

PRESENTATION OF THE INDUSTRIAL IMPLEMENTATION ACTION PLAN OF THE “ITALIAN MICROBIOME INITIATIVE FOR IMPROVED HUMAN HEALTH AND AGRO-FOOD PRODUCTION”

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THE VIEW OF THE INDUSTRY

Mauro Fontana, Cluster CLAN & Technical&Scientific Advisor Soremartec Italia

**NUTRITION PLAYS A FUNDAMENTAL ROLE
ON THE MICROBIOTA AND MICROBIOME PATTERNS
AND THE
THE FOODS COMPOSITION
(MACRO-NUTRIENTS AND MICRO-NUTRIENTS)
IS FUNDAMENTAL TO IMPROVING THEM OR NOT**

Current Explorations of Nutrition and the Gut Microbiome: A Systematic Review (P20-032-19)

Elise Costa, Elise Costa (George Washington School of Medicine and Health Sciences), Scott Jackson (National Institute of Standards and Technology)

Current Developments in Nutrition, Volume 3, Issue Supplement_1, June 2019, nzz040.P20-032-19, <https://doi.org/10.1093/cdn/nzz040.P20-032-19>

IN THE LAST DECADE
FOOD COMPANIES AND R&D INSTITUTIONS HAVE BEEN DEVELOPING
AN INCREDIBLE NUMBER OF RESEARCHES AND PRODUCTS
FOCUSED ON THE POSITIVE IMPACT
ON MICROBIOTA & MICROBIOME PATTERNS

THANKS TO
THE FAST AND STRONG EVOLUTION
OF THE HEALTH & NUTRITION SCIENCE, FOOD SCIENCE & FOOD TECHNOLOGY,
ARTIFICIAL INTELLIGENCE & BIG DATA

AND
AS A POSITIVE ANSWER TO
THE CONSUMERS HIGH INCREASE IN THE ATTENTION AND CARE
TO THEIR HEALTH & WELLBEING STATUS

**THE TWO MAIN GENERAL WAYS TO OBTAIN PRODUCTS
WITH POSITIVE CHARACTERISTICS FOR THIS PURPOSE ARE**

**- ADDITION OF SPECIFIC MICRONUTRIENTS
OBTAINED BY NATURAL OR BIOTECHNOLOGICAL
PROCESSES OR SYNTHETIC PROCESSES**

**- DEVELOPING SPECIFIC MICRONUTRIENTS
BY FERMENTATION OF
THE RAW MATERIAL USED IN THE PRODUCT
BY FERMENTING THE PRODUCT ITSELF**

***THE FIRST WAY IS VERY INTERESTING,
IN PARTICULAR IF APPLIED
IN A CIRCULAR ECONOMY VIEW,
USING BIOTECHNOLOGY TO RECOVER
FROM FOOD CHAIN WASTE
SPECIFIC HIGH VALUE SUBSTANCES,
LIKE ANTIOXIDANTS, FIBERS OR PEPTIDES***

**THE SECOND ONE,
FERMENTATION,
IS ONE OF THE MOST ANCIENT AND USED TECHNIQUES
FOR PRODUCING OR FOR TRANSFORMING
RAW MATERIALS OR FOODS,
LIKE VEGETABLES, CEREALS, PULSES, MILK, MEAT AND FISH
AND
THOUSANDS
OF FERMENTED RAW MATERIALS OR FOODS
ARE STILL CONSUMED WORLDWIDE TODAY**

Food Product Characteristics & Microbioma improvement
THE NEW FERMENTATION APPROACH

**THANKS TO THE SCIENTIFIC EVOLUTION,
TAILOR-MADE MODIFIED VEGETABLE RAW MATERIALS,
SUCH AS PULSE AND/OR CEREALS AND/OR SEEDS,
CAN BE OBTAINED
BY SPECIFIC AND INNOVATIVE FERMENTATION PROCESSES**

**THESE NEW RAW MATERIALS
CAN IMPROVE SIGNIFICANTLY
THE NUTRITIONAL PRODUCT PROPERTIES**

Food Product Characteristics & Microbioma improvement
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***THE PRODUCTION IN SIGNIFICATIVE QUANTITIES
OF SPECIFIC AND VERY HIGH QUALITY OF
FIBERS, PEPTIDES, FATTY ACIDS
CAN CONTRIBUTE
TO INCREASE THE NUTRITIONAL VALUE
OF THE RAW MATERIALS OR FOOD PRODUCTS,
AND
THEIR ABILITY TO IMPROVE
THE IMMUNITY DEFENSE FOR THE BODY***

***Food Product Characteristics & Microbioma improvement
THE NEW FERMENTATION APPROACH***

***THE NEW FERMENTATION EVOLVED APPROACH
IS A STRATEGIC SUPPORT
FOR TWO MAJOR FOOD INNOVATIVE TRENDS***

PLANT BASED FOODS

***NEW RAW MATERIALS AS BULKING FOR REFORMULATION
TO ACHIEVE PRODUCTS MORE IN LINE
WITH THE UPDATED NUTRITIONAL SCIENCE***

Thanks for hearing!

CL. USTER A. GRIFOOD N. AZIONALE - CL.A.N.

Viale L. Pasteur, 10 - 00144 Roma

Tel +39 06.5903855 – Fax +39 06.5903342

Via Gobetti 101, 40129 Bologna

Tel +39 051.639 – Fax +39 06.5903342

clusteragrifood@gmail.com - www.clusteragrifood.it