

Newsletter Issue 3

1/29/2018

Winter 2018

### General Assembly

31.01.-02.02.2018 at Castle Kirchberg, Germany

BESH is happy to welcome TREASURE partners to General Assembly in Castle Kirchberg. The Castle traces back to medieval times of the 1200s. 1590 it was refigured to a renaissance castle. The meeting will be held in the magnificent "Rittersaal" (knight's hall).



On Wednesday and Thursday partners will present and discuss results from all workpackages and plan further steps. Friday is dedicated to a Common Exploitation Booster service offered by EU Commission. TREASURE applied successfully for their support service for ongoing R&I projects. TREASURE received the service of an Exploitation Strategy Seminar (ESS). What is the ESS? The service will discuss

### PUBLICATIONS

<u>EIP-AGRI</u>, page 5, September 2017; Horizon 2020 multi-actor projects

<u>9th-International-Symposium</u>, November 2016

<u>11th World Congress on</u> <u>Polyphenols Applications</u>, June 2017

<u>Agri Innovation</u>, October 2017

<u>11th International</u> <u>Symposium "Modern</u> <u>Trends in Livestock</u> <u>Production"</u>, October 2017

All Publications you can find through ZENODO: <u>Repository for publications</u> of TREASURE project results and will design a roadmap toward their exploitation. An expert will facilitate discussion and provide guidance on issues like:

- Recognition of exploitable results and exploitation expectations of the partners
- Definition or clarification of the exploitation strategy of different project results
- Follow-up actions and how to connect with relevant actors

The service will be implemented by an external consultant under confidentiality agreement. Our consultant is Sara Giordani. ESS is meant as a "teaching module" to be able to apply it later on by ourselves with other exploitable results.

Programme Castle Kirchberg								
	Jan. 31, 2018 (Wed.)			Feb. 1, 2018 (Thu.)			Feb. 2, 2018 (Fri.)	
			8:30-10:30	WP 1		9:00-10:30	Exploitation Strategy Seminar	
			10:30-11:00	Coffee break		10:30-11:00	Coffee break	
13:00-15:30	Optional: Field trip to BESH		11:00-13:00	WP 3		11:00-13:00	Exploitation Strategy Seminar	
15:30-16:00	Break		13:00-14:00	Lunch		13:00-14:00	Lunch	
16:00-18:15	WP 2		14:00-16:00	WP 5		14:00-16:00	Exploitation Strategy Seminar	
18:15-18:30	Break		16:00-16:30	Coffee break		16:00-18:30	Bauerntag	
18:30-20:30	General Assembly		16:30-18:30	WP 4				
	Dinner			Guided city tour Schwäbisch Hall				

## WORK PACKAGE UPDATES

# WP1 Phenotypic and genetic characterization of regional autochthonous pig populations in Europe

The objective of WP1 are to: i) describe the singularity of local pig breeds at phenotypic, genomic and functional level; ii) evaluate the adaptation of local pig populations to agroclimatic conditions; iii) develop new methodologies for the management of the local pig populations; iv) develop DNA based tools for animal and meat traceability authentication. The and activities that have been carried out so far have provided information to describe at the population

level all pig breeds involved in TREASURE. A total of 48 DNA markers in candidate genes have been analysed in the pigs. Genotyping success rate varied among pig and populations. From these data, interesting information has been obtained to understand the distribution of different alleles in major genes for morphological traits, carcass and meat quality traits and reproduction performances in untapped pig breeds. The genomic activities are in progress to obtain genome wide information of all these breeds from SNP chips and whole genome resequencing. New statistical approaches have been developed to extract useful DNA markers for breed allocation and breed traceability. Pilot activities to evaluate gene expression of tissues different and differences microbiota between breeds and treatments or different feeding regimes have been carried out and preliminary results have been obtained

WP2 Performance and management of local pig breeds in their production systems

Studying and improving management of local pig breeds in their production systems is the challenge of TREASURE addressed in WP2. The latest available data on their performances (i.e. contemporary phenotype) was collected from the literature, from breeders associations or in the frame of experiments. All scheduled experiments (15 on 12 breeds) on nutritional requirements, locally available feeding resources and

innovative practices were finished and products processed for quality evaluation in WP3. These experiments were also used for characterization of the intestinal microbiota and gene expression in relation to nutrition and breed (interaction with genetics WP1). For many untapped local breeds these are the first results on their performances in a controlled experimental environment. Analytical

review with comparative productive analysis of performance (reproduction, growth, meat quality) and modelling growth was prepared and is currently compiled for the monographic publication. Assessment of the environmental impact in three model breeds is under progress.

## WP3 Traditional and new high quality products with regional identity

Evaluation of sensory, healthy, technological and typical attributes of various regional pork products from untapped breeds and new products issued from local chains has been undertaken. Laboratory analyses have been conducted according to the Toolbox for the evaluation of quality of meat and pork products from local pig breeds that has been

developed at the beginning of the project.

New methodologies for evaluation/prediction of carcass or pork quality have also been used: near infra-red spectroscopy, computerized tomography, and molecular biomarkers. This work will allow a deep characterization of the intrinsic qualities of a variety of traditional pork products issued from 16 local pig breeds, according to the local feeding resources, the nutritional strategy and animal management in these local production systems.

Moreover, sensory studies have been undertaken in 6 contrasted European regions to evaluate consumer acceptability of traditional high quality pork products as well as innovations in these traditional product

# WP4 Consumer preferences and market research for sustainable pork chains

WP4 aims at analyzing the sustainability of untapped local breeds along the food chain in specific EU countries. This analysis covers a costbenefit analysis at farm and societal level, acceptability along the food chain and a consumer analysis to better understand their attitudes and opinions towards the traditional pork products and innovative (TPP) traditional pork products (ITPP) and to evaluate their preferences and willingnessto-pay for specific pork products different in European regions. To achieve

this objective, three surveys have been designed to collect the needed information to conduct the sustainability The first survey analysis. consisted in the design of an excel tool, addressed to the estimation of private costs and benefits and management practices associated to the existing production systems in each country. Data collection has not finished yet. The second survey consisted of case-specific economic valuation questionnaires to estimate the social value of the public and non-market goods provided by the traditional pig

production systems in France, Italy, Lithuania, Serbia and Spain. The surveys have been administered in each of the case studies to a sample of citizens and the data collection has been completed. Initial analysis of the databases has also been completed and provided in the deliverable D4.5. The third survey proposed an integrated methodological approach to measure the "real" consumers' preference by jointly analyzing the sensory evaluation and consumers' willingness to pay towards new Traditional (TPP) and Innovative Pork Products

(ITPP) from six untapped pork breeds; Patties from the Negre Mallorquí breed (Spain), Salami from the Cinta Senese Salami (Italv), from the Krskopolje breed (Slovenia), Dry-cured ham from Turopolje breed (Croatia), Dry-cured ham from the Noir

(France) Bigorre de and from Sausages Lietuvos Vietines breed (Lithuania). preliminary The findings showed heterogeneous results regarding the consumerdriven definition of traditional concept for pork products. Furthermore, consumers showed positive expectations towards the innovations proposed. However, the expected preferences were affected significantly after the eating experience with highly heterogeneous outcomes depending on each innovation and product.

#### WP5 Measures to maximize impact

WP5 activities are focused on dissemination demonstration, and promotion use of TREASURE results. It also aims to develop an umbrella trademark for European pig breeds and port chain involved products in TREASURE and build а database for pig breeds. Due to leaving CERTA the TREASURE consortium lead

of WP 5 had to be reorganized. Responsibilities for WP 5 have been split between BESH, UNIZG and UNIEV as follows:

BESH: leader of WP 5 and leader of task 5.2 (trademark) and task 5.3 (web and media dissemination)

UEVORA: leader of task 5.1 (publications and organization of meetings)

UNIZG: leader of task 5.4 (demonstration and transfer of knowledge)

CERTA led WP 5 until month 25 and submitted all required reports and deliverable until then. BESH, UEVORA, UNIZG took over from month 26 (May 2017) and continued the planned tasks.

## Organization of Training course - Advanced Workshop

The training course "Advanced Workshop Knowledge & technology Transfer on Processing Techniques of Traditional Meat Products" was organized by SSICA from 2 – 5 May 2017 in Parma. The course was reserved to Partners of TREASURE Project and was intended for end-users, like breeders with some experience in meat processing. Twelve Persons participated the workshop: 4 from Italy, 4 from Croatia, 2 from Slovenia and 2 from Serbia participated at workshop.

The topics were:

- Typology of the raw cuts and ingredients used in the preparation of whole and minced traditional meat products

Salting techniques, drying and good practices in the preparation and seasoning of meat products
Techniques for preparing traditional cooked sausages



SSICA pilot plant and laboratories



Salami preparation



**During the lessons** 

## PAST EVENTS and WORKSHOPS

2325.11.2017 in Badajoz, Spain 2325.11.2017 in Badajoz, Spain FATTY PIG Sciencie & Utilization International Conference NOVEMBER 2017, Badajoz (SPAIN) 22 – 25.11.2017 in Belgrade, Serbia 22 – 25.11.2017 in Belgrade, Serbia	The <u>4th Fatty Pig Science and Utilization International</u> <u>Conference</u> is intended for those involved in research, technological transfer, knowledge dissemination, animal production and meat product processing of fatty pigs. TREASURE Partners presented their results. At the <u>Ethnic Food and Drink Fair</u> the TREASURE project has been promoted and discussed. You can watch it <u>here</u> (1315. Min.)
1113.10.2017 in Belgrade, Serbia	At the <u>11th International Symposium "Modern Trend in</u> <u>Livestock Production"</u> the experts from Serbia and abroad presented the results of their research in all fields of animal husbandry and science. TREASURE Partners presented their newest results of the <u>TREASURE project</u> .
2022.09.2017 in Brandlucken, Austria	On the <u>International Symposium Animal Science days</u> , organised this year by BOKU, the experts from Serbia and abroad presented the results of their research in all fields of animal husbandry and science. TREASURE Partners will present their newest results of the TREASURE project.
1621.07.2017 in Dublin, Ireland <b>SAC 2017</b> 36th International Society for Animal Genetics Conference	Scientists in the field of animal genetics and genomics met at the <u>Conference</u> organised by ISAG. TREASURE partners UNIBO, INRA and INIA presented and discussed the results of Genotyping of 32SNPs in major genes of the local breeds.
1316.06.2017 in Perugia, Italy <b>#ASPA2017</b>	The aim of the <u>Congress of the Animal Science and</u> <u>Production Association</u> was to promote valuable scientific contents. The TREASURE Partners have been involved in the scientific programme with presentations about -Effects of protein restricted diet on in vivo performances and slaughtering traits of Cinta Senese pigs -Effects of salting time on seasoned meat in two pigs genotypes -Wet aging effect on beef meat physical traits

2018

## FUTURE EVENTS



53. Croatian and 13. International

Symposium on Agriculture

### **TREASURE-** General Assembly

31.01.-02.02.18 in Castle Kirchberg/Jagst (Germany)

Symposium on Agriculture

18.-23.02.18 in Vodice (Croatia)



#### **Paris International Agricultural Show**

24.02.-04.03.2018 in Paris

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