

NEWSLETTER

Welcome

Welcome to this first edition of NAMASTE newsletter. This new bi-annual newsletter, published in English, is the voice of NAMASTE – **N**ew **A**dvances in the integrated **M**anagement of food processing **w**Aste in India and Europe: use of **S**ustainable **T**echnologies for the **E**xploitation of by-products into new foods and feeds Project financed by the European Commission under the Seventh Framework Programme.

NAMASTE newsletter is launched with the aim of reaching not just our project partners, but also a wider audience seeking information about our project activities. Featuring key project events, research and training activities publications, our newsletter will highlight the most important news about NAMASTE during the whole duration of the project. Complementing this newsletter is our new website www.namaste-eu-india.org, where you can find additional information on our work. We look forward to producing an attractive, informative and useful newsletter. We welcome feedback on this issue and contributions to future issue of the newsletter.

Importance and potential benefits of exploitation of by-products of food processing

Waste prevention, minimisation and valorisation are widely recognized as more desirable solutions than “end of pipe” treatment. Fruit and cereal processing by-products/waste contain exploitable compounds such as high amounts of protein, sugars, lipids and bioactive compounds. The exploitation of the by-products helps to reduce the amount of the waste needs to be disposed and contributes to the overall sustainability of the food processing. Calculations for the agrifood chains show that the exploitation of the by-products of food processing represents one of the most effective mean of reduction of carbon footprint.

Short introduction of the project

The food industries generate many millions of tons per year of plant processing by-products, particularly in the fruit, vegetable and cereal processing sectors. Fruit and cereal processing by products are currently only partially valorised at a relatively low value-added level and extensively managed as a ‘waste’ of environmental concern with relevant negative effects on the overall sustainability of the food processing industry. Most of the food industry by-products are relatively unstable, due to their propensity for microbiological spoilage and oxidation, which makes their exploitation limited. The set up of technologically and economically viable strategies to convert these by-products into new, high value food and feeds would allow to significantly reduce or avoid their disposal as a ‘waste’, as proposed by the project objectives. Apart from the perceived environmental benefits, such a development would also promote both the economic sustainability and competitiveness of the European and Indian food industry.

NAMASTE-EU will particularly focus on citrus and wheat bran processing, and will develop and assess laboratory-scale experimental protocols to convert by-products/wastes into food ingredients and new foods with improved nutritional properties.

NAMASTE-India will specifically focus on mango, pomegranate & rice bran processing and will adopt complementary/synergic strategies, technologies and processes for turning by-products/wastes of mango/pomegranate processing and rice bran in similar ingredients, new foods and feeds. Read More (Link to www.namaste-eu-india.org)

Namaste website:

The website is an instrument that allows communication between all partners and makes the project known to the general public and consumers.

Thanks to Namaste EU-India joint website (www.namaste-eu-india.org) all project partners can access and exchange information easily.



Project News & Events

Namaste Kick-off meeting

NAMASTE joint kick-off meeting took place on 29th and 30th of March 2010 at University of Bologna where the EU Project Coordinator, Prof. Fava welcomed all the project partners and Prof. Fava & Prof. Goswami provided overview of the objectives, structure and work packages and activities of the project. The strong complementarity of the RTD activities planned in the two parallel NAMASTE projects the expertise available within the European and Indian consortia was underlined. The kick-off meeting allowed all representatives to convene for planning the first phase of activities of each Work Package. Social events were organized after the kick-off meeting at Bologna.

Namaste Project Partners:



Namaste Project @ other Events:

- Namaste @ Campden BRI Day:

The NAMASTE project was presented on the Campden BRI Day in the UK. This is a key event in the food industry calendar in the UK, attracting over 400 guests from the UK, Europe and other countries who take opportunity to update themselves of the research available for them and to get insight into the latest technical developments. The exhibits and displays this year were based around the themes: research and innovation; process and product development; operational support; analysis and compliance; and knowledge transfer. The participants received information and handouts about the Namaste project at the stand of Campden BRI Hungary.

- Namaste @14th International Biotechnology Symposium, Rimini, Italy, 14-18 September 2010

The NAMASTE project was presented on the 14th International Biotechnology Symposium, Rimini, Italy, 14-18 September 2010, where the participants had an opportunity to explore the frontiers and applications of biotechnology for a healthier, more sustainable future and a knowledge-based bioeconomy. A large participation of the international biotechnology industry, a dynamic and R&D-oriented programme, highly qualified speakers from academia, governmental institutions, and industry intended to strengthen relations between industry, research laboratories, government agencies, the private sector and universities on such strategic issues for human sustainability.

- Namaste @ Bangalore Bio Conference

The Namaste project participated at the Bangalore Bio Conference in Bangalore on 1st June 2010. This conference was organized by the Department of Information Technology, Biotechnology and Science & Technology, Government of Karnataka. The event was a grand success in fulfilling the expectations of participants from India as well as overseas.

<i>NAMASTE project - IDENTITY CARD</i>	
Project acronym	NAMASTE
Project full title	New Advances in the integrated Management of food processing waste in India and Europe: use of Sustainable Technologies for the Exploitation of by-products into new foods and feeds
Topic Addressed	Valorization of by-products in food processing
Namaste EU focus	Wheat bran and citrus by-products
Namaste India focus	Rice bran, mango and pomegranate by-products
Start Date of the Project in EU and India	NAMASTE EU: 1st February 2010 NAMASTE India: 26th March 2010
Duration of the project	36 months
Scientific Officer for EU	Dr. Dirk Pottier
Scientific Officer for India	Dr. Shailja Vaidya Gupta
Namaste EU focus	Wheat bran and citrus by-products
Namaste India focus	Rice bran, mango and pomegranate by-products
<i>Project Coordinators</i>	
Namaste EU Coordinator	Dr. Fabio Fava, UNIBO, Italy
Namaste India Coordinator	Dr. P K Goswami, NESIT, India
<i>Project Partners</i>	
Participants from EU (7 organizations)	Participants from India (5 organisations)
Alma Mater Studiorum – Università di Bologna (Italy) AZTI Tecnalia / Unidad de Investigación Alimentaria (Spain) Campden BRI Magyarország Nonprofit Korlátolt Felelőségi Társaság (Hungary) Institute of Food Research (UK) Stichting Dienst Landbouwkundig Onderzoek, Institute Food & Biobased Research (Netherlands) Grupo Leche Pascual (Spain) J. Rettenmaier & Söhne GmbH & Co. KG (Germany)	North-East Institute of science & Technology (NEIST) Euro-India Research Centre (EIRC) University of Agricultural Science Nature Fresh Logistics Pvt Ltd. Vaighai Chemical Industries Limited

What can Namaste offer for you?

Industry:

- Innovative techniques for the characterization and stabilization of food industry citrus, mango and pomegranate and bran by-products.
- Protocols for valorisation of citrus, mango and pomegranate and bran by-products.

Policymakers:

- List of EU recommendations concerning quality and safety issues of novel food by-products processing, valorization and recovery.

Researchers:

- Novel integrated methods and techniques for analysing the nutritional quality, chemical and microbiological safety food ingredients obtained.

Public:

- Information about the importance and different ways of by-product processing.
- Attract attention and raise the collaboration of the consumers.