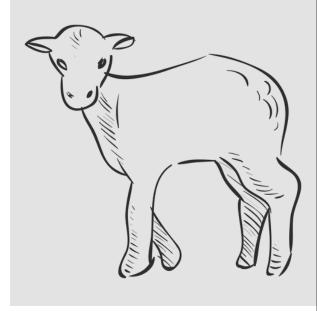
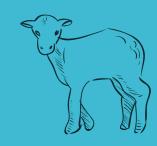


Capitalisation workshop 2022
Towards the Greece-Italy 2021-2027 Programming
Bari 19th October 2022





# The project at a glance







THE IDEA

Apulia - that will allow exchange and transfer of knowledge for the support of the ruminant farming and agri-food micro & small enterprises through the development of innovative processes and products based in local dairy tradition of the Programme area, ensuring at the same time a high stakeholders involvement: Producers, producer groups, processors, purchasers, exporters, certification agencies and research and development agencies etc.

#### The partnership

A multilevel partnership scheme involving regional authorities

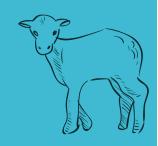
Region of Epirus and Union of Provinces of Puglia, farmers' organizations

Association of Transhumance Stockbreeders of Epirus, Confederation for Italian Farmers of Bari) and

Chambers of Commerce

Chamber of Commerce of Foggia and Greek-Italian Chamber of Commerce of Thessaloniki with a wide territorial impact.

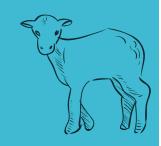
## The project activities





- Market mapping to identify consumer profiles in the sectors of cheese products and sheep and goat meat products with the aim of their wider penetration in the international market.
- Exchange of good practices with the transfer of know-how from Italy that has 19 Protected Geographical Indication cheeses, the most in Europe.
- Joint regional branding development for cheese products.
- Realization of 42 workshops and training seminars in Greece and Italy, where more than 800 breeders, professionals, workers and students of the agri-food and catering industries were trained.
- Organization of thematic events in Ioannina, Metsovo, Preveza and Thessaloniki, Taranto, Bari and Foggia in the context of which more than 400 representatives of agencies, agri-food and tourism entrepreneurs, as well as journalists tasted the products of Epirus through modern culinary approaches.
- Creation of a model producers' market in the Region of Epirus, together with a portable creamery for training and demonstration purposes.

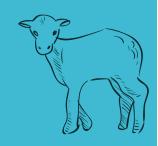
### The project added value





- The cooperation of a wide range of organizations and institutions in the agri-food sector in order an integrated and multilevel approach to be achieved in all project implementation phases
- The active engagement of stakeholders and other interested parties at local and regional level such as producers, producer groups, processors, purchasers, exporters, certification agencies and research and development agencies etc. since the beginning of the project.
- The creation of sustainable and ready-to use and reusable deliverables.
- The wide promotion of the project through various communication activities in and beyond the programme area.

# Ready to use outputs





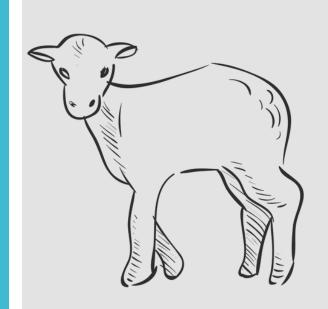
- Studies analyzing in depth the current situation and the market needs in the sector
- Products branding toolkit
- Training programs and material for trainers and trainees in fields relevant to cheese and dairy products production, promotion and quality control which are available in three languages: English, Greek and Italian
- Degustation menus and recipes based on local cheese and meat products with particular focus on ruminant and transhumance farming products of Epirus and Apulia
- Study, analysis and presentation of the recipe for Stracchino di Capra in Apulia Region
- A model producers' market in the Region of Epirus, together with a portable creamery for training and demonstration purposes



#### Thank you!!!

For more information, feel free to contact us!

Vasiliki Igoumenidou
v.igoumenidou@php.gov.gr



http://medinno-interreg.eu/