



INNOSOL4MED
P R I M A

Section 2. Call: Multitopic Call 2022
Thematic Area 3-Agri-food value chain 2022
Topic 2.3.1 (RIA) – Enabling the transition to healthy and sustainable dietary behavior
Type of action: RIA

Innovative sustainable solutions for ready-to-eat traditional Mediterranean products and non-conventional healthy foods

Document Information

Document title:	M7.1. Validation of the results (Report on the dissemination M1-18)
Version:	1.0

Project partners/consortium:

- P1 – University of Split – UNIST (coordinator)
- P2 – Green Environmental Research Ltd. – GREENER
- P3 – Centaurus d.o.o. – CENTAURUS
- P4 – Alma Mater Studiorum Università di Bologna – UNIBO (vice-coordinator)
- P5 – Università Cattolica del Sacro Cuore – UCSC
- P6 – Martino Rossi S.p.A. – MROSSI
- P7 – Spanish National Research Council – CSIC
- P8 – DOMCA SAU – DOMCA
- P9 – Cukurova University – CUNI
- P10 – Chouaib Doukkali University – UCD
- P11 – Sidi Mohamed Ben Abdellah University – USMBA

1. LIST OF DISSEMINATION ACTIVITIES IN FIRST 18 MONTHS

Project official meetings

- Kick-off meeting at 21st June 2023 at Cukurova University (Adana, Turkey) and online.
- General assembly meeting in Granada at DOMCA S.a. at 15th May 2024 and online.

Staff mobility

- Federica Barbieri from the University of Bologna visited Università Cattolica del Sacro Cuore – February 2024
- Fethiye Takadas, PhD student from CUNI, training at the University of Split, May to June 2024
- Fatih Ozogul, Yesim Ozogul and Yilmaz Ucar (CUNI) mobility to UNIST – May 2024
- GREENER team to UNIST – July 2024
- Vida Šimat from University of Split to University of Bologna, December 2024
- Pharmacy degree from the University of New England as part of the University of Granada's exchange program. Maine, USA. 14.6.2024, Abdelkader Boutine/Lidia Gil
- Tejaswini Bajirao Nirgude from Università di Bologna (UNIBO) to DOMCA (March-June 2024).
- Siddhesh Lahu Chavan from Università di Bologna (UNIBO) to DOMCA (October 2024 – January 2025)
- Hatice Yazgan from Çukurova University (Adana, Turkey) to DOMCA (July 2023)

Congress attendance

- International conference on Foodomics, Cesena (Italy), 14-16 February 2024
- 22nd World Congress of Food Science and Technology “The future of food is now: Development, Functionality & Sustainability”, September, 8-12 2024, Rimini – Italy
- FoodMicro 2024 congress in Burgos, Spain, UCSC
- 22nd World Congress of Food Science and Technology (IUFOST2024), from 8-12 September 2024 in Rimini, Italy – UNIBO
- 4. International Conference on Research of Agricultural and Food Technologies, September 11 & 13 -2024 in TASHKENT, UZBEKISTAN – UNIST
- 1st International Congress for Sustainable Ecosystems in the Mediterranean Area, October 2-3 in Split, Croatia – UNIST, UNIBO
- The 5th International Electronic Conference on Foods - Online - 28–30 October 2024 - UNIST

Oral presentations in national and international conferences:

- Barbieri, F.*, Montanari, C., Bassi, D., Morandi, S., Šimat, V., Čagalj, M., Gardini, G., Tabanelli, G. (2024). Plant-derived antimicrobial compounds: chemical characterisation and in vitro activity against food-borne pathogens. V AISSA Conference #UNDER40 “Le scienze agrarie nell’antropocene: dalla produttività alla tutela del patrimonio materiale e culturale”, 26-27 June 2024, University of Florence (Italy). Book of abstract, S5 - SC03, 184.
- Barbieri, F.*, Montanari, C., Mercurio, I., Filippini, M., Šimat, V., Özogul, F., Gardini, F., Tabanelli, G. (2024). Mediterranean and medicinal plants as source of bioactive essential oils: effects on the culturability and viability of *Listeria monocytogenes*. 4th International Conference on Research of Agricultural and Food Technologies (I-CRAFT 2024), 11-13 September 2024, Tashkent, Uzbekistan.
- Šimat, V. (2024) Challenges and opportunities of non-conventional raw materials for innovative technological and functional food applications. 4th International Conference on Research of Agricultural and Food Technologies (I-CRAFT 2024), 11-13 September 2024, Tashkent, Uzbekistan.
- Tabanelli, G.*, Barbieri, F., Montanari, C., Mercurio, I., Filippini, M., Šimat, V., Gardini, F. (2024). Microbial biodiversity valorization as a tool for sustainable food productions. 1st International Congress for sustainable ecosystems in the Mediterranean area, 2-3 October 2024, Split (Croatia).

Oral presentations in workshop and webinar:

- Tabanelli, G.* (2024). Oral presentation: Fermentazioni spontanee: valorizzazione del microbiota per la realizzazione di prodotti innovativi a base vegetale. Innovation hub for healthy food, MACFRUT 2024, 8-10 maggio, Rimini, Italy.
- Šimat, V. (2024) Phenolic profile and the antioxidant potential of *Allium* species by-products. Innovation hub for healthy food, MACFRUT 2024, 8-10 maggio, Rimini, Italy.

Poster presentations in national and international conferences:

- Barbieri, F.*, Čagalj, M., Šimat, V., Montanari, C., Angelucci, C., Morandi, S., Bassi, D., Gardini, F., Tabanelli, G. (2024). Mediterranean and medicinal plants as source of bioactive essential oils for new natural functional ingredients. 7th International Conference on Foodomics, 14-16 February 2024, Cesena (Italy), P73.
- Čagalj, M., Barbieri, F.*, Šimat, V., Skroza, D., Pavić, P., Tabanelli, G., Veršić Bratinčević, M. (2024). Phenolic profile and antioxidant potential of by-products from *Allium* species. 7th International Conference on Foodomics, 14-16 February 2024 Cesena, (Italy), P75.
- Barbieri, F.*, Montanari, C., Bassi, D., Morandi, S., Šimat, V., Čagalj, M., Gardini, F., Tabanelli, G. (2024). Essential oils from mediterranean and medicinal plants: investigation of chemical composition and effects on viability of food-borne pathogens. 22nd World Congress of Food Science and Technology, 8-12 September 2024, Rimini (Italy), 4.20.8. P.20.196, 573.
- Jurić Šolto T., Čagalj M., Šimat V. (2024). Development of QIM for Adriatic Shrimp (*Parapenaeus longirostris*). STEcoMed2024 1st International Congress for Sustainable Ecosystems in the Mediterranean area, October 2 – 3, 2024. in Split, Croatia

Conference papers:

- Meryem Benyamane, Nouhaila Belasla, Imane Brahimi, Faouzi Errachidi, Chakib EL Adlouni, et Abdellah Zinedine. GC-MS/MS analysis and biological activities of essential oil from *Mentha* spp. planted in two Moroccan regions. 1er Symposium : Biotechnologies, sante et environnement. El Jadida, Maroc.20-21 Décembre 2024.
- Benyamane Meryem, Belasla Nouhaila, Brahimi Imane, Errachidi Faouzi, EL Adlouni Chakib, and Zinedine Abdellah. Antibacterial Activity of *Mentha rotundifolia* Essential Oil collected

from different areas in Morocco. The 2nd Scientific Day of ISPITS Meknes (JOSIM'2). Meknes, Morocco. 23th November 2024.

- Benyamane Meryem, Belasla Nouhaila, Brahimi Imane, Errachidi Faouzi, EL Adlouni Chakib, and Zinedine Abdellah. Comparative Study of the Composition and Antifungal Activity of *Mentha rotundifolia* Essential Oil Collected in Two Moroccan Regions. The International Congress MindInnFood'24. Valencia, Spain. 29 -30 October 2024.
- Benyamane Meryem, Tarek Fatima, Errachidi Faouzi and Zinedine Abdellah. Improving the quality and functionality of traditional Moroccan food products through innovative and sustainable solutions: INNOSOL4MED project. The 2nd edition congress RENA 23: NATURAL RESSOURCES AND SUSTAINABLE DEVELOPMENT. Fez, Morocco. 9-10-11 November 2023.
- Nouhaila Belasla, Imane Brahimi, Meryem Benyamane, Faouzi Errachidi, Chakib EL Adlouni, et Abdellah Zinedine. Exploring the biotechnological potential of lactic acid bacteria isolated from Agran press cake and potential food applications. 1er Symposium : Biotechnologies, sante et environnement. El Jadida, Maroc. 20-21 Décembre 2024.
- Imane Brahimi, Meryem Benyamane, Nouhaila Belasla, Faouzi Errachidi, Mohammed Rihani, and Abdellah Zinedine. Microbiological and phytochemical characterization of marine algae sampled in Sidi Bouzid coast and their potential fermentation assay. 1er Symposium : Biotechnologies, sante et environnement. El Jadida, Maroc. 20-21 Décembre 2024.
- Belasla Nouhaila, Benyamane Meryem, Brahimi Imane, Errachidi Faouzi, EL Adlouni Chakib, and Zinedine Abdellah. Isolation of lactic acid bacteria from *Opuntia ficus indica* by-products and assessment of their biotechnological properties as starter cultures. The 2nd Scientific Day of ISPITS Meknes (JOSIM'2). Meknes, Morocco. 23th November 2024.
- Belasla Nouhaila, Brahimi Imane, Benyamane Meryem, Errachidi Faouzi, EL Adlouni Chakib, and Zinedine Abdellah. Biotechnological Properties of Lactic Acid Bacteria Isolated from Natural Resources Ingredients for Potential Use as Starter Cultures. The International Congress MindInnFood'24. Valencia, Spain. 29 -30 October 2024.
- Brahimi Imane, Benyamane Meryem, Belasla Nouhaila, Errachidi Faouzi, Mohammed Rihani, and Zinedine Abdellah. Antimicrobial and Antioxidant Properties of Ethanolic Extracts of Two Marine Algae Collected from the Moroccan Atlantic Coast. The International Congress MindInnFood'24. Valencia, Spain. 29 -30 October 2024.
- Fatima Tarek, Meryem BENYAMANE, Abdellah Zinedine, and Faouzi Errachidi. Valorisation et utilisation des feuilles de chou comme antifongique naturelle contre les microorganismes. 2ème Edition du Congrès International Ressources Naturelles & Développement Durable RENA23, Université Sidi Mohamed Ben Abdellah. Fès / 9-10 -11 Novembre 2023.

Scientific papers

Joanna Tkaczewska, Piotr Kulawik, Ewelina Jamróz, Martina Čagalj, Roberta Frleta Matas, Vida Šimat Valorization of Prawn/Shrimp Shell Waste through the production of biologically active components for functional food purposes // *Journal of the Science of Food and Agriculture*, 104 (2024), 2; 707-715. doi: 10.1002/jsfa.12969

Brahimi, I., EL Boujamaai, M., Errachidi, F. et al. Biotechnological properties and antifungal activity of lactic acid bacteria isolated from two marine algae *Ulva lactuca* and *Sargassum muticum* collected from the Moroccan coast of Sidi Bouzid–El Jadida. *Euro-Mediterr J Environ Integr* 9, 105–113 (2024). <https://doi.org/10.1007/s41207-023-00448-1>

Nouhaila Belasla, Imane Brahimi, Meryem Benyamane, Faouzi Errachidi, Chakib El Adlouni, Abdellah Zinedine. Antibacterial activity of Lactic acid bacteria strains Isolated from Marine Algae against Pathogenic Bacteria. *BIO Web Conf.* 115 07004 (2024) doi: 10.1051/bioconf/202411507004

- Eda Bozkir, Birsen Yilmaz, Heena Sharma, Tuba Esatbeyoglu, Fatih Ozogul, Challenges in water kefir production and limitations in human consumption: A comprehensive review of current knowledge, *Heliyon*, Volume 10, Issue 13, 2024, e33501, <https://doi.org/10.1016/j.heliyon.2024.e33501>.
- Nikheel Bhojraj Rathod, Duygu Ağagündüz, Yesim Ozogul, Peerzada Saadat, Anet Režek Jambrak, Joe M. Regenstein, Fatih Ozogul, Incorporation of fish and fishery waste into food formulations: A review with current knowledge, *Trends in Food Science & Technology*, Volume 148, 2024, 104517, <https://doi.org/10.1016/j.tifs.2024.104517>.
- Juan José Ariza, J. David García-López, María Arántzazu Aguinaga-Casañas, Alberto Baños, Federico García, Oscar P. Kuipers, Rubén Cebrián, Enhancing food preservation and safety: Synergistic effects of Allium-derived organosulfur compounds and outer membrane permeabilization peptide L-11, *Food Control*, Volume 165, 2024, 110691, <https://doi.org/10.1016/j.foodcont.2024.110691>.

Student thesis

UNIST:

- Tadić, Andrea, KEMIJSKI SASTAV I ANTIOKSIDACIJSKI POTENCIJAL NUSPROIZVODA ČEŠNJAKA / Skroza, Danijela; Čagalj, Martina (mentor). Split, Kemijsko-tehnološki fakultet u Splitu, 2024
- Pavić, Petra, KEMIJSKI SASTAV I ANTIOKSIDACIJSKI POTENCIJAL NUSPROIZVODA LUKA / Skroza, Danijela; Čagalj, Martina (mentor)., Split, Kemijsko-tehnološki fakultet u Splitu, 2024

Other dissemination activities

- Sustainability fair 2023 in Osijek, Croatia – University of Split and Centaurus Ltd
- Preactivities to European Researchers Night Split 25.9.2023.
- European Researchers Night 29.9.2023. – Split (Croatia), Cesena (Italy)
- The Research Talks in Split during European Researchers Night 29.9.2023. – Split 21.11.2023. PRIMA Projects Day, Sitges (Barcelona)
- Transfer and innovation days "Cordoba Biotech" held at Universidad de Cordoba - DOMCA
- Cluster of Innovation Bio-Boost, 28.06.2023. Jose M. García Madero
- Extraction of essential oil from *Mentha rotundifolia* leaves video – UCD - https://fb.watch/x0Qp0fe_S3/
- The extraction of Moroccan local product Brassica oleracea video - <https://fb.watch/x0QEXLf5Vz/>
- 59th Croatian & 19th International Symposium on Agriculture (SA2024) in Dubrovnik – GREENER
- 3rd MUZZA science week in Zagreb from 12th to 14th April – GREENER
- Split Science Fair 2024, 22.04.2024., Split, Croatia
- MACFRUT2024 - FRUIT & VEG PROFESSIONAL SHOW in Rimini, Italy, 08.05.2024., UNIBO and UNIST
- DOMCA activities on the project video - https://www.instagram.com/reel/C6Ls9O4L_0b/?utm_source=ig_web_copy_link
- Martino Rossi srl and Università Cattolica del Sacro Cuore participated in CIBUS 2024 Parma (7-10 May 2024)
- 'MuseoChef: Your Healthy Pantry', 23.07.2024, Madrid, CSIC
- European Researchers Night 2024, Split (Croatia), Cesena (Italy)
- Sustainability Fair 01-03.10.2024. in Split, Croatia
- PRIMA Project Day 22-23-10.2024. in Barcelona, Spain

- Christmas workshop at City Science 13.12.2024., Split, Croatia
- Fun experiments video – UNIST -
<https://www.instagram.com/reel/DDcG8djs07r/?igsh=MW8zcWVrazdvZXk5MQ==>
- DOMCA publications - <https://www.domca.com/innosol4med-productos-iv-gama-dieta-mediterranea/>;
World Day of Nutrition:
<https://www.linkedin.com/embed/feed/update/urn:li:share:7201160183325028352>;
<https://www.poscosecha.com/domca/proyecto-innosol4med-soluciones-innovadoras-para-productos-de-iv-gama-de-la-dieta-mediterranea>
- Presentation at Prima day (Spain), 27.2.2024, Jose M. García Madero
- Workshop Students of Vocational Training (Advanced Certificate) in Processes and Quality in the Food Industry. IES Pérez de Guzmán, Ronda (Málaga), 20.11.2024, Abdelkader Boutine/Lidia Gil
- “Poscosecha journal” – non scientific article (<https://www.poscosecha.com/domca/proyecto-innosol4med-soluciones-innovadoras-para-productos-de-iv-gama-de-la-dieta-mediterranea>)