



DAINME-SME

DAIRY INNOVATION
FOR MEDITERRANEAN SMEs

NEWSLETTER

#5/October 2022

ACTIVITIES UPDATES FROM THE LAST DAINME-SME SEMESTER

Mr. Xavier Felipe – Project coordinator

The PRIMA Project DAINME-SME is now ending the planned time. Although an extension of six months has been approved (until May 2023), most of the experimental work has been finished, and it's time to process and publish all the data obtained.

The different innovations studied in the framework of the project have been a complete success, and may be on the market very soon:

The use of HPP (High Pressure Processing), to aggregate the β -lactoglobulin serum protein, may be applied to elaborate a very enriched α -lactalbumin whey concentrate. This processing is feasible and results with the obtention of a separate soft gel (90% β LG), and a concentrate whey (90% α LA).

The second topic of innovation is the use of PCD (Pulsed Combustion Drying) to dry dairy powders. As part of the research, it has been tested for skimmed milk, and the resulting powder has excellent quality (equal to traditional produced by indirect heat spray-drying). The powder may be produced using 10 to 30 % less energy than current process.

Finally, the use of concentrate whey protein for the development of new beverages has resulted on different fermented drinks with high nutritional value and pleasant taste, and now it must be validated for final implementation.

In summary, the experimental part of the project is almost finished, but still there is a lot of work to do in the field of science diffusion, either as scientific publications, or to private food companies.

At the end of this month (October), the partner consortium will meet in Paris to hold the 7th MBM, just six months before the end of the whole project. I wish a very productive meeting, where we can set the date for all the project deliverables.

DAINME-SME PARTNERSHIP MET AGAIN IN PERSON IN IZMIR (06th - 07th JUNE 2022)



DAINME-SME 6th Management Board Meeting, coordinated by **Prof. Dr. Nayil DINKÇİ** from Ege University, was held as hybrid with the participants from IRTA, UNIPROCA, APEXAGRI, EKONEK, SPES, ALIMENTA S.R.L., FAICT, CTAA, PANAGRO, SETBIR and EGE UNIVERSITY on 07th June 2022 in Turkey. During the meeting, the partners had the opportunity to sensory evaluation of new fermented whey-based beverages which were developed by Ege University.

The last updates concerning each work package have been presented by the partnerships and the discussions for future steps were carried out. In addition, within the scope of the project, there was an opportunity to discuss the sustainability on the dairy sector and valorisation of whey from different perspectives.

The partners were informed about the dairy sector in Turkey through technical visits to Pınar Süt A.Ş. which is one of the most important and large-scale dairy producers in Turkey, and Halil Koyuncuoğlu Süt Mamülleri Ltd. Şti which produces small-scale dairy products, especially cheese.

[Read more](#)

SUMMARY REPORT ABOUT THE WORKSHOP HELD IN IZMIR ON 06TH AND 07TH JUNE 2022



The partners of the DAINME-SME project came together for the Workshop "**Production and Evaluation of Probiotic Whey Drinks**" on June 06-07 2022, at Ege University, Faculty of Agriculture, Department of Dairy Technology in Izmir. The event, hosted by Ege University, offered the opportunity to practice the activities carried out at Ege University

and to discuss the scientific outputs.

Within the scope of the **DAINME-SME project**, which aims to **improve the circular economy of dairy SMEs in Mediterranean countries**, it is planned to develop valuable new dairy products by using **whey**, which is an important waste / by-product in the dairy industry. As a partner of the project, one of the tasks of **Ege University** is to contribute to the development of new products from whey. In this context, Ege University produced three new functional fermented kiwi-whey based beverages from **cow, sheep, and goat wheypowder** with its experience.

The workshop was organised in the context of Work Package 3, whose objective is to develop the new fresh products (milk fermented and cheese like products). In the workshop, the relevant partners (IRTA, CTAA, ALIMENTA S.R.L) were informed about the product development stages and the products were produced with the final formulation developed. Thus, the partners had the chance to observe the production stages step by step and gained knowledge about it. Afterwards, the products were evaluated. At the end of the workshop, the certificates of attendance were presented to the participants by the Dean of the Faculty of Agriculture, Prof. Dr. Banu YÜCEL.

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GETTING TO KNOW...APEXAGRI, AND ITS SENIOR CONSULTANT JAN LABLANCHERIE



*Jan Lablancherie, APEXAGRI
Senior Consultant*

Born from a partnership between a strategy consulting firm and an agricultural cooperative, APEXAGRI's is a French base agri-consulting company. Our mission is: *the creation, development, and optimization of sustainable and efficient agri-food value chains, in the preservation of vital natural ecosystems.*

The success of our projects is based on:

- Holistic management of value chains
- Advanced farming and agriculture practices
- A solid collaborative approach between the actors involved

- Viable and economically competitive projects
- A good adaptation to every local context

Through the diversity of our activities, **we support the development of efficient and sustainable agri-food.**

Why did we join DAINME-SME project?

The **value chain approach** is at the very heart of our activities and convictions. We strongly believe that the success of every agriculture project and business rely on strong interactions between players, collaborative approaches, and innovative paths to support not only growth but also value creation all along the activities. We support various project in Europe and North Africa that aim at increasing food resilience and local SME's empowerment.

The DAINME-SME project is participating in this value creation in the Dairy sector and is gathering high end expertise from across Europe and the Mediterranean basin. The impact of such project on daily operations from SME's is promising and it will benefit to consumers, providing them a food with high quality standards And nutritional value. Besides, technology development and scale up is key in many agricultures' investment projects.

Apexagri contributes to the DAINME project in various ways, as we are involved in 3 work packages: Dissemination and Exploitation; New solutions for dairy sustainability and valorisation; Case studios on innovative and sustainable technologies.

[Read more](#)

“LATEST UPDATES FROM DAINME-SME SOCIAL MEDIA: ARTICLE FROM LINKEDIN and MOST APPRECIATED TWEET”

During this last semester, the most appreciated article was the “*Interview with Prof. Dr. Nayil Dinkci – EGE University*”. In this lines, Prof. Dr. Nayil Dinkci explains his daily work at the University and its mission within **DAINME-SME** project, and why EGE University decided to join DAINME-SME Consortium. Are you curious to find out more? Have a look at it at this [LINK](#).

As per LinkedIn, the Interview to Prof. Dr. Nayil Dinkci enjoyed great success also on Twitter (at this [LINK](#)).



Interview @N_Dinkci @UniversiteEge #dairy #technology department leading in #DAINMEproject technical and economical validation of innovative and sustainable technologies for dairies SME #revalorisation #whey #innovation #circulareconomy More info ➔

Traduci il Tweet



PRIMA PROGRAMME AND SYNERGIES AMONG ITS PROJECTS

The use of **non-conventional water resources** and **sustainable water management** through **smart agriculture** are some topics that were covered during the webinar "*Solutions and challenges for sustainable water management in the Mediterranean basin*," organized last 29th September by three innovative PRIMA projects: [Fit4Reuse](#), [DSWAP](#) and [WATERMED 4.0](#).

During the first two sessions of the webinar, a series of presentations were shared by the partners of the three abovementioned projects, while in the last session was set a roundtable discussion featuring water experts from the *Institut Méditerranéen de l'Eau* (IME), Irrigants Europe, the Food and Agriculture Organization of the United Nations (FAO), the Joint Research Centre (JRC) of the European Commission and the Arizona State University.

- [Agenda](#)
- [Video](#)





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