



**16th - 17th
MAY 2023**

FINAL CONFERENCE

Eating the Wild: Improving the value-chain of Mediterranean Wild Food Products (WFP)

<http://wildfood.ctfc.cat>

Forest Science and Technology Centre of Catalonia (CTFC)

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The WildFood project has reached the third and final year of activity and a final conference to present the project results and recommendations for policy action, will be held in Solsona on 16th and 17th May 2023, in CTFC's headquarters.



These two days aim to be an opportunity for policy makers and stakeholders of the WildFood Products value-chains directly or indirectly involved in the WildFood project to share results, innovations and lessons learnt during the project lifespan (June 2020 – May 2023) and meet academic partners and other stakeholders included in the sector.



On 16th May, we will tackle Wild Food Products value-chains state of the art and main challenges, as well as recommendations for policy decision makers. In addition, the project team will present the results of the project activities and the innovation actions implemented in the partners countries (Spain, Italy, Portugal, Slovenia and Tunisia).

On 17th May, a field visit to a truffle plantation will be organized.

Conference venue:

<https://goo.gl/maps/RYHs1jmouUXrc4Bs9>

Registration (until May 11):

<https://forms.gle/FZdYS6WsA9457XVx7>

The conference will be in-person and online. The link to the conference will be sent upon registration.



The PRIMA programme is supported under Horizon 2020 the European Union's Framework Programme for Research and innovation.

Tuesday 16th May: WildFood Final Conference

8:45 – 9:15 Arrival and registration of the participants

9:15 – 10:00 Introduction

- Welcome CTFC. Roser Maneja, Deputy Research Director (CTFC)
- PRIMA program. Octavi Quintana, Director / Mohamed Wageih, Project Officer (PRIMA)
- Wild food products in Catalonia. Josep-Salvador Blanch Roure, General Directorate of Forest Ecosystems and Environmental Management, Government of Catalonia
- WildFood project presentation. Míriam Piqué, Multifunctional Forest Management Program (CTFC)

10:00 – 10:50 WFP value-chains: state of the art and main challenges (Moderator: Míriam Piqué, CTFC)

- **10:00 – 10:20** Sustainable use of wild food products for improved income generation, nutrition and food security. Giulia Muir, FAO (online)
- **10:20 – 10:40** Climate change effects on Wild Food Products in the Mediterranean. Sven Mutke, INIA
- **10:40 – 10:50** Questions

10:50 – 11:20 Coffee break

11:20 - 11:40 WFP supply-chains: comparative analysis on truffle and pine nuts. Enrico Vidale, UNIPD.

11:40 – 12:45 WildFood Policy brief presentation (Moderator: José Antonio Bonet, CTFC)

- **11:40 – 12:00** Recommendations for policymakers. Marta Rovira, CTFC
- **12:00 – 12:30** Round table. Giulia Muir (online), Sven Mutke, Enrico Vidale, Ibtissem Taghouti, Anže Japelj
- **12:30 – 12:45** Questions

12:45 -13:05 Training course: a new approach based on successful company stories. Davide Pettenella, UNIPD.

13:05 – 13:45 Innovation actions of Wildfood project for quality, safety and sustainability in WFP value-chains (part I) (Moderator: Inês Conceição, ISA)

- **13:05 – 13:15** Implementing a new production and transformation process for aromatic plants. Issam Touhami, INRGREF
- **13:15 – 13:25** Implementing some innovative systems for production, transformation and distribution of acorn related products, Ana Fonseca, HFM
- **13:25 – 13:35** Participating in development of innovative biological agents in pest control on truffle sites/plantations and the preparation laboratory protocols for certification and identification of truffles, Tine Gebrenc / Anže Japelj, SFI
- **13:35 – 13:45** Questions

13:45 – 15:00 Lunch

15:00-15:45 Innovation actions of Wildfood project for quality, safety and sustainability in WFP value-chains (part II) (Moderator: Marta Rovira, CTFC)

- **15:00-15:10** Establishing mycological parks to assess and control mushrooms collection and guarantee a sustainable mycological use. *José Antonio Bonet, CTFC and UdL.*
- **15:10-15:20** Elaborating a production monitoring protocol for truffle. *Giai Petit, UNIPD.*
- **15:20-15:30** Prediction systems for the annual supply of acorn and flour as raw material for human food products. *Inês Conceição, ISA*
- **15:30-15:40** Questions

15:40 – 16:30 Innovation in marketing strategies for Wild food products (Moderator: Ibtissem Taghouti, INRGREF/CREDA-UPC-IRTA)

- **15:40-16:00** Innovative marketing strategies for WFPs. *Mariam Khalfaoui, INRGREF*
- **16:00-16:20** Eating Wild Food Products in the Mediterranean area: What is beyond certification, branding, and labelling? *Ibtissem Taghouti, INRGREF/CREDA-UPC-IRTA*
- **16:20-16:30** Questions

16:30-16:50 Coffee break

16:50 – 17:10 Short videos (3-4 min) addressed to the consumers

17:10– 18:00 Innovative integration strategies and adapted business models (Moderator: Míriam Piqué, CTFC)

- **17:10-17:30** Comparison of relevant business models of the WFP sector. *Anže Japelj, SFI*
- **17:30-17:50** Living-lab sessions on innovative and feasible business models for the WFP sector. *Anže Japelj, SFI*
- **17:50-18:00** Questions

18:00 End of the conference

Wednesday 17th May: Coordination meeting and field visit

9:00 -10:00 WildFood final coordination meeting (for the project partnership)

10:00 -10:30 Coffee break

10:30 -13:30 Field visit:

- **Truffle plantation in Solsonès county** (*Dani Oliach/Juan Martínez de Aragón, CTFC*).

14:00 Lunch

