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## Campo de aplicación

## Programa

## Identificador de tema ⓘ

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olive oil



Modificar los criterios

35 resultados durante "olive oil"

Filtrado por:

Colección: Proyectos

Programa: H2020

Idioma: English

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PROYECTOS

**EVOOLUTION Extra Virgin Olive Oil - Advanced Sorting Solution**

Identificador: 811930

Desde: 1 Junio 2018 hasta 31 Mayo 2020

The EU is the undisputed worldwide referent in the olive oil sector, responsible for 70% of the worldwide production. To face the global competition, olive oil produced in the EU must be a distinguished product by its premium quality and competitive price. Extra Virgin Olive...

Coordinado por: Spain

Programa: [H2020-EU.3.](#), [H2020-EU.2.3.](#), [H2020-EU.2.1.](#)

Última actualización: 12 Septiembre 2018

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PROYECTOS

**BeFOre Bioresources For Oliviculture**

Identificador: 645595

Desde: 1 Febrero 2015 hasta 31 Enero 2019

The project aims at establishing a multi-lateral network of research and innovation staff active in olive germplasm access, conservation, evaluation and exploitation, strengthening research capacities through the exchange of knowledge and expertise on a shared research...

Coordinado por: Italy

Programa: [H2020-EU.1.3.3.](#)

Última actualización: 18 Julio 2019

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PROYECTOS

**EcoPROLIVE Ecofriendly PROcessing System for the full exploitation of the OLIVE health potential in products of added value**

Identificador: 635597

Desde: 1 Septiembre 2015 hasta 31 Diciembre 2017

The EcoPROLIVE project proposes an innovative processing for the full exploitation of high valuable constituents in the olive into novel products that are healthy and greener. The proposed process is very different from the current

approaches of olive oil industrial production...

Coordinado por: Spain

Programa: H2020-EU.3.2.

Última actualización: 4 Septiembre 2017

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PROYECTOS

## OLEUM Advanced solutions for assuring the overall authenticity and quality of olive oil

Identificador: 635690

Desde: 1 Septiembre 2016 hasta 31 Agosto 2020

The OLEUM project will generate innovative, more effective and harmonized analytical solutions to detect and fight the most common and emerging frauds and to verify the overall quality of olive oils (OOs). By a core group of 20 partners from 15 countries OLEUM will undertake...

Coordinado por: Italy

Programa: H2020-EU.3.2.

Última actualización: 12 Septiembre 2019

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PROYECTOS

## OLIVE-SOUND Ultrasound reactor - The solution for a continuous olive oil extraction process

Identificador: 820587

Desde: 1 Enero 2019 hasta 31 Diciembre 2020

Virgin olive oil (VOO) is a food commodity of high strategic economic importance for the EU. Leading the global VOO production, EU invests over €2.3B/year in policies that focus on improving olive oil quality and encouraging oil producers to meet with consumers increasing...

Coordinado por: Italy

Programa: H2020-EU.3., H2020-EU.2.1.

Última actualización: 14 Noviembre 2018

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PROYECTOS

## Almazara 4.0 Smart NIR Olive Oil Extraction Control and Measurement System

Identificador: 816091

Desde: 1 Junio 2018 hasta 30 Septiembre 2018

Olive oil's nutritional and healthy qualities have positioned it as one of the fastest growing segments of the global food industry and its quality is regulated by EC and the International Olive Council based on different chemical and organoleptic markers. Thus in order to...

Coordinado por: Spain

Programa: H2020-EU.3., H2020-EU.2.3., H2020-EU.2.1.

Última actualización: 12 Septiembre 2018

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PROYECTOS

## TANNOW Reuse of Olive Mill Wastewater for producing new antioxidant tanning chemicals

Identificador: 715071

Desde: 1 Marzo 2016 hasta 31 Agosto 2016

Olive Mill Wastewater (OMW) is a highly polluted medium produced in large quantities during olive milling, rich of several polyphenolic compounds, which limit OMW biodegradability in conventional treatment processes. For olive oil producers OMW represents a problem and a...

Coordinado por: Italy

Programa: H2020-EU.3.5. , H2020-EU.2.3.1.

Última actualización: 24 Junio 2019

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PROYECTOS

## algaPLUS Upscale and optimisation of an olive wastewater treatment photobioreactor (PBR) coupled to algae biomass valorisation as biofertilizer and treated water reuse

Identificador: 672596

Desde: 1 Mayo 2015 hasta 30 Septiembre 2015

Olive oil production uses considerable volumes of water (50L/100kg olives) in European Mediterranean countries where this resource is scarce (Spain, Italy and Greece). The processes used by this sector leads to significant wastewater containing phenols and polyphenols. The EU...

Coordinado por: Spain

Programa: H2020-EU.3.5. , H2020-EU.2.3.1.

Última actualización: 24 Junio 2019

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PROYECTOS

## MED-GOLD Turning climate-related information into added value for traditional MEDiterranean Grape, OLive and Durum wheat food systems

Identificador: 776467

Desde: 1 Diciembre 2017 hasta 30 Noviembre 2021

MED-GOLD will demonstrate the proof-of-concept for climate services in the agriculture sector by developing case studies for three hallmarks of the Mediterranean food system: grapes, olives and durum wheat. Agriculture is primarily climate-driven and hence highly vulnerable...

Coordinado por: Italy

Programa: H2020-EU.3.5.1.

Última actualización: 24 Enero 2018

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PROYECTOS

## ReSpirA Olive oil wastewater Reuse for the production and commercialisation of Spirulina Alga

Identificador: 711725

Desde: 1 Diciembre 2015 hasta 31 Mayo 2016

Wastewater by olive oil mills is offering GreenTech several opportunities to boost its competitiveness and growth

across the Mediterranean regions, thanks to the scale up and further commercialisation of a new eco-innovative process and its green products, namely...

Coordinado por: Italy

Programa: H2020-EU.3.5. , H2020-EU.2.3.1.

Última actualización: 24 Junio 2019

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PROYECTOS

## DACUSNEX DACUSNEX COMBI, the first complete solution for the olive fly (*Bactrocera oleae*) pests in olive trees

Identificador: 717607

Desde: 1 Marzo 2016 hasta 31 Agosto 2016

The olive culture is widely distributed around the world, with more than 11 million ha of culture (the biggest area of permanent crop in the world) and it means a very important socio-economic resource due to its cultivation in dry areas, where it becomes one of the few...

Coordinado por: Spain

Programa: H2020-EU.2.3.1. , H2020-EU.3.2.

Última actualización: 24 Junio 2019

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PROYECTOS

## CreamOlive Industrial scale-up of the first all-natural solid fat based on olive oil to produce healthier bakery foods

Identificador: 827826

Desde: 1 Julio 2018 hasta 31 Diciembre 2018

The CreamOlive project addresses the global need of healthy and high-quality production of bakery food, by introducing the first all-natural fat based on olive oil...

Coordinado por: Italy

Programa: H2020-EU.3. , H2020-EU.2.3. , H2020-EU.2.1.

Última actualización: 5 Agosto 2019

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PROYECTOS

## STOPTHEFRAUDINOLIVEO Fighting counterfeiting in Olive Oil with blockchain - a working product has arrived

Identificador: 866703

Desde: 1 Mayo 2019 hasta 31 Octubre 2019

Legal, serious European producers of original olive oil are struggling against the fraud committed by European and non-European counterfeiters. Solutions are not working well enough: either they don't work, either they require high investments for small companies, either...

Coordinado por: Spain

Programa: H2020-EU.3. , H2020-EU.2.3. , H2020-EU.2.1.

Última actualización: 4 Mayo 2019

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PROYECTOS

## TELEOLIVA Real time and online monitoring of the debittering stage in the table olive processing

Identificador: 697335

Desde: 1 Septiembre 2015 hasta 29 Febrero 2016

The world production of table olives has been increasing in the last few years. According to the International Olive Council (IOC), the 2013/2014 season could reach a production of 2.5 million tons of olives, 4% more than the previous season (2012/2013). Although the table...

Coordinado por: Spain

Programa: H2020-EU.2.3.1., H2020-EU.3.2.

Última actualización: 24 Junio 2019

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PROYECTOS

## OliveFlyBacteria New Bacterial Pathogens and Endosymbionts of the Olive Fly, *Bactrocera oleae*, for the Development of Innovative Fruit Fly Biocontrol Strategies

Identificador: 799952

Desde: 2 Enero 2019 hasta 1 Enero 2021

Olive oil production is of strategic importance for most economies around the Mediterranean. One of the main pests threatening olive cultivation is the olive fly. Related insects as the Mediterranean fruit fly and the invasive fly *Drosophila suzukii* are major problems in...

Coordinado por: Italy

Programa: H2020-EU.1.3.2.

Última actualización: 30 Mayo 2018

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PROYECTOS

## Olive-Net Bioactive compounds from *Olea europaea*: investigation and application in food, cosmetic and pharmaceutical industry

Identificador: 734899

Desde: 1 Marzo 2017 hasta 28 Febrero 2021

The goal of Olive-Net project is to introduce a novel approach for the exploration, valorization and marketing of new products based on bioactive compounds from *Olea europaea*. This will be achieved through an extended and well-balanced scheme of researcher's secondments...

Coordinado por: Greece

Programa: H2020-EU.1.3.3.

Última actualización: 15 Julio 2019

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PROYECTOS

## AQUOLIVE Improving Aquaculture production with bioactives from olive oil processing by-products.

Identificador: 830202

Desde: 1 Marzo 2019 hasta 28 Febrero 2021

Natac Biotech S.L. is the R&D division of a group of 8 companies (Natac Group S.L.) with headquarters in Spain and international presence in EU, LATAM and the USA. Our group is a leading firm of the natural extracts sector and we have developed and operated the first olive...

Coordinado por: Spain

Programa: H2020-EU.3. , H2020-EU.2.3. , H2020-EU.2.1.

Última actualización: 18 Marzo 2019

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PROYECTOS

## **NEOCANTAL New Oleocanthal-based functional ingredients with anti-inflammatory properties obtained from olive pomace valorisation**

Identificador: 854524

Desde: 1 Febrero 2019 hasta 31 Julio 2019

Chronic inflammatory diseases (CID) have dramatically risen in the last decades. Current sole treatment for patients is the long-term intake of nonsteroidal anti-inflammatory drugs with associated harmful side effects, such as ibuprofen, to mitigate their pain. Research has...

Coordinado por: Spain

Programa: H2020-EU.3. , H2020-EU.2.3. , H2020-EU.2.1.

Última actualización: 22 Febrero 2019

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PROYECTOS

## **AQUOLIVE Improving Aquaculture production with bioactives from olive oil processing by-products.**

Identificador: 762187

Desde: 1 Febrero 2017 hasta 30 Junio 2017

Natac Biotech S.L. is the R&D division of a group of 8 companies (Natac Group S.L.) with headquarters in Spain and international presence in LATAM and the USA. We are a leading biotechnology company specialized in the extraction of high added value bioactive ingredients from...

Coordinado por: Spain

Programa: H2020-EU.3.2.4. , H2020-EU.3.2.1. , H2020-EU.2.3.1. , H2020-EU.3.2.2.

Última actualización: 24 Junio 2019

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PROYECTOS

## **GeoFood First industrial use of bio and ecocompatible geopolymers produced from metakaolin to manufacture tanks for wine, beer, vinegar and olive oil production and storage via 3D printing technology**

Identificador: 728194

Desde: 1 Junio 2016 hasta 30 Noviembre 2016

The aim of GEOFOOD project is to develop an innovative eco-friendly industrial process to enable the use of geopolymers (produced from metakaolin) and 3D printing technology in the production of food preparation/storage ceramic objects (e.g. vessels for wine, beer, etc...)

Coordinado por: Italy

PROYECTOS

## **SPECTRA280 A cloud-based food analytics platform for the rapid detection of adulterant matter and quality assessment of milk, fruit juice and olive oil**

Identificador: 711692

Desde: 1 Diciembre 2015 hasta 31 Marzo 2016

JEKO Disain OÜ is an SME founded in Tartu Estonia in 2005. It is focused on industrial automation and measurements. The team consists of highly experienced engineers with expertise in mechanical engineering, optical sensors, electronics and software. JEKO owns a unique and...

Coordinado por: Estonia

Programa: H2020-EU.2.3.1., H2020-EU.3.2.

Última actualización: 24 Junio 2019

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PROYECTOS

## **AGROinLOG Demonstration of innovative integrated biomass logistics centres for the Agro-industry sector in Europe**

Identificador: 727961

Desde: 1 Noviembre 2016 hasta 30 Abril 2020

The main goal of AGROinLOG is the demonstration of Integrated Biomass Logistic Centres (IBLC) for food and non-food products, evaluating their technical, environmental and economic feasibility. The project is based on three agro-industries in the fodder (Spain), olive oil...

Coordinado por: Spain

Programa: H2020-EU.3.2.2.3., H2020-EU.3.2.4.1.

Última actualización: 5 Julio 2019

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PROYECTOS

## **Biomasud Plus Developing the sustainable market of residential Mediterranean solid biofuels.**

Identificador: 691763

Desde: 1 Enero 2016 hasta 31 Diciembre 2018

The Biomasud certification system of the quality and sustainability of solid biofuels (<http://biomasud.eu/>), was created within the BIOMASUD interreg IV project in 2013 with the aim of covering all typical Mediterranean biomass resources used as solid biofuels in small and...

Coordinado por: Spain

Programa: H2020-EU.3.3.2., H2020-EU.3.3.7., H2020-EU.3.3.3.1.

Última actualización: 17 Junio 2019

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PROYECTOS

## AgroCycle Sustainable techno-economic solutions for the agricultural value chain

Identificador: 690142

Desde: 1 Junio 2016 hasta 31 Mayo 2019

Continuing population and consumption growth are driving global food demand, with agricultural activity increasing to keep pace. Europe has a major agricultural waste problem, generating some 700 million tonnes of waste annually. There is an urgent need and huge opportunity to...

Coordinado por: Ireland

Programa: H2020-EU.3.2., H2020-EU.3.5.4.

Última actualización: 4 Agosto 2017

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PROYECTOS

## BIOSNAP SMART, SUSTAINABLE & CONVENIENT UNIT DOSE PACKAGING

Identificador: 878883

Desde: 1 Noviembre 2019 hasta 30 Abril 2022

Of the total plastic demand, approximately 40% is used to make packaging that is discarded within weeks or days. These short-life plastics bottles, containers, unit dose packaging, secondary packaging have important disadvantages regarding their usage and disposal. Traditional...

Coordinado por: Italy

Programa: H2020-EU.3., H2020-EU.2.1.

Última actualización: 14 Octubre 2019

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PROYECTOS

## REMEB ECO-FRIENDLY CERAMIC MEMBRANE BIOREACTOR (MBR) BASED ON RECYCLED AGRICULTURAL AND INDUSTRIAL WASTES FOR WASTE WATER REUSE

Identificador: 641998

Desde: 1 Septiembre 2015 hasta 31 Agosto 2018

The main objectives of the REMEB project are the implementation and validation of a low-cost ceramic membrane bioreactor (MBR) in a Waste Water Treatment Plant (WWTP), the study of the impact and replication of the technology for the reuse of the water in regions with water...

Coordinado por: Spain

Programa: H2020-EU.3.5.4.

Última actualización: 6 Octubre 2015

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PROYECTOS

## B-FERST Bio-based FERtilising products as the best practice for agricultural management SusTainability

Identificador: 837583

Desde: 1 Mayo 2019 hasta 30 Abril 2024

B-FERST's main objective is to integrate the valorisation of bio-wastes in agriculture management plans creating anew circular and bio-based value chains considering a bilateral interaction between farming and fertiliser sectors

focused on a paradigm shift in the fertiliser...

Coordinado por: Spain

Programa: H2020-EU.2.1.4. , H2020-EU.3.2.6.

Última actualización: 9 Septiembre 2019

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PROYECTOS

## DRALOD Renewables-based drying technology for cost-effective valorisation of waste from the food processing industry

Identificador: 820554

Desde: 1 Agosto 2018 hasta 31 Diciembre 2020

The EU27 annually generates 90 million tonnes of food waste, with a 39% generated in the manufacturing processes. The food processing industry critically needs sustainable solutions for waste valorisation and re-use. Our Proposition: DRALOD, a disruptive replicable drying...

Coordinado por: Spain

Programa: H2020-EU.3. , H2020-EU.2.1.

Última actualización: 24 Julio 2019

 Añadir a mi folleto

PROYECTOS

## BIOCLEAN BIOfilm management and CLEANing by leveraging fundamental understanding of biological, chemical and physical combined approaches

Identificador: 722871

Desde: 1 Octubre 2016 hasta 30 Septiembre 2020

BIOCLEAN addresses the urgent need to create a sustainable training network across academia, industry and the healthcare sector which will fill the gap in Europe and beyond to produce highly skilled multi-disciplinary young scientists competent in chemistry, engineering and...

Coordinado por: United Kingdom

Programa: H2020-EU.1.3.1.

Última actualización: 17 Agosto 2017

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PROYECTOS

## AFINET Agroforestry Innovation Networks (AFINET)

Identificador: 727872

Desde: 1 Enero 2017 hasta 31 Diciembre 2019

Agroforestry (AF) is the practice of deliberately integrating woody vegetation (trees or shrubs) with crop and/or animal systems to benefit from the resulting ecological and economic interactions. Research activities developed by AFINET partners indicates that appropriate...

Coordinado por: Spain

Programa: H2020-EU.3.2.4. , H2020-EU.3.2.1. , H2020-EU.3.2.2.

Última actualización: 14 Junio 2019

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PROYECTOS

## RiCaMo Innovative oxygen-free wine bottling process

Identificador: 726510

Desde: 1 Julio 2016 hasta 31 Marzo 2018

The equilibrium between senses and biochemistry of wines can be compromised by the presence of a residual amount of oxygen inside the bottles, affecting the wine microbiology equilibrium and its conservation. In fact, the bottling phase is considered as one of the most...

Coordinado por: Italy

Programa: H2020-EU.3.2.4., H2020-EU.3.2.1., H2020-EU.2.3.1., H2020-EU.3.2.2.

Última actualización: 14 Febrero 2017

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PROYECTOS

## SALSA Small farms, small food businesses and sustainable food security

Identificador: 677363

Desde: 1 Abril 2016 hasta 31 Marzo 2020

SALSA will assess the role of small farms and small food businesses in delivering a sustainable and secure supply of affordable, nutritious and culturally adequate food. SALSA will identify the mechanisms which, at different scales, can strengthen the role of small farms in...

Coordinado por: Portugal

Programa: H2020-EU.3.2.

Última actualización: 14 Julio 2017

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PROYECTOS

## FieldFOOD Integration of PEF in food processing for improving food quality, safety and competitiveness

Identificador: 635632

Desde: 1 Abril 2015 hasta 31 Marzo 2018

Pulsed electric field technology (PEF) represents an innovative solution for sustainable processing in order to improve the competitiveness of the European food industry. Currently, in spite of the many advantages deriving from the introduction of the PEF technology in the...

Coordinado por: Spain

Programa: H2020-EU.3.2.

Última actualización: 4 Septiembre 2017

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PROYECTOS

## YPACK HIGH PERFORMANCE POLYHYDROXYALKANOATES BASED PACKAGING TO MINIMISE FOOD WASTE

Identificador: 773872

Desde: 1 Noviembre 2017 hasta 31 Octubre 2020

The main objective of YPACK is the pre-industrial scale up and validation of two innovative food packaging solutions (thermoformed tray and flow pack bag) based on PHA, with active and passive barrier properties. New packaging will use food industry by-products (cheese whey...)

Coordinado por: **Spain**

Programa: **H2020-EU.3.2.2.3.**

Última actualización: 3 Septiembre 2019

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PROYECTOS

## **FoodTransforms Transformations of Food in the Eastern Mediterranean Late Bronze Age**

Identificador: 678901

Desde: 1 Julio 2016 hasta 30 Junio 2021

Mediterranean cuisine has long been perceived as a timeless constant, already linking the different societies around the sea by the 2nd mill. BC. The geographic frame was considered to be essential, whereas intercultural entanglements as transformative factors were neglected...

Coordinado por: **Germany**

Programa: **H2020-EU.1.1.**

Última actualización: 23 Mayo 2017