



*Valorization of Industrial fruits by Products and algae biomass waste: Development of Active Coatings to extend Food shelf life and reduce food losses - VIPACFood*



## PROJECT LAUNCH AND KICK OFF MEETING

The partnership of the project “Valorization of Industrial fruits by Products and algae biomass waste: Development of Active Coatings to extend Food shelf life and reduce food losses – VIPACFood” is very pleased to announce the launch of its VIPACFood project.

VIPACFood project has been submitted to the ERA-NET ARIMNet2 call 2016 (Coordination of Agricultural Research In the Mediterranean) of The European Union through the 7<sup>th</sup> Framework programme for research, technological development and demonstration.

Eight research and government organizations spanning Tunisia, Italy, Portugal and Spain are involved.

It has been supported by funds originating from the participating countries, for a total duration of 36 months (1<sup>st</sup> June 2017 – 31<sup>st</sup> June 2020).



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The main aim of VIPACFood project is to develop safe and affordable postharvest technologies leading to reduced losses, improved food safety and shelf life, decreased packaging amounts used to preserve food, which may result in social, environmental and economical benefits.

Another objective is to valorize industrial fruits byproducts and algae biomass waste by extracting active and functional compounds with high added-value and by designing new functional and healthy products with high appeal, in line with the market trends.



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The project, coordinated by the Institut National de Recherche et d'Analyse Physico-chimique (INRAP, Tunisia), will be delivered in partnership with other seven organizations: The Tunisian Interprofessional Organization for Vegetables (Tunisia); Prodal Scarl, University of Salerno (Italy); University of Catania (Italy); National Research Council–Institute of Polymers, Composites & Biomaterials (Italy); Pharmacy Faculty of the University of Coimbra (Portugal); National Institute of Health Dr Ricardo Jorge, I.P. (Portugal); University of Santiago De Compostela (Spain).

Project partners have met in Tunis (Tunisia) for the kick off meeting on the 11<sup>th</sup> of October 2017, hosted by the coordinator INRAP.

Follow the project on our website: [www.vipacfood.com](http://www.vipacfood.com)

