

Practice innovations on wild forest products

The WildFood project has reached the second year of activity. Padua University is pleased to announce a brief meeting (from 15 to 16.15) on **26th May** dedicated to introduce WildFood project and present the innovative solutions, implemented in the context of the project, for tackling the pressing challenges of the wild food products value-chains in terms of quality and sustainability.



The event, that can be followed on-line, will introduce and describe main findings of 8 different pilot cases, located in 5 different countries, which have implemented innovative solutions, in terms of sustainability and production efficiency, for some specific wild food products supply chains.

15.00 – 15.10 An introduction to WildFood project

15.10-16.15

Innovative solutions for wild forest products

- Implementing a new production and transformation process for aromatic plants Tunisia
- Prediction systems for the annual supply of acorn and flour as raw material for human food products Portugal
- Establishing mycological parks to assess and control mushrooms collection and guarantee a sustainable mycological use with appropriate mushrooms collection, while integrating social function in this activity Spain
- Quantifying pinecone production, with sensors and drones Spain
- Participating in development of innovative biological agents in pest control on truffle sites/plantations - Slovenia
- Preparing of laboratory protocols for certification and identification of truffles Slovenia
- Elaborating a production monitoring protocol for truffle Italy
- Implementing some innovation systems for production, transformation and distribution of acorn related products, namely production, transformation, packaging and distribution Portugal

For the online registration please click here: $https://us06web.zoom.us/webinar/register/WN_fztq8Rf-S1auU2wgVpiYAQ$