



WP3 – AGRO-FOOD ALLIANCE

Output 3.1.- Agro biodiversity study

3.1.A. MAPPING METHODOLOGY COMPLIANT WITH SLOW FOOD

INTRODUCTION

Slow Food took its first steps on the journey towards sustainable development in the 1980s in Italy as a food and wine and cultural organization with the following aims:

- ✓ to educate on taste, food, gastronomic sciences;
- ✓ to safeguard biodiversity and traditional food productions related to it: food cultures that respect the ecosystems, the pleasures of food and the quality of life for people;
- ✓ to promote a new food model respectful of the environment, traditions and cultural identities, capable of bringing together consumers in the world of production, thus creating a virtual network of international relations and a greater sharing of knowledge.

These goals are pursued through various planning instruments which operate to:

- ✓ strengthen the local food chains;
- ✓ rediscover and catalog traditional knowledge;
- ✓ promote local foods as a means to guarantee food safety, enhance autochthonous species and animal breeds, help farmers, herders and fishers to emerge from their social and commercial isolation;
- ✓ bolster producers' awareness and self-esteem.

The diversification of small-scale quality productions is seen as virtuous, as it goes against the typical approval of industrial productions. The specific interest in this methodological procedure emerged from the hypothesis that the undeniable trend towards the globalization and consumption of products now contributes substantially to the loss of biodiversity in the broadest sense of the term. Biodiversity, intended as region, traditional cultures handed down through many generations, knowledge on herbal essences and animal diversity, on the variability of foods and on preparations, food, nutritional, medicinal, cosmetic (and many other) properties related to the different species of animals and plants.

The operating method proposed is inspired by a common philosophy to be calibrated according to the context in which the interventions are carried out; although inspired by the same principles, it can be applied to both the North and the South of the world, thus leading to the creation of an interventions network with common goals, in the form of exchanges of information and knowledge between communities as well as synergic actions to promote the "eat locally" philosophy.

Rediscovering and recognizing the importance of the cultural identity that food expresses, the project aims at promoting an idea of "virtuous globalization" or, rather, "food sociology" which associates Eco-Gastronomy with responsible consumption and with the safeguarding of the biodiversity of foods, communities, and the contexts in which they are produced. In this way, food, from being mere nourishment, assumes a symbolic and political value in the development of the cultural identity of a region or a site, which can become even more poignant in times of great social and economic change. Gastronomy, recognized as part of the local heritage, becomes the driving force for sustainability, development and the promotion of economies, which are molded and adapted to the communities and to the production sites.



A. OBJECTIVES

This document intends to develop the methodology to be adopted for the mapping of products (raw materials, animal breeds, processed products, traditional techniques, recipes) present in the area of intervention.



The starting point for the development of projects in the target areas is represented by the desire to highlight, in agreement with the actors and those in charge of rural development at local level, the existence of an agricultural and food heritage, and to use it as an incentive for local development strategies. In order to initiate this virtuous process, it is necessary to develop common tools, easy to use, designed to:

- ✓ identify such products (territory mapping);
- ✓ assess their potential in terms of conservation of the cultural and environmental heritage (Ark of Taste project);
- ✓ assess their potential in terms of development of virtuous territorial dynamics from a socio-cultural, environmental and economic standpoint (Slow Food Presidia project).

The methods and analytical tools proposed have been developed over years of experience acquired by the Slow Food network, the non-profit organization Slow Food Foundation for Biodiversity and the Terra Madre Foundation, in the field of agricultural and food products and the communities involved in their production and consumption.

The methodological approach put forward is of an active type, through the detection of quality products that can identify a territory with the active participation of producers, consumers and other society actors directly or indirectly involved in the local food policy.

B. PROPOSED METHODOLOGY

The methodology proposed for the entire duration of the project can be summed as follows:

PHASE 1 – a brief description of the agricultural heritage of the area being surveyed;

PHASE 2 – the creation of an inventory of products with identities strongly linked to the territories of reference;

PHASE 3 – the identification of products to be included in the Ark of Taste project;

PHASE 4 – the identification of products that will be included in the Slow Food Presidia project.

<u>Course</u>	<u>Tools</u>	<u>Results</u>
FARMING FOOD HERITAGE of the territory	MAPPING SHEET SECONDARY DATA (from other sources)	SUMMARY DESCRIPTION OF THE FOOD FARMING HERITAGE OF THE TERRITORY
FARMING FOOD HERITAGE of the territory WITH A STRONG IDENTITY	MAPPING SHEET SECONDARY DATA (from other sources)	INVENTORY OF THE PRODUCTS OF THE TERRITORY WITH STRONG CULTIVATING / CULTURAL IDENTITY
FARMING FOOD HERITAGE of the territory WITH A STRONG IDENTITY IN DANGER OF EXTINCTION	ARK OF TASTE CRITERIA ARK PRODUCTS DATA SHEET	INCORPORATION IN THE ARK OF TASTE OF THE SELECTED PRODUCTS



**FARMING FOOD HERITAGE of the territory
WITH A STRONG IDENTITY
IN DANGER OF EXTINCTION
WITH POTENTIAL TO BE IMPROVED in cultivation**

**CONVIVIA PROJECT CRITERIA
PRODUCTION SPECIFICATIONS**

**START OF THE SLOW FOOD
CONVIVIA PROJECT**



This paper intends to outline the methods of the first two phases of the project, and then later define the methodology for the development of individual projects on the territories based on the mapping results.

PHASE 1: *brief description of the intervention with special reference to the food farming heritage of the territory being surveyed*

The aim of this phase of the survey is a concise territorial characterization which emphasizes, together with the territorial actors, each distinct aspect of the local food farming system, from production to consumption, and the economic and social context of reference.

The characterization tools include: meetings with the local communities (field visits), technicians, managers of local, national and international projects (non-structured interviews), as well as secondary sources such as historical records held by libraries, local government offices, local communities in the area, universities or study centers, etc.

Expected result of PHASE 1

The information obtained in this phase will be organized in “TERRITORY DATA SHEETS” in order to classify the socio-economic and productive context.

The territory data sheet will identify all the aspects of a socio-economic and production context that might be important for the development of single projects, emphasizing:

- ✓ the political context and the political actors of reference;
- ✓ the social context associated with the rural world, highlighting focal problems and potential opportunities and strong points;
- ✓ soil and climate characteristics;
- ✓ the economic vocations of the territory with specific reference to food production;
- ✓ the major crops and animal breeds in the area and potential fishing vocations;
- ✓ projects of interest already in the territory and the actors involved.

The following example concerns an entire Country, and although it seems to be an illustration of the information required, in addition to a general overview of the Country further specifications on the territory of intervention (province) will be needed.



Example of TERRITORY DATA SHEET

Senegal

The first European navigators landed in Senegal in the second half of the 16th century, finding a vast variety of ethnic groups settled in different parts of the country; the Serer peoples with the kingdoms of Baol, Sine and Saloum; the Fulbe; the Wolof in the coastal regions of Cayor and Walo. Later, for at least two centuries, Senegal lived an alternation of Portuguese, British and French dominions, up until the process of independence that began in the early 1960s and continued for at least twenty years between elections and changes of political leadership. The climate in Senegal is substantially arid in the more northern Sub-Saharan regions, becoming wetter in the more southern regions. The Sahel zone has an extremely irregular climate, especially as far as precipitation is concerned, which is usually concentrated in the summer period; Casamance is the zone with greater rainfall and is, therefore, suitable for the cultivation of particular crops. The limited, unevenly distributed rainfall determines highly diverse vegetation from north to south. Senegal's economy has been historically and traditionally based on the intensive cultivation of peanuts, initially local and indigenous (*Voendzeia subterranea*), then moving on to those of allochthonous origin (*Arachis hypogaea*); with the postcolonial so-called "Senegalization policy",



the State intervened by means of various entities specifically set up to control above all the primary activities (farming, fishing), trade and the mining sector, somehow trying to increase the attention on internal and indigenous productions. Nevertheless, in order to enable the country to reach a more concrete level of industrialization more rapidly, the State essentially delegated to foreign capitalists the task of promoting industrial development, determining, in some way, development that was contrasting and, above all, at very different paces. Agriculture is the backbone of Senegalese economy; the production of peanuts follows a fluctuating trend due to frequent and long-lasting periods of drought, even in the region surrounding Kaolack where agricultural has developed more. With international cooperation, above all European, the first objective declared was to achieve self-sufficiency food wise, even with the utilization of the Senegal River to irrigate thousands of acres north of the Country.

The main food crops are cereals, millet in particular, autochthonous and indigenous, which covers over 25% of arable lands; then comes rice (grown in lower Ziguinchor and other irrigated areas, the productions of which, however, are totally insufficient to satisfy internal demand), and corn. Cassava, bananas, citrus fruits, oil and coconut palm complete the picture of the species related to the food sector. The southern area farthest from the aridity of Sub-Saharan Africa, and, in particular, the nearest to the Casamance region, represents an area of high agricultural suitability; irrigation availability and soil fertility has made this part of Senegal an important source of both fruit and leaf vegetables which are part of the local populations' daily diet. Among the non-food crops, cotton occupies a great part of the land, but its cultivation is basically run by the multinationals that lie behind national enterprises of not so high prestige.

Even animal breeding plays a rather important economic role, being able to rely on vast grassed areas and permanent pasture lands that exceed 30% of the surface area. Cattle prevail, in which the Fulbe are specialized; equally numerous are sheep and goats. Activities related to fishing are particularly intense and widespread, and consist of the supply of the product for fresh consumption, as well as renowned expertise in processing and storage, the latter often intended for marketing with third world countries.

PHASE 2: the creation of an inventory of products with characteristics that strongly link them to the territory of reference

The attention focuses on the food farming heritage of the territory, therefore on the products with a strong identity, the presence and production of which are traditional (historical roots) and characteristic of that specific territory.

It is necessary, therefore, to define first and foremost which products correspond to these characteristics.

Let's start with the products to be excluded from the project intervention:

NOT to be taken into consideration are industrial, genetically modified, imported or recently adopted products (in the last decades).

NOT a list of all the farming productions of an area. Instead, attention must be focused on species, varieties, animal breeds or special techniques that have been handed down from generation to generation (not new acquisitions due to projects, local agronomists' intuitions, government impositions).

DO NOT look for the most cultivated product or the most sold or the most exported. Sometimes the more interesting products have limited distribution and, in some cases, do not have an actual



market.



The aim is NOT to create a sperm bank, a collection of in situ or ex situ germplasm, a museum where to exhibit traditional knowledge, but to **give value to these resources to sustain local economies**.

B.1 MAPPING CRITERIA

Now, coming to the criteria for the mapping of the products of interest, these can be summarized as follows:

a. the products to be mapped are those considered interesting food wise and can include domestic species, wild species, and processed products.

The products to consider are included in two main groups:

- ✓ products originating in the area being surveyed (in this sense defined indigenous): among the thousands of plant species and animal breeds that populations have fed on in the last few centuries, there are some that typically originate in a specific continent, geographic area, country. The following are some **examples of indigenous products**: the highlands of Ethiopia and Yemen are the cradle of coffee (*Coffea arabica*), the tropical belt of West Africa is the area of origin of African rice (*Oryza glaberrima*), palm oil, yam and niébé (*cowpeas/black-eyed peas*), bambara peas, black tamarind: the watermelon is native to the Kalahari region (where it grows spontaneously in the territories of Botswana, South Africa and Lesotho) and of Egypt, where the first traces date back to 5000 years ago; the area of origin of corn and tomatoes is South America. It is important to emphasize that the survey should not be limited to genera and species, but it is necessary to look further into how they have differentiated into varieties and ecotypes following processes of selection and characterization, and their adaptation to the territory, to the different crop, breeding and processing techniques.
- ✓ products originally from other parts of the world, but traditionally present in the territory for many years (thus defined as autochthonous): Some products, although originally from other parts of the world, have been traditionally introduced and have adapted to the soil and climate of the area under study. The following are some **examples of autochthonous products**: tropical species originally from South America such as corn, cocoa, cassava, bananas, ginger have become an integral part of the local African ecosystems to the point that for some of these, the African continent has become the secondary center of biodiversity, enabling the birth of local ecotypes; the products imported from various territories from other continents in later stages, through complex historical phenomena (migration, slave trade, colonialism, etc.) are interesting in the case in which – thanks to more or less lengthy processes of adaptation – they have developed their very own characteristics, phenotype and genotype, linked to specific territories, thus acquiring the definition of autochthonous product; thanks to local anthropogenic and environmental pressure, these products have given life to breeds, peoples, specific ecotypes closely tied to the local culture of the indigenous populations that differ clearly and substantially from the types present in their actual places of origin.

Starting from these two categories, it is possible to identify **domestic species, wild species and processed products**, and to define their ties with the territory, blending soil and climate aspects with historical, cultural and social values.

By **domestic species** we mean plant varieties, ecotypes and breeds selected by man.



By **wild species** we mean plant varieties, ecotypes and breeds from spontaneous populating (such as the savannah, forests, lakes, rivers and seas). Wild species are to be included in



the mapping only if they are linked to traditional techniques of harvesting, fishing and processing and to indigenous food farming cultures.

Furthermore, even parts of products can be included in the mapping (not only products in their entirety) such as leaves and roots which are eaten for their important properties.

By **processed products** we mean cheeses, cured meats, bread, sweets, beverages, jams, etc. Artisanal processing practices make it possible to obtain special products capable, even more than raw materials, of defining local cultures. It is often possible to safeguard local animal breeds and plant varieties by enhancing and promoting the processed products related to them. For example, bread can “save” a certain variety of wheat.

b. The products must be of special (organoleptic) quality. Quality is defined by local uses and traditions.

Chemical or physical analyses are not enough to judge the quality of a product, nor is it sufficient to taste the product: quality has a story to tell.

We have to:

- know the origin of the product (Where was it born: high in the mountains or on the plains? In an urban or isolated area? In a humid or dry climate? In a well defined or extremely vast area?)
- meet and seek information from the community (Do many or very few people know the product? Is it considered a prestigious product, intended for festivities and ceremonies, or is it poor?)
- know the processing techniques (Is the cheese made with raw or pasteurized milk? Is it cooked, stretched/stringy or raw? Is it fresh or aged?)
- know the methods of preservation (Is it smoked, is it wrapped in hay?).

It is important to detect possible defects (notes of rancidity, excessive acidity...), identify the principal organoleptic characteristics (scent, flavor, texture), understand whether there is balance, harmony between the various components of flavor and aroma; if the product expresses the territory and type well (sometimes an apparently defective factor is instead a typical characteristic of that area and that type): a bitter taste, for example, is a defect in goat cheeses, but is a typical characteristic of certain alpine cow's milk cheeses). Lastly, it is essential to consider the tastes of the community to which the product belongs. It may be difficult for an African taster to understand a European product, just as it can be difficult for a European to decode and evaluate an Asiatic product, and so on.

The organoleptic qualities of a food are also defined by: a) aspect; b) color; c) texture (liquid, solid, crisp, juicy, soft, oily); d) taste (sweet, salty, bitter, sour); aroma.

c. the products are to be related to a territory, to the memory, to the identity of a community and to the local and traditional know-how.

The connection with the territory is of paramount importance to identify local and traditional quality products. A plant variety or an autochthonous breed give the best of their potential in a territory to which they have become acclimatized over the centuries thanks to the work of man. Territory does not only mean climatic and environmental space, it is a cultural and historical *milieu*. Therefore, it isn't simply about “where”, but “how”, a concept that embraces physical space and specific soil and climate features, but which always identifies them within a cultural area, where traditions, community customs, spiritual or religious aspects, culinary



development play a prevailing, vital role. In order to define a territory, we do not take into consideration political boundaries (which have very little to do with local cultures), but the specific environmental conditions and the historical journey of the populations. Then,



depending on the case, the suitability of the territory can be extremely limited (a region, an island, the course of a river...), or it can be transnational, affecting the area of two or more modern states.

The purpose of mapping is to connect a product to a more or less vast territory with a precise identity: an island, a high mountain area, the course of a river, a hilly area; it has to do with the collective memory of a community. To understand whether a product is traditional, we need to understand if it belongs to the local culture and if the know-how to cultivate, process, eat it has been handed down from generation to generation.

Local quality products are part and parcel of the **history** and **culture** of the communities. They have a role, therefore, in the local **food, handicraft, rituals** and **language**, but, above all, they represent the face of the community and the bond between the different actors that form it.

It is therefore essential to analyze all of these aspects: identify and describe the traditional techniques related to cultivating, breeding, fishing and processing; to collect traditional recipes; to understand the meaning of products within the spiritual and cultural life of the community (festivities, rituals, ceremonies, stories and myths; to gather the different names of the product and the objects thereof (containers, utensils, etc.).

In cases where there is a **historical and traditional food product**, it is usually easier to locate a demarcated area of production.

B.2. HOW TO MAP A TERRITORY

Identifying and describing the products on the inventory is fun and fascinating, yet at the same time complex. It is similar to the work of an investigation journalist or a sort of “taste detective”. To describe a product one needs to have patience, ask many questions and sometimes ask the same questions to different people then cross answers. Never stop at the first answer. Those who produce, cook or eat a product, when telling their stories, often leave out numerous elements because they take them for granted. We, on the other hand, have to dig them out because it is likely that the particularity of the product lies in those very details: in a spice, in a type of fermentation, in a particular smoking procedure. To discover an interesting product, a direct question doesn't always work (Are there any particular products in your area?), whereas indirect questions are much more efficient (e.g. “Is there a product you eat or that you ate in the past on feast days?”).

If we are dealing with a plant, we have to describe its shape, weight, color, and flavor. We shouldn't stop at the species (it isn't enough to know whether it is a tomato or a cherry): it is important to understand if it is a specific variety, what distinguishes it from the others, if it is linked to a territory and in what way, if it is multiplied with local or bought seeds, or if it is the ingredient of any particular recipes.

If we are dealing with animal species, we have to describe the animal's characteristics – its size, the shape of its horns, the color of its fur, etc. – and explain the purpose for which it is bred, indicating also which productions are obtained from it (meats, cured meats, cheeses).

If we are dealing with a processed product, we have to explain how it is produced, trying to describe the different stages and indicating whether the ingredients are produced locally, if that processed product is linked with specific varieties (e.g. if it is bread or couscous, is it made with a particular variety of wheat?) or native breeds (If it is a cheese or a cured meat, is it made with raw or pasteurized milk or meat from native breeds?). If it is a cheese, we should always verify whether it is made with raw or pasteurized milk.

Everyone has their own channels, experiences, networks, and we have to start from these; however, the main sources of investigation can be summarized as follows:



- ✓ **Research already carried out:** we cannot ignore the abundance of research, studies and projects already accomplished locally. Together with the professional expertise of technicians, these works can represent an ideal starting point for identifying local and



traditional products, varieties, and breeds. We should always remind the interlocutors that we do not want to create a catalog of everything they have, but we want to identify a variety, a breed or a product rooted in the tradition of their community, which can be grown and processed by the community.

- ✓ **Oral testimonies:** mapping can only be done with the local community that knows the story, the products and their properties. Finding paper-based information isn't enough, data sheets of the products can't be filled out via the net or over the phone. Most of the information we are interested in is entirely **oral**: it is of the utmost importance to go to the communities and interview people who are still growing that variety, breeding that species of animal, processing that product; or those who remember how long ago they were already producing it. What we need is time and patience: it won't be easy or quick to explain to our interlocutors what we are looking for. We will have to know how to give some practical examples, how to ask the same questions in different ways, etc. the collection of data and **oral testimonies** takes place through the direct contact even with other **local actors** such as cooks, journalists, gastronomes, etc. Through their memories and personal experiences, the direct actors can transmit the main elements to define the meaning of a product within a community and its connection with the environment. It is then important, of course, to contact local technicians and consult the bibliography available in order to assess the accuracy and reliability of the evidence obtained.
- ✓ **Everyday food and traditional recipes:** start from everyday food, interview the women who cook or process them, since they are the custodians of traditions, processing techniques and recipes.
- ✓ Trace the local raw materials and ingredients which today might be difficult to find, having being replaced by other types of products. Ask what used to be (or is) cooked on feast days, if there are dishes typical of a particular time of the year or for special occasions (e.g. weddings).
- ✓ Interview **the elders** who may remember processing methods or preparations.

Try to understand if a product is tied to a local culture, if it has a history, who produce it, when it was last produced, to how many generations we must go back for it to be known. If it is a product of animal origin (with meat or milk), ask if the starting animal is a local species and how it is bred.

If it is of plant origin, ask if the local variety/varieties differ in any way from those of other geographic areas, and in what way. Ask if they consider them finer than those found in other areas and why (soil, climate, know-how...).

For instance, a traditional sweet can be made with flour, eggs, honey, dried fruits. In this case we should ask them: Where does the flour come from? Is it a local variety (it isn't enough to say wheat, corn, rice flour)? If the flour is purchased today, if in the past this sweet was made with locally produced flour, if so, which? Is the honey bought outside, or are there beekeepers in the communities? If they don't have beekeepers anymore, did they use to have any? Is the dried fruit grown locally? Have the plants been brought in over the last 50 years (such as cashew nuts in Guinea Bissau) or have they always had them? It isn't enough to say cashew nuts; we need to know the name (even local) of the variety. We need to know if these varieties exist only in this territory or if they can be found throughout the Country.



- ✓ **The markets:** It is extremely important to visit the local markets, focusing on the less common products, asking the vendors questions (ask if they are also producers or only



merchants). You need to register the names of the products (in all languages and dialects), buy samples of the more interesting products, bring them home, show them to the women (even resorting to cross checking), asking if they recognize them and if they have ever used them.

Expected result PHASE 2

Each local and traditional product identified will be described in a precise PRODUCT DATA SHEET which will summarize all the information gathered, starting from the characterization of the species, varieties and breeds, with detailed information on the origin and distribution, and news relative to their primary use and main characteristics in terms of food preparation, their circulation in the territory, potential marketing aspects and everything concerning their nutritional aspects (if known).

The set of data sheets for each territory will provide the inventory of products of possible interest on which to develop the single projects in the later stages of the project.

The inventory of the products should not be considered exhaustive of the full potentials of each territory and may later be integrated according to reports, even spontaneous, of products of interest.

The inventory is part of a strategy, the purpose of which is to develop a virtuous circle based on the assessment of traditional quality products. It turns out therefore that we need to draw up the most extensive and complete list possible of interesting products in order to supply an adequate basis for the identification of traditional quality products, and among these cases of possible products for the Ark of Taste and Slow Food Presidia.

The data sheets are divided into 3 categories of products: plant origin, animal origin, processed.



DATA SHEET

PRODUCT OF PLANT

ORIGIN

Scientific name of the product:

Common name (Portuguese) of the product:

Common name of the product in the territory of intervention:

Category:

- Cocoa
- Coffee
- Cereals, grains and flours
- Aromatic herbs and spices
- Fruit



Vegetables

Tea

Vines

Other

Historical production area and origin:

Cultivars, species and types:

Description:

Describe the shape, weight, color, flavor, etc.

Harvest period:

Nutritional values and use:

History of the product:

Indicative quantity produced:

Product distribution and market:

Is the product sold on the market (if so, indicate points of sale)? Or is the product only for your consumption?

Preparation, consumption and preservation:

Indicate also any traditional recipes, cooks and restaurants that use it, and any other possible uses

Any other documents on the product to be annexed:

Contacts with the producers, chefs who use the product, the processors; texts; articles; images; web links; videos; etc.



DATA SHEET
PRODUCT OF ANIMAL
ORIGIN

Specific name of the product:

Common name (Portuguese) of the product:

Common name of the product in the territory of intervention:

Category:

- Cheese or dairy product
- Cured meats and sausages
- Fish preserves
- Honey and apiculture products
- Other.....

Historical production or breeding area and origin:

History of the product:

Animal breed of origin (specify whether cattle, sheep, goat, or poultry and rabbits, buffalo, or fish or other):

Description of the breed (only if autochthonous):

Describe its characteristics (size, color of coat, presence and shape of horns, productive characteristics which make it of particular interest for specific territories, etc.), and its altitude (for meat, milk, work or for more than one purpose). In the case of fish species, describe aspect and habitat.

Description of the type of farming:

Is breeding intensive or extensive? In this latter case, is it carried out partly outdoors and in what part of the year?

Describe the animal feed and briefly the breeding practices.



If it is the result of fishing, specify the instruments used (nets and other gear) or the breeding contexts.



Clarify whether the processors are also the breeders of the animals or the producers of the plants which constitute the main ingredient of the processed product:

Production period:

Product characteristics:

Describe its characteristics (weight, shape, briefly describe the production technique, in particular if it is traditional or modern, insisting on whether the production tools are traditional ones and describe their use and value, and on aging times if the processed product so requires, describe in detail all the ingredients and their origin).

Nutritional value and use:

Indicative quantity produced in one year:

Product distribution and market:

Is the product sold on the market (if so, indicate the sales point)? Or is it produced only for self consumption?

Preparation, consumption and preservation:

Indicate any traditional recipes, cooks and restaurants using them and any other possible uses.

Possible other documents on the product to be annexed:

Contacts with the producers, chefs who use the product, the processors; texts; articles; images; web links; videos; etc.



DATA SHEET

PROCESSED

Scientific name of the product: PRODUCT*

Common name (Portuguese) of the product:

Common name of the product in the territory of intervention:

Category:

Processed product of plant origin*:

- Bread and savory bakery products
- Sweets
- Pasta
- Preserves, jams, creams
- Oils
- Wines, musts and spirits
- Other.....

Processed product of plant origin*:

- Pate, blood, meat creams and sauces, etc.
- Other

* the processed products differ from the products of plant and animal origin in that they are more elaborate, consisting of different ingredients with respect to the one essential raw material.

Historical production area and origin:

History of the product:

If it is a processed product of plant origin, describe the varieties with which it is obtained (Physical and organoleptic characteristics, specify if it is a traditional variety). Indicate the place of origin of this fundamental raw



material.

If it is a processed product of animal origin, specify the original animal breed (cattle, sheep, goat, buffalo or poultry and dairy, fish or other) and, if it is an autochthonous breed, describe it (size, color of coat, presence and shape of horns, productive characteristics which make it of particular interest for specific territories, etc.).

Clarify whether the processors are also the breeders of the animals or the producers of the plants which form the main ingredient of the processed product:

Describe the processed product and its production technique (weight, shape, flavor, clarify whether the production technique is traditional or modern, describe in detail processing phases and times, the ingredients and their origin):

Period of production of the processed product:

Nutritional value and use:

Indicative quantity produced in one year:

Product distribution and market:

Is the product sold on the market (If so, indicate the sales point)? Or is the product only for self consumption?

Preparation, consumption and preservation:

Indicate also any traditional recipes, cooks and restaurants that use it and any other possible uses.

Possible other documents on the product to be annexed:

Contacts with the producers, chefs who use the product, the processors; texts; articles; images; web links; videos; etc.