

# INNOSOL4MED

**Innovative solutions for more sustainable and healthier foods**



This publication is financed by the PRIMA program under the InnoSol4Med project (project ID 1836, CUP J53C22004790006).

The PRIMA program is supported by the European Union.



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CATTOLICA  
del Sacro Cuore



Original text by Giulia Tabanelli (University of Bologna) and Vida Simat (University of Split), whose excellent idea was translated into reality by Ivan Lodi, illustrator who designed and enriched the work with images.

**HI,  
MY NAME IS LAB  
AND I AM A LACTIC  
ACID BACTERIA!**

**I AM A  
FERMENTATION  
SPECIALIST!**

**CHEESES,  
YOGURT AND  
MANY OTHER FOODS  
EXIST THANKS TO  
MICRO-ORGANISMS  
LIKE ME!**

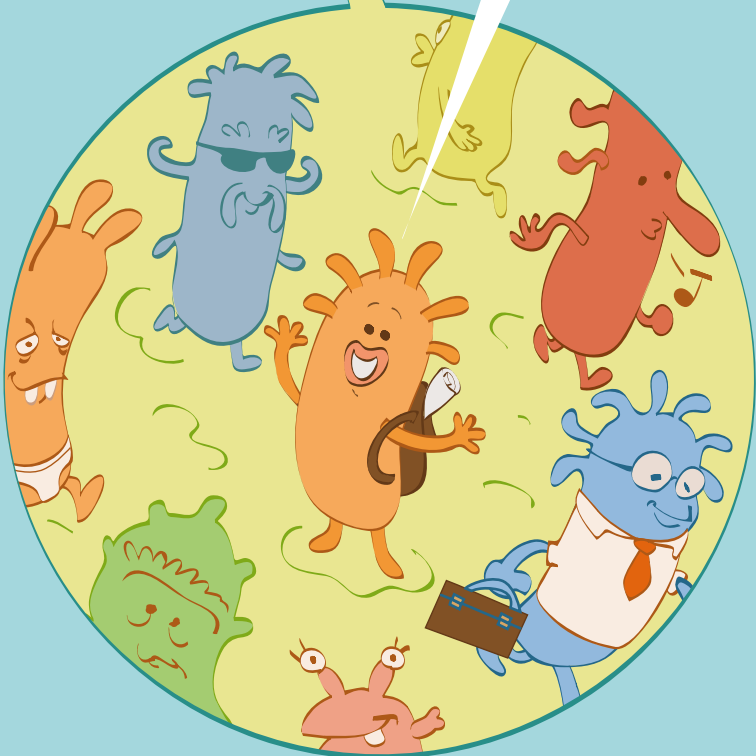
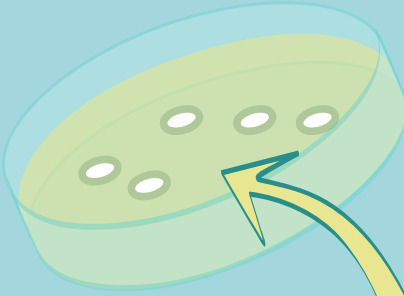


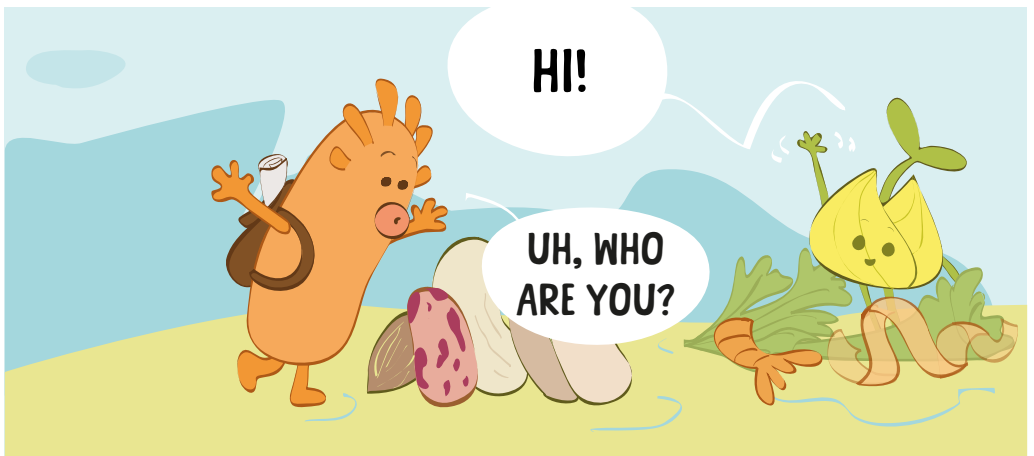
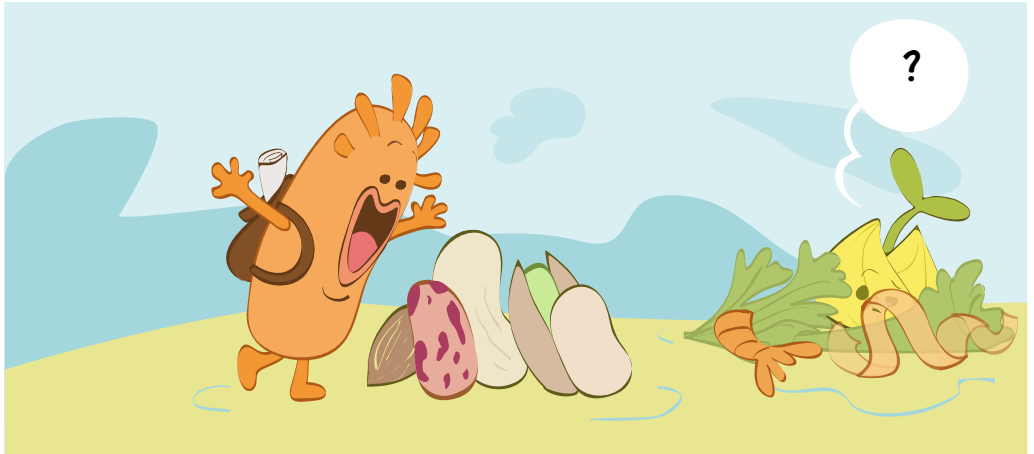
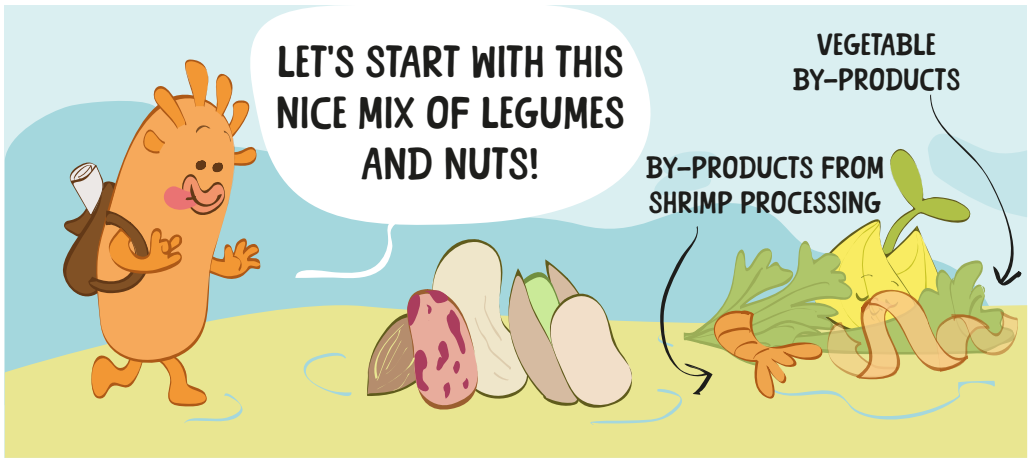
**RESEARCHERS FROM THE INNOSOL4MED PROJECT HAVE DONE A LONG SELECTION PROCESS BETWEEN MANY LACTIC ACID BACTERIA BELONGING TO MANY DIFFERENT FOODS...**



... AND FINALLY THEY CHOSE ME!

HERE I AM,  
I'M READY!





**I AM AN EXTRACT THAT SCIENTISTS HAVE OBTAINED FROM BY-PRODUCTS... THEY ARE NOT JUST WASTE BUT CONTAIN MANY BIOACTIVE\* MOLECULES VERY USEFUL AS THOSE I CONTAIN!**



**\*BIOACTIVE MOLECULE: COMPOUND THAT HAS HEALTH BENEFITS (E.G. ANTIOXIDANTS, ANTIMICROBIALS)\*"**

**HOW BEAUTIFUL,  
I NEEDED SOMEONE TO BE  
WITH ME, A LONG JOURNEY  
AWAITS ME!**





DO YOU WANT TO  
COME WITH ME?

WOW!

SURELY!



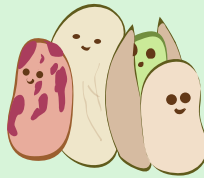
READY,  
GO!



ALMA MATER STUDIORUM  
UNIVERSITÀ DI BOLOGNA

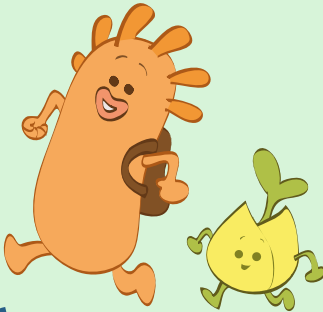


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LEGUMES  
AND NUTS

FERMENTATION



INNOVATIVE  
FERMENTED  
FOOD



MILK

MILK PRODUCTS  
RICH IN FOLATE\*

FERMENTATION



\*GROUP B VITAMINS, THEY CAN BE USEFUL IN THE PREVENTION OF  
CARDIOVASCULAR DISEASE AND IN RED BLOOD CELLS FORMATION.

**HUMMUS**

**IT'S SO HOT!**



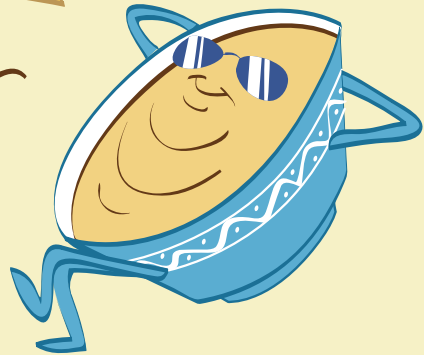
**SPAIN**



**DOMCA**  
INNOVATIVE FOOD SOLUTIONS

**BIO-PROTECTION**

**IMPROVED SAFETY AND  
LONGER STORAGE TIMES**



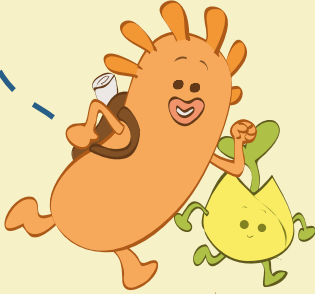


**MOROCCO**



جامعة سيدي محمد بن عبد الله  
ⵜⴰⵎⴻⵏⵜ ⴰⵎⴳⴷⴰⵢⵜ ⴱⴰⵔⴰⵏⴰ ⴱⴰⵔⴰⵏⴰ  
Université Sidi Mohamed Ben Abdellah

جامعة شعيب الدكالي  
ⵜⴰⵎⴻⵏⵜ ⴰⵎⴳⴷⴰⵢⵜ ⴱⴰⵔⴰⵏⴰ ⴱⴰⵔⴰⵏⴰ  
Université Chouaib Doukkali



**LOCAL VEGETABLE PRODUCTS**



**FERMENTATION**

**SAFETY AND QUALITY IMPROVEMENT**

**BREAD WITH MOTHER DOUGH**



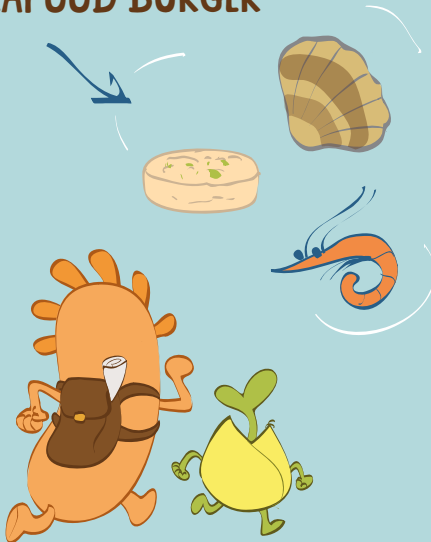
**FERMENTATION**

**IMPROVEMENT OF NUTRITIONAL PROPERTIES AND MAINTENANCE OF QUALITY OVER TIME**



## OZONE TECHNOLOGIES + BIOACTIVE COMPOUNDS

FISH AND SEAFOOD BURGER



INCREASE IN THE  
SHELF-LIFE AND IN  
THE MAINTENANCE OF  
ORGANOLEPTIC  
CHARACTERISTICS

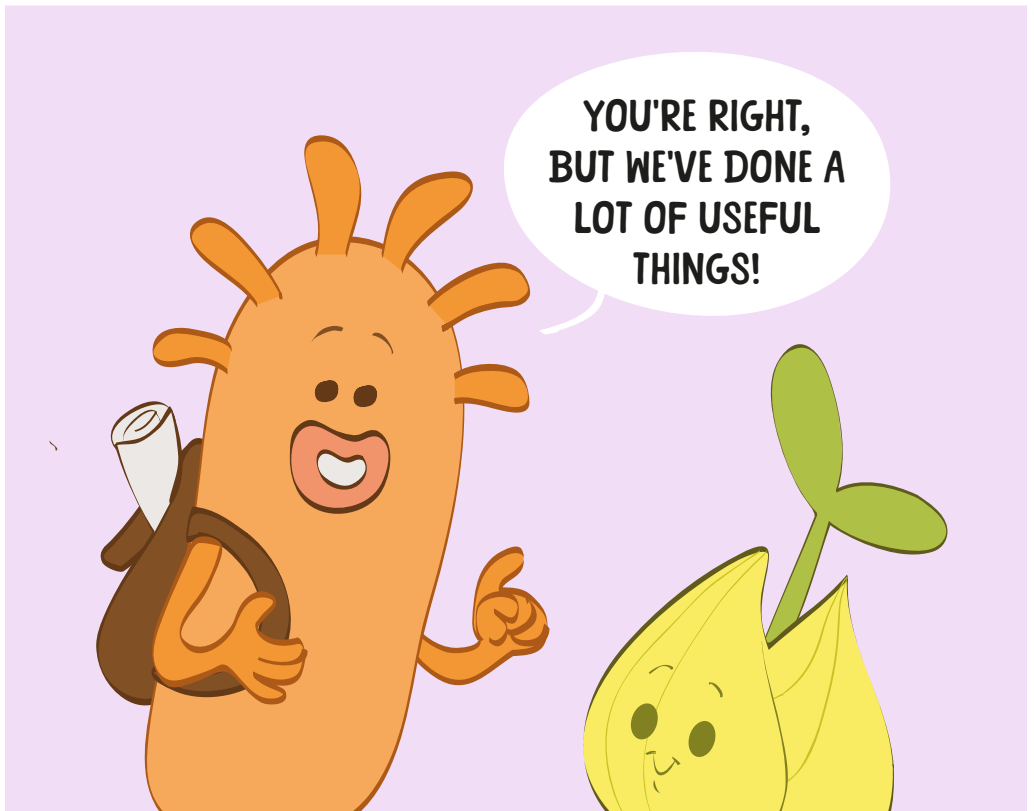


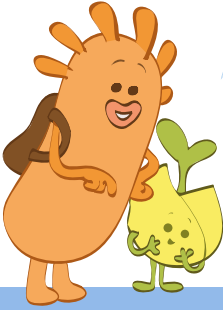
**TURKEY**



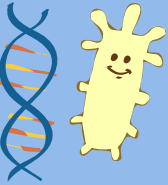
**FERMENTATION**

**SAFER FOOD  
AND LONGER SHELF-LIFE**





**THE SOLUTIONS  
PROPOSED IN THIS PROJECT  
HAVE MANY ADVANTAGES,  
FOR EXAMPLE:**



**EXPLOITATION OF MICROBIAL BIODIVERSITY FOR  
THE SELECTION OF NEW LACTIC BACTERIA WITH  
CHARACTERISTICS OF INDUSTRIAL INTEREST**



**IMPROVEMENT OF TRADITIONAL FOODS AND  
ENHANCEMENT OF LOCAL RESOURCES**



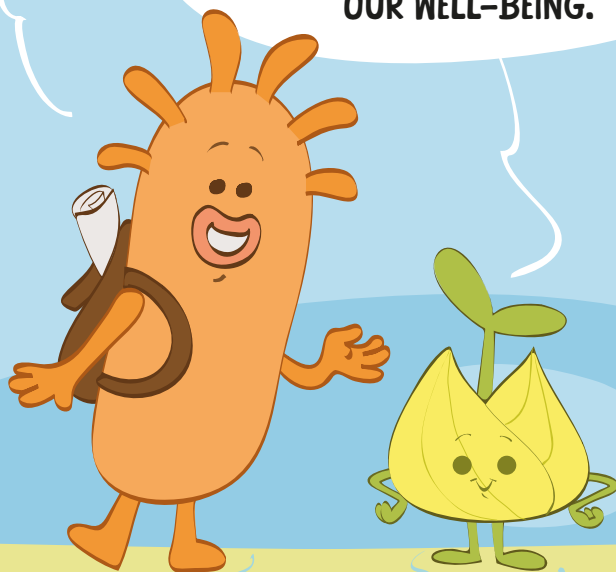
**REDUCTION OF FOOD WASTE AND REUSE OF  
BY-PRODUCTS AND PROCESSING RESIDUES  
AS A SOURCE OF BIOACTIVE COMPOUNDS TO  
IMPROVE THE NUTRITIONAL AND SENSORY  
PROPERTIES OF FOODS**



**ALL THIS TO PROMOTE A HEALTHIER  
AND MORE BALANCED DIET WITH  
TRADITIONAL FERMENTED FOODS**

**THE BIOACTIVE MOLECULES  
OBTAINED FROM BY-PRODUCTS OR  
PROCESSING WASTE, ALONG WITH THE  
MICROORGANISMS RESPONSIBLE FOR  
FERMENTATION, HAVE ACCOMPANIED  
HUMANS FOR THOUSAND YEARS...**

**AND THEY WILL CONTINUE TO  
BE OUR ALLIES FOR SAFER AND  
HIGHER-QUALITY FOODS, HELPING US  
ADOPT HEALTHIER EATING HABITS FOR  
OUR WELL-BEING.**



**THE END**

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