



## SPOILCONTROL – Improvement of the quality and safety of fermented beverages through the management and control of spoilage microorganisms

SpoilControl will train the next generation of polyvalent researchers in the field of sustainable fermentation technologies, able to meet current and future challenges created by microbial spoilage and improve the quality & safety of fermented beverages. Europe is the historical leader of fermented drinks, whose competitiveness is intensively challenged. Microbial spoilage in fermented food is a growing concern from a financial viewpoint (economic losses) and from a health perspective (increasing presence of pathogens, particularly in improperly homemade or artisanal productions). Such quality & safety issues are amplified by societal and environmental changes: the consumer trend toward low-input products, sustainable practices, small-scale productions and climate changes are associated with increased risks of microbial spoilage. In addition, the fermentation sector cruelly lacks a global framework & training between beverages, duplication resulting in efforts & investments partitioning. SpoilControl will unfold an original strategy based on multiple beverages (wine, spirits, beer, cider, kombucha, kefir), multiple disciplines (from environmental & life sciences to engineering or economics), multiple solutions (development of sustainable biological, chemical and physical treatments). The consortium covers the whole fermentation chain from Fermentation to Glass with 34 partners including universities, SMEs, large companies, innovation cluster, start-up, analysis laboratories, technical institutes and homebrewers' group.

SpoilControl will have multiple impacts: at the scientific level, the study of non-conventional microbial species will be useful besides the fermentation sector; at the societal level, SpoilControl will improve public awareness of safety issues in fermented food and promote best practices for all end-users (industrials, consumers); the development of innovative solutions and treatments will have immediate and long-term economic impact.

Coordinator: Universite de Bordeaux

Beneficiary: Università degli Studi di Padova

UNIPD Supervisor: Matteo Marangon

**Department:** Department of Land, Environment, Agriculture and Forestry

**Total Contribution:** € 518 875,20



## **Project Duration in months:** 48

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