

PROJECT PARTNERS



ainia - centro tecnológico | **Project coordinator**
Contact: Mariana Valverde - mvalverde@ainia.es
www.ainia.es



SIK - Institutet för Livsmedel och Bioteknik AB
Contact: Sven Isaksson - sven.isaksson@sik.se
www.sik.se



ATB- Leibniz-Institut für Agrartechnik Potsdam-Bornim e.V.
Contact: Dr. Oliver Schlüter - oschluter@atb-potsdam.de
www.atb-potsdam.de



TÜBİTAK MARMARA ARAŞTIRMA MERKEZİ
Contact: Dr. Muammer Kaplan - muammer.kaplan@tubitak.gov.tr
www.mam.gov.tr



AEC: Asociación Española de Elaboradores y Envasadores de Especies y Condimentos
Contact: Eduardo Pallé - especias@grupobonmacor.com
www.asociaciondeespecies.com



Aegean Forestry and Wooden Products Exporters' Associations
Contacts: Ekin Taskin - ekin.taskin@egebirlik.org.tr
www.egelihracatcilar.com



Fachverband der Gewürzindustrie e.V.
Contact: Gerhard Weber - weber@verbaendebuero.de
www.gewuerzindustrie.de



Juan José Albarracín
Contacts: Carlos Albarracín - carlos.albarracin@jjalbarracin.com
www.jjalbarracin.com



Defne Dış Ticaret ve Tarım Ürünleri A.Ş.
Contact: Nurettin Tarakcioglu - defnesa@tnn.net



GreenFooDec

Development of novel and advanced decontamination sustainable technologies for the production of high quality dried herbs and spices



A project funded by the European Commission under the FP7, program "Research for the benefit of SME Associations" under Grant Agreement n° 285838

Duration: March 2012 - July 2014
Budget: 1.808.260 €

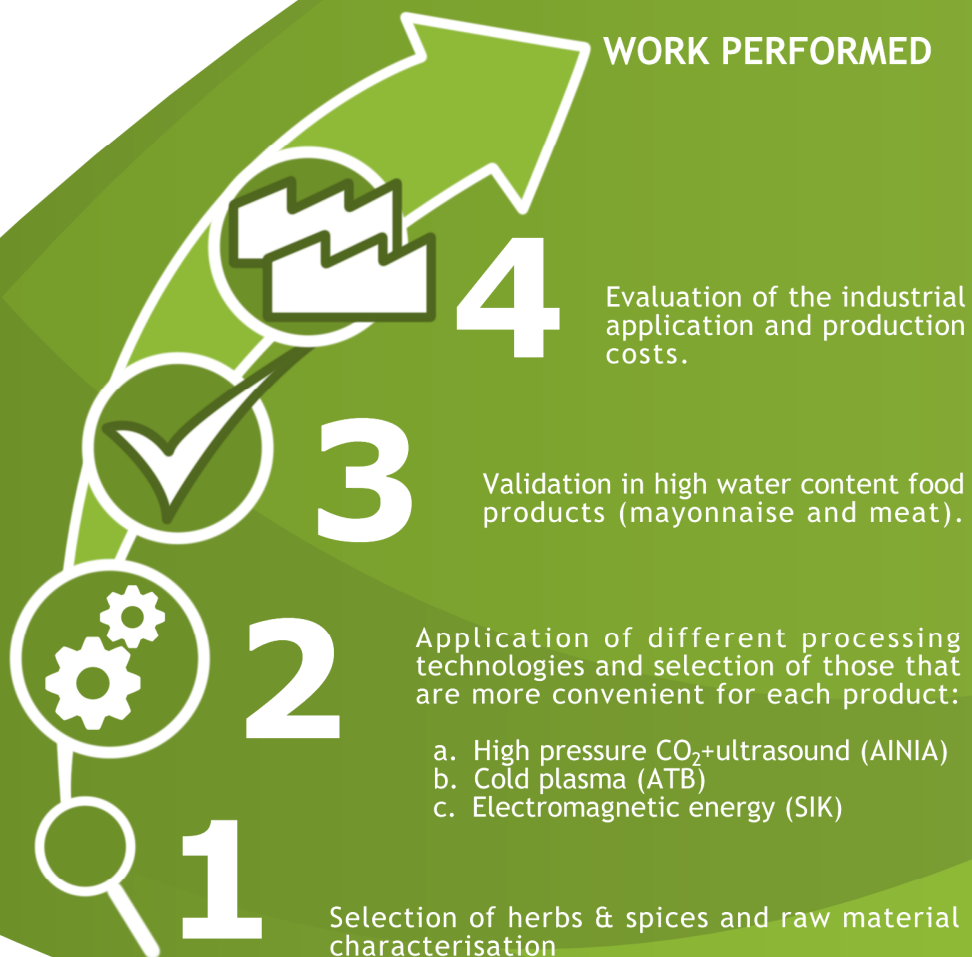
Visit us: www.greenfoodec.eu



THE OBJECTIVE

Search for novel and advanced decontamination technologies, overcoming existing limitations for high quality preservation and microbial decontamination of herbs & spices.

WORK PERFORMED



RESULTS

- 01** Dissemination events organised during the project:
- **September 2013:** Workshop and training seminar, Alicante (Spain) organised by AEC and AINIA.
 - **November 2013:** Workshop and training seminar, Bonn (Germany) organised by FGI and ATB.
 - **June 2014:** Final Conference and training seminar, Izmir (Turkey) organised by AEGEAN.
- 02** Technical results:
- **Technical Guide:** with the assessment of each decontamination alternative and their aptitude to each particular product: black pepper as representative for seed product, paprika as representative for powder presentation and oregano as representative of herb product.
 - **Book of Methods:** this document describes the methods used for the selection, treatment and analysis of herbs and spices, with the main objective to have a guideline to assess the quality of different products: raw material, treated material and high water content products with added spices. It will help to clarify the steps for the selection, storage and pre-treatment of the samples, and to guide in the validation of new preservation/decontamination technologies for herbs and spices.

BENEFITS FOR THE SPICE SECTOR

- The food industry will use the latest decontamination technologies.
- The quality of the products will be increased and a better image within the market will be maintained.