

NEWSLETTER NO. 1

"Let's produce new functional bakery products for people with digestive disorders" - *FBforPDD*

Project no.: 2019-1-RO01-KA202-063170

Programme: Erasmus+ 2014-2020

Key Action 2: Strategic Partnership Projects for vocational education and training

Implementation period: December 2019 – November 2021

Partners:

- **PATRONATUL ROMÂN DIN INDUSTRIA DE MORĂRIT, PANIFICAȚIE ȘI PRODUSE FĂINOASE ROMPAN (Coordinator)**
- **KERRY INGREDIENTS (IRELAND) LIMITED (P1)**
- **SZEGEDI TUDOMANYEGYETEM, UNGARIA (P2)**
- **UNIVERSITA DEGLI STUDI DI BARI ALDO MORO, ITALIA (P3)**
- **UNIVERSITATEA DE ȘTIINȚE AGRICOLE ȘI MEDICINA VETERINARĂ A BANATULUI REGELE MIHAI I AL ROMÂNIEI DIN TIMIȘOARA ROMANIA (P4)**
- **UNIVERSITATEA DE MEDICINĂ ȘI FARMACIE "CAROL DAVILA" DIN BUCUREȘTI, ROMANIA (P5)**



The level of knowledge of the persons that suffer from digestive disorders regarding the nutritional value and the intake of different substances benefic for digestion in bread is very low, almost inexistent, as we found at the moment of consulting the partners.

We propose that the project's results to solution the need of the bakery industry from the partner countries to produce functional bakery products for persons that suffer from digestive disorders, to achieve a rational and healthy diet with a high fiber content and a low energetic value, no salt or no gluten.

In the actual context in which the bakery technologies are in permanent change, is looking for ways to obtain functional products that best meet the needs of consumers suffering from digestive disorders, aims to develop professional training programs for food industry specialists in partner countries on these topics to address the need of people with disorders.

General objective: adapting new technologies for producing functional bakery products destined to persons with digestive disorders in partner countries through the strategical partnership formed.

Specific objectives:

- Strengthen institutional capacity of partner organizations by exchanging best practices regarding the manufacturing of functional bakery products for people with digestive disorders and by improving the skills of their specialists
- Awareness of bakery producers and consumers about the importance of the use of functional bakery products
- Relationship between project partners to establish a common strategy for the development of new technologies for manufacturing functional bakery products

The issue on this topic at the level of the partner countries has both common and specific aspects, which is why we propose that together we develop a common methodology for manufacturing functional products.

Due to expertise, knowledge, skills of the professionals of each partner in manufacturing functional bakery products and nutritional skills associated with this category of food are different, by involving a target group of specialists, we aim to develop quality tools that will be useful in all partner countries.

Target group: professionals in bakery industry from the partner countries, teachers with competences in the field of food technology that teach bakery products manufacturing technologies, doctors/nutritionists that can make the correlation between the effects of health in relation with inadequate bread consumption, but also recommendations regarding bread consumption in particular physiological states and in certain pathologies.

