

# THE APULIAN FOOD TECHNOLOGICAL DISTRICT



**INTRODUCING D.A.Re.**

# Consortium



- 
- D.A.Re. is a **private company** with limited liability.
  - **Equity:** 500.000 €.
  - Members: the most important **stakeholders** at regional level.
  - **Core Business:** Management of Cooperative R&D and Technology Transfer.

# An Innovation Policy



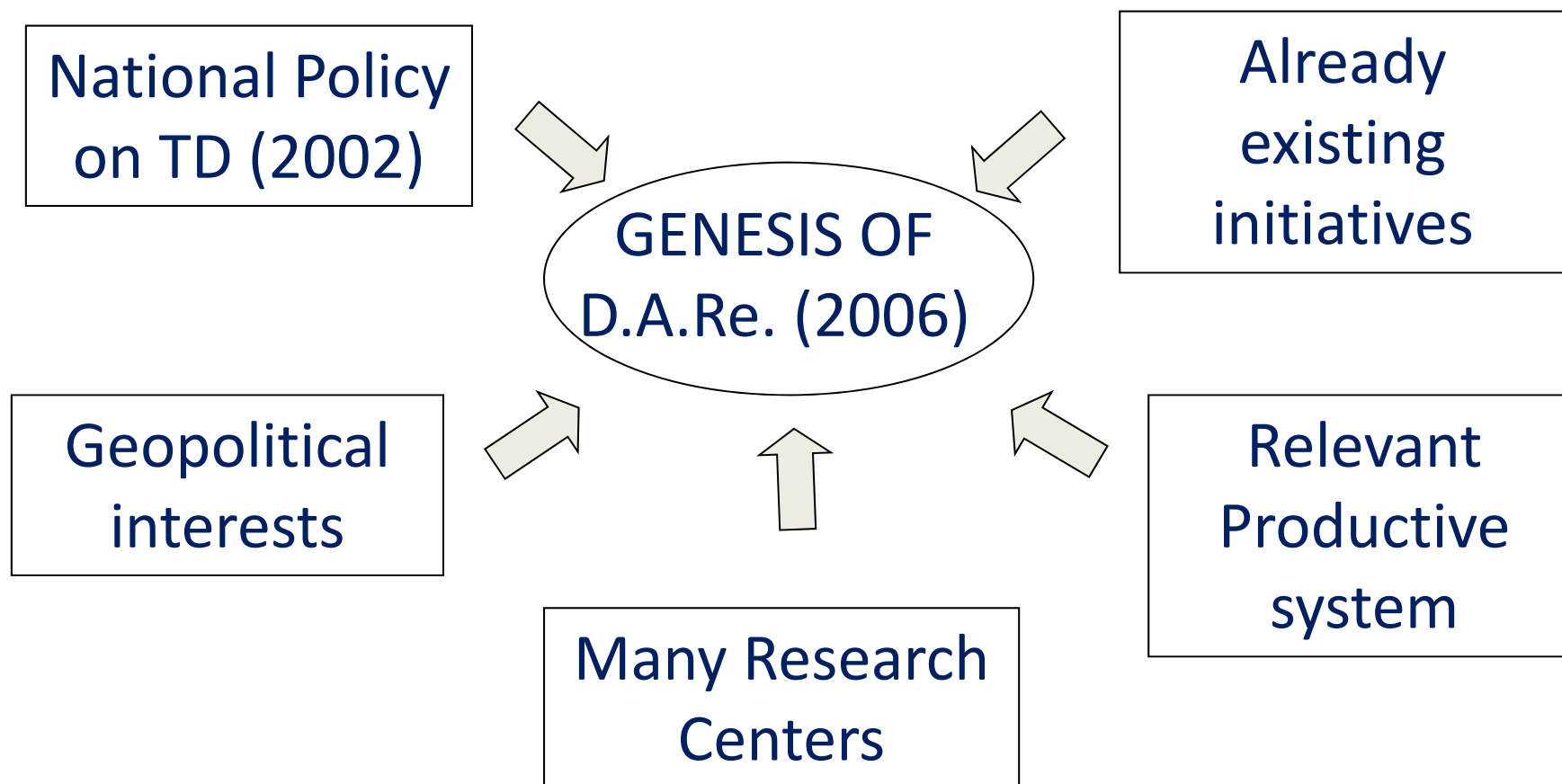
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- D.A.Re. is one of the 40 **Technological Districts** in Italy.
  - Promoted by the Italian Government and Apulia Region **to bridge the gap** between research centers and private companies in the food industry.
  - MoU with Apulia Region (D.G.R. 852, May 28, 2008).

# An Innovation Cluster\*



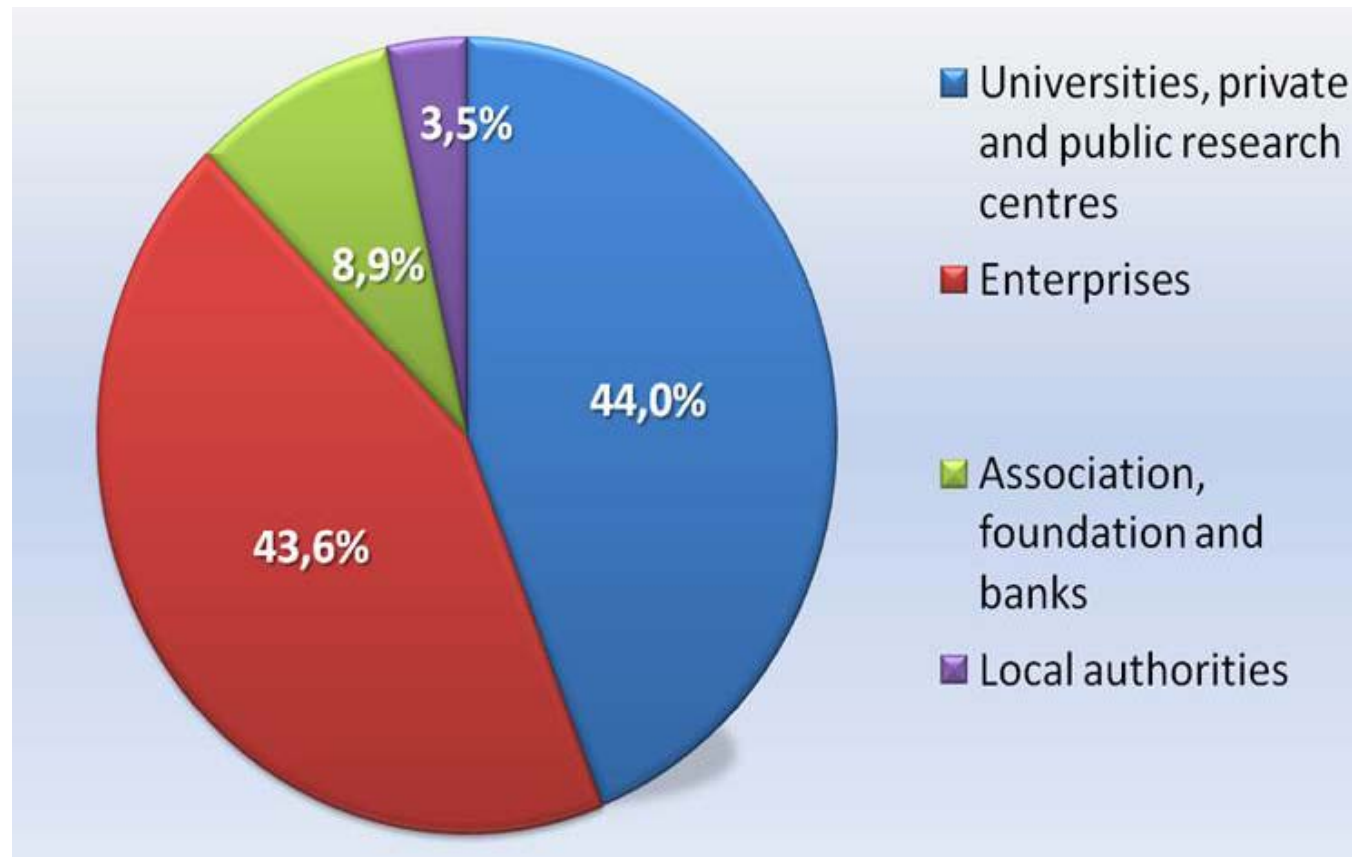
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- Independent institutions (small, medium and large firms as well as research organisations) operating in a particular **sector** and **region** and with a specific **focus** on R&D;
  - It **stimulates innovation** by promoting interactions, sharing facilities, exchange of knowledge, technology transfer, networking.

# Background



# **SHAREHOLDERS AND GOVERNANCE**

# Governance



- Private companies and research centers;
- Leading role of the University of Foggia.



# Shareholders



- 
- 5 Universities (Bari, Foggia, Lecce, Politecnico, LUM)
  - 2 National Research Centers (CNR, CRA)
  - Other public Research Centers (IAM, IZS)
  - Collective Organizations (Food Firms, Farmers)
  - 102 Private companies
  - Others (Chamber of Commerce, Bank, Municipalities)

# **MISSION AND ACTIVITIES**

# D.A.Re.'s policy



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D.A.Re.

1. Does not compete with its shareholders;
2. Private Companies come first (i.e., projects demand pulled);
3. Increases the representativeness of Apulian system;
4. Gives support to policy makers;
5. Human resources are the main asset.

# Strategy



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## D.A.Re.'s core business

Promoting R&D as the interface between the Government and public-private partnerships

## D.A.Re.'s main activities

- project management and fund raising;
- technology scouting, watching and forecasting;
- IP and confidential disclosure agreements;
- support to innovative start-ups;
- education and training.

# Bridging the gaps



| «MARKET PULL» NEEDS                                  | TECHNOLOGIES              |
|--|---------------------------|
| <b>PRODUCT INNOVATION</b>                            | <b>FOOD TECHNOLOGIES</b>  |
| - Guarantee Food Safety                              | - Food Preservation       |
| - Add functional properties and nutritional features | - Food Processing         |
| - Improve sensory features                           | - Food Extraction         |
| - Increase the convenience                           | - Food Structuring        |
| - Guarantee Trust Attributes (i.e., POD)             |                           |
| <b>PROCESS INNOVATION</b>                            | <b>OTHER TECHNOLOGIES</b> |
| - Reduce water and energy consumption                | - New Materials           |
| - Reduce other impacts on the environment            | - Mechanics               |
| - Increase yield and productivity                    | - ICT                     |
|  | - Biotechnologies         |
|  | - Nanotechnologies        |

# Main Fields of Interest

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**Functional  
foods**

**Mild  
Technologies  
and  
Biotechnologies**

**Packaging  
and  
Convenience**

**Food Safety**

**Eco-friendly  
Solutions**

**ACCOUNTABILITY**

# Accountabilty (2007-2012)



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- 69 R&D and TT projects;
  - Average of 10 projects per year;
  - 60 Millions Euro to the Partners;
  - 3 Spin-offs;
  - 2 Innovatine Firms;
  - 14 full-time employees.



# Projects



## Functional Foods

Pro.Ali.Fun.

“Innovative technology and clinical protocols for the production of functional food”

**Main Purpose:** Introduces and optimizes innovative processes for the production of raw materials and health and functional products. The formulations of experimental functional food will be submitted to a pre-clinical and clinical validation in order to verify the effectiveness of the nutritional properties / healthy functional products on patients suffering from various diseases, through clinical trials for scientific validation of healthy **claims** .

**COST for RESEARCH : 10.624.851 €**

**COST for TRAINING : 1.474.420 €**

# Projects



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Packaging

**In.Fo.Pack**

**“Innovative packaging solutions in order to extend the shelf life for food products”**

**Main Purpose:** identification of the optimum shelf life for products featuring the food industry and examination of the strategic solutions to ensure the maintenance of their quality attributes over time, optimizing preservation strategies throughout the supply chain.

**COST for Research: 6.107.752 €**

**COSTO for Training: 905.500 €**

# Projects



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**Safe Foods**

**S.I.Mi.S.A**

**“Innovative Tools in order to improve Food Safety: Prevention, Control, Correction”**

**Main Purpose:** acting on the main process for the prevention, control and correction to ensure high standards of food safety, contributing to a system of safety along the supply chain. The research will be focused on some key foods from Puglia selected according to the risk of contamination, based on their economic and territorial importance, considering the level of scientific interest in terms of application of innovative technologies

**COST for Research: 7.412.569 €**

**COST for Training: 1.037.175 €**

# Projects



## Innovative Products

### PROINNO\_BIT

“Development of innovative food products using biotechnology solutions, plants and technologies”

**Main Purpose:** Improving the competitiveness of enterprises dealing with cereal, dairy, floral and fruit and vegetables and aquaculture through product innovation with the purpose of ensuring the quality of fresh and processed products. The objective will be pursued through biotechnology solutions, plants and technology for the development of innovative processes and products.

**COST for Research: 7.322.293 €**

**COST for Training: 1.019.280 €**

## Sustainable Solutions

### ECO\_P4

**“Promotion of eco-sustainable processes for the valorization of agrifood production in Puglia”**

**Main Purpose:** promotion of cutting-edge technological solutions to make the production processes for agrifood companies in Puglia efficient and sustainable from an environmental point of view through a sustainable use of resources, eco-sustainable solutions for the detoxification of agro-industrial waste, and alternative solutions for energy recovery for the exploitation of by-products, wastes, residues and agro-industrial wastes.

**COST for Research: 8.119.941 €**

**COSTO for Training: 974.967 €**

# Projects



## Selection and characterization of lactic bacteria with probiotic ability to be used in the fermentation of olives

| Soc. Coop. a r. l. «La Bella di Cerignola» | University of Foggia – DISA                                |
|--|--|
| NEED                                       | TECHNOLOGY   |
| Olive-based functional foods               | Use of selected starter cultures with probiotic properties |

# Projects



## Technological processes for the production of fresh-cut artichokes with high convenience

| Az. Agr. Vivai Villanova                          | University of Foggia – DISACD and PRIME                         |
|---|---|
| NEED  | TECHNOLOGY  |
| Obtaining a ready to eat fresh artichoke products | Optimal atmosphere to storage and modified atmosphere packaging |

# Projects



## Valorization of low commercial value fish by minimally processed fish-based products

| Soc. Coop. Santa Lucia  | University of Foggia – DISA and PRIME                      |
|---|--|
| NEED  | TECHNOLOGY   |
| Realization of fish trasformed (hambuergrers and coated hamburgers) | The use of antimicrobial substance and modified atmosphere |



# Projects

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## New production and packaging systems to obtain cured meat-based products

| Carni Sus di Gisonni<br>Michele                | University of Foggia –<br>Bioagromed        |
|--|---|
| NEED   | TECHNOLOGY                                  |
| Improving the flavour<br>and extend shelf life | The use of starter<br>selected cultivations |

# Projects

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## Innovative processes for the production of functional pasta

| Il Pastaio snc                   |   |
|----------------------------------|---|
| Tandoi Filippo e Adalberto F.lli | University of Foggia – DISA                   |
| NEED                             | TECHNOLOGY                                    |
| Production of functional pasta   | New formulations from non conventional flours |

# Projects



## Improvement of nutritional properties and safety of traditional dairy products of Capitanata

| Soc. Coop. Agr. “La Montanara” a.r.l.                       | Bioagromed - University of Foggia                                      |
|---|--|
| NEED  | TECHNOLOGY   |
| Development of dairy products light and extended shelf life | Use of antimicrobial compounds and polymeric matrices in the packaging |

# Projects



**Innovation in the production of  
aromatised virgin olive oils in order to  
offer products having an additional  
value to consumer**

| Soc. Coop. Agr. Fortore a r. l.   | University of Foggia –<br>DISA   |
|---|--|
| NEED  | TECHNOLOGY   |
| Produce virgin olive oils<br>flavored, by increasing the<br>supply of oil on the market | New formulations: the<br>addition of some spices<br>to the extra virgin olive<br>oil |

# Projects



## Improvement of commercial competitiveness of white and red table wines produced in Puglia using innovative packaging systems

|   |  |
|---|--|
| Cantine D'Alfonso Del Sordo                                     |  |
| L'Antica Cantina srl  |  |
| Soc. Coop. Fortore  | University of Foggia – DISA                              |
| NEED  | TECHNOLOGY   |
| Improve flavour, appearance, texture, aftertaste and shelf life | The employment of polymeric materials (PET) as packaging |

# Staff



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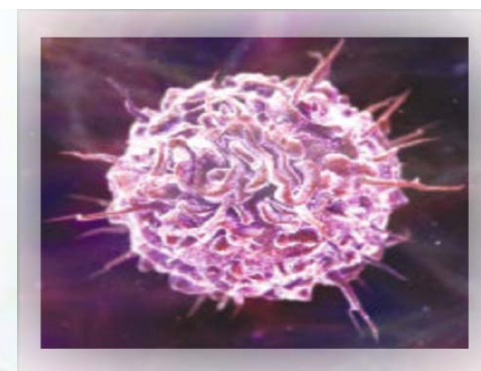
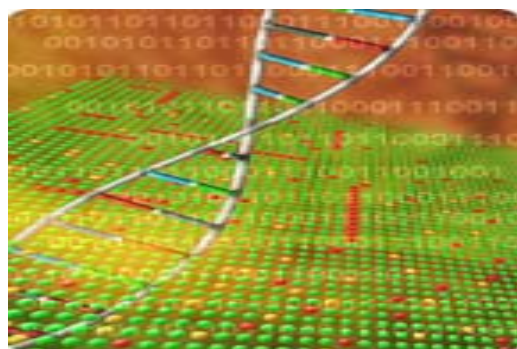
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