



LIFE Environment and Resource Efficiency

LIFECITRUS

LIFE14 ENV/ES/000326

**D2_Document collecting all reviews and
articles written inside the project**

November 2018.





Introduction

An intensive dissemination activity had been carried out throughout the project lifetime.

1. Initial press meeting
2. Two guided visits to the demonstration plant for journalist
3. Final press meeting
4. Video
5. Reviews and articles
6. Conference
7. Newsletters
8. Special section in the “CTC Alimentación” magazine
9. Participation in National and International congresses/days/workshops
10. Publication of a technical article in “Alimentaria” magazine
11. Other dissemination (guided visits to the demonstration plant and general dissemination)
12. Networking activities in press

The following describes each of the categories indicated.

1. Initial press meeting

Event: Initial press meeting into “Asamblea General de Conserveros Murcia”

Date: 15/12/2015

Place: Calle Condestable, 1, 30009 Murcia (Hotel NH Amistad Murcia)

Audience: 23 people (7 journalists)

Description: Initial press meeting into “Asamblea General de Conserveros Murcia” to bring together the media and the business sector of food of the Region of Murcia, Alicante and Albacete. This event is also attended by members of the regional university community.

A press release was prepared (See Annex).

In press

Murciaeconomía (17/12/2015). Cómo convertir restos de cítricos en aditivos naturales

<http://murciaeconomia.com/not/39793/-como-convertir-restos-de-citricos-en-aditivos-naturales>

Makemefeed (15/12/2015). Cómo convertir restos de cítricos en aditivos naturales

<https://es.makemefeed.com/2015/12/15/como-convertir-restos-de-citric>

Citricos.net (15/12/2015). Cómo convertir restos de cítricos en aditivos naturales

Pictures



After this event, journalists are contacted for future reports in the La Verdad newspaper and in the Diario del Campo program of the 7RM television channel.



2. Two guided visits to the demonstration plant for journalist

Event1: First guided visit to the demonstration planta

Date: 09/11/2016

Place: Calle Concordia s/n, 30500 Molina de Segura

Audience: 7 media (+ 8 people of industry). Popular Tv Region de Murcia, Radio Compañía, La Verdad, Onda Regional, 7TV, Agencia Efe and Cadena Ser.

Description: First guided visit to the demonstration planta to bring together the media and the business sector (citrus and foods) of the Region of Murcia.

A press release was prepared (See Annex).

In press

Cadena SER. Radio Murcia (8/11/2016- radio and digital media). *Desarrollan un novedoso aditivo natural, a base de cítricos, muy útil en la conserva*

http://cadenaser.com/emisora/2016/11/08/radio_murcia/1478609551_754936.html

Radio Compañía (9/11/2016- radio and digital media). *El centro de la conserva desarrolla alimentos libres de aditivos procedentes de los cítricos*

<http://www.radiomolina.com/Noticias/Ficha.aspx?FrmlIdNot=7178>

Popular TV Región de Murcia (9/11/2016- television media). *El Centro Tecnológico Nacional de la Conserva está realizando un estudio sobre el reciclado de alimentos*

<https://es-la.facebook.com/poptvregiondemurca/videos/1346121342064711/>

La Verdad (10/11/2016- newspaper and digital media). *El Centro de la Conserva ensaya el uso de sobrantes de cítricos en nuevos productos*

<http://www.laverdad.es/murcia/molina/201611/10/centro-conserva-ensaya-sobrantes-20161110014517-v.html>

La Opinión de Murcia (10/11/2016 digital media). *De los cítricos, hasta la corteza - El Centro Tecnológico de la Conserva transforma la piel de limones y naranjas en un aditivo natural para la repostería*

<http://www.laopiniondemurcia.es/municipios/2016/11/10/citricos-corteza/781440.html>

<http://www.laopiniondemurcia.es/multimedia/videos/municipios/2016-11-09-110598-centro-tecnologico-conserva-transforma-piel-limones-naranjas-aditivo-natural-para-reposteria.html>

Compilation of publications (See Annex)

Pictures



Event2: Second guided visit to the demonstration planta

Date: 17/01/2018

Place: Calle Concordia s/n, 30500 Molina de Segura

Audience: 7 media. Onda Regional, 7TV, Rteve, Radio Compañía, La Verdad, La Opinion and Murcieconomia

Description: Second guided visit to the demonstration planta to bring together the media and public bodies of the Region of Murcia.

A press release was prepared (See Annex).

In press

La Opinión de Murcia (18/01/2018 digital media). *Vida más allá de los residuos de cítricos*

<http://www.laopiniondemurcia.es/comunidad/2018/01/18/vida-residuos-citricos/890834.html>

La Verdad de Murcia (18/01/2018 newspaper and digital media). *Purés y confituras con residuos de los cítricos*

<http://www.laverdad.es/murcia/pures-confituras-residuos-20180118012508-ntvo.html>

Radio Compañía (18/01/2018 radio and digital media). *El CTC desarrolla un proyecto para conseguir ingredientes naturales de residuos de cítricos*

<http://radiomolina.com/noticias/Ficha.aspx?FrmlIdNot=7746>
<http://radiomolina.com/Imagenes/Noticias/2018118855618CITRI1.mp3>

Noticias press. (17/01/2018 digital media). *La Region participa en un proyecto europeo para desarrollar nuevos alimentos naturales a partir de los residuos de los cítricos*

<https://www.noticiaspres.es/2018/01/la-region-participa-en-un-proyecto-europeo-para-desarrollar-nuevos-ingredientes-naturales-a-partir-de-los-residuos-de-los-citricos/>

Murcia Economia (17/01/2018 digital media). *El Centro de la Conserva crea mermeladas, cremas y productos de pastelería con residuos de cítricos*

<http://murciaeconomia.com/not/54434/el-centro-de-la-conserva-crea-mermeladas-cremas-y-productos-de-pasteleria-con-residuos-de-citricos/>



Noticias CARM (17/01/2018 digital media). *La Region participa en un proyecto europeo para desarrollar nuevos alimentos naturales a partir de los residuos de los cítricos*

[http://www.carm.es/web/pagina?IDCONTENIDO=95458&IDTIPO=10&RASTRO=c\\$m122,70&VOTO=5&VOTO_REGISTRADO=S](http://www.carm.es/web/pagina?IDCONTENIDO=95458&IDTIPO=10&RASTRO=c$m122,70&VOTO=5&VOTO_REGISTRADO=S)

Murcia.com (17/01/2018 digital media). *La Region participa en un proyecto europeo para desarrollar nuevos alimentos naturales a partir de los residuos de los cítricos*

<http://www.murcia.com/region/noticias/2018/01/17-la-region-participa-en-un-proyecto-europeo-para-desarrollar-nuevos-ingredientes-naturales-a-partir-de-los-residuos-de.asp>

Murcia Diario (17/01/2018 digital media). *Un proyecto europeo revoluciona la alimentación a partir de residuos de los cítricos*

<http://murciadiario.com/not/6821/un-proyecto-europeo-revoluciona-la-alimentacion-a-partir-de-residuos-de-los-citricos>

Agroinformacion (17/01/2018 digital media). *Logran elaborar con un proyecto europeo purés alimenticios a partir de la corteza de los cítricos*

<http://www.agroinformacion.com/logran-elaborar-pures-alimenticios-a-partir-de-la-corteza-de-los-citricos/>

Rtve. Noticias Murcia (17/01/2018 television media). *Rtve_noticias-murcia-17-01-2018*

<http://rtve.es/v/4426495> (9:23 min.)

Onda Regional. Informativos. Region de Murcia Noticias (Mediodía y Tarde) (17/01/2018 radio media)

<http://www.orm.es/deportes/region-de-murcia-noticias-tarde-17-01-2018/>

7 TV Región de Murcia. Programa Diario del Campo (24/01/2018 television media). *Divulgativos. Miércoles, 24 enero*

<http://webtv.7tvregiondemurcia.es/divulgativos/diario-del-campo/2018/miercoles-24-de-enero/>

Web Europe Direct Region de Murcia (23/01/2018 digital media). *Europe Direct Región de Murcia_ Lifecitrus, un proyecto LIFE para desarrollar nuevos ingredientes naturales*

<http://europedirectregiondemurcia.blogspot.com/2018/01/lifecitrus-un-proyecto-life-para.html>

Revista digital iresiduo (02/02/2018 digital media). *En busca de nuevos ingredientes naturales a partir de los residuos de los cítricos*

<http://iresiduo.com/noticias/espana/gobierno-region-murcia/18/02/02/busca-nuevos-ingredientes-naturales-partir-residuos>



Revista digital Residuos Profesional (24/01/2018 digital media). *El proyecto 'LifeCitrus' ha permitido obtener unos purés a partir de la corteza de los cítricos aplicables a su vez a todo tipo de alimentos sin alterar sus propiedades organolépticas*

<https://www.residuosprofesional.com/lifecitrus-aprovechar-residuos-citricos/>

Revista digital Agrodinario (17/01/2018 digital media). *Un consorcio murciano desarrolla nuevos aditivos naturales alimentarios*

<http://www.agrodiario.com/texto-diario/mostrar/988771/consorcio-murciano-desarrolla-nuevos-aditivos-naturales-alimentarios-partir-residuos-citricos>

Gestión Ambiental de Navarra (24/01/2018 digital media). *Proyecto LifeCitrus_ nuevos ingredientes naturales a partir de residuos cítricos*

<https://gan-nik.es/blog/residuos-profesional-proyecto-lifecitrus-nuevos-ingredientes-naturales-a-partir-de-residuos-de-citricos/>

Ibercaja Documenta (18/01/2018 digital media). *Logran elaborar con un proyecto europeo purés alimenticios a partir de la corteza de los cítricos*

<http://www.agroinformacion.com/logran-elaborar-pures-alimenticios-a-partir-de-la-corteza-de-los-citricos/>

La Gaceta del Gourmet (18/01/2018 digital media). *Logran elaborar con un proyecto europeo purés alimenticios a partir de la corteza de los cítricos*

<http://lagacetadelgourmet.es/not/5361/logran-pures-alimenticios-a-partir-de-la-corteza-de-los-citricos/>

FyH cítrícolas (17/01/2018 digital media). *Logran pures alimenticios a partir de la corteza de los cítricos*

<https://www.fyh.es/detallenoticia/26014/logran-pures-alimenticios-a-partir-de-la-corteza-de-los-c%C3%ADtricos.aspx?tipo=nacionales>

Web polígono oeste. (from Opinion de Murcia newspaper) (17/01/2018 digital media). *Vida más allá de los residuos de cítricos*

<https://poligonooeste.es/vida-mas-alla-de-los-residuos-de-citricos/>

Sogama (Sociedad Gallega de Medio Ambiente) (07/02/2018 digital media). *"LifeCitrus" pone en valor los residuos cítricos*

<http://www.sogama.gal/es/noticia/%E2%80%9Clifecitrus%E2%80%9Dpone-en-valor-los-residuos-c%C3%ADtricos>

Cooperativas Agroalimentarias Castilla La Mancha (17/01/2018 digital media). *Logran elaborar con un proyecto europeo purés alimenticios a partir de la corteza de los cítricos*

<https://www.agroalimentariasclm.coop/prensa/actualidad-del-sector/1977-logran-elaborar-con-un-proyecto-europeo-pur%C3%A9s-alimenticios-a-partir-de-la-corteza-de-los-c%C3%ADtricos>

ABC (17/01/2018 digital media). *Logran pures alimenticios a partir de la corteza de los cítricos*

Compilation of publications (See Annex)

Pictures



3. Final press meeting

Event: Final press meeting into “Agrupal headquarters”

Date: 31/10/2018

Place: Calle Villaleal, 3, 30001 Murcia

Audience: 8 media (3 journalists)

Description: Final press meeting into “Agrupal headquarters” to provide to the media an easy place and near to the business sector of agrofood of the Region of Murcia, Alicante and Albacete.

A press release was prepared (See Annex).

In press

MurciaDiario (31/10/2018 digital media). *LifeCitrus: residuos cítricos como alternativa natural a los aditivos*

<http://murciadiario.com/art/12252/lifecitrus-residuos-citricos-como-alternativa-natural-a-los-aditivos-alimentarios>

Economía de Mallorca (31/10/2018 digital media). *LifeCitrus logra convertir los residuos cítricos en un ingrediente que sustituye los aditivos y mejora las propiedades de 13 alimentos*

<http://economiademallorca.com/art/19181/lifecitrus-logra-convertir-los-residuos-citricos-en-un-ingrediente-natural-que-sustituye-los-aditivos-y-mejora-las-propiedades-de-13-alimentos>

Murcia.com (31/10/2018 digital media). *LifeCitrus logra convertir los residuos cítricos en un ingrediente natural que sustituye los aditivos y mejora las propiedades nutricionales de hasta trece alimentos*

<https://www.murcia.com/region/noticias/2018/10/31-lifecitrus-logra-convertir-los-residuos-citricos-en-un-ingrediente-natural.asp>

MurciaEconomía.com (31/10/2018 digital media). *Residuos cítricos como ingrediente natural para sustituir aditivos alimentarios*

<http://murciaeconomia.com/not/59400/>

Onda Regional (31/10/2018 radio and media digital). *Consiguen un nuevo ingrediente natural a partir de la corteza de limón, naranja y mandarina*

<https://www.orm.es/informativos/noticias-2018/consiguen-un-nuevo-ingrediente-natural-a-partir-de-la-corteza-de-limon-naranja-y-mandarina/>

Onda Regional (01/11/2018 radio and media digital)

<https://www.orm.es/informativos/region-de-murcia-noticias-mediodia/region-de-murcia-noticias-mediodia-01-11-2018/>

La Opinión de Murcia (01/11/2018 newspaper and media digital). *Del limón vale todo*

<https://www.laopiniondemurcia.es/comunidad/2018/11/01/limon-vale/968197.html>

Agrodiario (06/11/2018 media digital). *LifeCitrus convierte residuos cítricos en un ingrediente natural que sustituye los aditivos y mejora las propiedades nutricionales*

http://www.agrodiario.com/texto-diario/mostrar/1244656/lifecitrus-logra-convertir-residuos-citricos-ingrediente-natural-sustituye-aditivos-mejora-propiedades-nutricionales-hasta-trece-alimentos?utm_source=newsletter&utm_medium=email&utm_campaign=Newsletter%20www.agrodiario.com

Pictures



4. Video

In December 2016, a company was contacted to carry out the promotional video of the project. On February 23, 2017 we had the video available on the web.

The video lasts 5 minutes and is played in three languages the audition (Spanish, English and Italian).



Proyecto LifeCitrus HD

<https://www.youtube.com/watch?v=w9rwth5cnAU>

5. Reviews and articles

Publication 1

Title: “De corteza a aditivo natural”. La Verdad Newspaper. Nuestra Tierra Section

Date: 09/02/2016

Description: After Initial Press meeting, a photographer and a journalist of the La Verdad newspaper contacted us and visited us to prepare this publication in the special section “Nuestra Tierra” in the printed and digital edition. On February 3, they took photos at the CTC facilities and the review was published on February 9.



The publication is available in Annex and <http://www.laverdad.es/nuestra-tierra/medio-ambiente/201602/09/de-corteza-a-aditivo-natural.html>

Publication 2

Title: “LIFECITRUS EN LA REGIÓN DE MURCIA ¿POR QUÉ EL PROYECTO LIFECITRUS? LA PROBLEMÁTICA DE LOS RESIDUOS CÍTRICOS”. Revista CTC Alimentación Nº 64. Junio 2016

Date: Junio 2016

Description: Review about LIFECITRUS project and the problematic of waste that tries to solve at Local, National and European level.

The publication is available in Annex.

Publication 3

Title: “LIFECITRUS PROJECT in CTC-Molina de Segura”. Diario del Campo program. 7 TV

Date: 03/03/2016

Description: Recording of a report for the Diario del Campo program of the 7 TV television channel in the demonstration plant of the LIFECITRUS project. After Initial Press meeting, a journalist contacted us and visited us to prepare this report.



The video is available in:

<http://webtv.7tvregiondemurcia.es/divulgativos/diario-del-campo/2016/jueves-3-de-marzo/>

Publication 4

Title: “Valorización de subproductos cítricos. Obtención de un nuevo ingrediente natural”.
Revista CTC Alimentación Nº 66. Junio 2017

Date: Junio 2017

Description: Article about results of the LIFECITRUS project.



The publication is available in Annex.

Publication 5. Interview

Title: “El Centro Tecnológico Nacional de la Conserva y Alimentación y sus líneas de trabajo”.
Curiosity Section

Date: 05/12/2017

Place: Calle Cuesta del Puente, 22, 30500 Molina de Segura, Murcia

Description: Live interview in Curiosity Section on the morning news in the 7TV television channel about CTC and its lines of research where the LIFECITRUS project is included.



The interview is available in:

https://www.youtube.com/watch?v=3j_FYcOAoQY&feature=youtu.be

Publication 6. Interview

Title: “Un proyecto pionero en la Región. Conseguir ingredientes naturales con residuos cítricos. El proyecto LIFECITRUS de la UE en el Centro Tecnológico Nacional de la Conserva y Alimentación”

Date: 17/04/2018

Place: Calle Cuesta del Puente, 22, 30500 Molina de Segura, Murcia

Description: Live interview in Curiosity Section on the morning news in the 7TV television channel about results of the LIFECITRUS project.



The interview is available in:

<https://www.youtube.com/watch?v=TBnDa9lBJ3w>

Publication 7. News in partners website and their social networks

Date: Regularly

Description: news about the project is posted on the CTC website (www.ctnc.es), its Facebook and twitter, as well as on FEDERALIMENTARE website and Facebook and the AGROFOOD website (www.agrofoodmurcia.com). As an example, a post on the FEDERALIMENTARE Facebook page of September 4, 2017 has had 217 views and has been shared 27 times until March 2018.



Publications in CTC Facebook (See Annex)

Publication 8. In August of 2018 the scientific article title: Effect of a new ingredient from citrus byproducts on physical, physicochemical and sensory properties of the strawberry jam: an alternative gelling agent and value-added products was sent to Journal of the Science of Food and Agriculture and was declined. Currently we work on the preparation of a scientific article for the dissemination of results in the scientific community.



6. Conference

Title: "8th FOOD TECHNOLOGY INTERNATIONAL SYMPOSIUM". Murcia Food Brokerage Event 2017

Date: 08/05/2017 – 09/05/2017

Place: Centro de Congresos Víctor Villegas. Avda. Primero de Mayo s/n. 30007, Murcia

Description: The LIFECITRUS Conference was held within the Murcia Food Brokerage Event 2017 and the 8th FOOD TECHNOLOGY INTERNATIONAL SYMPOSIUM that was held between 9 and 10 May 2017. It is an international event where the latest innovations meet Food Technology, and in which companies from different countries hold bilateral meetings to establish technological cooperation agreements related to the latest innovations in their sector. LIFECITRUS prepared a presentation with the general results of the project that also included the presentation of the innovative process and the product specifications obtained. The event counted with 376 entries from 17 different countries, although mainly from Spain (328). There were 213 company technicians, 56 technicians from universities, 48 from research centers, 26 consultants and 33 from others. The total number of national organizations was 240.

In addition, bilateral meetings were held with different companies and research centers for the transfer of technology. Among the companies with which meetings were held to disseminate the LIFECITRUS project include: Univar, Innofood I+D+i, DOMCA, Deretil, Sitra, IRCONFORT. Meetings were also held with technicians from the University of Cartagena, Murcia and Alicante, CSIC, Foundation Center for Research and Development of Functional Food, Fundación Parque Científico de Madrid and ASINCAR.

The symposium was organized with sessions of oral communications and poster communications. The LIFECITRUS project participated with the following communications:

Author(s): A.B. Morales

Title: Reciclado de subproductos de la industria de cítricos en aditivos naturales para la industria alimentaria. Proyecto LIFE+ Lifecitrus

Participation: Oral Year 2017

Congress: 8th FOOD TECHNOLOGY INTERNATIONAL SYMPOSIUM

Author(s): Ana Belén Morales, Adrián Sánchez, David Quintín, Pedro Sánchez-Campillo, Presentación García

Title: Reciclado de subproductos de la industria de cítricos en aditivos naturales para la industria alimentaria

Participation: Poster Year 2017

Congress: 8th FOOD TECHNOLOGY INTERNATIONAL SYMPOSIUM



The schedule, book of abstracts, audience list, poster and oral communication are available in Annex.

7. Newsletters

6 newsletters have been developed throughout the life of the project (Spanish and English language). Publication of the 6 newsletters (in Spanish) in the 'CTC Alimentación' magazine.

In December 2015, the Newsletter 1 related to the presentation of the project was published ("CTC Alimentación" magazine Nº 63 and LIFECITRUS website).

In June 2016 the Newsletter 2 with the progress of the project was published in LIFECITRUS website.

The Newsletter 3 dated December 2016, with the progress of the project, was published on the website the first days of January 2017. The newsletters 2 and 3 were published in the "CTC Alimentación" magazine Nº 65, December 2016.

The Newsletter 4 of June 2017, with the progress of the project, was published in the website the last days of June of 2017 and in the special edition of the "CTC Alimentación" magazine Nº 66 for the LIFECITRUS project.

The Newsletter 5 dated December 2017, with the progress of the project, was published on the website in the first half of January 2018 and in the "CTC Alimentación" magazine Nº 67, December 2017.

The Newsletter 6 dated June 2018, with the progress of the project, was published on the project's website in the first July 15, 2018 and "CTC Alimentación" magazine Nº 68, June 2018.

Attached pictures of the 6 newsletters.





The 6 newsletters (English language) are available in Annex.

8. Special section in the “CTC Alimentación” magazine

‘CTC Alimentación’ is biannual published and distributed to more than 1.000 entities.

Issue 66 of the "CTC Alimentación" magazine picked up a special edition about the LIFECITRUS project (LIFE14 ENV/ES/000326).

This task was scheduled for March 2017, but “CTC Alimentación” magazine is currently published every six months and not quarterly, as was foreseen in the project report, so it was worked out for publication in the June 2017 issue. From December 2015 it was began to include an announcement of the LIFECITRUS project in the "CTC Alimentación" magazine with the content of the notice board designed in action D3, with information on the project throughout the three years of the project and moreover the newsletters produced every six months.

From March 2017, the special edition was started, and collaborations were sought from other LIFE projects and interested staff. It was worked to reach the minimum contents established of each edition from the coordinator staff (Ángel Martínez Sanmartín and M^a Antonia Pedrero of the CTC).

In the meetings of the coordinators of the magazine and the rest of the project staff, it was decided to request collaboration from LIFE GISWASTE and LIFE WOGAnMBR project technicians because the networking maintained. In addition, it was decided to include information on the 8th FOOD TECHNOLOGY INTERNATIONAL SYMPOSIUM. This event was very attractive for both the industrial sector and the researcher as it included conferences such as LIFECITRUS, poster sessions and bilateral meetings. Proof of this were the more than two hundred registrations with representatives from Romania, England, Ireland, Italy, Portugal, Germany, Russian Federation, Slovenia, Jordan, etc., and of course Spain. Given that there was an opportunity to interview the Secretary General of Science and Innovation in the Ministry of Economy, Industry and Competitiveness, his participation in this edition of the magazine was not missed. From this interview highlights its support to transfer to the agri-food sector of the Region of Murcia the need to participate in the Spanish strategy of bioeconomy, in the circular economy, in industry 4.0, in an internationalized R+D+i in cooperation with other countries with which we have to solve problems that we share, through science and technology. All this is proof of its support for European projects such as our LIFECITRUS project, which aims to provide technology solutions to companies and grow in competitiveness and sustainability.

Finally, taking advantage of the celebration of the 25th Anniversary of the LIFE Programme of the European Union, a news of the dissemination of this event was included.



The Special edition “CTC Alimentación” magazine is available in Annex and

<http://www.ctnc.es/revistasctc/year>

http://www.ctnc.es/downfile?udfobj_id=21249&id_atribcat=66

9. Participation in National and International congresses/days/workshops

Workshop1

Name: Conferința "Diaspora în Cercetarea Științifică și Învățământul Superior. din România - Diaspora și prietenii săi" 2016. Workshop: "Bioeconomie: producție, procesare și consum sustenabile"

Date: 26 and 29/04/2016

Place: University of Agricultural Sciences and Veterinary Medicine of Banat "King Mihai I of Romania" from Timisoara, Romania

Description: ERA-NET SUSFOOD is a network of national and regional organizations throughout Europe, dedicated to financing activities related to science, technology and innovation, offering a high interest for the Region of Murcia. This network promotes cooperation projects for the development of a sustainable food chain. In this context, this workshop was organized with the background: the demand for food has to be covered by greater production and a better use of the available resources through a sustainable food system.

Audience: Technicians related to the international food sector (13 people)



The program, assistant registration sheet and the slides of the presentation (from Ángel Martínez) are available in Annex.

Workshop2

Name: EXPO Bioenergy Fair. Workshop FoodBioEnergy

Date: 26/04/2016

Place: Cremona, Italy



Description: Mr. Notarfonso (FEDERALIMENTARE Servizi) had an interview that was uploaded to the website of the fair and the interview can be viewed here: <https://youtu.be/DOcxTpsN8UE> (The Italian partner was not yet accepted, but he did dissemination).

Audience: Industry sector (Hundreds of people)

Workshop3

Name: International Conference Aromatic and Medicinals Herbs in Food

Date: 15-16/06/2016

Place: Bucharest (Romania)

Description: LIFECITRUS project participated because synergies with the Good Herbs project (Erasmus+ project). The main objective of the Good Herbs project is to educate, train, inform and disseminate the latest/new scientific evidences, legislation in force, hygienic rules as well as the best manufacturing practices of herbs in order to ensure the quality, safety, nutritive and functional quality, useful for food and food supplements industries. In this way it will be increased the opportunities of professional development and improve the professional competence, cooperation and competitiveness.

Audience: Food sector (96 people)

The conference was organized with sessions of oral communications and poster communications. The LIFECITRUS project participated with the following communications:

Author(s): David Quintín, Pedro Sánchez-Campillo, Presentación García, Ana Belén Morales Moreno, María Dolores López Martínez, Ángel Martínez Sanmartín

Title: The use of lemon peel (Byproduct from extraction of juice and essential oils) as ingredient in elaboration of fruit jams

Participation: Poster

Year 2016

Congress: International Conference Aromatic and Medicinals Herbs in Food

Place: Bucharest (Romania)

Author(s): Ana Belén Morales Moreno

Title: Valorization of citrus industry by products. Natural gelling agent. Application in vegetable based filling for bakery industry

Participation: Oral

Year 2016

Congress: International Conference Aromatic and Medicinals Herbs in Food

Place: Bucharest (Romania)



The program, poster, the slides of the presentation (from Ana Belén Morales) and attendance certification are available in Annex.

Workshop4

Name: International Congress LIFE ECOCITRIC. Final conference

Date: 16-17/11/2016

Place: Vall d'Uxió- Castellón (Spain)

Description: Networking actions have been carried out with the LIFE ECOCITRIC project (LIFE ECOCITRIC aimed to demonstrate the technical, economic and environmental viability of a new system for the utilization of agricultural waste produced by pruning citrus trees. The project advocated the sustainable management of this waste and demonstrated the environmental and economic benefits of this new system to the citrus fruit industry). A presentation of the LIFECITRUS project was presented at the Networking day on November 17 at the Final Project Congress.

Audience: Agricultural and industry sector and public bodies (Hundreds of people)

The congress was organized with sessions of oral communications. The LIFECITRUS project participated with the following communication in the networking section:

Author(s): Ana Belén Morales Moreno

Title: LIFECITRUS, Reciclado de los subproductos de la industria de cítricos en aditivos naturales para la industria alimentaria

Participation: Oral Year 2016

Congress: International Congress LIFE ECOCITRIC

Place: Vall d'Uxió- Castellón (Spain)



The program and the slides of the presentation (from Ana Belén Morales) are available in Annex.

Workshop5

Name: Food Matters Live Fair

Date: 22-24/11/2016

Place: London (England)

Description: Food Matters Live is a 3-day trade fair/conference bringing together the food and drink industry, retailers, foodservice providers, government and those working in nutrition, health and sustainability. A brochure of the LIFECITRUS project was used to inform visitors to the fair.

Audience: Food and drink industry (Thousands of people)



Workshop6

Name: III JORNADAS DE CIENCIA Y TECNOLOGIA DE LOS ALIMENTOS. VIDA ÚTIL DE LOS ALIMENTOS: UN RETO PARA LA INDUSTRIA ALIMENTARIA

Date: 23-24/02/2017

Place: Murcia (Spain)

Description: Workshop to deepen knowledge of the life cycle of food and innovations in this area. Meeting organized by the Association of Students and Graduates in Food Science and Technology of the University of Murcia (ANCYTU).

Audience: University community (50 people)



The congress was organized with sessions of oral communications. The LIFECITRUS project participated with the following communication:

Author(s): David Quintín

Title: Aplicación de nuevos ingredientes en la industria alimentaria. Caso de éxito Proyecto Lifecitrus.

Participation: Oral

Year 2017

Congress: III JORNADAS DE CIENCIA Y TECNOLOGIA DE LOS ALIMENTOS. VIDA ÚTIL DE LOS ALIMENTOS: UN RETO PARA LA INDUSTRIA ALIMENTARIA

Place: University of Murcia (Spain)

The program and the slides of the presentation (from David Quintín) are available in Annex.

Workshop7

Name: KICK-OFF MEETING. Project no. 581510-EPP-1-2016-2-SK-EPPKA2-CBY-ACPALA. KA2 – Cooperation for innovation and the exchange of good practices -Capacity Building in the field of Youth. Co-funded by the Erasmus+ Programme of the European Union

Date: 15-17/03/2017

Place: Bratislava (Slovak Republic)

Description: According to the core aim of the EU's Europe 2020 strategy, about smart, sustainable and inclusive economy, the EU's Erasmus+ programme aims to boost skills and employability, as well as modernising education, training and youth work. It is providing opportunities for millions of Europeans to study, train, gain work experience and volunteer abroad. In this context, LIFECITRUS project participated to inform to international organic farmer and public bodies about training in the recycling of byproducts.

Audience: Organic farmers and public bodies (9 people)



The program and assistant registration sheet are available in Annex.

Workshop8

Name: CIBUS Connect Fair 2017

Date: 12/04/2017

Place: Parma, Italy

Description: FEDERALIMENTARE Servizi presented LIFECITRUS project in Event: "The sustainable enterprise: advantages for the productive system" from Mr. Massimiliano Boccardelli and Mr. Maurizio Notarfonso" included in CIBUS Connect Fair.

Audience: Industry sector (Hundreds of people)

Workshop9

Name: 5th International Conference on Sustainable Solid Waste Management

Date: 23/06/2017



Place: Athens, Greece

Description: 5th International Conference on Sustainable Solid Waste Management held in occasion of the LIFE FOODPRINT final event from Mr. Maurizio Notarfonso. The Conference aims to address the significant issue of sustainable solid waste management through the promotion of safe practices & effective technologies. The Conference focuses mainly on modern solid waste technologies. It aims to stimulate the interest of scientists and citizens and inform them about the latest developments in the field of municipal solid waste management.

Audience: Industry sector (Hundreds of people)

The agenda is available in Annex.

Workshop10

Name: Final Seminar HERBARTIS project ERASMUS+ programme

Date: 27/06/2017

Place: Barcelona (Spain)

Description: “HERBARTIS – Adult Training on Handicraft Production of Medicinal and Aromatic Plants” is the Project approved by the EU in the 2014-2020 community programme ERASMUS+ KA2 action “strategic partnership”, aiming at strengthen new training paths for MAPs producers.

Audience: Farmers and technical of the sector (50 people)



The program and attendance certification are available in Annex. More information <https://herbartis.wordpress.com/2017/06/28/event-successful-final-meeting-of-herbartis/>

The LIFECITRUS project participated with the following communication:

Author(s): A.B. Morales

Title: Proyectos europeos de aprendizaje en España: Erasmus+ Good Herbs – LifeCitrus Life+ project.

Participation: Oral Year 2017

Congress: Final Seminar “Formación para artesanos elaboradores con plantas aromáticas: proyecto ERASMUS+ HERBARTIS”

Place: Barcelona - Department of the Environment (Spain)



Workshop11

Name: Young Entrepreneurs of Federalimentare meeting

Date: 15/09/2017

Place: Naples, Italy

Description: LIFECITRUS project presentation in meeting of Young Entrepreneurs of Federalimentare held in Naples from the President of the Group Mr. Alessandro Squeri.

Audience: Food sector (Hundreds of people)

Workshop12

Name: PHILIP KOTLER MARKETING FORUM 2017. "Best practice Food" session

Date: 07/10/2017

Place: Milan, Italy

Description: LIFECITRUS project presentation (during the PHILIP KOTLER MARKETING FORUM from FEDERSERV President Luigi Pio Scordamaglia in the dedicated session "Best practice Food". In this occasion distribution of the first leaflet (Italian translation and English one)

Audience: Food sector (Hundreds of people)

Workshop13

Name: Fruit Attraction Fair 2017

Date: 18/10/2017

Place: Madrid, Spain

Description: Technicians from AMC innova and from the CTC were able to disseminate the project to citrus companies from the Region of Murcia and the Valencian Community mainly, but they were also able to obtain contacts to send information about the LIFECITRUS project to companies in Turkey and Brazil.



Audience: Food sector (Hundreds of people)

Workshop14

Name: Qualifood event – Food Bioenergy

Date: 07/10/2017

Place: Cremona, Italy

Description: LIFECITRUS project was presented in Cremona during Qualifood event – Food Bioenergy from Mr. Massimiliano Boccardelli with the presentation title “The full exploitation of the food processing resources in the context of Circular Economy”.

Audience: Food sector (Hundreds of people)

Workshop15

Name: POSTHARVEST project Erasmus+ (Initial Event-Opening Conference). Economy circular

Date: 16/01/2018

Place: Bursa, Turkey

Description: LIFECITRUS project was presented in the Opening Conference of POSTHARVEST project (Funded by the Erasmus+ Program of the European Union). The main goal of the POSTHARVEST project is to increase the skills and competences of workers in the sectors related to postharvest. In this context there are synergies with our project due to the circular economy.



Audience: Researchers, policy makers in the province of Bursa, agricultural associations and other agents (Hundreds of people).

Workshop16

Name: Final conference Erasmus+ Herbs4Youth project

Date: 25/01/2018

Place: Murcia, Spain

Description: LIFECITRUS project was presented in Final Conference of Herbs4Youth project (Funded by the Erasmus+ Program of the European Union). The project's aim is to increase capacities of the entities from Costa-Rica, Brazil and Jamaica for vocational education, training and quality in the work with Youth in the field of collection, cultivation and processing the medicinal and aromatic plants and to increase mobility for workers with Youth into the Project partner countries. Medicinal and aromatic plants (MAPs) are offered in a wide variety of products on the market such as: plant extracts, traditional herbal medicines, pharmaceuticals, homeopathic, medicinal and herbal teas, dietary supplements, spices and culinary herbs, fragrances and perfumes, cosmetics and body care, food and beverage, food ingredients, aromas and essences, colouring/dye agents, etc.



Audience: Researchers, companies, farmers and policy makers (30 people).

The program and the slides of the presentation (from Ana Belén Morales) are available in Annex.

Workshop17

Name: Workshop "EU smart project: innovative results in the agrofood sector". CIBUS 2018 International Fair

Date: 08/05/2018

Place: Parma, Italy

Description: Dr. Presentation García and Mr. Maurizio Notarfonso presented the project at the CIBUS International Fair in Parma (Italy) at the "EU smart project: innovative results in the agrofood sector" workshop with the presentations "Puree gelificanti and nuove formulazioni dagli scarti di agrumi: LIFECITRUS" and "Opportunità di cofinanziamento del Programmi europei a disposizione per le imprese del settore agroalimentare" respectively.



Audience: Researchers, companies, farmers and policy makers (100-1000 people).

The program and the slides of the presentation (from Presentation García) are available in Annex.

Workshop18

Name: 9th International Chemistry Congress of ANQUE. Foods and Beverages

Date: 18-20/06/2018

Place: Murcia (Spain)

Description: The Congress gathered over four days more than one hundred congressmen and presented 130 scientific papers in the different sessions and workshops. A roundtable was organized (CIRCULAR ECONOMY IN THE FOOD INDUSTRY FOR THE DEVELOPMENT OF NEW FOODS) and we could count on the assistance of the partner FEDERSERV (Maurizio Notarfonso) and representatives of FIAB.



Audience: Scientifics chemical sector (100 people)

The program, poster, slides of the presentation (from Ana Belén Morales) and attendance certification are available in Annex.

The LIFECITRUS project participated with the following communication:

Author(s): Ana Belén Morales, David Quintín, Presentación García

Título: APPLICATION OF NATURAL ADDITIVES OBTAINED FROM CITRUS BYPRODUCTS



Participation: Oral

Year 2018

Congress: 9th International Chemistry Congress of ANQUE. Foods and Beverages 2018

Place: Murcia (España) T

Author(s): Ana Belén Morales, David Quintín, Presentación García

Título: APPLICATION OF NATURAL ADDITIVES OBTAINED FROM CITRUS BYPRODUCTS

Participation: Poster

Year 2018

Congress: 9th International Chemistry Congress of ANQUE. Foods and Beverages 2018

Place: Murcia (España)

10. Publication of a technical article in “Alimentaria” magazine

Since February 2017, the Alimentaria magazine was contacted for the publication of a technical article with the results of LIFECITRUS. In February 2018 the technical article on the project was sent to the magazine Alimentaria and has been published in issue 496 (September 2018) with the title "Healthier food through the use of a new natural ingredient obtained during the recovery of citrus by-products " This article is 10 pages long and is included in a section titled Exploitation of by-products.



Compilation of article (See Annex)

11. Other dissemination (guided visits to the demonstration plant and general dissemination)

Dissemination1. Visits to demonstrative plant from students, companies and public bodies

- On December 2, 2015 to students of the Food Technology Master of the University of Murcia (14 people)
- On January 28, 2016 to personnel of the company Frozen Pedáneo (2 people)
- On March 17, 2016 to staff of the Institute of Development of the Region of Murcia (5 people)
- On April 14, 2016 to technicians of food companies: Alifrut, Agrícola Rocamora, Coato, Frucomed, Opencook, Cremofruit, Hero, Frucomur, Buggypower, Marin Montejano (14 people)
- On May 2, 2016 to staff of the company Natural Fruit Levante SL (4 people)
- On May 5, 2016 to students of CIFEA (17 people)
- On May 5, 2016 to personnel of the company Gregorio Martinez Fortún (2 people)
- On May 5, 2016 to staff of the company Pulpi EYA (2 people)
- On May 10, 2016 to SEF students from the Czech Republic (8 people)
- On July 6, 2016 to staff of the company GBFOODS (3 people)
- On September 22, 2016 to technicians from the Autonomous Community of Murcia (3 people). Included in the visit D. Francisco Abril Ruiz (General Director of Simplification of the Business Activity and Digital Economy of the CARM).
- On November 4, 2016 to personnel of the company Hero (1 person)
- On November 7, 2016, students of IES Poeta Sánchez Bautista (30 people)
- On November 8, 2016 to students of IES Beniaján (20 people)
- On November 8, 2016, IES José Planes students (20 people)
- On November 15, 2016 to personnel of the company 3A Antioxidants (2 people)
- On November 22, 2016 to technicians of water treatment companies: Hidrotec, Hidrogea, Regenera Levante and UCAM (7 people).
- On January 20, 2017 to IES students Miguel de Cervantes (19 people)
- On April 11, 2017 to personnel of the company MOYCA (1 person)
- On May 3, 2017 to students of the UPL PRL Master (9 people)
- On May 16, 2017 to personnel of the company JBT (1 person).



- On May 29, 2017 to staff of the Cork Institute of Technology Ireland (1 person).
- On June 20, 2017 to students and professors of IES Floridablanca (2 people).
- On June 22, 2017 to staff of the Runakay Plus company (1 person).
- On July 10, 2017 to staff of the company El Huertanico (4 people).
- On July 20, 2017 to staff of the company Wetsus (1 person).
- On September 15, 2017 to technicians from the IBA and No Gravity centers (4 people).
- On September 22, 2017 to technicians of the company Eurocaviar (1 person).
- On October 3, 2017, the Technical Director of the Seneca Foundation (1 person).
- On October 3, 2017 to CARM technicians, which includes the employment counselor, universities and CARM company (6 people).
- On September 15, 2017 to technicians of the IBA (Romania) and NO GRAVITY (4 people)
- On October 24, 2017 to Turkish food technicians (7 people).
- During the week of November 6 to 9, 2017 at different HEIs in Murcia (IES Sangonera la Verde - 18 people, IES José Planes - 16 people, IES Montemiravete - 16 people, IES Juan Carlos I-19 people, IES Mariano Baquero -36 people)
- On January 18, 2018 to students of the 2nd course of Dietetics of the UM. (25 people)
- On January 26, 2018 to CTFC and Fitomon technicians (3 people)
- On February 22, 2018 to students of the Master of Food Quality and Safety of the UM (11 people)
- On March 1, 2018, a technician from the Institute of Applied Biosciences of the Hellas Research and Technology Center (INAB | CERTH) of Greece.
- On May 10, 2018, students from ValdeSerra de Vera School (Almería) visited us to use our project as a success case to introduce the concept of Circular Economy in young high school students in the Almeria area (which also has fields of cultivation of citrus fruits and potential food companies for the application of the LIFECITRUS project).



A link that we have found with reference to the LIFECITRUS project in other websites is the following one (<http://lacienciaexplica.blogspot.com.es/2016/12/el-centro-tecnologico-nacional-de-la.html>). This is the blog of a teacher from an IES who visited us in November 2016.

Dissemination2. Other disseminations outside the partners' facilities

- On December 3, 2015 to students of the export sector in the Center for Higher Education "CESUR".



Assistant registration sheet is available in Annex.

- On February 16, 2016 dissemination of the project in the Conference on Customs Management in imports and Exports, held in the Assembly Hall of Cajamar in Murcia.



Assistant registration sheet is available in Annex.

- On November 11, 2016 dissemination to students of the UPCT. (Faculty of Agronomists).



Assistant registration sheet is available in Annex.

- On May 8, 2017, the project was disseminated to technicians from the Dulcesol company. In your company.



Assistant registration sheet is available in Annex.

- The CTC presented the LIFECITRUS project as a success case in the 2016 Annual Report of the Spanish Federation of Technology Centers. You can find its digital version in this link: http://fedit.com/wp-content/uploads/2017/11/2016_ESP_FEDIT.pdf. This report is available from November 30, 2017 and has worked on a dissemination plan to all the Technology Centers of Spain and associated companies.



- On December 13, 2017, on the occasion of the General Assembly of the Conserveros, we were in the press conference prior and in the event organized in the Hotel 7 Coronas de Murcia. In the press conference was: The truth, the Opinion of Murcia, Radio cope, Rtve and regional wave. In the subsequent event, the Minister of Tourism, Culture and the Environment (Javier Celdrán) spoke about Arca (a new regional agency for the environment) that intends to work with external financing, including the LIFE program. This event served as contact with the media for future disclosures.



- On May 4, 2018, presentation of the project to the IFA Alicante exhibitors at the ALICANTE GASTRONÓMICA Fair, I MEETING OF THE MEDITERRANEAN LIFE STYLE.



- On May 5, 2018, presentation of the project in the General Assembly of ASAJA Murcia, to make the project known to its members.



Dissemination3. General public

Name: Lifecitrus: alimentación saludable - Secyt'17 (Virtual reality activity)

Date: 10/11/2017

Place: Murcia, Spain

Description: LIFECITRUS project was presented at the Murcia Science Week (10-12 November 2017) at the INFO stand and the Technology Centers. The Ministry of Employment, Universities and Enterprise and the Seneca Foundation, with the collaboration of the City of Murcia, organize the 16th edition of the Science and Technology Week of the Region of Murcia (SECYT'17) from November 10 to 12 in the Garden of El Malecón (Murcia). About 400 free activities; workshops, exhibitions, scientific shows, games, talks, urban art, planetariums, exhibition ...3 days to delve

into the adventure of science!. We had an interview with journalists from the Séneca Foundation that has been published on your YouTube channel:
<https://www.youtube.com/watch?v=yilsvJKGxwo>



Audience: General public (Thousands of people)

The agenda is available in Annex.

12. Networking activities in press

During our visit to CETAEX (for networking actions in November 2016), on November 13, 2016 an interview was conducted for Radio Nacional de España. La Despensa Program

In press: November 13, 2016- radio and digital newspaper. *Lifecitrus*

<https://ladespensainfo.com/2016/11/13/life-citrus/>





ANNEX