



European research meets organic food processing at eye level

Roberto Pinton AssoBio, Italy CORE Organic at BIOFACH Congress 15 February, 2018, Nuremberg, Germany



AssoBío

The Italian association of organic food processors Established in 2006

87 members (processors, wholesalers, large scale retailers) with sales over 1.5bn EUR

A proud member of IFOAM ORGANICS INTERNATIONAL & IFOAM-EU







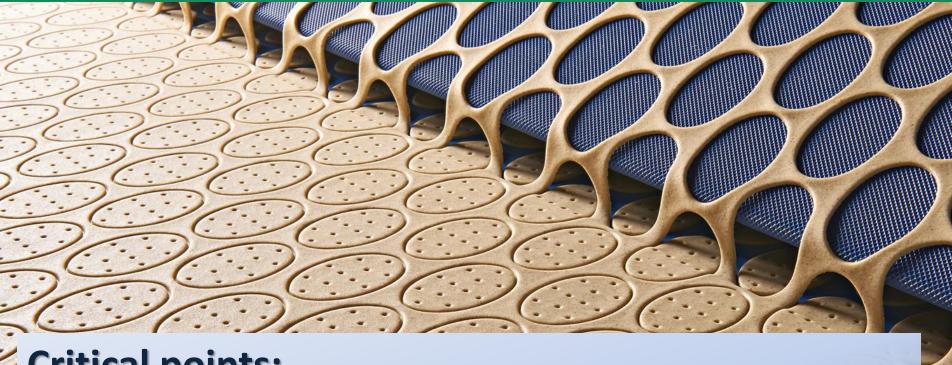
- Company established in 1977
- Segment: sweet and savory baked goods (+ baby food)
- Sales 2017: 40m EUR
- ~ 100 employees
 (9 R&D, ~ 50 production, ~ 40 sales & admin)
- Market: global











Critical points:

- Industrial machinery is tailored for standard production (gluten, eggs)
- No additive (as hydroxypropyl methylcellulose HPMC etc) allowed, no additive wanted













employees 1 100 (53 researchers)

sqm of production plants 60 000

farmed surface (Ha) 1 400

species farmed 77

patents 33

SKUs produced per year 3 000

Sales 2017: 190m EUR (+10,4%)

Sales in 20 000 shops in 14 Countries

6 foreign branches

- FOOD SUPPLEMENTS
- MEDICAL DEVICES





What kind of knowledge is needed?



Historical Research

Scientific Research

Ecological Research

Botany

Phytochemistry

Genetics

Preclinical and Clinical research

Technological-formulation study



Medicinal Herb
Garden, a true
open air phytochemical
laboratory
managed by a
team of experts
which:

provides plants of identified origin in order to study their adaptation to the climate and the possibility of large scale cultivation and application;

provides safe and identified raw materials for the other kinds of Research (Phytochemistry, Preclinical studies, Technological-formulation studies).

Vegetable Genomics Laboratory

Cellular and Molecular Biology Research Laboratory (real-time PCR)

Phytochemical laboratory using

HPLC: high performance liquid chromatography;

LC-MS ion trap: ion trap liquid phase mass spectrometers;

GC-MS: Gas-mass, mass spectrometer coupled with gas chromatograph





Chairman Valentino Mercati has been awarded an Honorary Degree by the University of Pisa for his scientific research and intuition

Some ecological results:

- patents for 100% natural formulations, free of synthetic chemicals
- no solvents;
- ecologically compatible packaging systems (biocartene, a biodegradable and compostable material based on potatoes)



One size does not fit all





- many very traditional products, recipes and processes
- company dimensions and investment capacity
- machines developed for conventional production
- technical training based on chemicals

silly EU additives management: e.g. Rosemary extract allowed only from organic agriculture, conventional Xanthan gum allowed but organic Tara gum prohibited... Any logical reason?

MAIN ISSUES

PACKAGING (safety, sustainability, effectiveness)
FLAVOURING SUBSTANCES

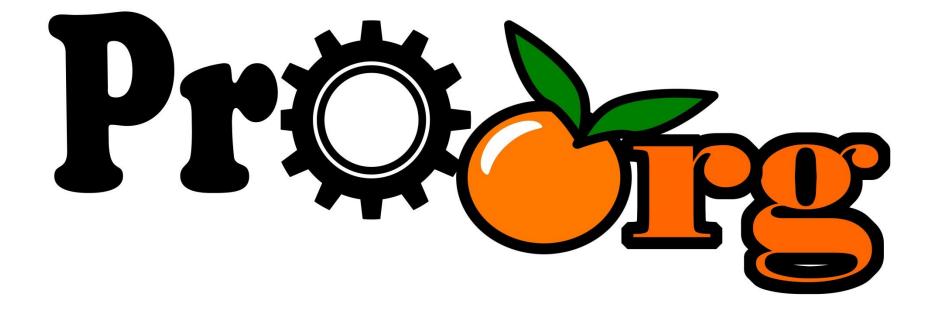




DISSEMINATION & NETWORKING NEEDED







(nota bene, unofficial)





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