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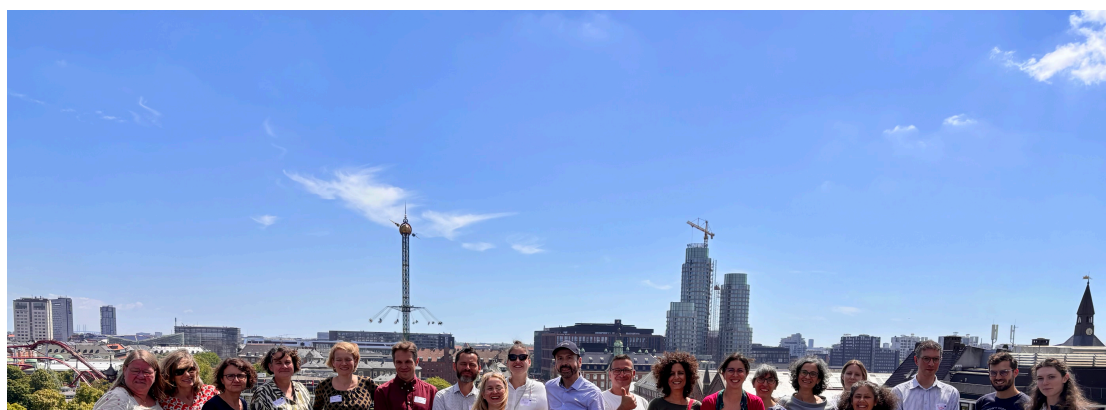
Newsletter 1st semester 2024

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

We hope you had a great summer!

Before we get fully into the new 2024-2025 season of the DIVINFOOD project, we'd like to take a look back at the highlights of the first half of the year and at our planned activities for the coming months.

Life of the project





Second annual DIVINFOOD gathering in Denmark and Sweden

This gathering is always a very important moment in the life of the project. As well as sharing the results of the past year and planning for the next, these meetings enable DIVINFOOD members to gain a better understanding of the work carried out in each Living Lab, and to discover new initiatives concerning the production, processing and marketing of NUCs. Click on the button below to discover all the activities carried out during the stay and browse the photos.

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Participatory activities



BioLegumeDay: a joint initiative with our sister project

Cropdiva (France / Switzerland)

On 5 June, gzpk, Agroscope and FiBL (as part of DIVINFOOD) organised a joint day organic grain legume fields, with field visits to the Rinderbrunnen farm in Grüt and the gzpk site in Feldbach. This event was not just an opportunity not only to showcase various legume projects but also to foster connections between them, particularly with our sister project CROPDIVA.

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Field Day in Szár (Hungary)

With nearly 70 participants, ÖMKi's Field Day took place on 13 June 2024 in Szár, focusing on organic cereal production and variety selection, the Farmer-Miller-Bak Network, flaked cereals and networking at value chain level. The field trip also provided an opportunity to see, among other things, tests of ancient wheat varieties, generation of offspring from durum-emmer crosses, and OHM plots of emmer studied as part of the DIVINFOOD project.

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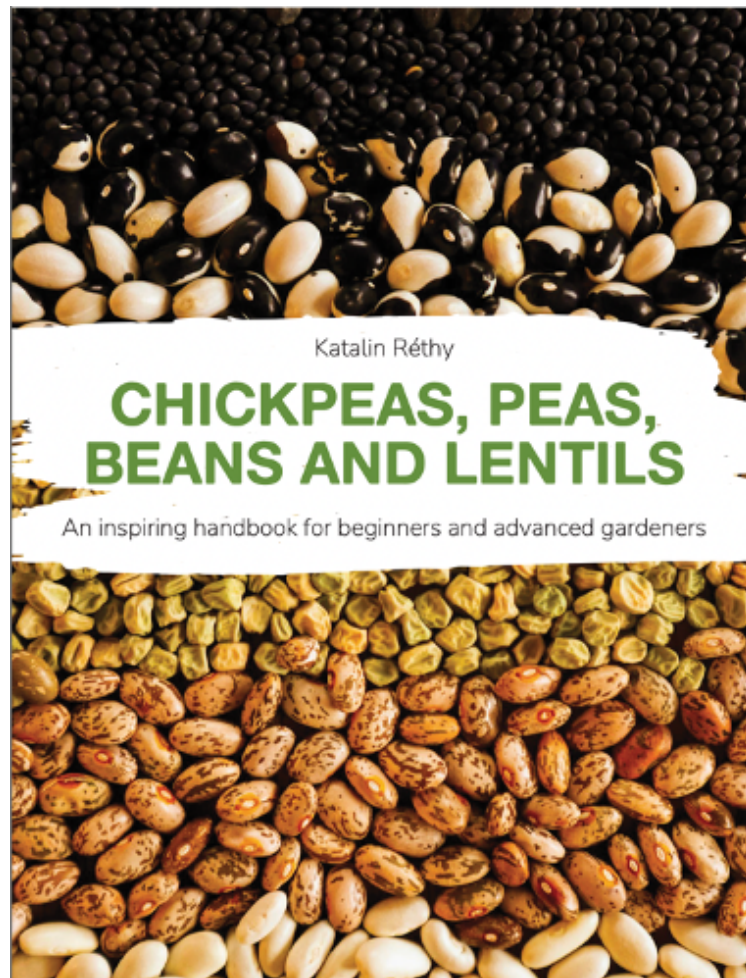
DIVINFOOD took part in the launch of LOCASTOCK, project working on the conservation of cereals in underground silos, in Carcassonne (France).

Underground silage techniques have been used for a long time in the history of mankind and all over the world. The LocaStock initiative, officially launched on 30 April, aims to renew the uses of this system for storing grain and food in local, healthy, resilient, low-carbon conditions, without recourse to fossil fuels. It brings together, in the south of France, organic cereal producers, archaeologists who are experts in underground medieval silos, cereal pathologists, geneticists and agronomists in crop diversity, biochemists, millers and bakers, etc. The initiative does not yet have a website, but you can find out more about underground silage at the link below.

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Dissemination



Publication of a booklet on legumes cultivation produced with the support of DIVINFOOD

The aim of this book, written by Katalin Réthy, an agroecologist and farmer working with DIVINFOOD, with contributions from other members of the project, is to encourage the cultivation and consumption of legumes, which have been neglected in recent decades. It is aimed at farmers interested in sustainable agriculture, consumers concerned about environmental and health issues, and all professionals whose work involves contact with food systems or gastronomy. The book provides an overview of trends in the consumption and production of legumes in Europe in general, with focus on Hungary, details of their cultivation, selection and protection, and general advice on their use, storage and preparation. You can get more info and download PDF version of the book via the link below:



A 'Hello Legumes Challenge' organised in Hungary

At the beginning of the year, ACC organised a 'Hello Legumes Challenge', inviting many consumers as possible to sign up and challenge themselves to eat more legumes during the month of February. Over 300 people signed up and the first 100 received packets containing NUCs grown in our Living Lab (yellow split peas, chickpeas and lentils). A webinar was organised with a gastro-blogger and Attila Krizs from AgriKulti. Feedback from consumers were gathered on how they enjoyed cooking with legumes and the recipes they created with them..

10th Bread Festival (A Kenyérlelke) in Magtá (Hungary)

The 10th Hungarian Bread Festival was held on 20 August 2024, and ÖMKi had a stand to present its activities and represent the DIVINFOOD project. The event included tastings and presentations by bakers, farmers and organisations committed to the future of the sector. Fruzsina Szira also took part in a round table discussion entitled « Treasures of our Farmland ».

Project outcomes

- **A scientific article entitled “Reversing the trend of agrobiodiversity decline by co-developing food chains with consumers: A European survey and its impact on consumption change” has been published in the journal Sustainable Production and Consumption.** Written by members of DIVINFOOD, this article is based on the lessons learned from deliverable 1.1 ([see deliverable here](#)) for which a summary in [English](#) and in 7 national languages is available ([Danish](#), [French](#), [German](#), [Hungarian](#), [Italian](#), [Portuguese](#), [Swedish](#)). You can find the full article on ScienceDirect (open access article) by [clicking on this link](#).
- **Report on enabling food environments (existing shops, infrastructures, labels) valuing NUCs-based products.** The objective of this deliverable is

provide a literature review of how neglected and underutilised crops (NUCs) have been given value in the food retail environments of the 7 DIVINFOOD countries, preparation for an in-depth empirical analysis. You can read this deliverable [clicking here](#).

- **Repertoire of local farms and farming systems using NUCs agroecology:** this deliverable aims to collect experiences and data on farms growing neglected and underutilised crops (NUCs) and using agroecological practices in 7 European countries, including the 9 Living Lab regions of the DIVINFOOD project. It highlights NUCs agronomic performances addressed with farmers and experts. You can read this deliverable [by clicking here](#).
- **Repertoire of technical and organisational solutions for pre-processing stages :** this deliverable aims to list and describe technical and organisational solutions adapted to the pre-processing of minor cereals and legumes, examples of neglected and underutilised crops (NUCs), and to present avenues for co-development and mutualisation of equipment between farmers. You can read this deliverable [by clicking here](#).
- **Evaluation of DIVINFOOD Management tools and procedures :** this deliverable aims to evaluate DIVINFOOD management tools and procedures developed by the coordination and the project management team from INRAE and INRAE Transfert, in order to improve the DIVINFOOD management and ensure maximum efficiency of the related processes and tools. You can read this deliverable [by clicking here](#).



Project Agenda and Future Events

October 5 - Agricultural festival in the Monts d'Or area, Greater Lyon (France)

This year's theme is 'cultivating biodiversity'. The NUCs will be in the spotlight with talks and sample recipes from chef Christian Têtedoie, who is heavily involved in the DIVINFOOD project

October 14 – Second edition of the 'Sustainable Cuisine' competition in Lyon (France)

Under the aegis of the Fondation pour la Cuisine Durable by Olivier Ginon, this competition requires candidates to propose an approach to cooking, their recipe, and their choice of products by integrating many parameters intrinsic to Sustainable

project.

many parameters in line to Sustainable Development as possible, including, partnership with DIVINFOOD, the introduction of a NUC in their dish: it was the meat bean in the 2023 edition, 2024 it will be the grass pea!

July 6-11, 2025 - 5th ISA Forum of Sociology in Rabat (Morocco)

During the event, a session entitled 'Reversing the Trend of Agrobiodiversity Loss: Exploring Diverse Ways of Valuing Agrobiodiversity in Food Chains' will be led by YU CHIFFOLEAU, FRANCESCA GALLI and DALIA MATTIONI, on behalf of DIVINFOOD. It will explore the different ways in which agrobiodiversity is valued in food chains. A call for papers has been launched for papers that address specific points in the value chain that cut across segments of the value chain, such as local food policies; as well as papers that provide new theoretical insights or that enrich the slim empirical base in this area of research ([more info here](#)).

Our NUC under the spotlight : Grass Pea



The first « International Lathyrus Day was held on June 3th, celebrating grass pea (called « Chícharo » in Portugal). Grass Pea is a winter legume adapted to arid or semi-arid regions. It is grown mainly in rainfed conditions and on marginal and sub-marginal land, which is generally characterised by poor soil health/fertility.

In Portugal, Grass Pea is a traditional grain legume that has been recovered by local authorities. Thanks to the efforts made to promote this legume





the cultivation of Grass Pea has expanded. Consumer demand has increased and it has become a profitable crop. It is a very low-input, low-labour crop. One of the main limitations in Portugal is the lack of suitable harvesting and sorting machinery.

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