REGIONAL STAKEHOLDER WORKSHOP REPORTING FORM

Location *(city and country)*	
URBINO (Italy)	
Date	
18/11/2021	
Pilot responsible for the organisation (person, company/organisation name)	
Andrea Gianotti (UNIBO) Massimo Fiorani (PROMETEO company)	
Other GourMed Partners involved (company/organisation name)	
IFEU CERTH AES	
Number of participants	
15	
Main stakeholders represented (producers (farmers), providers, consumers, etc.)	
Producers (PROMETEO) Consumers (Camilla)	
Topics covered	
GourMed Projects overview, introduction of company food chain and business model to GourMed Partners, introduction of GourMed work on PROMETEO pilot, possible benefits of PROMETEO from GourMed research activities on business models, block chain and LCA studies	
Feedback on the workshop (satisfactory/good/unsatisfactory – please explain why)	
The workshop was pretty satisfactory, as the audience has said. The stakeholders were particularly enthusiastic over the opportunities that GourMed can provide. At the same time GourMed Partners envisaged many opportunities in PROMETEO company to feed their research activities. The conservation of ancient grains conducted by Prometeo for the exploitation of the emmer chain was specifically appreciated by the Academic partner of the University of the Aegean, and there was a in intensive confrontation on the value of this aspect to be implemented during the project through genetic barcoding of the grains. In particular, this feature will be applied to the activity of the work package as the confirmation of origin of the feedstocks employed by the stakeholders for the development of the products considered in the project. A guest from a cooperative of consumers association of a participative supermarket	

(Camilla - https://camilla.coop/) was present.
A survey of appreciation of the meeting was forwarded to the participants and the outcomes are reported at the end of this document.

Agenda (h14.00-17.00)

- Company introduction (PROMETEO)
- Overview of GourMed project (ANDREA GIANOTTI)
- Types of business models based on "fair price" (ANTONELLA SAMOGGIA)
- Introduction to Blockchain (NOTIS ARGIRIOU)
- Introduction to LCA (ANDREAS DENTZEL)
- DISCUSSION
- PLANNING OF COLLABORATION

Participant list

	Name	**Affiliation**
1	Andrea Gianotti	University of Bologna
2	Lorenzo Nissen	University of Bologna
3	Flavia Casciano	University of Bologna
4	Antonella Samoggia	University of Bologna
5	Margherita del Prete	University of Bologna
6	Maria Teresa Rodriguez-Estrada	University of Bologna
7	Dario Mercatante	University of Bologna
8	Francesca Danesi	University of Bologna
9	Anagnostis Argyriou	University of the Aegean
10	Andreas Dentzel	IFEU
11	Massimo Fiorani	Prometeo owner(Stakeholder)
12	Oriana Porfiri	Prometeo research team leader (Stakeholder)
13	Valentina	Prometeo marketing team leader (Stakeholder)
14	Manuela Cappelli (Guest)	Camilla (Stakeholder)

Meeting details

The meeting was held in Italian, because all the audience was native tongue or able to speak and comprehend the language. Otherwise, when the non-Italian mother tongue participants had issues, the audience turned in English.

The meeting started at 13:51 and ended at 16:22. The meeting was made on Teams and, according with the attendance, it was recorded. The recording, due to some technical issue, was delayed at 14:18.
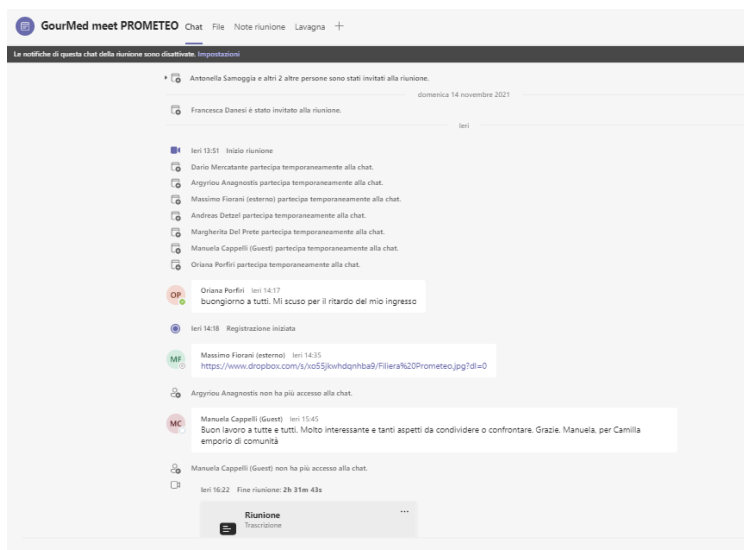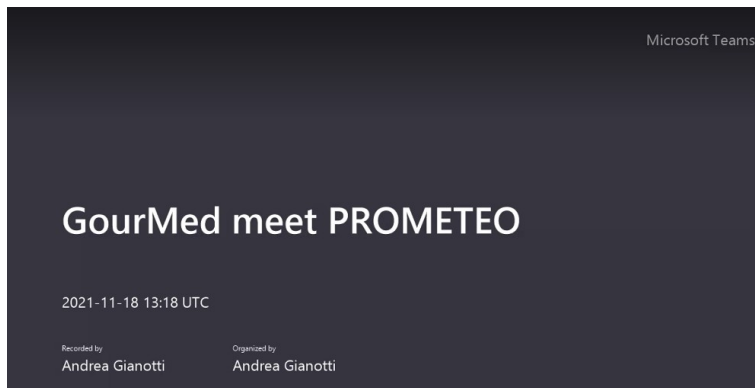The recording is stored on Unibo's Cloud at:
https://liveunibo-my.sharepoint.com/personal/andrea_gianotti_unibo_it/_layouts/15/onedrive.aspx?id=%2Fpersonal%2Fandrea%5Fgianotti%5Funibo%5Fit%2FDocuments%2FRecordings%2FGourMed%20meet%20PROMETEO

Introduction of the meeting

The meeting was chaired by Andrea Gianotti. After salutation of the audience the meeting began and few minutes later was recorded.

Meeting Agenda

- Presentazione dell'azienda (MASSIMO FIORANI - PROMETEO)
- Obiettivi e strategie di GourMed (ANDREA GIANOTTI)
- Studio del business model di filiera "fair price" (ANTONELLA SAMOGGIA)
- Blockchain (NOTIS ARGIRIOU)
- Analisi del ciclo di vita dei prodotti e del loro impatto sull'ambiente (LCA) (ANDREAS DENTZEL)
- DISCUSSION
- PLANNING OF COLLABORATION

OSPITE: Manuela Cappelli (CAMILLA EMPORIO DI COMUNITA' – Bologna)

GOvernance of food supply chain to eqUilibrate pRice and profits of high quality and safe MEDiterranean foods
www.gourmed-prima.com

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Excerpts from presentations

Excerpts from Massimo Fiorani's (PROMETEO) presentation

The presentation was down some connection issues and the authors provided some slides to the audience with external links active on the meeting's chat.
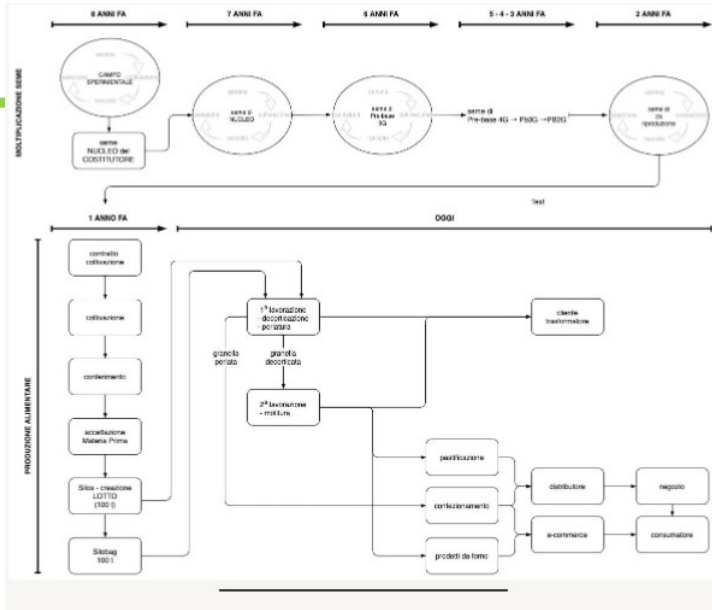

La macinazione, con macine in pietra naturale… 2 blocchi di pietra creati da madre natura, che una volta estratti e scolpiti per diventare macine hanno bisogno di essere costantemente battuti… la battitura serve a rinnovare il "taglio di macinatura" e a non riscaldare la farina. Proprio come la lama di un coltello, che se ben affilata taglia con facilità al primo passaggio. La farina macinata con temperatura inferiore a 38-40 °C preserva e mantiene inalterate tutte le caratteristiche nutrizionali della granella.

Some pictures of the virtual meeting