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About CERERE

Through a balanced, multivactor netwok of researchers and communities of practitioners, the project promotes innovation by producing and disseminating accessible endvuser materials and training products for farmers, food manufacturers, consumers, researchers and policy makers.

PREVENTIVE MEASURES AIMED AT CONTROLLING OF SPREAD OF TILLETIA CARIES IN ORGANIC CEREALS

PROBLEM

Assuring the health of the seeds is a prerequisite to foster the independence of the farmers through the effective and safe re-use of seeds at farm and over the time. Moreover, it represents a key element in building up a reliable relations into the practices of the exchange of small quantities of seeds among farmers.

SOLUTION

It is crucial to proceed with a seed treatment in order to avoid the onset of relevant diseases such as Caries (Tilletia caries) which are transmitted through the seeds and that they depress the quality of the product.

Outcomes

The protocol implemented includes two scenarios: in the case the diseases are not confirmed the strategy of risk prevention envisages: the spaced rotations between the crops (avoiding the succession of winter cereals) , the use of copper for the dressing of the seed*, a monitoring activities during the growing and at the harvest. In the second case once the diseases have been found or suspected, the protocol is further extended to the risk reduction: the mowing of the wild cereal, the washing of the seed and the farm tools with a solution of water and sodium hypochlorite (2%) in order to inactivate the spores. For the dressing of seed is recommended the use of oxychloride of copper.

**if and where the national law provides its use*

Practical Recommendation

For the dressing of seed is recommended the use of oxychloride of copper. The quantity is related to the amount of metallic copper provided (detectable on the data-sheets of commercial preparations) and it should be up to 75 grams of metallic copper per 100 kg of seed treated.

In order to facilitate dispersion it is necessary to mix the seed with the oil of sunflower, in the proportion of 2 litres per 100 kg of seed.
It proceeds through mixing firstly the seed with the oil and then with the powder of the copper; this operation guarantees that the seed will be dressed even in case of leaching by rainwater.

Further Information

The oxychloride of copper may reduce germination of the seeds, therefore, the treatment should be done in the days immediately prior to sowing.

Theme: Agronomic practices
Keywords: Organic disease management, *Tilletia sp.*
Crop: Cereal
Country: Italy
Related CERERE case study: SOLINA-FLORIDDIA
Languages: English, Italian
Year of release: 2018

Project partners

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Evaluation and sharing of the results

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Su CERERE

Attraverso una rete multi-attore che coinvolge ricercatori e comunità di professionisti, il progetto promuove l'innovazione producendo e diffondendo materiali per agricoltori, produttori alimentari, consumatori, ricercatori e decisori politici.

MISURE DI PREVENZIONE FINALIZZATE AL CONTROLLO DELLA DIFFUSIONE DI TILLETIA CARIES NEI CEREALI IN REGIME BIOLOGICO

PROBLEMA

Garantire la salute dei semi è un prerequisito per favorire l'indipendenza degli agricoltori attraverso il riutilizzo efficace e sicuro e nel tempo delle sementi in azienda. Inoltre, rappresenta un elemento chiave nella costruzione di relazioni forti e affidabili nelle pratiche di scambio di piccole quantità di sementi tra gli agricoltori.

SOLUZIONE

È quindi fondamentale applicare un severo programma di prevenzione delle malattie trasmesse dal seme, come la carie (Tilletia carie) la cui contaminazione deprime fortemente la qualità dei chicchi e la farina.

Risultati

Il protocollo realizzato nell'ambito dell'agricoltura biologica deve essere adattato ai diversi ambienti ma normalmente comprende due scenari: nel caso in cui non sia rilevata la presenza delle malattie la strategia di prevenzione prevede: rotazioni distanziate tra le colture (evitando la successione dell'inverno cereali), l'uso del rame per la concia del seme, un'attività di monitoraggio durante la crescita della pianta e alla raccolta. Nel secondo caso, quando vi è un sospetto di contaminazione, il protocollo viene esteso alla riduzione del rischio: la falciatura dei cereali selvatici, il lavaggio del seme e gli attrezzi agricoli con una soluzione di acqua e ipoclorito di sodio (2%) per inattivare le spore.

Raccomandazioni pratiche

Per la concia delle sementi si consiglia l'uso di prodotti a base di ossicloruro di rame. La quantità è correlata alla quantità di rame metallico (rilevabile nelle schede tecniche dei diversi preparati commerciali) e deve essere di circa 75 grammi di rame metallico per 100 kg di seme trattato.

Per facilitare la dispersione è necessario mescolare il seme con l'olio di girasole, nella proporzione di 2 litri per 100 kg di seme. Si procede mescolando prima il seme con l'olio e poi il prodotto a base di rame; il seme sarà protetto anche in caso di lisciviazione da acqua piovana.

Ulteriori informazioni

L'ossicloruro di rame può ridurre la germinazione dei semi, pertanto il trattamento deve essere effettuato nei giorni immediatamente precedenti la semina.

Tema : Pratiche Agronomiche
Parole chiave: Gestione delle fitopatologie in colture biologiche - Tilletia sp

Colture: Cereali
Paese: Italia
Casi studio collegati a CERERE: SOLINA-FLORIDDIA
Lingue: Italiano e inglese
Anno: 2018

Partners di progetto

University of Reading (Regno Unito), Università degli Studi di Firenze (Italia), Rete Semi Rurali (Italia), Réseau Semences Paysannes (Francia), Institut National de la Recherche Agronomique (Francia), University of Helsinki (Finlandia), Irish Agriculture and Food Development Authority (Irlanda), Red Andaluza de Semillas (Spagna), Formicablu (Italia), Organic Research Centre (Regno Unito), SEGES P/S (Danimarca), Institut Technique de l'Agriculture Biologique (Francia), University of Debreceni (Ungheria).

Valutazione e condivisione dei risultati

Utilizzate la sezione commenti del sito web di CERERE per condividere le vostre esperienze con altri agricoltori, trasformatori, rivenditori, consulenti e ricercatori. Per qualsiasi domanda relativa a questo abstract pratico, si prega di contattare l'autore via e-mail.

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About CERERE

Through a balanced, multivactor network of researchers and communities of practitioners, the project promotes innovation by producing and disseminating accessible endvuser materials and training products for farmers, food manufacturers, consumers, researchers and policy makers.

BAKING ARTISANAL AND ORGANIC BREAD WITH TRADITIONAL VARIETIES OF DURUM AND SOFT WHEAT

PROBLEM

The industrial baking mainly uses conventional wheat of "improved" varieties produced in remote areas from those where they are processed and consumed. This disconnection from local production has a negative impact on the local development of the social fabric and the conservation and sustainable use of cultivated biodiversity.

SOLUTION

The creation of innovative artisanal baking projects, using quality organic ingredients, locally produced from traditional wheat varieties.
La Artesa, artisanal bakery located in Seville (Spain), elaborates organic bread of well-known organoleptic characteristics, through natural fermentation, prioritising grains of traditional varieties, produced and processed by Andalusian farmers and millers.

Outcomes

These strategies allow to slow down the genetic erosion of the agri-food systems; to fix agricultural community; to offer a variety of traditional breads and other innovative products; to experiment with diversity of raw materials; and to form responsible consumers. La Artesa has incorporated two traditional varieties (Recio de Ronda durum wheat and Chamorro bread wheat) from two local producers, and markets bread in 8 consumer groups, 3 stores and 1 farmers market.

Practical Recommendation

For small artisanal initiatives, it is essential to place value on the production process and differentiate it from conventional and industrial ones. For this reason, La Artesa makes visible among the consumers the horizontal and direct relationship it maintains with producers and local mills.
At the level of valorisation, an important aspect is to base the commercial strategy on short trade channels: distribution to consumer groups, specialised shops and farmers market.

This allows to build a stable market in which a commitment is generated among the parties involved in terms of, for example, quantities and formats supplied and appropriate prices to the different needs.
The organization of civil society communication and awareness-raising activities is essential for the sustainability of these strategies that seek social change. Themes such as the importance of the reconstruction of local agri-food systems and the community management of cultivated biodiversity should form the basis of these training proposals.
Establishing synergies with organizations working on food sovereignty, ecology and social justice helps to strengthen and develop this type of projects.
Finally, the means of transport used in the distribution of the products in the initiatives that assume sustainability as one of its differentiating elements are important. In this case, La Artesa distributes by bicycle, which helps to identify it as a project that respects the environment.

Further Information

Project website: http://la-artesa.org/

Theme: Processing and products
Keywords: Artisanal bakery, organic processing, traditional variety, local agri-food system
Crop: Wheat
Country: Spain
Related CERERE case study: Artisanal bakery La Artesa (Seville, Spain)
Languages: English, Spanish
Year of release: 2018

Project partners

The University of Reading (United Kingdom), The University of Florence (Italy), Rete Semi Rurali (Italy), Réseau Semences Paysannes (France), Institut National de la Recherche Agronomique (France), The University of Helsinki (Finland), The Irish Agriculture and Food Development Authority (Ireland), Red Andaluza de Semillas (Spain), Formicablu (Italy), Organic Research Centre (United Kingdom), SEGES P/S (Denmark), Institut Technique de l'Agriculture Biologique (France), The University of Debreceni (Hungary).

Evaluation and sharing of the results

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Acerca de CERERE

A través de una red equilibrada de investigadores e investigadoras y comunidades de práctica, el proyecto promueve la innovación produciendo y diseminando materiales accesibles para la persona usuaria final y productos de capacitación para agricultores y agricultoras, personas elaboradoras de alimentos, consumidoras, investigadoras y responsables de políticas.

ELABORACIÓN DE PAN ARTESANO Y ECOLÓGICO CON VARIEDADES TRADICIONALES DE TRIGO DURO Y TRIGO BLANDO

PROBLEMA

La panificación industrial utiliza mayoritariamente trigos convencionales de variedades "mejoradas" producidos en regiones muy alejadas de aquellas en las que son transformados y consumidos. Esta desvinculación de la producción local tiene un impacto negativo sobre el desarrollo del tejido social y la conservación y utilización sostenible de la biodiversidad cultivada de los territorios.

SOLUCIÓN

Creación de proyectos innovadores de elaboración de pan artesano, con ingredientes ecológicos de calidad, producidos localmente a partir de variedades tradicionales de trigo.
La Artesa, panadería artesana situada en Sevilla (Estado español), elabora pan ecológico de reconocidas características organolépticas, a través de fermentaciones naturales, priorizando granos de variedades tradicionales, producidos y transformados por personas agricultoras y molineras andaluzas.

Resultados

Estas estrategias permiten frenar el proceso de erosión genética de los sistemas agroalimentarios; fijar población agraria; ofrecer gran variedad de panes tradicionales y otros productos alimentarios innovadores; experimentar con diversidad de materias primas; y formar personas consumidoras responsables con los procesos locales.
La Artesa ha incorporado dos variedades tradicionales (trigo duro Recio de Ronda y trigo blando Chamorro) de dos productores, y comercializan sus panes a través de 8 grupos de consumo, 3 tiendas y 1 ecomercado.

Recomendaciones prácticas

Para las pequeñas iniciativas de producción artesana es fundamental poner en valor el proceso productivo y diferenciarlo de los industriales convencionales. Por ello, La Artesa visibiliza entre las personas consumidoras la relación horizontal y directa que mantiene con productores y productoras y molinos locales.
A nivel de la valorización un aspecto importante es basar la estrategia comercial en los circuitos cortos, a través de la distribución a grupos de consumo, tiendas especializadas y ecomercados.

Esto permite construir un mercado estable en el que se genera un compromiso entre las partes implicadas, por ejemplo, a nivel de cantidades y formatos suministrados y de precios adecuados a las diferentes necesidades.
La organización de actividades de comunicación y sensibilización de la sociedad civil es esencial para la sostenibilidad de estas estrategias que buscan un cambio social. Temas como la importancia de la reconstrucción de sistemas agroalimentarios locales y la gestión comunitaria de la biodiversidad cultivada, deben constituir la base de estas propuestas formativas.
Establecer sinergias con organizaciones del ámbito de la soberanía alimentaria, la ecología y la justicia social contribuye a fortalecer y desarrollar este tipo de proyectos.
Por último, los medios de transporte utilizados en la distribución de los productos son importantes en las iniciativas que asumen la sostenibilidad como uno de sus elementos diferenciadores. En este caso, La Artesa realiza el reparto en bicicleta, lo que contribuye a identificarlo como un proyecto respetuoso con el medioambiente.

Más información

Página web del proyecto: http://la-artesa.org/

Tema: Procesado y productos
Palabras clave: Panadería artesana, elaboración ecológica, variedad tradicional, sistema agroalimentario local
Cultivo: Trigo
País: Estado español
Estudio de caso CERERE relacionado:
Panadería artesana La Artesa (Sevilla, Estado español)
Idiomas: Castellano e inglés
Año de publicación: 2018

Socios del proyecto

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Evaluación e intercambio de resultados

Use la sección de comentarios en la página web de CERERE para compartir sus experiencias con otras personas agricultoras, elaboradoras, minoristas, asesoras, técnicas y científicas.
Si tiene alguna pregunta sobre este resumen práctico, comuníquese con el/la autor/a por correo electrónico.

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FAIR SHARING OF THE CAPITAL GAIN WITHIN A WHOLE CHAIN COOPERATIVE

PROBLEM

Cereals grown locally in organic farming are generally not processed on the spot, revealing problems of food sovereignty and low producer remuneration.

SOLUTION

Mutualize a processing workshop under cooperative status of SCIC (Cooperative Society of Collective Interest) bringing together producers, processors, distributors and consumers associations according to cooperative value (one man equals one voice).

Outcomes

This type of organization makes it possible to set, on the basis of production costs, selling prices deemed consistent by SCIC members, which are representative of the entire chain.

In the case of "L'Odyssée d'Engrain", the ton of wheat is currently bought 650 euros by the cooperative to the producer. In bulk, the wheat pasta is 5 euros/kg at the distributor.

Practical Recommendation

- It is important to involve all the stakeholders of a sector (from the producer to the consumer) in the construction of the selling prices of the products to guarantee a fair remuneration of each stakeholder of the sector. The organization in SCIC is interesting to achieve this.
- The collective organization must be done according to the cooperative values (one member = one vote) in order to avoid that the capital contribution gives decision-making privileges.

- The SCIC status (Cooperative Company of Collective Interest) allows the reinvestment of the profits for the structure rather than being redistributed to the shareholders.
- In order to guarantee a fair remuneration for the producers, it is important to collectively plan the production with rules of volume distribution, to control growth and focus on local development.
- Selling prices must be set starting from production costs and fluctuate as little as possible.
- Transformation and short food circuit help to keep added value at the local level.

Further Information

http://odysseedengrain-patesbio.fr/
http://www.les-scic.coop/sites/fr/les-scic/les-scic/qu-est-ce-qu-une-scic.html

Theme: Valorisation
Keywords: Fair selling price; fair sharing capital gain
Crop: Wheat
Country: France
Related CERERE case study : SCIC Odyssée de l'Engrain
Languages: French, English
Year of release: 2018

Project partners

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À propos de CERERE

Grâce à un réseau équilibré de chercheurs et de communautés de praticiens, le projet promeut l'innovation en produisant et en diffusant des outils accessibles aux utilisateurs finaux et des produits de formation pour les agriculteurs, les transformateurs, les consommateurs et les décideurs.

RÉPARTITION ÉQUITABLE DE LA PLUS-VALUE AU SEIN D'UNE COOPÉRATIVE REGROUPANT L'ENSEMBLE DE LA FILIÈRE

PROBLÈME

Les céréales cultivées localement en agriculture biologique ne sont quasiment pas transformées sur place, révélant des problématiques de souveraineté alimentaire et de faible rémunération du producteur.

SOLUTION

Mutualiser un atelier de transformation sous statut coopératif de SCIC (Société Coopérative d'Intérêt Collectif) regroupant des producteurs, des transformateurs, des distributeurs et des associations de consommateurs selon les valeurs coopératives (une personne = une voix).

Résultats

Ce type d'organisation permet de fixer, à partir des coûts de production, des prix de vente jugés cohérents par les membres de la SCIC qui sont représentatifs de l'ensemble de la filière.

Dans le cas de l'Odyssée d'Engrain, la tonne de blé est actuellement achetée 650 euros par la coopérative au producteur. En vrac, les pâtes de blé sont à 5 euros/kg chez le distributeur.

Recommendations Pratiques

- Il est important d'inclure l'ensemble des acteurs d'une filière (du producteur au consommateur) dans la construction des prix de vente des produits pour garantir une juste rémunération des acteurs de la filière. L'organisation en SCIC est intéressante pour cela.
- L'organisation collective doit se faire selon les valeurs coopératives (un membre = une voix) afin d'éviter que l'apport en capital ne donne des privilèges décisionnels.

- Le fonctionnement en SCIC (Société Coopérative d'Intérêt Collectif) permet le réinvestissement des bénéfices dans la structure plutôt que chez des actionnaires.
- Afin de garantir une juste rémunération des producteurs, il est important de planifier collectivement la production avec une règle de répartition des volumes, maîtriser la croissance et se centrer sur le développement local.
- Les prix de vente doivent être fixés à partir des coûts de production et fluctuer le moins possible.
- La transformation et la vente en circuit court permettent de garder la valeur ajoutée au niveau local.

Informations supplémentaires

http://odysseedengrain-patesbio.fr/
http://www.les-scic.coop/sites/fr/les-scic/les-scic/qu-est-ce-qu-une-scic.html

Thème: Valorisation
Mots-clé: prix de vente équitable; répartition équitable plus-value
Culture: Blé
Pays: France
Étude de cas liée: SCIC Odyssée de l'Engrain
Langues: Français; Anglais
Année de parution: 2018

Partenaires du projet

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Evaluation et partage des résultats

Utilisez la section des commentaires sur le site web de CERERE pour partager vos expériences avec d'autres agriculteurs, transformateurs, détaillants, conseillers et scientifiques. Si vous avez des questions concernant ce résumé de pratiques, veuillez contacter l'auteur par e-mail.

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About CERERE

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SET-UP OF PUBLIC FOOD PROCUREMENT (PFP) PROGRAMS IN SCHOOL CANTEENS

PROBLEM

PFP of healthy local products with low environmental impacts in school canteens often clashes with the difficulty of local authorities and municipalities to draw up specific calls for tenders, adapted to local and territorial contexts and with the guarantee of supplying the canteens with sufficient quantities of product.

SOLUTION

Associations and networks of producers such as "Pane di Montespertoli" and "La Terra e il Cielo" managed to develop PFP programs by developing a constant dialogue with local authorities and municipalities, expressing, on the one hand, the will to provide food based on ancient grains to the local community and, on the other, presenting transparent proposals in line with the quantities of products available.

Outcomes

PFP of local products is the result of coordination among a network of producers that, in agreement with municipalities and by strong linkages with civil society, makes available to school canteens bread, pasta and other processed products from locally produced ancient grains.

Practical Recommendation

The main added value/benefit/opportunities for end-users will be the availability of healthy and local food products based on ancient grains in school canteens. For a successful outcome it would be necessary:

- the need for local authorities to develop calls for tenders specific to local and regional territory (calls for tenders must not be too generic but as specific as possible to local products);
- the need to develop a network of farmers with strong relationships among each other;
- to express the willingness of farmers' network to supply school canteens;

Products of "La Terra e il Cielo" cooperative: detail of pasta

Trademark of "Pane di Montespertoli" chain as a guarantee sign

- to reach an agreement with local authorities and municipalities;
- to propose detailed and credible offers in regard to the products and quantities available;
- to develop a constant involvement and collaboration with intermediaries/suppliers;
- to formalise a method for checking the authenticity of the flour used;
- to formalise a method for checking the authenticity of the finished product;
- to register a trademark/distinctive image for the products of the network of producers as a form of guarantee of the origin of the product;
- to promote projects within schools to raise the awareness of children and parents on the importance of a healthy and environmentally friendly diet;
- to start with the supply proposal with local and seasonal products for one day a week and check the outcome (liking, waste etc.).

Further Information

Stefani, G.; Tiberti, M.; Lombardi, G.V.; Cei, L., Sacchi, G. (2017). Public Food Procurement: A Systematic Literature Review, Journal of Food System Dynamics, 8 (4), 270-283.
Available at
http://centmapress.ilb.uni-bonn.de/ojs/index.php/fsd/article/view/842/729

Theme: Valorisation, internal organisation and networking, education
Keywords: Public Food Procurement (PFP), school canteens, local food, local authorities
Crop: Ancient grains
Country: Italy
Related CERERE case study: Pane di Montespertoli, La Terra e il Cielo
Languages: English, Italian
Year of release: 2018

Project partners

The University of Reading (United Kingdom), The University of Florence (Italy), Rete Semi Rurali (Italy), Réseau Semences Paysannes (France), Institut National de la Recherche Agronomique (France), The University of Helsinki (Finland), The Irish Agriculture and Food Development Authority (Ireland), Red Andaluza de Semillas (Spain), Formicablu (Italy), Organic Research Centre (United Kingdom), SEGES P/S (Denmark), Institut Technique de l'Agriculture Biologique (France), The University of Debreceni (Hungary).

Evaluation and sharing of the results

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Su CERERE

Attraverso una rete multi-attore che coinvolge ricercatori e comunità di professionisti, il progetto promuove l'innovazione producendo e diffondendo materiali per agricoltori, produttori alimentari, consumatori, ricercatori e decisori politici.

ORGANIZZAZIONE DI PROGRAMMI DI APPROVVIGIONAMENTO ALIMENTARE PER LE MENSE SCOLASTICHE

PROBLEMA

L'approvvigionamento delle mense scolastiche con prodotti locali salutari e a basso impatto ambientale si scontra spesso con la difficoltà degli enti locali e le municipalità di redigere bandi di concorso specifici e calati nelle realtà locali e territoriali e con la garanzia di rifornire le mense con sufficienti quantità di prodotto.

SOLUZIONE

Le associazioni e le reti di produttori come "Pane di Montespertoli" e "La Terra e il Cielo" hanno sviluppato esperienze di approvvigionamento alimentare per le mense scolastiche grazie a un dialogo costante con gli enti locali e le municipalità, manifestando la volontà di fornire alimenti derivanti da grani antichi alla comunità locale di riferimento e presentando delle proposte trasparenti e in linea con le quantità di prodotti a disposizione.

Risultati

L'approvvigionamento alimentare per le mense scolastiche è il risultato del coordinamento di una rete di produttori che, in accordo con i comuni e in virtù di forti legami con la società civile, mette a disposizione delle mense scolastiche prodotti alimentari come pane, pasta e altri prodotti trasformati, derivanti dai grani antichi di produzione locale.

Raccomandazioni pratiche

Il principale valore aggiunto/vantaggio/opportunità per gli utenti finali è rappresentato dalla disponibilità di prodotti alimentari sani e locali a base di cereali antichi nelle mense scolastiche. Per un esito positivo può essere utile considerare i suggerimenti seguenti:

- necessità di tenere conto da parte degli enti locali delle specificità locali e territoriali nella redazione dei bandi di concorso (i bandi non devono essere generici ma il più possibile specifici sui prodotti locali);
- necessità di fare rete tra un gruppo coeso di agricoltori;
- manifestare la volontà da parte delle reti di agricoltori di approvvigionare le mense scolastiche;

Prodotti della cooperativa "La Terra e il Cielo": dettaglio della pasta

Marchio della filiera "Pane di Montespertoli" a tutela della garanzia

- trovare un accordo con gli enti locali e i sindaci;
- proporre offerte precise e credibili rispetto ai prodotti e alle quantità a disposizione;
- coinvolgimento e collaborazione costanti con gli intermediari/fornitori;
- formalizzare un metodo per il controllo dell'autenticità delle farine utilizzate;
- formalizzare un metodo per il controllo dell'autenticità del prodotto finito;
- registrare un marchio/un'immagine distintiva per i prodotti della rete di produttori come forma di garanzia dell'origine del prodotto;
- promuovere progetti all'interno delle scuole per la sensibilizzazione di bambini e genitori ad un'alimentazione sana e rispettosa dell'ambiente;
- iniziare con la proposta di approvvigionamento con i prodotti locali e stagionali per un giorno a settimana e verificarne l'esito (gradimento, spreco etc.).

Ulteriori informazioni

Stefani, G.; Tiberti, M.; Lombardi, G.V.; Cei, L., Sacchi, G. (2017). Public Food Procurement: A Systematic Literature Review, Journal of Food System Dynamics, 8 (4), 270-283.

Disponibile al http://centmapress.ilb.uni-bonn.de/ojs/index.php/fsd/article/view/842/729

Tema: Valorizzazione, organizzazione interna e networking, educazione
Parole chiave: Approvvigionamento alimentare pubblico, mense scolastiche, cibo locale, autorità locali
Colture: Grani antichi
Paese: Italia
Casi studio collegati a CERERE: Pane di Montespertoli; La Terra e il Cielo
Lingue: inglese, italiano
Anno: 2018

Partners di progetto

University of Reading (Regno Unito), Università degli Studi di Firenze (Italia), Rete Semi Rurali (Italia), Réseau Semences Paysannes (Francia), Institut National de la Recherche Agronomique (Francia), University of Helsinki (Finlandia), Irish Agriculture and Food Development Authority (Irlanda), Red Andaluza de Semillas (Spagna), Formicablu (Italia), Organic Research Centre (Regno Unito), SEGES P/S (Danimarca), Institut Technique de l'Agriculture Biologique (Francia), University of Debreceni (Ungheria).

Valutazione e condivisione dei risultati

Utilizzate la sezione commenti del sito web di CERERE per condividere le vostre esperienze con altri agricoltori, trasformatori, rivenditori, consulenti e ricercatori. Per qualsiasi domanda relativa a questo abstract pratico, si prega di contattare l'autore via e-mail.

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About CERERE

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BAKING WITH THE ORGANIC WAKELYNS WHEAT POPULATION (OWP) FLOUR

PROBLEM

The heterogeneity of the OWP is its advantage for genetic diversity and environmental resilience and adaptation, but this creates a challenge in baking consistently with it.

SOLUTION

Collaboration between crop and marketing researchers and the Small Food Bakery in Nottingham has optimised ways of baking with the bread and provide recommendations to bakers.

Outcomes

The advice provided will help bakers to adapting techniques to work with and market heritage and diverse cereals that may not comply to standard 'quality' measures.

Practical Recommendation

Recommendations for baking with population or other non-homogenous flour:

- Identify a target market that is interested in the story and unique and variable characteristics of the flour. This is likely to be smaller-scale, artisan bakers and home bakers who can adapt their processes to suit the flour.
- Understand the flour's key characteristics (e.g. flexible and silky) through experience and adaptation of techniques, and discover the 'selling point' qualities of the final product (e.g. nutty, malty).
- For the OWP the story is about resilience and adaptation, rather than heritage, which can be difficult to communicate. Where the story is a complicated idea there must be careful thought on how to communicate this to consumers.
- There should be clarity in about nutritional or health claims of breads using different cereals, and have nutritional analysis done if claiming that it has beneficial properties.
- Do tastings with consumers to find out what they like and don't like about it, and what qualities they are looking for in bread. Providing serving suggestions can be helpful.

YQ population bread at the Small Food Bakery. Source: http://www.farine-mc.com

Further Information

Small Food Bakery - http://www.smallfoodbakery.com/
Wakelyns Population – https://www.agricology.co.uk/resources/populations-diversity-plant-breeding
Real Bread Campaign - https://www.sustainweb.org/realbread/
UK Grain Lab (a collaborative initiative between farmers, millers, bakers, brewers, chefs and researchers to work along the supply chain to exchange skills and ideas around using non-commodity cereals) - http://ofgorganic.org/uk-grain-lab/ @UKGrainLab on Twitter

Theme: Processing and products
Keywords: Population, heterogeneous, diversity, baking, processing, markets
Crop: Wakelyns Population wheat
Country: United Kingdom
Related CERERE case study: The Organic Research Centre's Wakelyn's Wheat Population
Languages: English
Year of release: 2018

Project partners

The University of Reading (United Kingdom), The University of Florence (Italy), Rete Semi Rurali (Italy), Réseau Semences Paysannes (France), Institut National de la Recherche Agronomique (France), The University of Helsinki (Finland), The Irish Agriculture and Food Development Authority (Ireland), Red Andaluza de Semillas (Spain), Formicablu (Italy), Organic Research Centre (United Kingdom), SEGES P/S (Denmark), Institut Technique de l'Agriculture Biologique (France), The University of Debreceni (Hungary).

Evaluation and sharing of the results

Use the comment section on the CERERE website to share your experiences with other farmers, processors, retailers, advisors and scientists. If you have any questions concerning this Practice Abstract, please contact the author by e-mail.

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About CERERE

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CROP MANAGEMENT FOR UNDERUTILISED AND MINOR GRAINS

PROBLEM

There is relatively little practical information on production, and market options for minor cereals in the UK.

SOLUTION

Here we provide information production and marketing of minor six cereal based on experience from UK producers.

Outcomes

This should enable farmers to have a better understanding of the opportunities and risks of growing minor and heritage cereals.

Marketing Recommendations

- Small size of the markets for minor cereals – highly recommended to grow only on contract.
- No current market for feed-grade minor grains - not economically viable for a higher-value cereal, processing/transportation costs for small quantities are prohibitive.
- Supermarkets now have special diet sections, driving the market, but this remains niche.

Practical Recommendation

	Einkorn	Emmer	Rye	Buckwheat	Quinoa/amaranth
Yield	Low	Moderate	5.0-5.5t/ha conventional, 3 t/ha organic	3-4t/ha organic	Good, 2t/ha organic
Seed date	Autumn	Autumn and spring	Autumn and spring	May	Spring
Drilling rate	Avoid high seedrates	Aim for higher seeding rate	160-200 kg/ha	70 kg/ha	7-10 kg/ha
Weed cover	Fair	Good, esp. when tall	Good, esp. when tall	Good, and quick to establish	May need mechanical weeding; slower to establish
Combining	Premium crop - harvest as priority; value drops if Hagberg FN < 200	Premium crop - harvest as priority; value drops if Hagberg FN < 200	Longer to harvest (grain ready while straw can be green[1]); harvest early and dry to optimise quality[1]	Harvested in autumn; best swarthed and left 7-10 days, weather permitting	Late to harvest, handling difficult as seed is small.
Extra tips			More disease/weed resistant than wheat; limited seed availability	Needs good autumn weather; gluten free if not contaminated with other cereals; special requirements for dehulling	Choose low saponin varieties; drought-tolerant; dislikes heavier soils

Further Information

Organic Research Centre's Organic Farm Management Handbook 2017.
Doves Farm - https://www.dovesfarm.co.uk/about/our-grains
Bavec, F., & Bavec, M. (2006). Organic production and use of alternative crops. CRC Press.
https://www.teagasc.ie/media/website/crops/crops/Spelt-Wheat-Food-potential.pdf https://www.farmersguide.co.uk/feature/giving-rye-a-try/
Quisenberry, K. S., & Taylor, J. W. (1939). Growing buckwheat. Farmers' bulletin (No.1835 ed., pp. 1-17) U.S. Department of Agriculture.
https://www.britishquinoa.co.uk/all-about-quinoa/growing-quinoa
Organic Arable - http://www.organicarable.co.uk/

Theme: Agronomic practices
Keywords: Ancient, production, processing, markets **Crop**: Spelt, einkorn, emmer, rye, buckwheat, quinoa and amaranth
Country: United Kingdom
Related CERERE case study: None
Languages: English
Year of release: 2018

Project partners

The University of Reading (United Kingdom), The University of Florence (Italy), Rete Semi Rurali (Italy), Réseau Semences Paysannes (France), Institut National de la Recherche Agronomique (France), The University of Helsinki (Finland), The Irish Agriculture and Food Development Authority (Ireland), Red Andaluza de Semillas (Spain), Formicablu (Italy), Organic Research Centre (United Kingdom), SEGES P/S (Denmark), Institut Technique de l'Agriculture Biologique (France), The University of Debreceni (Hungary).

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GROWING ORGANIC SPELT AND ENSURING A MARKET

PROBLEM

Growing market interest for spelt but practical challenges in growing limits UK supply.

SOLUTION

Innovative sales arrangements have helped finding a route to market for other niche cereals and might be transferable to the spelt market also.

Outcomes

Providing advice on alternative production and marketing strategies will help producers to assess entering the spelt market.

Practical Recommendation

Growing spelt

- Spelt grows under similar conditions as winter wheat, but requires dehulling.
- Autumn sown as the 1st or 2nd crop after fertility building.
- Seed rates of 180-220kg/ha; limited availability of organic seed.
- Several varieties, chosen in consultation with buyer.

Benefits

- Hulls protect the grains and retains nutrients and freshness in storage[i].
- It is adaptable to poorer soils and wet weather[ii].
- Once established, it grows tall helping to suppress weeds[iii] .
- Potential for high-fibre feed, biofuel or bedding, but processing costs are a barrier to developing these markets.

Challenges

- Variable yield, ranging from 2.5-4.5 t/ha[iv, v].
- Dehulling is expensive, especially for small volumes, accounts for 40% loss of weight, but included if grown on contract. Special equipment also for clearing and handling[vi].
- Can be slow to establish and compete with weeds[vii].


Spelt growing at Sharpham Park in the UK. Source: https://www.sharphampark.com

Marketing spelt

- UK market is limited (approx. 2000 t/year) with gradual increase.
- 2017 organic spelt milling price ranged from £280-410/t.
- Lower prices for feed-grade spelt, but no established market.
- Best grown on contract[viii], no established open market for spelt.

Mainly for grown for food market (mainly flour), requires meeting strict quality specifications. Sharpham Park also process spelt for pearling or flaking.

Further Information

[i,ii,vii]Neeson, R., (2011). Organic spelt production. Department of Industry and Investment, New South Wales ((Australian publication, but lots of information on growing spelt).
[iii]http://www.countryfile.com/countryside/truth-about-spelt
[iv]Lampkin, N., & Padel, S. (2017). 2017 Organic farm management handbook (No. Ed. 11). Organic Research Centre, Newbury.
[v,vi]Gillespie, G. & Forristal D. Spelt Wheat Food Potential, Teagasc.
[viii]https://www.theguardian.com/money/2014/may/15/spelt-grain-supplies-under-pressure-high-demand
Organic Arable - http://www.organicarable.co.uk/
Organic Research Centre's Organic Farm Management Handbook 2017. pg. 117, *Spelt wheat*.
Sharpham Park - https://www.sharphampark.com/

Theme: Valorisation
Keywords: Spelt; heritage; alternative; markets; sales
Crop: Spelt
Country: United Kingdom
Related CERERE case study: Sharpham Park
Languages: English
Year of release: 2018

Project partners

The University of Reading (United Kingdom), The University of Florence (Italy), Rete Semi Rurali (Italy), Réseau Semences Paysannes (France), Institut National de la Recherche Agronomique (France), The University of Helsinki (Finland), The Irish Agriculture and Food Development Authority (Ireland), Red Andaluza de Semillas (Spain), Formicablu (Italy), Organic Research Centre (United Kingdom), SEGES P/S (Denmark), Institut Technique de l'Agriculture Biologique (France), The University of Debreceni (Hungary).

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COLLECTIVE BRAND AND PARTICIPATORY GUARANTEE SYSTEM (PGS): A PROGRESS APPROACH IN FARMERS' BREAD WHEAT CHAIN

PROBLEM

The creation of a collective brand could hardly be carried out without the establishment of a collective guarantee system.

SOLUTION

This system is based on the direct participation of the collective's members in the drafting of the specifications and in the implementation of control procedures and certification decisions. Controls are carried out on a peer-to-peer basis involving producers, consumers and processors of wheat flour, for instance basing on the model of Nature & Progrès' PGS.

Outcomes

PGS not only makes credible the brand's information on the production practices, but it also contributes to an ongoing process of co-producing knowledge and learning from producers to improve their practices. This last aspect, highly social, is perhaps the most important for the members of the collective geographically distant from each other.

As a concrete example, farmers in Aude (France) have set up a participatory guarantee system for the attribution of their Flor de Pèira® brand on wheat flour.

Practical Recommendation

- There is a need for direct involvement of the network partners in the development of the standard, the specifications, and the implementation of the verification and certification decision procedures. The implementation of the standard and the consistency of practices depend on the fact that these are built by local producers (and sometimes consumers) themselves.
- Peers and their community are the best placed to measure compliance. They are the ones who must carry out the visits and audits.
- Visits should be an opportunity for peer sharings to foster collective learning and improve the standard.

VARIÉTÉS DE PAYS

FLOR DE PÈIRA

farines bio sur meules de pierre

ORIGINE OCCITANIE PYRÉNÉES-MÉDITÉRANÉE

- The cost of entry and membership for producers needs to be reduced as much as possible. The reduction of the costs is done in particular by the voluntary service of the members of the PGS, both for the controls and for the few administrative procedures necessary (to be reduced to the minimum).
- The governance structure must be "horizontal" by minimizing hierarchical and administrative levels.
- During the deliberation period of the labeling committee, the respondent must not be present.
- It is important that recommendations are given to respondents if the committee identifies areas for improvement.
- Include several representatives of the various links in the chain among the labeling committee (for instance: a farmer, a miller, a baker) to have several points of view.

Further Information

http://flordepeira.com/
Lemeilleur S., Allaire G. 2016. 'Certification participative des labels du mouvement de l'agriculture biologique: Une réappropriation des communs intellectuels'. 12th AFD International Conference: "Commun et Developpement", 1-2 decembre 2016, Paris, France.
http://www.natureetprogres.org/charte.pdf
https://www.ifoam.bio/en/organic-policy-guarantee/participatory-guarantee-systems-pgs

Theme: Internal organisation and networking
Keywords: Participatory Guarantee System
Crop: Bread wheat
Country: France
Related CERERE case study: Flor de Pèira
Languages: French, English
Year of release: 2018

Project partners

The University of Reading (United Kingdom), The University of Florence (Italy), Rete Semi Rurali (Italy), Réseau Semences Paysannes (France), Institut National de la Recherche Agronomique (France), The University of Helsinki (Finland), The Irish Agriculture and Food Development Authority (Ireland), Red Andaluza de Semillas (Spain), Formicablu (Italy), Organic Research Centre (United Kingdom), SEGES P/S (Denmark), Institut Technique de l'Agriculture Biologique (France), The University of Debreceni (Hungary).

Evaluation and sharing of the results

Use the comment section on the CERERE website to share your experiences with other farmers, processors, retailers, advisors and scientists. If you have any questions concerning this Practice Abstract, please contact the author by e-mail.

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À propos de CERERE

Grâce à un réseau équilibré de chercheurs et de communautés de praticiens, le projet promeut l'innovation en produisant et en diffusant des outils accessibles aux utilisateurs finaux et des produits de formation pour les agriculteurs, les transformateurs, les consommateurs et les décideurs.

MARQUE COLLECTIVE ET SISTÈME PARTICIPATIF DE GARANTIE (SPG): UNE DÈMARCHE DE PROGRÈS

PROBLÈME

La création d'une marque collective peut difficilement être mise en oeuvre sans la mise en place d'un système de garantie collectif.

SOLUTION

Ce système s'appuie sur la participation directe des membres du collectif dans l'élaboration du cahier des charges et dans la mise en œuvre de procédures de vérification et des décisions de certification. Les contrôles se font de pair à pair impliquant producteurs, consommateurs ou transformateurs de farines de blés, par exemple sur le modèle du SPG de Nature & Progrès.

Résultats

Le SPG permet non seulement de rendre crédible l'information portée par la marque sur la manière de produire, mais contribue également à un processus continu de co-production de connaissance et d'apprentissage des producteurs, afin d'améliorer leurs pratiques.

Comme exemple concret, des paysans de l'Aude (France) ont mis en place un système participatif de garantie pour l'attribution de leur marque Flor de Pèira® sur des farines de blés.

Recommendations Pratiques

- Il faut une participation directe des partenaires du réseau dans l'élaboration de la norme, du Cahier des Charges, et de la mise en œuvre des procédures de vérification et de décision de certification. La mise en œuvre de la norme et la cohérence des pratiques dépendent du fait que celles-ci soient construites par les producteurs (et parfois consommateurs) locaux eux-mêmes.
- Les pairs et leur communauté sont les mieux placés pour mesurer le respect des engagements. Ce sont eux qui doivent réaliser les visites et les audits.
- Les visites doivent être l'occasion d'échanges entre les pairs afin de favoriser un apprentissage collectif et permettre d'améliorer la norme.

VARIÉTÉS DE PAYS

FLOR DE PÈIRA

farines bio sur meules de pierre

ORIGINE OCCITANIE PYRÉNÉES-MÉDITÉRANÉE

- Il faut réduire le plus possible le coût d'entrée et d'adhésion pour les producteurs. La réduction des couts se fait notamment par le volontariat des membres du SPG, à la fois pour les contrôles et pour les quelques démarches administratives nécessaires (à réduire au minimum).
- La structure de gouvernance doit être de type "horizontale" par la réduction au minimum des niveaux hiérarchiques et administratifs.
- Durant le temps de délibération du comité de labellisation, l'enquêté ne doit pas être présent.
- Il est important que des recommendations soient données aux enquêtés si le comité identifie des points d'amélioration.
- Inclure plusieurs représentant des différents maillons de la filière parmis les enquêteurs (par exemple : un paysan, un meunier, un boulanger) pour avoir plusieurs points de vue.

Informations supplémentaires

http://flordepeira.com/

Lemeilleur S., Allaire G. 2016. 'Certification participative des labels du mouvement de l'agriculture biologique: Une réappropriation des communs intellectuels'. 12th AFD International Conference: "Commun et Developpement", 1-2 decembre 2016, Paris, France.

http://www.natureetprogres.org/charte.pdf

https://www.ifoam.bio/en/organic-policy-guarantee/participatory-guarantee-systems-pgs

Thème: Organisation interne et mise en réseau
Mots-clé: Système Participatif de Guarantie
Culture: Blé meunier
Pays: France
Étude de cas liée: Flor de Pèira
Langues: Français; Anglais
Année de parution: 2018

Partenaires du projet

L'Université de Reading (Royaume-Uni), l'Université de Florence (Italie), Rete Semi Rurali (Italie), Réseau Semences Paysannes (France), Institut National de la Recherche Agronomique (France), l'Université d'Helsinki (Finlande), Irish Agriculture and Food Development Authority (Irlande), Red Andaluza de Semillas (Espagne), Formicablu (Italie), Organic Research Centre (Royaume-Uni), SEGES P/S (Danemark), Institut Technique de l'Agriculture Biologique (France), l'Université de Debreceni (Hongrie).

Evaluation et partage des résultats

Utilisez la section des commentaires sur le site web de CERERE pour partager vos expériences avec d'autres agriculteurs, transformateurs, détaillants, conseillers et scientifiques. Si vous avez des questions concernant ce résumé de pratiques, veuillez contacter l'auteur par e-mail.

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About CERERE

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INTERNAL RULES ON FARMERS' SEEDS: THE EXAMPLE OF A "COMMON"

PROBLEM

The absence of collective rules impede the collective management of farmers' seeds.

SOLUTION

The collective organization for the management and protection of farmers' seeds can be done within a Community Seed House thanks to a farmers-gardeners' synergy, which can be considered as an agricultural "Common".
Rules set out the rights of use, use, management and disposal granted to commoners (in this case, the members of the Community Seed House). Seed samples can be distributed fairly flexibly to gardeners who are asked to give back part of their crop to feed the safety stock and redistribute the seeds.
The diffusion of seeds can be ruled by a liability and multiplication agreement signed with responsible-farmers. The Community Seed House provides a sample of seeds (not exceeding a few tens of kg) and technical support to the responsible-farmers. A reponsible-farmer maintains varieties by following a protocol of logging and harvesting, returns the equivalent of the quantity received in a state of cleanliness for sowing and puts a seed lot of the same variety at the disposal of a new responsible/multiplier.

Outcomes

Conservation and management of seeds as a Common are thereby ensured for example within the Petanielle association which gathers farmers and gardeners in order to preserve and develop cultivated biodiversity. The varieties are multiplied and diffused within the members of the association.

Practical Recommendation

- When providing the responsible farmer/multipliers with the quantity of seeds needed, it is also necessary to ensure the networking of farmers to allow the exchange of knowledge and know-how. Concerning gardeners, it is also important to give them cropping indications when they are given the seeds.
- It can be practical to organize the exchanges of seeds and know-how during collective meetings (sowing days, field visits, threshing days, etc.).
- It may be interesting, for the management of a seeds collection, to divide the different varieties into categories (for example: variety of educational interest, conservation variety, variety on pre-multiplication, new variety under peasant selection process, etc.). It is important to use a tool (database, spreadsheet, paper charts, etc.) to know which varieties and quantities are sown and where and what is in the safety stock.
- It is important to define the roles of each participant, especially if the farmers members of the collective are short of time.

Further Information

http://petanielle.org/

Theme: Internal organisation and networking
Keywords: Agricultural common; farmers seeds
Crop: Cereals
Country: France
Related CERERE case study: Pétanielle
Languages: French; English
Year of release: 2018

Project partners

The University of Reading (United Kingdom), The University of Florence (Italy), Rete Semi Rurali (Italy), Réseau Semences Paysannes (France), Institut National de la Recherche Agronomique (France), The University of Helsinki (Finland), The Irish Agriculture and Food Development Authority (Ireland), Red Andaluza de Semillas (Spain), Formicablu (Italy), Organic Research Centre (United Kingdom), SEGES P/S (Denmark), Institut Technique de l'Agriculture Biologique (France), The University of Debreceni (Hungary).

Evaluation and sharing of the results

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À propos de CERERE

Grâce à un réseau équilibré de chercheurs et de communautés de praticiens, le projet promeut l'innovation en produisant et en diffusant des outils accessibles aux utilisateurs finaux et des produits de formation pour les agriculteurs, les transformateurs, les consommateurs et les décideurs.

RÈGLES INTERNES AUTOUT DES SEMENCES PAYSANNES: L'EXEMPLE D'UN COMMUN

PROBLÈME

L'absence de règles collectives empêche la gestion collective des semences paysannes.

SOLUTION

L'organisation collective de gestion et de protection des semences paysannes peut se faire au sein d'une Maison des Semences Paysannes grâce à une synergie paysans-jardiniers, ce qui s'apparente à un "Commun" agricole.
Des règles norment les droits d'usage, d'utilisation, de gestion et d'aliénation attribués aux «*commoners*» (ici les adhérents de la Maison des Semences Paysannes). Des échantillons de semences peuvent être distribués de façon assez souple aux jardiniers qui sont incités à restituer une partie de la récolte afin d'alimenter le stock de sécurité et de redistribution de la variété.
La circulation des semences peut être normée dans une convention de parrainage et de multiplication signée avec des paysans-parrains. La Maison des Semences Paysannes fournit un échantillon de semences (ne dépassant pas quelques dizaines de kg) et un appui technique à des paysans-parrains. Les paysans-parrains conservent des variétés en suivant un protocole de notation et de récolte, restituent l'équivalent de la quantité reçue dans un état de propreté pour semis et à mettent à leur tour un lot de grains de la même variété à la disposition d'un nouveau parrain/multiplicateur.

Résultats

La conservation et la gestion des semences comme un Commun sont ainsi assurées. Un exemple en est l'association Pétanielle qui réunit des paysans et des jardiniers en vue de la conservation et du développement de la biodiversité cultivée. Les variétés sont ainsi multipliées et diffusées au sein des membres de la Maison des Semences Paysannes.

Recommendations Pratiques

- Il ne suffit pas de fournir aux parrains/multiplicateurs la quantité de semences nécessaires, il faut également veiller à mettre en réseau les paysans pour permettre l'échange de savoirs et savoir-faire. Concernant les jardiniers, il est également important de leur donner des conseils de culture en même temps qu'on leur confie des semences.
- Il peut être pratique d'organiser les échanges de semences et de savoir-faire lors des rencontres du collectif (fête des semis, visites de champs, journées de battage, etc.).
- Il peut être intéressant, pour la gestion d'une collection de variétés, de répartir les différentes variétés en catégories (par exemple : variété d'intérêt pédagogique, variété parainée, variété de conservation, variété en pré-multiplication, nouvelle variété en cours de sélection paysanne, etc.). Il est important d'utiliser un outil (base de donnée, tableur informatique, tableaux sur papier, etc.) permettant de savoir quelles variétés et en quelles quantités se trouvent semées chez des membres du collectif et dans le stock de sécurité.
- Il est important de bien définir les rôles de chacun, surtout si les paysans membres du collectifs manquent de temps.

Informations supplémentaires

http://petanielle.org/

Thème: Organisation interne et mise en réseau
Mots-clé: Commun agricole; semences paysannes
Culture: Céréales
Pays: France
Etude de cas liée: Pétanielle
Langues: Français; Anglais
Année de parution: 2018

Partenaires du projet

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Evaluation et partage des résultats

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INTERESTS FOR ON-FARM AUVERGNE'S RIVET WHEAT PASTA PROCESSING

PROBLEM

On-farm grain processing has constraints such as storage and inventory management while offering a quality product.

SOLUTION

Pasta is the simplest product to value cereals: easy to process, the finished product is dry, which facilitates storage and inventory management. The process is simple since it involves only water in addition to flour. A finished extruder of the chosen mold gives shape to the pasta which will then be dried at low temperature. The dynamic management of the rivet wheat - *Triticum turgidum* - variety *Poulard d'Auvergne* (historically cultivated in Puy de Dôme) as well as the type of mill (stone mill) give pasta real taste qualities. The milling T110 (110 mg of minerals / kg flour) on stone mill allows a good milling yield while preserving a maximum of brand and its nutritive and digestive qualities.

Outcomes

The outcomes are the ease of production and management of stocks and obtaining a product with good taste and nutritional qualities.

Practical Recommendation

- It is more practical to produce dry pasta than fresh pasta, especially because of the use-by dates which are much shorter for fresh pasta than for dry pasta.
- It may be interesting to group together to set up a collective pasta workshop to share the costs (especially for the dryer).

- When buying the dryer, it may be interesting to contact a national company for after-sales service facilities.
- If we want this activity to be part of a social project in order to offer profitable chains to small farms, it is important that pasta is not the only production of these farms. Rather, we must move towards a diversification of products and farm activities. It is also important to ensure that a price is maintained that allows the farmers to correctly pay themselves.

Further Information

http://odysseedengrain-patesbio.fr/

Theme: Processing and products
Keywords: Pasta; Rivet wheat; on-farm processing
Crop: rivet wheat
Country: France
Related CERERE case study: SCIC Odyssée de l'Engrain
Languages: French; English
Year of release: 2018

Project partners

The University of Reading (United Kingdom), The University of Florence (Italy), Rete Semi Rurali (Italy), Réseau Semences Paysannes (France), Institut National de la Recherche Agronomique (France), The University of Helsinki (Finland), The Irish Agriculture and Food Development Authority (Ireland), Red Andaluza de Semillas (Spain), Formicablu (Italy), Organic Research Centre (United Kingdom), SEGES P/S (Denmark), Institut Technique de l'Agriculture Biologique (France), The University of Debreceni (Hungary).

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INTÉRÊTS DE LA TRANSFORMATION EN PÂTES DU BLÉ POULARD D'AUVERGNE À LA FERME

PROBLÈME

La transformation des céréales à la ferme présente des contraintes telles que le stockage et la gestion des stocks tout en proposant un produit de qualité.

SOLUTION

La pâte alimentaire est le produit le plus simple pour valoriser les céréales : facile à transformer, le produit fini est sec, ce qui facilite le stockage et la gestion des stocks. Le procédé est simple puisqu'il ne fait intervenir que de l'eau en plus de la farine. Un extrudeur terminé du moule choisi donne sa forme aux pâtes qui seront ensuite séchées à basse température. La gestion dynamique de la variété de Poulard d'Auvergne (variété de blé Poulard - *Triticum turgidum* - historiquement cultivée dans le Puy de Dôme) ainsi que le type de moulin (meule de pierre) confèrent aux pâtes de réelles qualités gustatives. La mouture T110 (110 mg de minéraux/kg farine) permet un bon rendement de meunerie tout en préservant un maximum le son et ses qualités nutritives et digestives.

Résultats

Les résultats sont la facilité de la production et de la gestion des stocks et l'obtention d'un produit présentant de bonnes qualités gustatives et nutritionnelles.

Recommendations Pratiques

- Il est plus pratique de produire des pâtes sèches que des pâtes fraîches, notamment à cause des dates limites de consommation qui sont beaucoup plus courtes pour les pâtes fraîches que pour les pâtes sèches.
- Il peut être intéressant de se regrouper pour mettre en place un atelier de pâtes collectifs afin de partager les frais (notamment pour le séchoir).

- Lors de l'achat du séchoir, il peut être intéressant de s'adresser à une entreprise nationale pour des facilités de service après vente.
- Si l'on veut que cette activité rentre dans un projet social afin d'offrir à de petites fermes des filières rentables, il est important que les pâtes ne soient pas l'unique production de ces fermes. Il faut plutôt aller vers une diversification des produits et des valorisations des activités de la ferme. Il est également important de veiller à maintenir un prix qui permette au paysan de se rémunérer correctement.

Informations supplémentaires

http://odysseedengrain-patesbio.fr/

Thème: Transformation et produits
Mots-clé: Pâtes; blé Poulard; transformation à la ferme
Cultures: Blé Poulard
Pays: France
Etude de cas liée: SCIC Odyssée de l'Engrain
Langues: Français; Anglais
Année de parution: 2018

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ON-FARM SELECTION AND MANAGEMENT OF LOCALLY ADAPTED AND GENETICALLY DIVERSIFIED WHEAT POPULATIONS

PROBLEM

Selection and management of wheat varieties has constraints of local adaptation while preserving an adequate genetic diversity.

SOLUTION

The selection taking place on farms allows each producer to find a population adapted to its conditions and with a good taste. In order to maintain the genetic diversity of the populations, during farmers meetings, each one brings 5 kilograms of seeds of its population, which will be mixed with those of the populations of the other farms. Then, everyone leaves with 5 kilos from this mixture to integrate into its population. This strategy on the dynamics of wheat diversity was developed jointly by Gab 65 and the Réseau Semences Paysannes to maintain genetically diversified populations at the farm level.

Outcomes

Thanks to a few percent annual genetic renewal, this method makes it possible to maintain the adaptive capacities of the wheat populations while adapting those population to the local conditions of each farm. This is a method used by the farmers of *L'Odyssée d'Engrain*, a cooperative society with collective interest, member of Réseau Semences Paysannes.

Practical Recommendation

- When you get seeds of a population, it is necessary to sow during the first year a small plot and make a selection of plants corresponding to the desired type in order to have a seed lot of which we are sure that it corresponds to the desired variety.

- It may be useful to visit the plots of farmers bringing seeds to mix during the farmers meetings before mixing these lots to ensure the characteristics of their populations. Particular care should be taken not to mix seed lots of different varieties or even different species as these mixed seeds will then be found on the plots of all participating farmers.

- Seeds of different varieties of wheat may be found in seed lots during threshing, sorting, etc. As long as it stays to a reasonable extent, it adds a bit of diversity to the populations.

Further Information

http://odysseedengrain-patesbio.fr/

Theme: Agronomic practices
Keywords: Wheat; selection; genetic diversity
Crop: Wheat
Country: France
Related CERERE case study: SCIC L'Odyssée d'Engrain
Languages: French; English
Year of release: 2018

Project partners

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SÉLECTION ET GESTION À LA FERME DE POPULATIONS DE BLÉS ADAPTÉES LOCALEMENT ET GÉNÉTIQUEMENT DIVERSIFIÉES

PROBLÈME

La sélection et la gestion des variétés de blé présente des contraintes d'adaptation locale tout en maintenant une diversité génétique suffisante.

SOLUTION

La sélection se déroulant dans les fermes permet à chaque paysant de trouver une population adaptée à ses conditions. Afin de maintenir une diversité génétique des populations, lors des rassemblements des paysans (réunion des semis par exemple), chacun apporte 5 kilogrammes de semence de sa population, qui sera mélangée avec celles des populations des autres fermes. Ensuite, chacun repart avec 5 kilos issu de ce mélange pour l'intégrer dans sa population.
Cette stratégie sur la dynamique de la diversité du blé a été élaborée conjointement par le Gab 65 et le Réseau Semences Paysannes pour maintenir une diversité dans les populations à l'échelle de la ferme.

Résultats

Grâce à un renouvellement génétique de l'ordre de quelques pourcents annuellement, cette méthode permet d'entretenir les facultés adaptatives des populations de blés tout en les adaptant aux conditions locales de chaque ferme. C'est une méthode mise en oeuvre par les paysans de l'Odyssée d'Engrain, une société coopérative d'intérêt collectif membre du Réseau Semences Paysannes.

Recommendations Pratiques

- Lorsqu'on reçoit des semences d'une population, il faut, la première année, semer une petite parcelle avec les semences reçues et réaliser une sélection des blés correspondant au type souhaité afin d'avoir un lot de semences dont on est sûr qu'il correspond bien à la variété souhaitée.

- Il peut être utile de faire des visites sur les parcelles des paysans apportant des lots de semences à mélanger avant de mélanger ces lots afin de s'assurer des caractéristiques de leurs populations. Il faut faire particulièrement attention à ne pas mélanger des lots de semences de variétés voire d'espèces différentes car ces semences mélangées se retrouveront ensuite sur les parcelles de tous les paysans participants.

- Il peut arriver que des semences de différentes variétés de blés se retrouvent dans les lots de semences lors des opérations de battage, triage, etc. Tant que cela reste dans une mesure raisonnable, cela permet d'ajouter un peu de diversité dans les populations.

Informations supplémentaires

http://odysseedengrain-patesbio.fr/

Thème: Pratiques agronomiques
Mots-clé: Blé; sélection; diversité génétique
Culture: blé
Pays: France
Étude de cas liée: SCIC L'Odyssée d'Engrain
Langues: Français; Anglais
Année de parution: 2018

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PARTICIPATORY RESEARCH ON AGRICULTURAL MACHINERY: SELFBUILD OF A GRAIN BRUSH BY AND FOR THE FARMESE-BAKERS

PROBLEM

Grain brushes are used for industrial milling in order to lower the dust and mycotoxins contents on the cereals grains' surface, but there is no model adapted to the needs of artisans and farmer-bakers (cost, flow, size).

SOLUTION

A grain brush was designed by the farmers of ARDEAR Auvergne-Rhône-Alpes accompanied by the "Atelier Paysan", a selfbuilding cooperative. Several prototypes can be built, tested and improved collectively. The design should be designed to simplify manufacturing and adjustments.
This brush is a rotating machine one meter high and of about 100 kg, consisting in a square tube frame, a stator corresponding to a cylindrical cage assembled on the frame, with two flanges to guide the grains in input and at the outlet of the brush, a rotor with 2 metal brushes and two fins, guided by two bearings on the frame; an electric motor of 2 kW; a belt pulley transmission and an outer casing for sealing the assembly and suction of dust by a conventional vacuum cleaner.

Outcomes

This design of the grain brush meets the needs of on-farm processing, for investment cost (less than 1000 €) as well as for the brushed grain flow (200 to 600 kg/h). Such a brush is used before milling in order to remove the dust fixed on the grain's surface. In addition to the cleaning effect, this meets the need for regulating the mycotoxins levels (concentrated in dust) within a mill.

This collective work paves the way for other projects for on-farm cereals processing, for which the same process can be realized.

Practical Recommendation

- Involve end-users in the designing process and machinery building for self-construction.
- Do not hesitate to design several prototypes and have them tested by several users in order to bring out solutions adapted to the various contexts.
- If possible, avoid mixing the crop from plots where signs of mycotoxin diseases have been observed with the crops of other plots.

Further Information

https://www.latelierpaysan.org/IMG/pdf/brosse_a_ble_3.1-2.pdf

Theme: Processing and products
Keywords: selfbuild; grain brush
Crop: cereals
Country: France
Related CERERE case study: ARDEAR Auvergne-Rhône-Alpes
Languages: French, English
Year of release: 2018

Project partners

The University of Reading (United Kingdom), The University of Florence (Italy), Rete Semi Rurali (Italy), Réseau Semences Paysannes (France), Institut National de la Recherche Agronomique (France), The University of Helsinki (Finland), The Irish Agriculture and Food Development Authority (Ireland), Red Andaluza de Semillas (Spain), Formicablu (Italy), Organic Research Centre (United Kingdom), SEGES P/S (Denmark), Institut Technique de l'Agriculture Biologique (France), The University of Debreceni (Hungary).

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RECHERCHE DÉVELOPPEMENT PARTICIPATIVE SUR LES AGROÉQUIPEMENT: AUTOCONSTRUCTION D'UNE BROSSE À GRAIN POUR ET PAR LES PAYSANS BOULANGERS

PROBLÈME

Les brosses à grain sont utilisées dans la meunerie industrielle afin d'abaisser le taux de poussières et mycotoxines présentes à la surface des grains de céréales mais on ne trouve pas de modèle adapté aux besoins des artisans et paysan boulangers (coût, débit, dimensions).

SOLUTION

Une brosse à grains a été conçue par les paysans de l'ARDEAR Auvergne-Rhône-Alpes accompagnés par l'Atelier Paysan, une coopérative d'autoconstruction. Plusieurs prototypes peuvent être construits, testés et améliorés collectivement. La conception doit être pensée de façon à simplifier la fabrication et les réglages.
Cette brosse est une machine tournante d'un mètre de haut et environ 100 kg, composée d'un châssis en tube carré, d'un stator correspondant à une cage cylindrique assemblée sur le châssis, avec deux flasques pour guider les grains en entrée et en sortie de la brosse, d'un rotor avec 2 brosses métalliques et deux ailettes, guidé par deux paliers sur le châssis ; d'un moteur électrique de 2 kW ; d'une transmission poulie courroie et d'un carter extérieur permettant l'étanchéité de l'ensemble et l'aspiration des poussières par un aspirateur conventionnel.

Résultats

Cette conception de la brosse à grain répond aux besoins de la transformation à la ferme, que ce soit pour le coût d'investissement (moins de 1000 €) ou le débit de grain brossé (200 à 600 kg/h). Intégrée en amont du moulin dans la chaîne de meunerie, une telle brosse permet de séparer du grain les poussières fixées sur sa surface. Outre l'effet nettoyant, cela répond au besoin de régulation du taux de mycotoxines (concentrées dans la poussière) au sein d'une meunerie.

Ce travail collectif ouvre la voie à d'autres projets pour la transformation fermière des céréales, pour lesquels le même processus peut se mettre en place.

Recommendations Pratiques

- Faire participer les utilisateurs finaux dans les processus de conception et construction de machines destinées à l'autoconstruction.
- Ne pas hésiter à concevoir plusieurs prototypes et les faire tester par plusieurs utilisateurs afin de faire émerger des solutions adaptées aux divers contextes.
- Eviter si possible de mélanger la récolte provenant de parcelles sur lesquelles ont été observées des signes de maladies à mycotoxines avec la récolte d'autres parcelles.

Informations supplémentaires

https://www.latelierpaysan.org/IMG/pdf/brosse_a_ble_3.1-2.pdf

Thème: Transformation et produits
Mots-clé: Autoconstruction; brosse à grain
Culture: Blé
Pays: France
Étude de cas liée: ARDEAR Auvergne-Rhône-Alpes
Langues: Français; Anglais
Année de parution: 2018

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Evaluation et partage des résultats

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DIVERSITY OF PRODUCT RANGE

PROBLEM

Can cereal farmers attain a greater financial reward for their produce?

The answer often lies in focusing on value rather than on quantity and establishing short food supply chains. However, it can be difficult to develop a varied range of products.

SOLUTION

Kilbeggan Organic Foods has created products from traditional uses of oats grown on Ballard Organic Farm: porridge, oat cookies, and an oat bread mix. The porridge has gained industry recognition; winning numerous awards. Cookies are handmade and derived from a family recipe that includes no additives/preservatives. The bread mix comes with seeds, dried fruit, or herbs.

Outcomes

Products are available across Ireland in small stores, family owned shops, healthcare stores etc. The company distribute to the local area themselves but use distributors for the rest of Ireland. For export markets orders are dispatched to a warehouse in Dublin from where they are distributed.

Practical Recommendation

When farming on a small-scale, it is often better to focus on quality rather than quantity. Value can be added to a grain by selling premium cereal-based products through a short supply chain. Partnering with other actors, such as artisan bakeries, improves innovation and associated value-added. Cereal farmers can be rewarded for quality products if they can create a more direct relationship with consumers. Part of Kilbeggan Organic Foods success is that it has diversified its business, offering a 'bundle' of products to consumers and also a tourism experience.

Figure 1. Kilbeggan Organic Food products

Figure 2. Lily and Par Lalor of Kilbeggan Organic Foods receiving their Euro-Toques award

Extending a product range widens the marketability of a food business. Kilbeggan Organic Foods demonstrates the potential market demand for a variety of high quality certified organic cereal-based products. Producers can also derive financial value through product differentiation by highlighting the distinctive attributes of their products.

Although products largely similar to Kilbeggan Organic Foods products already existed under other brands in the marketplace, they distinguish themselves through authenticity, provenance, sustainability, and quality. It is important to certify environmental credentials through appropriate certification bodies if using sustainability attributes to differentiate products.

Further Information

Kilbeggan Organic Foods only use oats produced from their family farm (Ballard Organic Farm) in their products. Whilst this can create pressures to supply sufficient raw oats, it ensures the quality and integrity of the products. The oats are harvested in July and processed using a contracted miller. The cookies are baked by subcontract by an artisan bakery in Cork.

Website Kilbeggan Organic Foods:
https://kilbeganorganicfoods.com
Website Ballard Organic Farm:
http://www.ballardorganicfarm.ie
YouTube video:
https://www.youtube.com/watch?v=6qGJSzOFflk

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Evaluation and sharing of the results

Use the comment section on the CERERE website to share your experiences with other farmers, processors, retailers, advisors and scientists. If you have any questions concerning this Practice Abstract, please contact the author by e-mail.