

CA18101 - SOURDOugh biotechnology network towards novel, healthier and sustainable food and bloproCesseS

Action status:	Running				
Start Date:	10 April 2019	End Date:	9 April 2023	Former end date:	
CSO Approval Date:	13 November 2018	Entry Into Force:	6 December 2018	1st MC meeting:	10 April 2019
The action will end on Sunday, April 9, 2023					

Description

Traditional sourdough bread resorts to spontaneous fermentations leading to natural selections of microorganisms, mainly yeasts and lactic acid bacteria. Such microorganisms are essentially beneficial to humans and, concomitantly, inhibits propagation of undesirable microbiota. Sourdough fermentation was probably one of the first microbial processes employed by Man for food production and preservation. Sourdough bread stills widely manufactured at farm level across Europe and worldwide and is highly appreciated by consumers for its distinct flavour, texture and healthy attributes. Through a bottom-up approach, this COST Action network brings together a multidisciplinary group of scientists and SMEs/LEs dedicated for many decades to study cereals and sourdough technologies.


SOURDOMICS will exploit sourdough technology through entire value chain: from sustainable cereals' production, through fermentation processes' exploitation, to by-products' valorisation in circular economy. In (1)-upstream, it aims at (1.1)-exploitation autochthonous (pseudo)cereals with good baking, nutritional and healthy attributes, while (1.2)-promoting a sustainable agriculture and preserving genetic diversity. Simultaneously, aims at contributing to develop new business opportunities to local farmers through their engagement into food processing with shared small-scale breadmaking facilities, and the integration into industrial and trade chains. Such features are in agreement with European Agenda for Food and Environment. In (2)-downstream, the biotechnological sourdough fermentation exploitation comprises several objectives: (2.1)-Design starter cultures with a wide range of biotechnological applications; (2.2)-Production of healthy and tasty varieties of bread, thus catalysing changes in consumers' diets and market orientations; (2.3)-Production of high-added value metabolites resorting to sourdough microbiota; and (2.4)-Valorisation of by-products from cereal production and sourdough technologies.

From: COST Association Notification <noreply@cost.eu>
Sent: 16 September 2020 01:21
To: Sanja Kostadinovik <sanja.kostadinovik@ugd.edu.mk>
Subject: New Nomination as MC Substitute CA18101 MK

Dear Prof Sanja Kostadinovic Velickovska,

This message is to inform you that you have been nominated as MC Substitute CA18101 MK on 2020-09-16 01:21:39

Active Roles [1]

1. **MC Substitute**
 - o  From North Macedonia to COST Action CA18101

Research Areas

Science Field: Chemical sciences

Research Area: Analytical chemistry (Confidence Level: high)

Science Field: Agricultural biotechnology

Research Area: Fermentation (Confidence Level: core)