



“Co-constructing interactive short and mid-tier food chains to value agrobiodiversity in healthy plant-based food”

Stakeholder Days

Agenda

22nd and 23rd May 2023

Alvaiázere, Portugal

Organised by:



These stakeholder days are open to every person interested to discover the DIVINFOOD European project and one of its Living Labs in Portugal, focused on grass pea. The objective of this living lab is to revitalize and value Grass Pea (*Lathyrus sativus*) cultivation by diversifying grass pea varieties and developing innovative food products from grass pea with local food producers, consumers, chefs, cooks, small-scale processors, rural development associations, local authorities and researchers.

If you plan to join us, please do register for this event using the registration form provided before 2nd May 2023 at the latest:

→ [Registration Form](#)



15:30



Transport from Tomar to meeting place in Alvaiázere

16:00

Farm Visit in Alvaiázere

Mr. **Nuno Julião Farm** at the village of Rego da Murta, near by Alvaiázere. This is one of the biggest **grass pea** national producer. His farm is a good example of a typical Alvaiázere agricultural farm, producing different agricultural products and among these grass pea. The farm has also a small shop (“**Flor do Chão**”) at Alvaiázere, where grass pea and the other products are commercialized. If time allows we will visit also the Farm of Miguel Dias that is at Cabaços village.



The visit to the farms will be guided by Miguel Dias (ADECA, DIVINFOOD’s partner).



18:00

Practical workshop on fermentation (Catarina Prista- Cookinglab, DIVINFOOD’s partner) to prepare **cookies** by Cookinglab, at Casa da Cultura of Alvaiázere.

A workshop on fermentation of grass pea (preparation of miso paste) and on possible applications of grass pea miso to make cookies and other products will be held at Casa Municipal da Cultura at Alvaiázere.



The workshop will focus on the following topics

- Brief explanation about fermented products based on legumes and the benefits of consuming them (with special reference to miso)
- Practical explanation on how to produce miso from grass peas with a demonstration in loco
- Explanation on how to use grass pea miso in the production of sweet and savoury products
- Tasting miso and miso cookies

20:00



Transport to hotels in Tomar



Tuesday 23rd May 2023

8:00	 Transport from Hotels in Tomar to meeting place in Alvaiázere
8:30	<i>Registration and Welcome by ADECA</i>
9:00	DIVINFOOD objectives and organisation in LLS
9:30	Presentation of the first results of DIVINFOOD project which started in 2022
10:30	<i>Coffee break</i>
11:00	Interactive session to learn about stakeholders' expectations, DIVINFOOD want to learn from your needs to develop adapted results
12:00	Presentation of the Portuguese Living Lab on Grass Pea (GPea-Port) state of progress
	<div style="display: flex; align-items: flex-start;">  <div style="margin-left: 20px;"> <p>Carlota Vaz Patto (ITQB NOVA UNL, DIVINFOOD's partner) will present the evolution of the grass pea participatory research at Alvaiázere already going on for several years. This has been a team work between local farmers and researchers from ITQB NOVA UNL, with the support of the Alvaiázere municipality, that is now extended to more farmers and also processors, under the scope of the project DIVINFOOD.</p> </div> </div>
12:30	Lunch and tasting of fermented products produced by actors of the Gpea-Port LL
	<div style="display: flex; justify-content: space-around; align-items: center;">    </div> <p>Cooking lab partner will organize the tasting of fermented grass pea cookies and crackers, miso bread, miso soup and other snacks produced with grass pea miso (Responsible person: Catarina Prista from CookingLab, DIVINFOOD's partner)</p>
14:00	Poster session for Living Labs networking
	Each of the 9 LLS of DIVINFOOD will be presented through a poster. Participants will be able to discuss with each of LL coordinators of their choice. Participants to other Living Labs outside DIVINFOOD are welcome to bring a poster with them to participate to this networking opportunity.
14:30	Field visit to see Grass pea cultivation and field trials and visit of small-scale processors
	<p>We will visit the DIVINFOOD grass pea participatory field trials established in a Municipality farm, in a walking distance from the meeting room. Here we will be able to see not only the same trial design as the one established at 3 grass pea farmers' fields under WP3 and WP4 (with different grass pea accessions and ancient wheats such as Einkorn,</p> 



	<p>Rivet wheat and Spelta, as sole crop or in intercropping), but also a typical grass pea field managed by the farmer Nuno Julião.</p>  <p>The visit will continue with the “Doce Felicidade” processing facilities at the village of Cabaços (owned by Paulo and Catarina Oliveira, father and daughter), where we will see the production of different pastry products using grass pea, besides the typical bread production.</p> <p>The visit will be guided by Miguel Dias, ADECA.</p>
<p>18:00</p>	<p>Round table on construction and coordination of LL: with experienced people working on LL animation + testimony of Gpea-Port LL stakeholders</p>
	<p>The round table will count with the presence of Carlota Vaz Patto (UNL), Catarina Prista (CookingLab), Miguel Dias (ADECA and also grass pea farmer), Nuno Julião (grass pea farmer), Paulo Oliveira (grass pea farmer), Catarina Oliveira (grass pea pastry processor, Doce Felicidade), Rita Guarda (grass pea pastry processor, Doce Tradição), Armindo Gonçalves (grass pea processor, liquor), representatives from the Alvaiázere Municipality and from the grass pea brotherhood (Confraria do Chicharro). Translation into English and French by ADECA.</p>
<p>20:00</p>	<p>Social dinner with tasting</p>
	<p>The products of all the stakeholders invited to the round table will be available for tasting during/just before dinner.</p>
<p>22:00</p>	<p> Transport to hotels in Tomar</p>

