

LL « meat » bean AuRA_Fr

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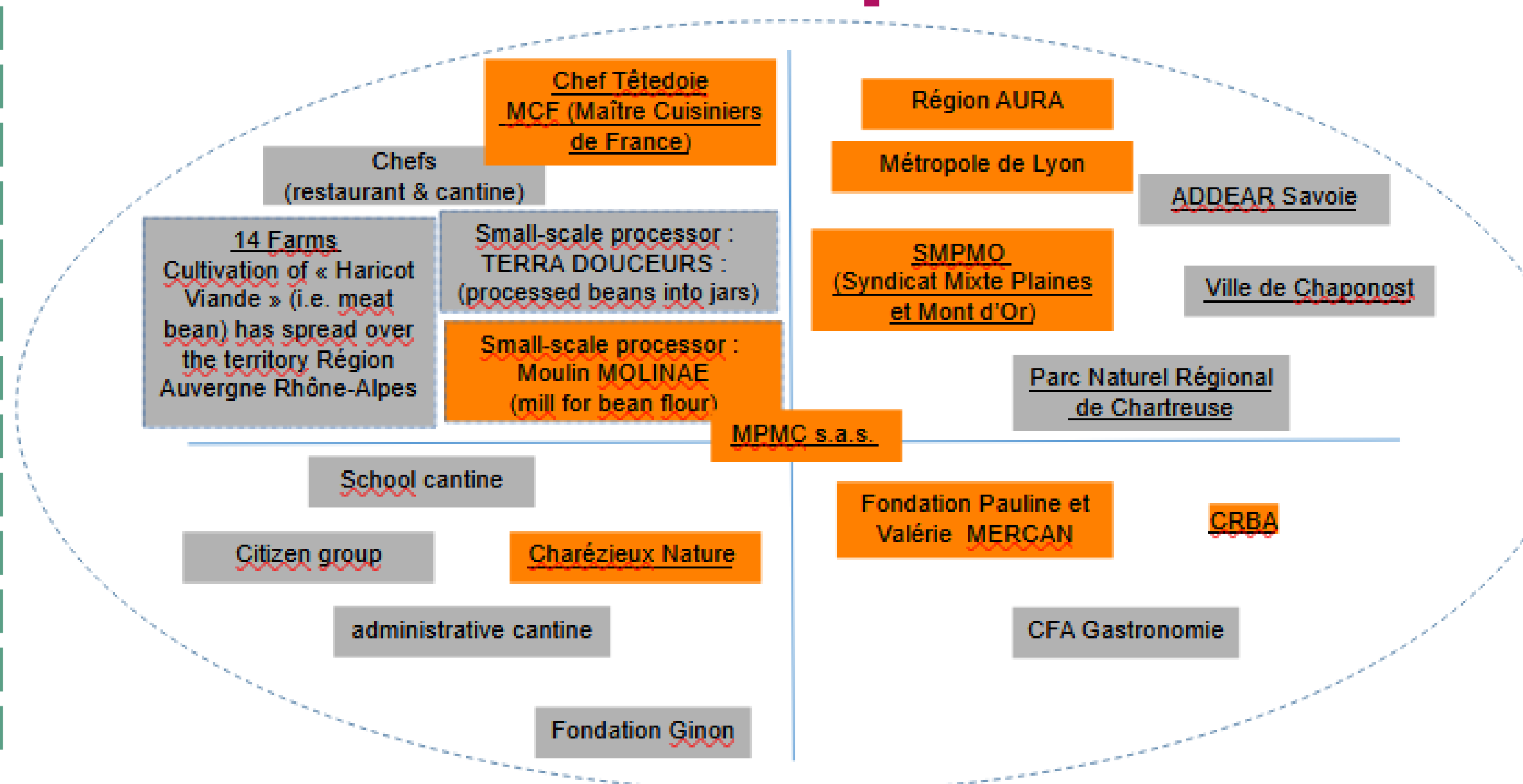
LL's goals

- I - Save «Haricot viande » (meat bean) NUC and bring it back into a dish
- II - Agroecology : a food resilience solution
- III - Efficient short food supply chain

Main activities

- I- support and help farmers to go towards «haricot viande » crop
- II- Convince and meet regularly Chefs to create recipes with this NUC
- III- Convince and meet regularly miller to make bean flour and processors to prepare recipes for jars
- IV- Build a « haricot viande » ecosystem

Current map of actors



cross cropping and mechanisation trials



« meat » bean at the very first national sustainable cuisine contest



« meat » bean back to the French Alps (Chartreuse)



« meat » bean soon in jars thanks to a local processor

Lessons Learned

- NUC generates enthusiasm.
- Resilience of this NUC observed
- 2nd year production objectives reached thanks to strong farmers involvement.
- Respect, listening, good human relationship, regular visits and team spirit are the key of success
- To develop a NUC into a main dish , an efficient ecosystem has to be built

Challenges and strengths

- Exacerbated financial help and regulation which support productive agriculture and then lead to unfair competition and disadvantages the development of agroecology and NUCs.
- Communication, NUC health benefits and an efficient short-food supply chain seem to be a key for reintroduction of a NUC.
- Difficulties to involve big local authorities such as Métropole de Lyon, Région AuRA, Chamber of Agriculture due to local political battle and EU's changing position on European green deal farm to fork (less stringent requirements to protect global health)

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