

FunTomP (2032)

November 9th-10th, 2023

2nd Annual Meeting



METU

Food Engineering

FunTomP

Functionalized Tomato Products



FunTomP



This project has received funding
from the European Union's PRIMA
programme under grant agreement
No 2032



TOPICS

- REVIEW MEETING
- Work Packages, Tasks
- Deliverables, Milestones
- Technical achievements summarized
- Dissemination, Communication, and Exploitation
- Technical Report
- Financial and Administrative Aspects

Work Packages					
WP #	WP Title	Participant #	Lead Participant	Start Month	End Month
1	Management and Coordination	1	METU	1	48
2	Extraction and characterization of sugar beet leaf proteins	2	EgU	1	30
3	Production and quality evaluation of dried tomato products	1	METU	3	36
4	Formulation and quality evaluation of functional liquid tomato products	7	UAlg	6	42
5	Nutraceutical and anticancer evaluation of the products	11	BIOMIC_AUTh	8	45
6	Production and characterization of bioactives from tomato skin & beet leaves	8	UoZ-1	25	48
7	Consumer and marketing and sensory analysis for the products	15	AIJU	6	48
8	Dissemination & Training & Engagement with Stakeholders	1	METU	2	48

WP1: Management & Coordination (METU)

1	Management and Coordination	METU	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48
		Task Leader																																																

MILESTONES			
1.1	Settting of the administrative team of FunTomP	✓	1. Management and Coordination 2021-07-31 View
1.2	Setting the Advisory Board (AB)		1. Management and Coordination 2022-04-30 View
1.3	Assignment of a Gender and Equal Opportunities Representative (GEOR)	✓	1. Management and Coordination 2021-06-30 View
1.4	Structuring Innovation Management strategy		1. Management and Coordination 2025-04-30 View

All deliverables have been posted to MEL platform and also available in the web page: <https://funtomp.com/work-package-1-deliverables/>

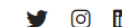
CODE	DELIVERABLE TITLE	DELIVERY DATE	EMAIL ADDRESS OF THE RESPONSIBLE PERSON
D1.1	Kick-off meeting result report ✓	2021-06-30	mecit@metu.edu.tr
D1.2	Project management plan ✓	2021-08-31	mecit@metu.edu.tr
D1.3	Open Data Management Plan ✓	2021-10-31	mecit@metu.edu.tr
D1.4	Innovation management strategy outline for FunTomP ✓	2022-04-30	mecit@metu.edu.tr
D1.5	Innovation management strategy report for FunTomP	2024-04-30	mecit@metu.edu.tr
D1.6	Annual Reports	2024-04-30	mecit@metu.edu.tr
D1.7	Final Report	2025-04-30	mecit@metu.edu.tr

Availability

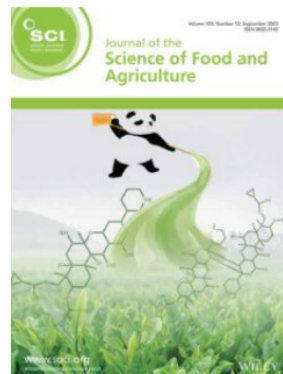
- [ORDM](#)
- Data repository
- <https://zenodo.org/record/10000000>



This project has received funding from the European Union's Horizon 2020 PRIMA programme under grant agreement No: 2032

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DATA REPOSITORY

[🏠](#) > DATA REPOSITORY

Article

Effect of microwave-vacuum drying on the physicochemical properties of a functional tomato snack bar

Authors: Muhammed Rasim Gul, Alev Emine Ince, Baris Ozel, Aymelek Kubra Uslu, Melis Çetin, Duygu Menten, Servet Gulum Sumnu, Mecit Halil Oztop

[Article Data](#)

Article

Alternative methods for RuBisCO extraction from sugar beet waste: A comparative approach of ultrasound and high voltage electrical discharge

Authors: Josipa Dukić, Karla Kospić, Vanja Kelavac, Renata Mavrić, Marinela Nutrizio, Biljana Balen, Ana Butorac, Mecit Halil Oztop, Anet Rezek Jambrak

[Article Data](#)

Article

Proteomics Approach to Differentiate Protein Extraction Methods in Sugar Beet Leaves

WP2 : Extraction and characterization of sugar beet leaf proteins (EgU)

- Task 2.1 Sustainability potential of protein extraction methods (LOM)
- Task 2.2 Extraction of the proteins (EgU) (**Publication under review**)
- Task 2.3 Functional properties of the proteins (METU) (**Publication almost to be submitted**)
 - **Benchmarking.**
- Task 2.4 Proteomic approaches and advanced characterization of the proteins (METU and TARLA)
 - **Proteomic study is published.**
 - **Bioinformatic studies going on (TARLA)**
 - **Purification and subsequent characterization of RubisCO, and membrane proteins in the insoluble fraction are going on. (TARLA)**
- Task 2.5 Pilot plant production of the proteins (METU and EgU) → **TRL level**
 - **Kayseri Sugar Processing Plant**

MILESTONES

2.1	Obtaining industrially feasible amounts of protein powders		2. Extraction and characterization of sugar beet leaf proteins	2023-04-30		View
2.2	Identification of most sustainable protein extraction method from the sugar beet leaves		2. Extraction and characterization of sugar beet leaf proteins	2022-04-30		View
2.3	Setting of the pilot processing unit for the proteins		2. Extraction and characterization of sugar beet leaf proteins	2024-04-30		View

WP3 : Production and quality evaluation of dried tomato products (METU)

- Task 3.1 Production of olive powder (METU)
 - MW vacuum drying did not work out. Freeze drying with a different drying regime was used.
- Task 3.2 Production and of dried tomato products (METU)
 - Production of the functional tomato snack bar
 - Published (bars w/pea protein).
 - RubisCo formulations were set. Publication in progress.
 - Sensory analysis were carried out with SELUZ.
 - Production of the functional tomato leather
 - Publication under review (w/pea protein)
 - RubisCo formulations were settled. Sensory analysis studies going on.
 - Production of the instant powders
 - Production in progress both with pea protein and RubisCo.

MILESTONES

3.1	Olive powders not having lower quality than freeze dried ones	3. Production and quality evaluation of dried tomato products	Mecit Halil Öztop - METU	2022-05-31			No	MW-Vacuum dried olive samples could not have been produced. But rather, we are now at the stage of producing olive powders with a much more energy efficient 'freeze drying' process.
3.2	Confirming the energy efficiency and 'quality keeping' properties of the used drying methods	3. Production and quality evaluation of dried tomato products	Mecit Halil Öztop - METU	2024-04-30				

WP4 : Formulation and quality evaluation of functional liquid tomato products (METU)

#4	Formulation and quality evaluation of functional liquid tomato products:	UAlg																																																
		Task Leader																																																
4.1	Production of juices and sauces																																																	
4.1.1	Microwave assisted pasteurization	Dr. Sumnu/METU																																																
4.1.2	High-Power Ultrasound	Dr. Jambrak/UoZ-1																																																
4.1.3	UV-C Treatment	Dr. Vieira/UAlg																																																
4.1.4	HHP Treatment	Dr. Alpas/METU																																																
4.2	Quality evaluation of juices and sauces	Dr. Oztop /METU																																																
4.3	Testing the bioemulsifiers on the products	Dr. Zied/UoS																																																
4.4	Incorporation of sustainability approaches to the production	LOM																																																
4.5	Determination of shelf life of the products	Dr. Abiad/AUB																																																
4.6	Evaluation of the different technologies for industrial production	Ms.Erol/AF																																																

WP4 : Formulation and quality evaluation of functional liquid tomato products (METU)

CODE ↕	DELIVERABLE TITLE	DELIVERY DATE ↕	EMAIL ADDRESS OF THE RESPONSIBLE PERSON ↕
D4.1	Prototoypes of olive and protein powder containing tomato juices and sauces processed by MAPS, HPU , HHP and UV-C	2024-08-31	mvieira@ualg.pt
D4.2	Specification sheets for the sauces and juices treated by different technologies	2024-08-31	mvieira@ualg.pt
D4.3	Bioemulsifier added products and their comple characterisation	2024-10-31	zied.zarai@isbs.usf.tn
D4.4	FunTomP full sustainability evaluation, including LCA, LCCA, and S-LCA reports	2024-08-31	iherraiz@lomartov-aie.com
D4.5	Roadmap for FunTomP technology certification	2024-08-31	iherraiz@lomartov-aie.com
D4.6	A research paper showing the potential use of TD-NMR and EPR spectroscopy on the quality of tomato products	2024-04-30	mecit@metu.edu.tr
D4.7	An economic analysis report for liquid FunTomP products produced by different technologies	2024-10-31	nursen.erol@assanfoods.com
D4.8	A review paper about the novel pasteurization technologies for fruit/vegetable juices	2024-10-31	mvieira@ualg.pt
D4.9	Research paper(s) about the use of different ovel pasteurization technologies for FunTomP products	2024-10-31	mvieira@ualg.pt

WP4 : Formulation and quality evaluation of functional liquid tomato products (METU)

MILESTONES

4.1	Obtaining good quality, stable, relatively longer shelf life products with at least with 2 of the technologies used	4. Formulation and quality evaluation of functional liquid tomato products	Margarida Cortês Vieira - UAlg	2024-10-31				
4.2	Confirming the advantage of at least 2 used pasteurization methods wrt to conventional heating	4. Formulation and quality evaluation of functional liquid tomato products	Margarida Cortês Vieira - UAlg	2024-10-31				
4.3	Verification of the final sustainability of the final products	2. Extraction and characterization of sugar beet leaf proteins 4. Formulation and quality evaluation of functional liquid tomato products	Isaac Herraiz - LOM	2025-04-30				

WP4 : Formulation and quality evaluation of functional liquid tomato products (METU)

- Task 4.1 Characterization of the tomatoes used in the process (UAlg)
 - UAlg, UoZ-1, RBI
- Task 4.2 Production of juices and sauces
 - ST 4.2.1 Microwave assisted pasteurization (METU)
 - ST 4.2.2 High-Power Ultrasound (UoZ-1)
 - ST 4.2.3 UV-C Treatment (UAlg)
 - ST 4.2.4 HHP Treatment (METU)
- Task 4.3 Quality evaluation of juices and sauces (METU, EgU, UAlg, UoZ-1)
- Task 4.4 Testing the bioemulsifiers on the products (*UoS*)
- Task 4.5 Holistic sustainability assessment of FunTomP approach
- Task 4.6 Certification roadmap (LOM)
- Task 4.7 Determination of shelf life of the products (*AUB*)
- Task 4.8 Evaluation of the different technologies for industrial production (*All*)

WP4 : Formulation and quality evaluation of functional liquid tomato products (METU)

- All tasks (except 4.7 & 4.8) started in agreement with the project plan and still continue.
- Partners are using the same methodologies to prepare the juice and sauce formulations.
- The concentration ranges studies were determined in the 1st Midterm Meeting.
- Both pea protein and RubisCo are being used for sauce/juice formulation.
- METU is at the stage of publishing a paper on sauce formulation.
- METU has also tested Microwave Assisted Pasteurization using the custom designed for juice processing.
Significant processing time savings were achieved in pasteurization.
- METU also submitted the publication which evaluated the effect of High Hydrostatic Pressure (HHP) on tomato juices prepared with pea proteins.
- UAlg performed a kinetic and optimization study for the sauce formulation. UV-C experiments are going on.
- METU is also testing another novel application: 'In-liquid plasma' as pasteurization technique.
- UoZ-1 performed and extensive study using High power ultrasound and evaluated both physical, chemical and antimicrobial properties of sauces/juices.
- RBI, UoZ-2 researchers also used ultrasound on tomato sauces.
- In addition, RBI and UoZ-2 researchers performed an extra study to monitor controlling irradiation level in dried tomatoes by using optically stimulated luminescence (OSL).
- UoS researchers proposed to overcome in parallel a molecular screening of the genes encoding the biosurfactants (surfactin, iturin and fengycin) on the whole Bacillus collection and to proceed to the cloning and expression of these genes for the positive screened strains.
- Life cycle inventories have been developed for those components with more detailed inventory, as in the case of SBL protein extraction by LOMARTOV.

WP5 : Formulation and quality evaluation of functional liquid tomato products (METU)

5	Nutraceutical and anticancer evaluation of the products	Biomics_AUTH	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48
		Task Leader																																																
5.1	Determination of the antioxidant, anti-diabetic and anti-hypertensive activities of the developed products	Dr. Pucci/CNR																																																
5.2	Determination of the antioxidant and anti-inflammatory properties of selected formulations on stimulated human intestinal cells	Dr. Pucci/CNR																																																
5.3	Checking the in vitro digestibility of the proteins	Dr. Morena/CNR																																																
5.4	Determination of the anti-cancer properties of the developed formulations	Dr. Gorgisen/VYYU																																																
5.5	Health effects of the products on animal models	Dr. Theodoridis/BIOMIC																																																
5.6	Omics analysis for the developed products																																																	
5.6.1	Untargeted profiling of the final products and comparison with the traditional ones	Dr. Theodoridis/BIOMIC																																																
5.6.2	Profiling of the metabolites of specific interest	Dr. Theodoridis/BIOMIC																																																
5.6.3	Comprehensive profiling of the biological samples	Dr. Theodoridis/BIOMIC																																																
5.7	Use of EPR as a novel analytical a tool for nutraceutical analysis of the products	Dr. Strmečki/RBI																																																

Task 5.1 The phenolic and flavonoid content and the DPPH- antioxidant activity was evaluated on 16 products which were sent by METU to CNR. Samples included, leathers, bars, juices, and sauces processed at different conditions by different techniques and with the changing proportions of different ingredients.

Task 5.4 started.

Task 5.5,5.6 started after 24th month and now in progress.

Task 5.7 RBI has made significant progress on the use of EPR for the FunTomP products. A paper titled as 'Comparative study on antioxidant activities, physicochemical and microbiological properties of tomato juices with non-irradiated and irradiated supplements: olive powder and sugar-beet leaves protein' is in preparation. In this paper, EPR spectroscopy has also been used to assess the antioxidant capacity of the prepared products.

WP5 : Formulation and quality evaluation of functional liquid tomato products (METU)

DELIVERABLES								MILESTONES				
D5.1	A list of the metabolites detected in the FunTomp products	5	Georgios Theodoridis - AUTH	R	Confidential, restricted under conditions set out in Model Grant Agreement	M40	2024-08-31	5.1	Confirming the better health properties of the developed products compared to regular tomato products	5. Nutraceutical and anticancer evaluation of the products	Laura Pucci - CNR	2025-01-31
D5.2	A comprehensive foodomics report for the developed products	5	Georgios Theodoridis - AUTH	R	Confidential, restricted under conditions set out in Model Grant Agreement	M45	2025-01-31					
D5.3	Optimized protocols for the EPR analysis on the products	5	Nadica Maltar Strmecki - RBI	R	Confidential, restricted under conditions set out in Model Grant Agreement	M38	2024-06-30					
D5.4	A short report on the antioxidant properties of the formulated products	5	Laura Pucci - CNR	R	Public, fully open, e.g. web	M48	2025-04-30					
D5.5	A overall health analysis report for the developed products	5	Laura Pucci - CNR	R	Public, fully open, e.g. web	M40	2024-08-31	5.2	Metabolomics platform validated for profiling new products	5. Nutraceutical and anticancer evaluation of the products	Georgios Theodoridis - AUTH	2024-04-30
D5.6	Research paper(s) of the tasks 5.1-5.2	5	Laura Pucci - CNR	R	Public, fully open, e.g. web	M45	2025-01-31					
D5.7	Research paper(s) from the results (Task 5.6) nutritional study highlighting (beneficial) biomarkers of food intake relevant to feeding the animals with the new products	5	Georgios Theodoridis - AUTH	R	Public, fully open, e.g. web	M48	2025-04-30					
								5.3	Metabolomics platform validated for profiling new bioactives from tomato and beet waste	5. Nutraceutical and anticancer evaluation of the products	Georgios Theodoridis - AUTH	2024-11-30

WP6 : Production and characterization of bioactives from tomato skin & beet leaves (UoZ-1)

		UoZ-1	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48
6	Production and characterization of bioactives from tomato skin & beet leaves	Task Leader																																																
6.1	Extraction of bioactives from beet pulp, green pellet and tomato skins using HPU and HVED	Dr. Jambrak/UoZ-1																																																
6.2	Extraction of bioactives from beet pulp, green pellet and tomato skins using SFE	Dr. Abiad/AUB																																																
6.3	Untargeted/targeted profiling of the bioactives obtained from the techniques above	Dr. Theodoridis/BIOMIC																																																
6.4	Use of EPR spectroscopy for the characterization the bioactives	Dr. Strmečki/RBI																																																
6.5	Pilot Processing unit at SELUZ	SELUZ																																																

Task 6.1 UoZ-1 has carried out preliminary analysis on beet leaves samples already before M24.

In addition to HVED, UoZ-2 also purchased a microwave chemistry reaction workstation to carry out the extraction experiments for this task. The system was tested and experiments have started.
UoZ-2 researchers also carried out extraction studies on some samples and later used optical emission spectroscopy (OES) for characterisation.

Tasks 6.2 -6.4 have not started in the 1st 24 month.

WP6 : Production and characterization of bioactives from tomato skin & beet leaves

DELIVERABLES

D6.1	Powder extracts obtained by different methods	6	Anet Režek Jambrak - UNIZG-PBF	DEM	Confidential, restricted under conditions set out in Model Grant Agreement	M37	2024-05-31
D6.2	A report on the study of UPLCMS and GCMS profiles of food extracts	6	Georgios Theodoridis - AUTH	R	Confidential, restricted under conditions set out in Model Grant Agreement	M42	2024-10-31
D6.3	A report on the antioxidant activity of the bioactives obtained by conventional techniques and EPR	6	Anet Režek Jambrak - UNIZG-PBF	R	Confidential, restricted under conditions set out in Model Grant Agreement	M42	2024-10-31
D6.4	Extracts produced with the help of the the pilot unit of SELUZ	6	Özlem Özarda - SELUZ	DEM	Confidential, restricted under conditions set out in Model Grant Agreement	M48	2025-04-30
D6.5	Research paper(s) on the extraction of bioactives	6	Anet Režek Jambrak - UNIZG-PBF	R	Public, fully open, e.g. web	M48	2025-04-30
D6.6	Research paper(s) on the profiling of bioactives	6	Georgios Theodoridis - AUTH	R	Public, fully open, e.g. web	M48	2025-04-30

MILESTONES

6.1	Obtaining bioactives at high yield with good antioxidant property compared to conventional solvent extraction methods	6. Production and characterization of bioactives from tomato skin & beet leaves	Anet Režek Jambrak - UNIZG-PBF	2024-04-30
6.2	Setting up the pilot unit at SELUZ for the extrcation of bioactives either for beet leaves pulp or tomato skins	6. Production and characterization of bioactives from tomato skin & beet leaves	Özlem Özarda - SELUZ	2025-04-30

Technical Achievements Summarised

- Homogenized/freeze dried olive powder (shorter drying times)
- Determination of the best extraction conditions for sugar beet leaf (SBL) proteins
- 1st comprehensive proteomics study of SBL proteins
 - Investigating the effect of different processing conditions
- Functional properties of SBL proteins compared to commonly used protein sources
- Higher power ultrasound (HPU) tested for protein extraction
- Microwave vacuum dried tomato snack bars (pea protein/RubisCo + olive powder)
- Compostable packaging materials tested for FunTomP snack bars
- Microwave pasteurized tomato sauce samples (pea protein/RubisCo + olive powder)
- HHP treated sauce samples (pea protein + olive powder)
- In-liquid plasma treated tomato sauces
- Antioxidant activity of bars/juice/leather samples determined
- Use of EPR spectroscopy for antioxidant activity of juices/sauces/dried tomatoes
- Sustainability assessment of dried tomato products
- Sustainability assessment of protein extraction methods
- Use of TD-NMR for tomato sauce/leather/bar characterisation
- NIR based method developed to determine lycopene content in tomato snack bars
- Hyperspectral imaging used to determine protein content in tomato leather samples
- Benchtop magnetic resonance imaging used to determine stability of protein containing tomato sauces
- Flow MRI used to determine rheological properties of tomato juices
- User requirement analysis completed for FunTomP formulations

WP8 : Dissemination & Training & Engagement with Stakeholders (METU)

8	Dissemination & Training & Engagement with Stakeholders	METU	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	
		Task Leader																																																	
8.1	Plan for exploitation and dissemination of the project results	METU																																																	
8.2	Communication Activities	METU																																																	
8.3	Knowledge Transfer Activities	METU																																																	

DELIVERABLES

MILESTONES

D8.1	Dissemination and exploitation plan of FunTomp <i>Completed</i>	8		Mecit Halil Öztıp - METU	R	Public, fully open, e.g. web	M3	2021-07-30	8.1	Completion of web site of the project	8. Dissemination & Training & Engagement with Stakeholders	Mecit Halil Öztıp - METU	2021-06-30	
D8.2	Mid-term report on dissemination and communication activities <i>Completed</i>	8		Mecit Halil Öztıp - METU	R	Confidential, restricted under conditions set out in Model Grant Agreement	M24	2023-04-30	8.11	Publishing at least 2 review papers	8. Dissemination & Training & Engagement with Stakeholders	Mecit Halil Öztıp - METU	2025-04-30	
									8.12	Publishing at least 6 research papers	8. Dissemination & Training & Engagement with Stakeholders	Mecit Halil Öztıp - METU	2025-04-30	
D8.3	Key Performance Indicators Report <i>Completed</i>	8		Mecit Halil Öztıp - METU	R	Confidential, restricted under conditions set out in Model Grant Agreement	M24	2023-04-30	8.2	Launching the introductory video on FunTomp	8. Dissemination & Training & Engagement with Stakeholders	Mecit Halil Öztıp - METU	2021-07-31	
D8.4	Final report on the project exploitation initiatives and related impacts on innovation	8		Mecit Halil Öztıp - METU	R	Confidential, restricted under conditions set out in Model Grant Agreement	M48	2025-04-30						
									8.4	Completion of the business plan	8. Dissemination & Training & Engagement with Stakeholders	Mecit Halil Öztıp - METU	2025-04-30	
									8.5	Setting of social media accounts	8. Dissemination & Training & Engagement with Stakeholders	Mecit Halil Öztıp - METU	2021-06-30	
									8.8	Completion of Webinars	8. Dissemination & Training & Engagement with Stakeholders	Mecit Halil Öztıp - METU	2025-04-30	

WP8 : Dissemination & Training & Engagement with Stakeholders (METU)

Task 8.1 Plan for exploitation and dissemination of the project results: A deliverable for plan for exploitation and dissemination of the project results (PEDR) has been prepared and posted to MEL Platform. It is also accessible from the project Web Page.

Task 8.2 Communication Activities

Participant Organisation	Responsible Person	Date	Name/Content of the Activity	Target Group	Media of Communication	Purpose and Expected Impact



Social media tools: X, LinkedIn, Instagram accounts are used to increase the visibility of the project.

A dedicated web page of FunTomP: Webpage: <https://funtomp.com/> includes all necessary information.

Videos to be posted to different social channels: European’s Researcher Night, RubisCO protein production, leather production videos

Leaflets for FunTomP products and processes to be distributed to stake holders

Peer-reviewed scientific publications (research of FunTomP and review papers) → <https://funtomp.com/scientific-outputs/> (ALL OPEN ACCESS)

4 PEER REVIEW PUBLICATIONS:

(1) Sugar beet leaf protein production (WP2) (2) Tomato leather production & characteristics (3) FunTomP sauce formulation/physicochemical characterizations (4) Use of HHP on FunTomP sauces/juices → SUBMITTED

1 PEER REVIEW PUBLICATION on functional properties of sugar beet leaf proteins → at the stage of submission

Participation in international industrial and scientific conferences→ <https://funtomp.com/scientific-presentations/>

Participations as exhibitor in topic-related trade expo : GLOBAL TOMATO CONGRESS → <https://www.globaltomatocongress.com/>

Workshops where stakeholders and policymakers are also invited : -----

A FunTomP newsletter is continuously being updated: <https://funtomp.com/newsletter/>

Open info day: for the public at large will be organized as the final conference of the project by the coordinator of the project M48.

Discussion forums : A discussion forum is being planned for the 2nd period. ?

Task 8.3 Knowledge Transfer Activities

Three webinars have been carried out already by the partners LOM, CNR and VYYU. All videos, are accessible from the project web page (<https://funtomp.com/elementor-webinars/>) and FunTomP YouTube channel (<https://www.youtube.com/@funtomp2020>).

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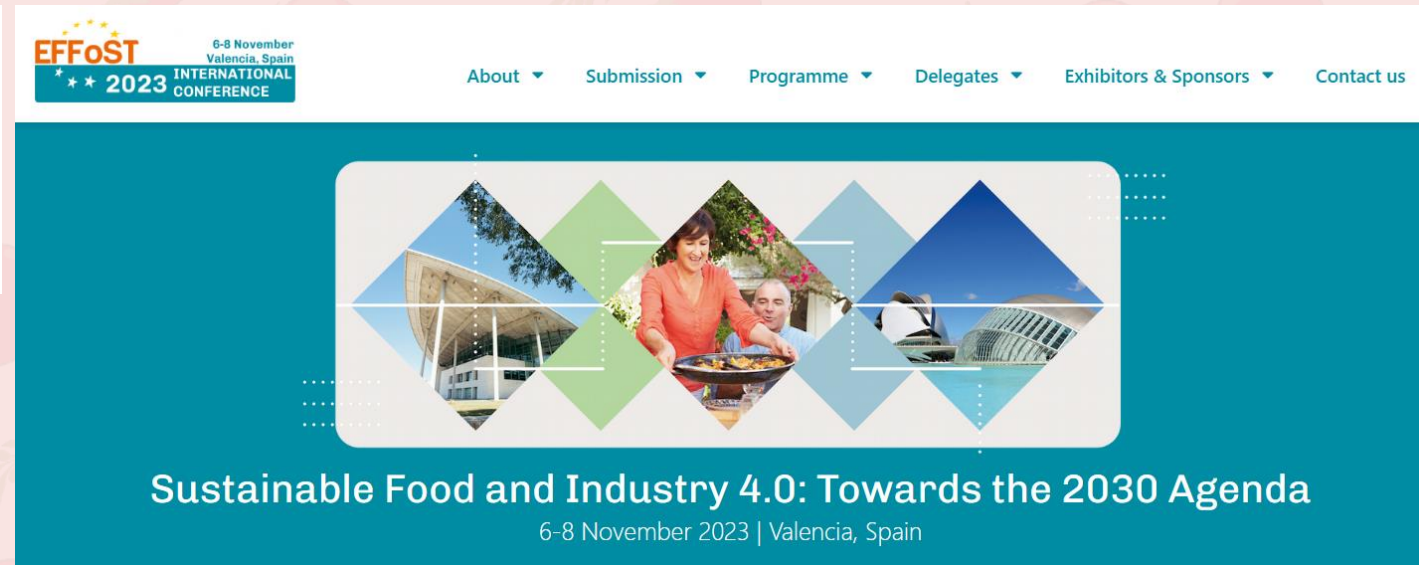
METU → WILEY, ACS journals

WP8 : Dissemination & Training & Engagement with Stakeholders (METU)



- 2 oral presentations → METU
- 1 poster → UAlg,
- 1 poster → RBI & UoZ-2

- TUBITAK/PRIMA Info Day
 - Success stories



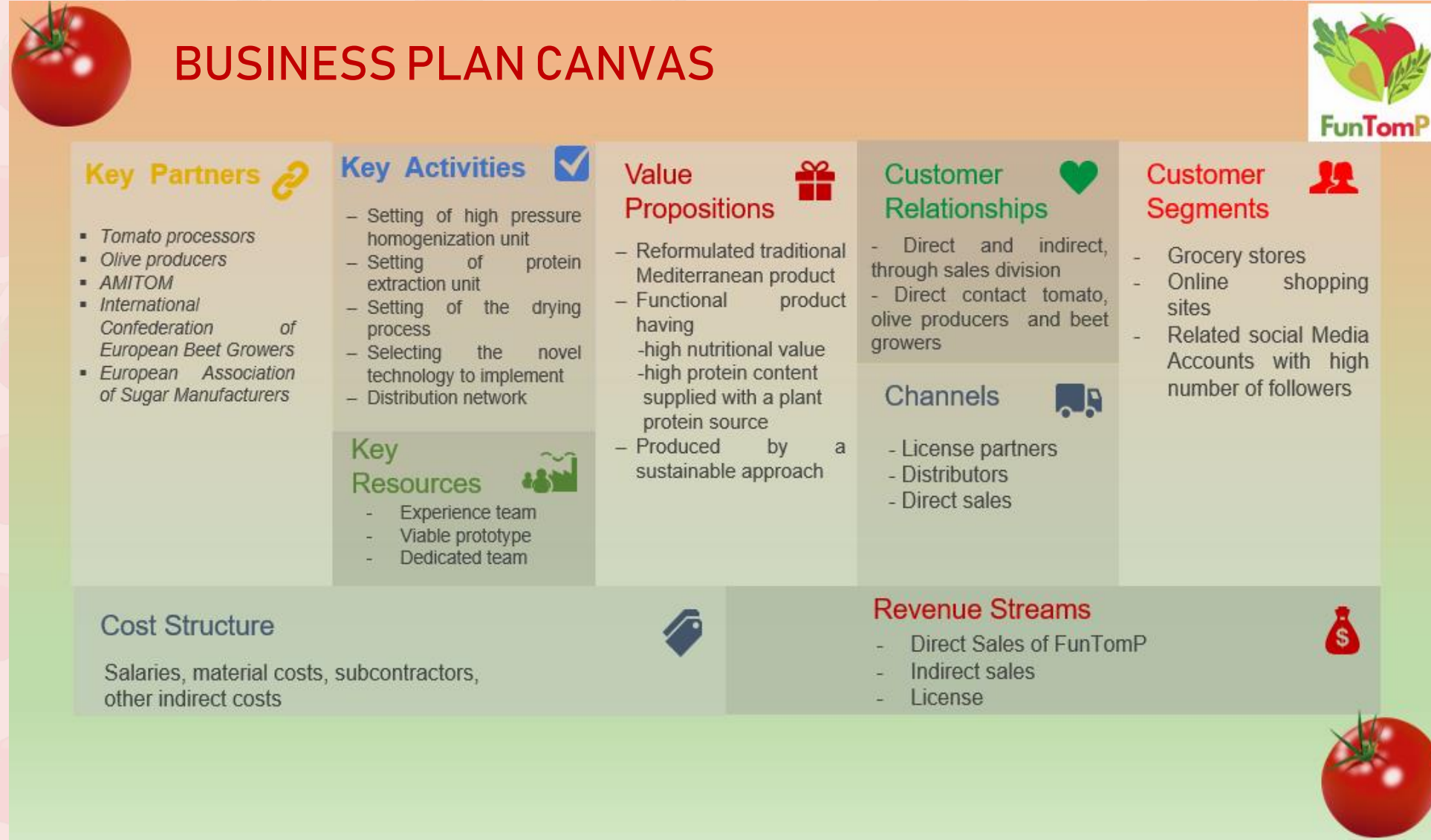
- TARLA (1 abstract)
- METU (5 abstracts)
- CNR (1 abstract)
- UoZ-1 (1 abstract)
- RBI/UoZ-2 (2 abstracts)



<https://funtomp.com/public-engagement-activities/>



- FunTomP attended 2 European Researcher's night
- 2022, 2023 → Atatürk University, ERZURUM, Türkiye
- <https://scinurture.atauni.edu.tr/>
- MSCA Science is Wonderful, 2022 → LYCOPENE EXPERIMENT →
- https://youtu.be/ldG0TANnouk?si=nH6KXuljsw_R2QEq
- Food for Future, by Dr. Oztop



FunTomP products are getting ready!

They will be introduced one-by-one in various platforms to get the attention.

New grants are also on the line to see whether commercial production can take place!

- Following IPR rules and discussion with the Steering Committee



HORIZON RESULTS BOOSTER

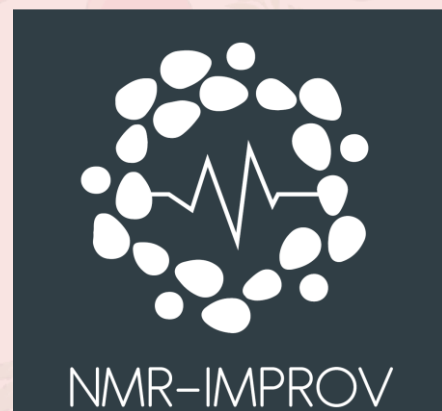
an initiative of



European
Commission

<https://www.horizonresultsbooster.eu/>

Synergies & Collaborations among FunTomP Partners



CA22146 - Harnessing the potential of underutilized crops to promote sustainable food production (DIVERSICROP)

Challenges & Mitigation Measures

- Shipping problems
- SBL protein initially not being produced in large amounts
- MW vacuum drying not working for leather and olive powder samples
 - Optimized free drying parameters
- High pressure homogenization
 - Low pH of tomato → pI of proteins

Financial & Administration Issues

- ✓ Grant Agreement and Consortium Agreement are accessible from the;
- ✓ <https://funtomp.com/forms-documents>
Password : [FunTomP_2022](#) (*Same for all documents*)
- ✓ Time Sheets are available ;
<https://funtomp.com/forms-documents/>

Financial & Administration Issues

- Deliverables/Milestones
- Reporting
 - Financial & Technical Reporting
 - April 2024– Technical + Financial
 - October 2024-- Financial
 - June 2025 – Financial+ Technical (FINAL)
- Training Schools
- Next year's meeting
- Final Meeting

Training Schools

- Transfer of knowledge activities will take place through training schools for early stage researchers & industry.
- Tentative topics for the training schools have been planned as. Two topics will be determined in the 2nd Midterm Meeting and TSs will take place in 2024.
 - Consumer & Market Analysis;
 - Importance of MedD on health;
 - Non-thermal processing techniques in food industry;
 - Sustainable Food Production;
 - Valorization Options for Food Waste;
 - FoodOmics Approaches.
- A 'Novel Food Processing Techniques' School will be organized by KF just for the SMEs that are working on tomatoes processing.