



Welcome to the third LOCALNUTLEG newsletter!

Dear Reader,

In this newsletter, we continue to share some of the results achieved to date. Furthermore, we will also highlight the main relevant events that took place in 2023, in which the LocalNutLeg team was present, namely conferences, meetings or trade fairs.

If you are interested in knowing in more detail some of the project's advances, please consult our website (<https://localnutleg.eu/>).

We Wish You a Merry Christmas and and Happy New Year!

Second face-to-face meeting, 3-4 May 2023, Rennes, France

From 3-4 May, the LOCALNUTLEG team had fruitful meetings in Rennes, France. During those two days, the WP leaders presented the main results of the project and INRAE partner organized a Culinary Workshop, where LocalNutLeg Team prepared salted and sweet recipes with chefs of the culinary center of Rennes from

ingredients of the project and some other ingredients. The resulting dishes were tasted by all participants.



[More pictures here](#)

LocalNutLeg prototype won second innovation award

During 27-29 of June, a LocalNutLeg partner, participated in a conference on "Food Security and Technology" held in Tel-Aviv, Israel. One of the three days of the conference was combined with an annual conference on "Food Innovation" at Tel-Hai College, that includes a student competition on food products development. A "Lupin-based Tempeh" product developed within the scope of LocalNutLeg project won the 2nd place of the competition.





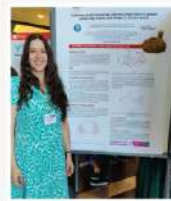
Events

During 2023, LocalNutLeg partners participated in trade fairs as exhibitor or visitor, to promote LocalNutLeg products, establish partnerships with companies and find new business opportunities. Furthermore, LocalNutLeg team attended international conferences, festivals, and other events to share the results with experts in the field and, therefore, to achieve an effective dissemination of the project.

I) Conferences, festival



TECH4INNOV
29 March 2023,
Santa Maria da Feira, Portugal



15th Pangborn Sensory Science Symposium
20-24 August 2023,
Nantes, France



Pastaria Festival
29 September 2023,
Parma, Italy



6th International Symposium on Gluten Free
18-20 October 2023,
Rome, Italy



37th EFFoST International Conference 2023
6-8 November 2023,
Valencia, Spain

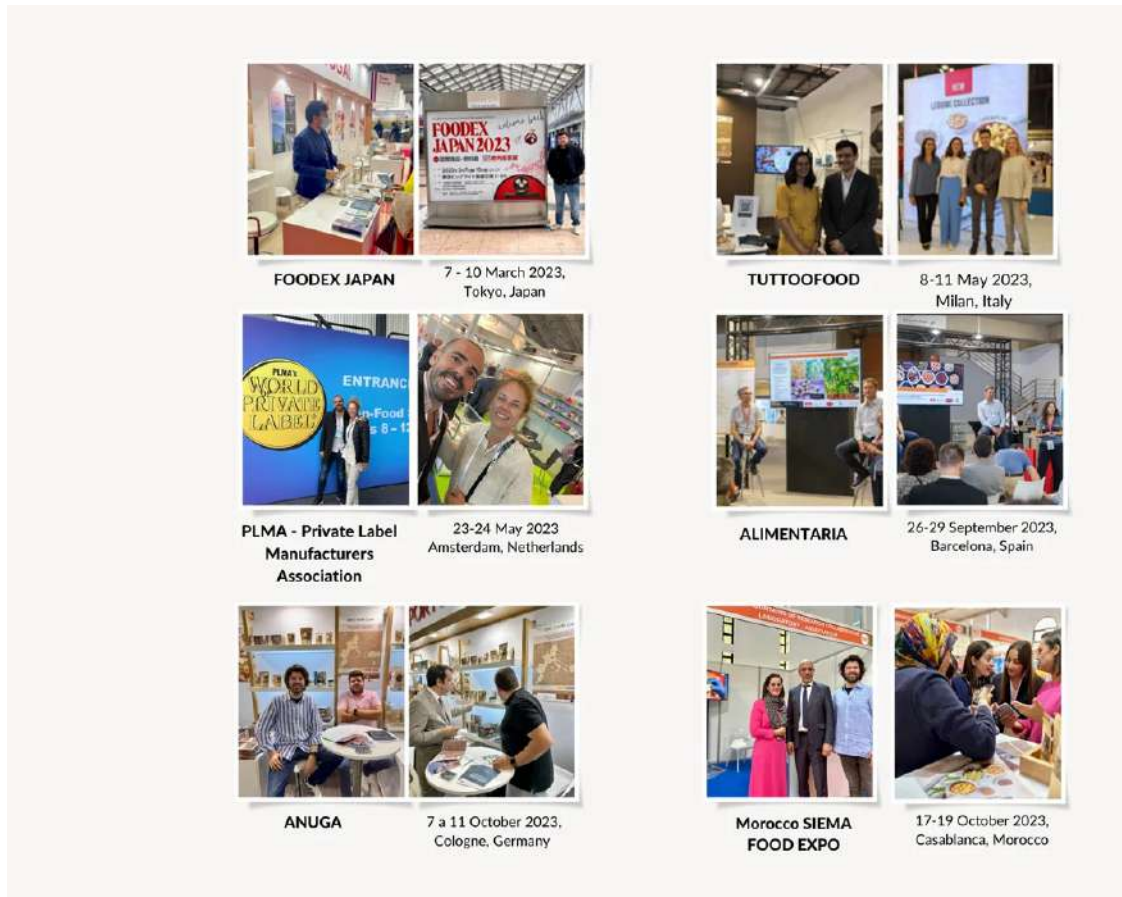


Workshop "The transformation of local plant products as a sustainability strategy and territorial valorization"
23 May 2023,
Lleida, Spain



European research night
6 October 2023,
Lleida, Spain

II) Trade fairs



[More pictures here](#)

Our team...

Visit our LinkedIn and know more about LocalNutLeg partners, the results of the project and the impact of the project at the Mediterranean level.

[Watch our videos](#)

Scientific Publications

LocalNutLeg project team has published several scientific articles all of them available on the project website.

Latest publications:

- Hernández-López, I.; Ortiz-Solà, J.; Alamprese, C.; Barros, L.; Shelef, O.; Basheer, L.; Rivera, A.; Abadias, M.; Aguiló-Aguayo, I. Valorization of local

legumes and nuts as key components of the Mediterranean Diet. *Foods* 2022, 11, 3858. <https://doi.org/10.3390/foods11233858>

- Tuna, A.; Cappa, C.; Tokatli F.; Alamprese C. White bean and hazelnuts flours: Application in gluten-free bread. *LWT*, 2023, 184, 114995. <https://doi.org/10.1016/j.lwt.2023.114995>
- Dogruer, I.; Baser, F.; Gulec, S.; Tokatli, F.; Ozen, B. Formulation of Gluten-Free Cookies Utilizing Chickpea, Carob, and Hazelnut Flours through Mixture Design. *Foods* 2023, 12, 3689. <https://doi.org/10.3390/foods12193689>
- Dogruer, I.; Coban, B.; Baser, F.; Gulec, S.; Ozen, B. Techno-Functional and In Vitro Digestibility Properties of Gluten-Free Cookies Made from Raw, Pre-Cooked, and Germinated Chickpea Flours. *Foods* 2023, 12, 2829. <https://doi.org/10.3390/foods12152829>
- Pereira, E. et al. (2023). Non-Alkaloid Nitrogen Containing Compounds. In: Caroch, M., Heleno, S.A., Barros, L. (eds) *Natural Secondary Metabolites*. Springer, Cham. https://doi.org/10.1007/978-3-031-18587-8_10

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RevestCast, MORE - Laboratório Colaborativo Montanhas de Investigação – Associação,
Avenida Cidade de León 506, Bragança, Bragança 5300-358, Portugal

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