**Project Overview**

**CULTIVATION**
- **Apples:**
  - EMU, organic local and commercial varieties
  - BIOFORSK, organic varieties
  - AU-FOOD, traditional and commercial varieties

- **Strawberries:**
  - CRA-ORA, organic and conventional variety
  - AU-FOOD, organic and conventional varieties

- **Plums:**
  - BIOFORSK, organic and conventional varieties

- **Tomatoes:**
  - CRA-ORA, organic varieties (2 types of mulching), conventional variety

- **Pepper:**
  - CRA-ORA, organic varieties (2 types of mulching), conventional variety

**STORAGE AND PROCESSING**
- **EMU juice after 2 months storage of fruits at 2°C e 8°C, juice extraction met. Lancman**
- **CRA-ORA, jam (traditional and innovative processing); CRA-IAA, conventional and innovative solar drying; freeze-drying:**
- **CRA-IAA, conventional and innovative solar drying; freeze-drying:**
- **CRA-IAA, conventional and innovative solar drying; freeze-drying:**
- **CRA-IAA, conventional and innovative solar drying; freeze-drying:**
- **CRA-IAA, conventional and innovative solar drying; freeze-drying:**

**ANALYSES**
- **EMU, patulin, SSC e TA:**
  - CRA-IAA, antioxidant capacity juice;
  - BIOFORSK, phytochemicals in fruits;
  - AU-FOOD, sensory analyses, phytochemicals in fruits;
  - TUM, allergens (raw and juice);
- **CRA-IAA, antioxidant capacity raw and processed product, phytochemical characterization;**
- **AU-FOOD, sensory analyses and phytochemical characterization;**
- **TUM, allergens;**
- **CRA-IAA, antioxidant capacity, BIOFORSK, phytochemical characterization;**
- **AU-FOOD, sensory analyses & metabolomics;**
- **TUM, allergens;**
- **CRA-IAA, antioxidant capacity, GC-O, sensory analyses of fractions;**
- **AU-FOOD, sensory analyses & metabolomics;**
- **TUM, allergens;**
- **UNIMI umami & kokumi analyses**
- **CRA-IAA, antioxidant capacity AU-FOOD, sensory analyses & metabolomics;**
- **UNIMI umami & kokumi analyses**

**ANTIOXIDANTS**
- **Ascorbic acid**
- **Quercetin**
- **Gluathione**
- **γ-glutamylcysteineylglycine (GSH)**

**UMAMI**
- **Monosodium glutamate (MSG) (EK23)**

**KOKUMI**
- **FAVOR**
- **DESIRED COMPOUNDS**
- **UNDESIRED COMPOUNDS**

**ALLERGENS**
- **Bet v 1 protein**

European Project  ERA-NET
FaVOR-DeNonDe
Drying, Juices and Jams of Organic Fruit and Vegetables: what happens to Desired and Non-Desired compounds?

Partner nr. 1
CRA-IAA Milano (Italy)
- Dr. Roberto Lo Scalzo, Coordinator
- Dr. Valentina Pizzi, Dr. Marta Fibiani, Dr. Giulia Bianchi (Researchers)
- Fabio Lovati, Raffaele Lapignola (Technicians)

Partner nr. 2, EMU, Prof. Ulli Moor (Estonia)
Partner nr. 3, BIOFORSK, Dr. Eirin Vangdal (Norway)
Partner nr. 4, AU-FOOD, Prof. Ulla Kridmos (Denmark)
Partner nr. 5, TUM, Prof. Wilfred Schwab (Germany)
Partner nr. 6, CRA-ORA, Dr. Gabriele Campanelli, Dr. Emidio Sabatini (Italy)
Partner nr. 7, UNIMI, Prof. Giovanna Speranza, Dr. Carlo Morelli Italy)
ICROFS - Project manager of Core Organic, Ulla Sonne Bertelsen