

TECH.FOOD

Solutions and interventions for the technological transfer and the innovation of the agro-food sector in South East regions

Activity 7.2 - TRANSNATIONAL FOCUS GROUP
Organised by the Hungarian Meat Research Institute

Traditional and Organic Food Production

14 April 2011, 9:00-12:30 am

Budapest, Hungary

**Venue: Corvinus University of Budapest,
Faculty of Food Science
1118 Budapest, Villányi út 29-43. Building K.,
Presidential room**



Contact person: Ms Ágnes Kovács
E-mail: kovacs.agnes@ohki.hu
Tel: +36-1-215 73 50 / 141

Traditional and Organic Food Production

For much more than a decade now, there has been increasing research into traditional and organic products over Europe, supported by the regulation adopted in 1992 to protect geographical indications within the European Union.

This has created a vibrant research trend in disciplinary fields as varied as economics, sociology, geography, agronomy, technology and law.

The most widely explored topics are:

- the role of traditional and organic production in the definition of territory, in local development and tourism and in the economic issues related to quality and protection
- the different conventions arising from local production
- the links between quality, origin, territory and competitiveness
- the interactions between stakeholders, the markets in question and the economic organisation of local industries and supply chains

The information, the know-how of the traditional production in concrete terms: how they are made, the knowledge and skills they employ, their place in local society and the food habits on which they depend. Several questions arise regarding tradition, place, origin, reputation and customs.

The aim of the seminar is to make stakeholders in rural development and product promotion aware of the specific nature of traditional and organic products. Historical depth, skills, knowledge, food habits and heritage are potential for the promotion of these products. A more thorough knowledge of all these factors is essential to understand the complexity of this issue in the field and provide the actors concerned with the tools they need for their job.

Europe is home to a wide variety of traditional and organic products, many of them representing and promoting their typical local origin, and geographical origin (PDO, PGI, TSG products). These products span the entire spectrum of the agro-food sector, from plant to animal-based foods (fruits, vegetables, meat, poultry and fish) to processed foods such as bakery and dairy products, oils, fermented products, etc.

All these products all over Europe are representing value adding initiatives within an international context with all their geographical, cultural and historical values. Each EU country possesses a remarkable heritage of agricultural commodities and foods with old traditions and local manufacturing methods.

The protection of these origins and traditions means also the protection of our future.



Agenda

- 8.30 – 9.00 *Registration, coffee*
- 9.00 – 9.10 **Welcome words**
*Ms Judit GASPARIK-REICHARDT, Head of Department
Chemistry-Biology, HMRI*
- 9.10 – 9.35 **Organic Production, Organic Products**
*Mr. Kálmán INCZE, Scientific adviser, external expert of
HMRI*
- 9.35 – 10.00 **Traditional Animals and Meat Products in Hungary**
Ms Agnes KOVÁCS, TECH.FOOD project manager, HMRI
- 10.00 – 10.15 **Marketing of Traditional and Local Products in
Hungary**
*Ms Imola KISÉRDI-PALLÓ, Special advisor, Department
for EU Coordination, Ministry of Rural Development,
Budapest*
- 10.15 – 10.30 **Extension of Meat and Meat Products Shelf Life
Using Bio Control System (BCS) Technology**
Mr. László FÜLÖP, Director, Hemotrade Ltd., Kaposvár
- 10.30 – 11.00 *Coffee Break*
- 11.00 – 12.00 **Introduction of Enterprises from Project Partner
Counties (~5' each)**
- 12.00 – 12.30 **Discussions**
- 12.30 – 14.00 *Buffet lunch*

