

LL Leg-ItSwitz

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LL's goals

Making legume-based foods and lupins more prominent in food and farming systems

Main activities

IT:

- Actors engagement (continued)
- Ecosystem benefits meeting
- Crop performance co-monitoring
- Lupin processing 'parade'
- Farmer Field School-type activity with lupin farmers
- Market exploration for product development
- Media articles and interviews
- Public campaign: 'Meglio, Meno, Altro' on protein sources
- European Heritage Days event

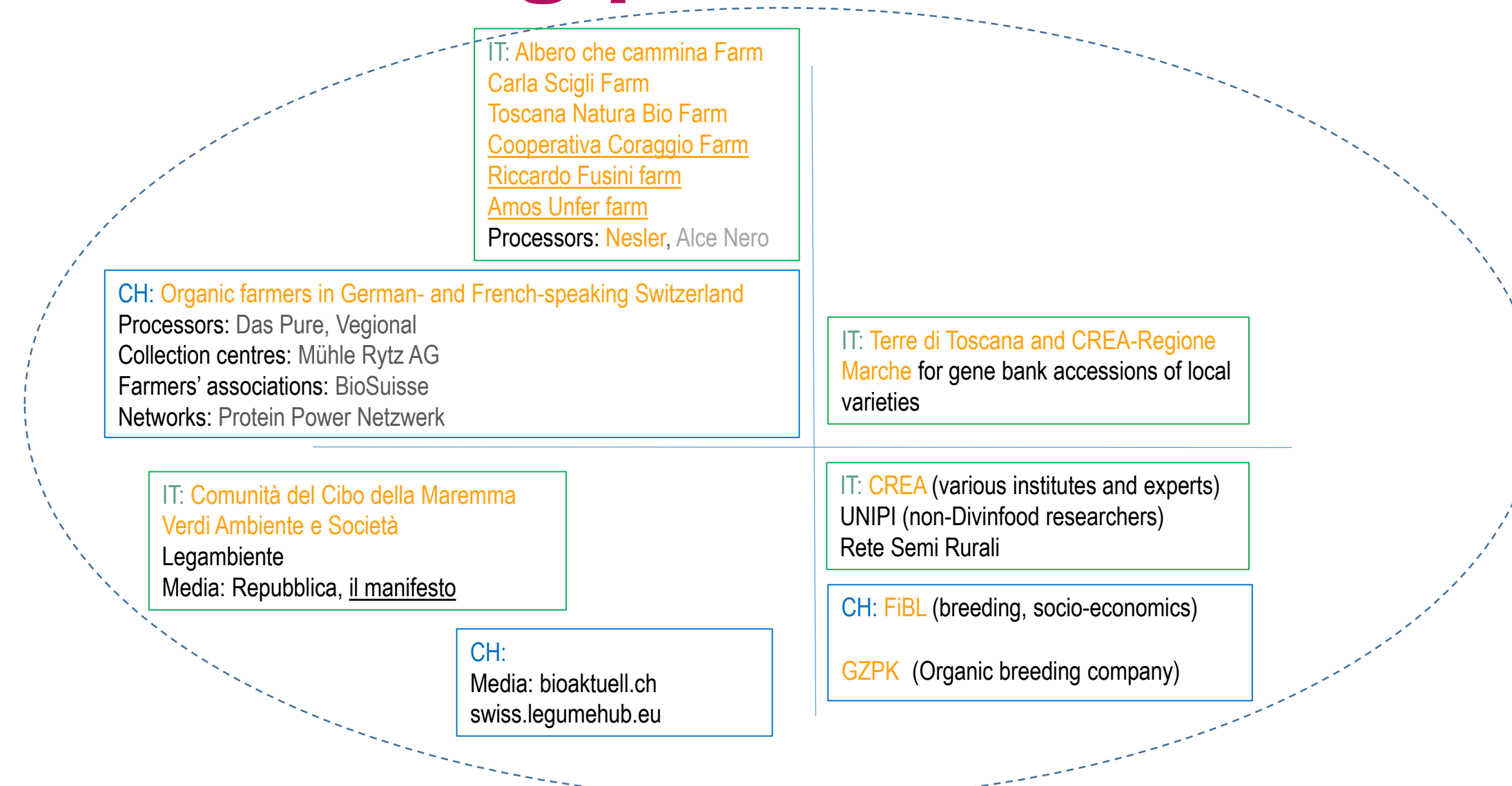
CH:

- Bio Legume Day 2024 (collaboration with CROPDIVA)
- Ecosystem benefits workshop during *Protein Power Netzwerk* end of year event (Dec 2023)
- Interactions with lupin farmers and processors in Switzerland
- On-farm trials
- Participation to several field days

IT & CH

- Exchange of knowledge and experiences on lupin cultivation and its use in food processing

Current map of actors taking part to the LL



Animation on white lupins cultivation experience – Luca Colombo



Coop Coraggio white lupin hummus and snack – Giacomo Lepri



Bio Legume Day 2024 (gzpk, Agroscope, FiBL)



Degustation of chickpea, pea, grasspea and lupin products –Mariateresa Lazzaro

Lessons Learned

- Low-alkaloid content and anthracnose resistance remain pivotal to promote the crop
- Rich variety of end-product options - yet, to be tested in processing quality and pre-marketing feasibility (IT) or in market uptake and local material sourcing (CH)
- Achieving a critical mass of grain volumes may open up unexplored opportunities and trigger scalability: room for 'co-operation' within the Living Lab
- Mutual learning on practical aspects as a key in the Living Lab dynamic

Challenges and strengths

- Introduction of new genotypes (e.g. really 'sweet' varieties), may lead to renewed interest
- The persisting plant-based diets momentum should lead to sustained communication effort
- Lupins are making their way in literature and communication → opportunity to be leveraged to enhance market players engagement
- Other grain legumes (e.g. chickpea, lentils, peas) are easier to work with for processing



DIVINFOOD | Co-constructing interactive short and mid-tier food chains to value agrobioiversity in healthy plant-based FOOD



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