
Partner nr. 1
CRA-IAA Milano (Italy)
 Dr. Roberto Lo Scalzo, Coordinator

- Dr. Valentina Picchi, Dr. Marta Fibiani, Dr. Giulia Bianchi (Researchers)
- Fabio Lovati, Raffaele Lapignola (Technicians)



Partner nr. 2, **EMU**, Prof. Ulvi Moor (Estonia)
 Partner nr. 3, **BIOFORSK**, Dr. Eivind Vangdal (Norway)
 Partner nr. 4, **AU-FOOD**, Prof. Ulla Kidmose (Denmark)
 Partner nr. 5, **TUM**, Prof. Wilfred Schwab (Germany)
 Partner nr. 6, **CRA-ORA**, Dr. Gabriele Campanelli, Dr. Emidio Sabatini (Italy)
 Partner nr. 7, **UNIMI**, Prof. Giovanna Speranza, Dr. Carlo Morelli (Italy)
 ICROFS - Project manager of CORE Organic, Ulla Sonne Bertelsen

Project Overview



Diffused Fruit & Vegetables Organic and Conventional

Processed Products

Advanced Sensory Studies

Analyses of Desired Compounds (antioxidants & positive tastants)

Analyses of Undesired Compounds (allergens & micotoxins)

CULTIVATION



Apples:
 - EMU, organic local and commercial varieties
 - BIOFORSK, organic varieties
 - AU-FOOD, traditional and commercial varieties



Strawberries:
 - CRA-ORA, organic and conventional variety
 - AU-FOOD, organic and conventional varieties



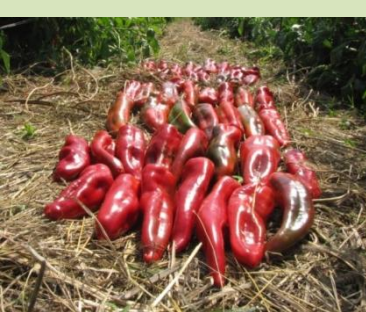
Plums:
 - BIOFORSK, organic and conventional varieties



Tomatoes:
 - CRA-ORA, organic varieties (2 types of mulching), conventional variety



Pepper:
 - CRA-ORA, organic varieties (2 types of mulching), conventional variety



STORAGE AND PROCESSING

EMU, juice after 3 months storage of fruits at 2°C e 8°C, juice extraction met. Lancman



CRA-ORA, jam (traditional and innovative processing);
 CRA-IAA, conventional and innovative solar drying; freeze-drying;



CRA-IAA, conventional and innovative solar drying; freeze-drying;



CRA-IAA, conventional and innovative solar drying; freeze-drying;



CRA-IAA, conventional and innovative solar drying; freeze-drying;



ANALYSES

EMU, patulin, SSC e TA;
 CRA-IAA, antioxidant capacity juice;
 BIOFORSK, phytochemicals in fruits;
 AU-FOOD, sensory analyses, phytochemicals in fruits;
 TUM, allergens (raw and juice);



CRA-IAA, antioxidant capacity raw and processed product, phytochemical characterization;
 AU-FOOD, sensory analyses and phytochemical characterization;
 TUM, allergens;



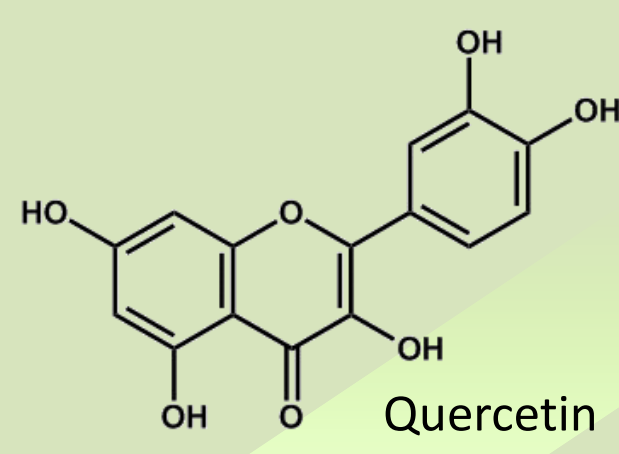
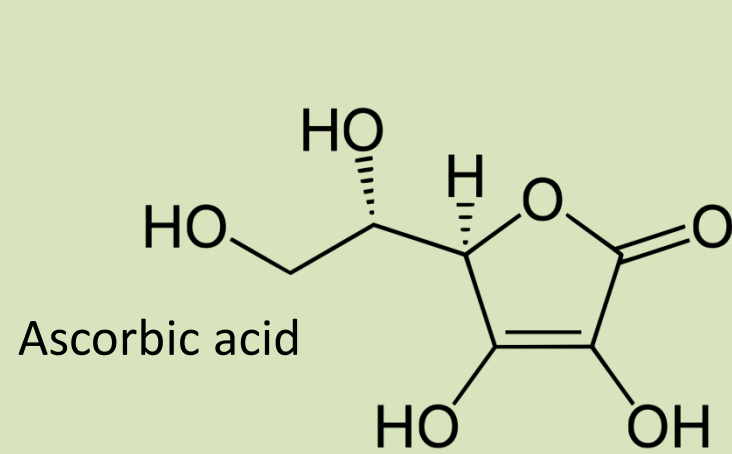
CRA-IAA, antioxidant capacity;
 BIOFORSK, phytochemical characterization;
 AU-FOOD, sensory analyses & metabolomics
 TUM, allergens;



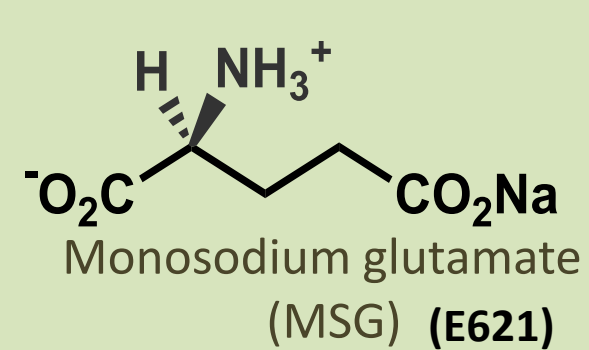
CRA-IAA, antioxidant capacity, GC-O, sensory analyses of fractions;
 AU-FOOD, sensory analyses & metabolomics;
 TUM, allergens;
 UNIMI umami & kokumi analyses



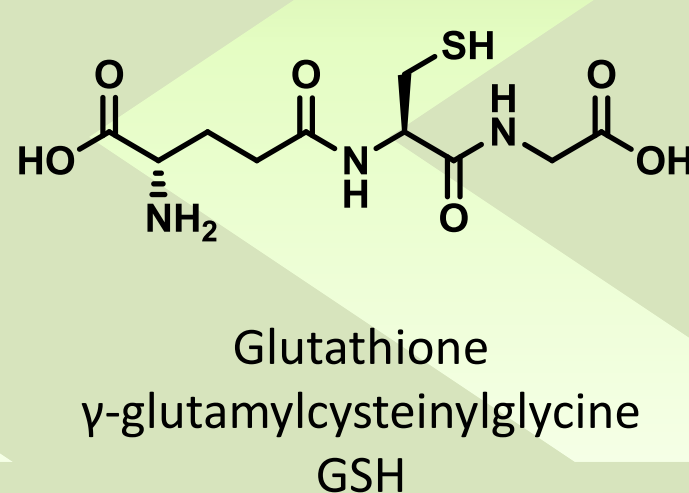
CRA-IAA, antioxidant capacity
 AU-FOOD, sensory analyses & metabolomics;
 UNIMI umami & kokumi analyses



ANTIOXIDANTS

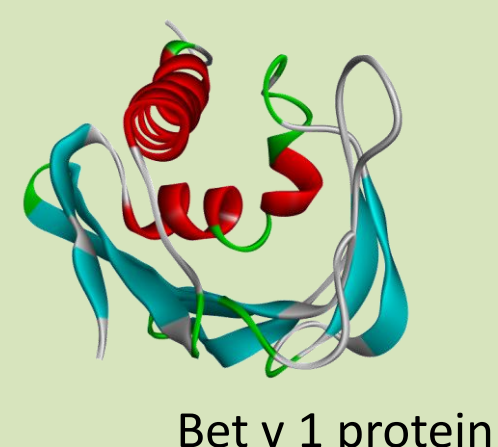


UMAMI

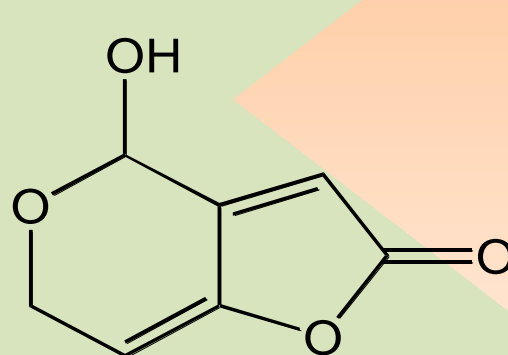


KOKUMI

DESIRED COMPOUNDS



ALLERGENS



PATULIN

UNDESIRED COMPOUNDS