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Newsletter

DIVINFOOD is a participatory research & innovation project to value under-utilised crops by short and mid-tier food chains

Below you will find information on the main activities and achievements of Divinfood members over the past six months, as well as a calendar of upcoming events.

Participatory activities





Second “Sustainable cuisine” contes highlighting the grass pea (France)

The second edition of the National Competition for Sustainable Cuisine to place on October 14, alongside the inaugural National Competition for Sustainable Pastry. Divinfood took part in the competition by introducing the grass pea (*Lathyrus sativus*). Suzanne Vannier, sous-chef at Restaurant Christophe Hay in Blois (41), emerged as the winner.

[Learn More](#)





Pea Weevil Screening: A Citizen Science participatory activity with Oeiras Experiment (Portugal)

Grass pea (Chícharo) is a protein-rich legume well-suited to Portugal's Mediterranean climate. In the DIVINFOOD's Gpea Port Living Lab, participatory research is investigating the genetic basis of traits like resistance to Bruchid weevils, which affect yield and quality. Citizen scientists helped researchers with seed weighing and pest screening, while learning about the challenges grass pea faces in becoming more relevant in modern food systems.

[Learn More](#)



Roundtable organized around sustainable food in Pécs (Hungary)

A roundtable discussion was organized in November in Pécs (Baranya county, Hungary), with the participation of Gábor Bertényi (CEO of Agri Kult), Adrienne Szabó (dietitian), and Dávid Felcser (co-owner of the restaurant). Several topics were discussed around sustainable food, but the role of legumes in sustainable diets was especially highlighted together with the work done in DIVINFOOD.

Dissemination



DIVINFOOD presented during “Bright Night” in Pisa (Italy)

On September 27th, Dalia Mattioni (University of Pisa) took part in Bright Night, a Europe-wide Research Night held in multiple cities across the continent. She joined the event in Pisa, where she had the opportunity to present DIVINFOOD to a diverse audience.

[Learn More](#)

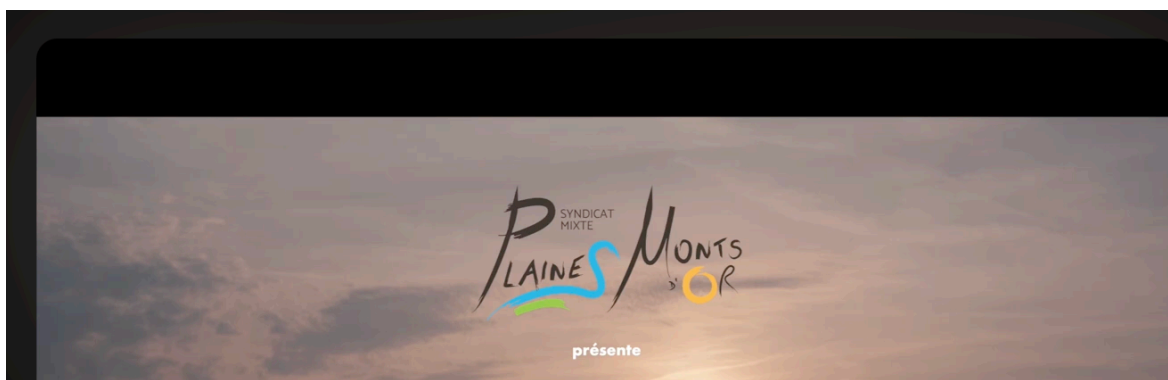


Weisse Lupinen können im Streifenanbau mit Winterdinkel angebaut werden, wie bei diesem Versuch in Payerne. (Bild: Christine Arncken, FiBL)

Publication of an article on lupins and Divinfood research in “Die grüne” (Switzerland)

This article “Lupinen für die Zukunft” (Lupins for the future), written by Christi Arncken (FiBL) explains that lupins not only have protein-rich seeds, but they also add diversity to crop rotations and nitrogen to the soil. However, weevil pressure and anthracnose are challenges for their cultivation. Die grüne is the agricultural magazine with the highest circulation in Switzerland.

[Read the full article](#)





A film on the importance of biodiversity in agriculture and for sustainable food, produced in partnership with members of DIVINFOOD (France)

The idea of this film is to highlight the importance of biodiversity in market gardening, through the diversity of cultivated varieties and the need to aim for sustainable food.

Watch the movie





DIVINFOOD participating at “Slow Beans” (Italy)

In December 7th, Francesca Galli (University of Pisa) attended Slow Beans 2024, an event organized by Slow Food in Mormanno, Calabria. This annual gathering highlights the importance of legumes in sustainable food systems, bringing together farmers, researchers, chefs, and activists to discuss the future of food.

Learn More

Project outcomes

Report on Neglected and Underutilised Crops (NUCs) agronomic performances in specific environments of the first selected varieties 1st season 1&2 (Szira F and al.): This report presents the results of on-farm trials conducted in the 9 Living Labs of the DIVINFOOD project during Season 1 (2022-2023) and Season 2 (2023-2024). [Read the full report here](#)

Publication of a first batch of 20 practice abstracts: A practice abstract is a short summary that describes a main information/recommendation/practice that can be used by the end-users (farmers, processors, local authority, etc.) in their daily practice. This first batch of 20 practice abstracts is the result of

many practices. The first batch of 20 practice abstracts is the result of collective effort involving numerous partners, representing all work packages and Living Labs of the project. All these articles are freely available on our website: don't hesitate to read and share them!

List of the first 20 practice abstracts published :

- *DIVINFOOD Community in Practice webinar on legume and cereals fermentation*
- *European Heritage Days, an opportunity to promote farmers' contributions to cultivated plant biodiversity*
- *Food design and agile prototyping to explore NUCs scenarios*
- *Fostering stakeholder engagement and participation in Living Labs*
- *Gardeners in participatory farming experiments*
- *Grass pea (Lathyrus sativus L.): an evolving model crop for sustainable agriculture*
- *Introducing the Danish Legume Partnership*
- *Legumes for the Plate of the Future. A course for vocational teachers to bring legumes into the culinary universe*
- *Organisation of on-farm training and demonstration days: a roadmap*
- *Valuing NUCs in sustainable cooking competitions to increase their use in restaurants*
- *Alkaloid analysis and reduction in lupins*
- *Crop association with legumes: which advantages with minor cereals?*
- *Do consumers support farmers and food supply chains promoting agrobiodiversity?*
- *Dry bean seed production by and for small-scale farmers*
- *How to improve Einkorn varieties?*
- *How to train grass pea small-scale food processors on Asian style fermentations?*
- *Organisational solutions for pre-processing and processing*
- *Selecting the right sowing time in arable cultivation of cowpea (vigna unguiculata)*
- *Weed control in organic chickpea production*
- *Small-scale artisanal processing of minor cereals into bulgur*

[Explore Articles & Authors](#)

Scientific conferences and publications

International Symposium of the Association for Regional Agricultural and Forestry Economics : Yuna Chiffolleau, coordinator of DIVINFOOD, has been invited to present DIVINFOOD to the 2024 International Symposium of the Association for Regional Agricultural and Forestry Economics in Japan "Scaling up Agroecology from the Policies to Practices: Transforming Our Research and Education Systems" (27 October 2024). She presented how the DIVINFOOD project and its organisation in living labs make it possible to illustrate and question new ways of conducting research and training in agroecology. An article will be published soon in the Journal of Rural Problems.

Publication of a conference paper entitled "Promoting change from field to plates: the case of nine European fair living-labs working collectively in ARPHA proceedings: this article explains how DIVINFOOD's Living-lab unite citizens, researchers, companies, policymakers, and practitioners to reimagine the food system. It emphasizes that sustainability is a social construct, requiring debates on key values at every stage—from selecting crops and seeds to production, processing, and distribution. The labs actively involve underrepresented groups, such as educators, students, chefs, marginalized communities, gardeners, and citizen organizations. [Enjoy this open access article !](#)

Desclaux D, Colombo L, Loconto A-M, Galli F, Dourian T, Chiffolleau Y (2024) Promoting change from field to plates: the case of nine European fair living-labs working collectively. ARPHA Proceedings 6: 207-212. <https://doi.org/10.3897/ap.e127254>

Project Agenda and Future Events

**20th to 22nd May 2025 -
International Symposium
'Agrobiodiversity along the
Value Chain'**

**28th to 30th May 2025
EUCARPIA 2025**

The conference theme will

Value Chain

The 2nd International Symposium 'Agrobiodiversity along the Value Chain' will take place in Lleida, Spain. This event is jointly organized by CROPDIVA and LEGENDARY projects and Yuna Chiffolleau, for DIVINFOOD, takes part to the scientific committee. The programme will include a general session with invited speakers and a presentation of results from Divinfood. [Learn more and register here.](#)

"Breeding to meet environmental a societal challenges" and will take place at Instituto Politecnico Coimbra – ESAC, Coimbra. This conference will place special emphasis on breeding for organic and agroecology, with oral and poster presentations from a wide range of disciplines and methodologies. [Learn more and register here.](#) Mariateresa Lazzari and Carlota Vaz Pato, from DIVINFOOD, take part to the scientific committee.

3-4 June 2025 - Stakeholder days organised by DIVINFOOD in Budapest

During the event, attendees will have the opportunity to learn about the DIVINFOOD project and the example of two of its Living Labs in Hungary. You can view the program below. For more information or to register your participation, [click here.](#)

3rd Annual Meeting DIVINFOOD – Stakeholder days 3-4 June 2025 Budapest (HU)

	Tuesday 3 <i>At Europa Pont in Budapest The European Union Information and Cultural Centre in Budapest</i>	Wednesday 4 <i>At Csoroszlya farm Organic farm located in Szár, about 40 km from Budapest, within the Natura 2000 area of the Vértes Hills, growing mainly arable crops on ~300 ha, including minor crops (einkorn, emmer, lentil, chickpea). Production of high quality organic food in harmony with nature and in close cooperation with local stakeholders. Member of the Hungarian farmer-miller-baker network.</i>
09h 00	Registration	<i>Transport from Budapest to Csoroszlya farm</i>
09h 30	Welcome	Presentation of the 2 Hungarian Living Labs' local activities and local actors
10h 00	Presentation of DIVINFOOD and main achievements of the past year	Farm visit of small plot trials and on-farm NUCs fields with presentation of the NUCs performance
10h 30	<i>Coffee Break</i>	<i>Coffee Break</i>
11h 00	Interactive workshop: Progress of the database on identification of neglected and underused crops (NUCs)' benefits, and implications for marketing/selling strategies including promotion of minor crops in restaurants and mobile Apps for consumer	Participatory field exercise to evaluate varieties performance
12h 30	<i>Lunch</i>	<i>Lunch</i>
13h 00	<i>Lunch</i>	Poster session presenting the 7 other Living Labs of the project and the 20 Practice Abstracts published
13h 30	Interactive workshop: Use of the database in the decision support tool for farmers and processors to introduce NUCs in their activity	Visit of the farms' mill and shop: including sorting of cereals, seed cleaning, hulling, milling (French Astrié stone mill) and packaging.
14h 00	<i>Coffee Break</i>	Round table on the 2 Hungarian Living Labs: involvement of actors and combination of cereals and legumes in production and processing/cooking steps
14h 30	Interactive workshop: Public policy and local authorities role in setting up territorial networks to manage agrobiodiversity (in collaboration with RADIANT project)	<i>Transport from Csoroszlya farm to Restaurant</i>
15h 00	Participatory exercise: Live study of local shops/markets to see NUCs-based products are marketed	<i>Social Dinner at one of SVET restaurants (at the charge of participants)</i>
15h 30	<i>Dinner</i>	<i>Transport from Restaurant to Budapest</i>
16h 00	<i>Optional city tour of Budapest (at the charge of participants)</i>	
16h 30		
17h 00		
17h 30		
18h 00		
18h 30		
19h 00		
19h 30		
20h 00		

The views and opinions expressed during the event are those of the speakers and do not necessarily reflect the position of the Representation of the European Commission in Hungary.

Our NUC under the spotlight : White lupin (*Lupinus albus*)



White lupin is an annual legum that can reach a height of approximately 120 cm, with strong stem and roots that can penetrate the soil to a depth of 1.5 m.

Its recognized nutritional properties, namely a high content of proteins, dietary fibres and its low fat content, make lupin a suitable alternative not only for animal proteins, but also as a substitute for more processed and less balanced flours from a nutritional point of view, used in the preparation of bread, cakes and cookies, among others. White lupin is a species of the family Fabaceae and like most of the members of their family, it can fix the nitrogen



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