



Flavors and Fragrances Jobs

LEONARDO DA VINCI Partnerships



With the support of the LLP Programme of the European Union.

Newsletter 2

May 2014

2nd Transnational Meeting

On the 24th and 25th of last February was held the second transnational meeting of the *FFJ* project in the city of Ioannina in the northwestern part of Greece. The meeting was hosted by the Greek Partner, Epirus SA Development Agency and attended by most of the project participants.



During this 2-day meeting, the project partners had the opportunity to make **progress on the design of planned project activities** as well as to **discover in situ a number of practices and business activities** in the field of natural products, aromatic plants and herbs.

The first day was dedicated to the review and validation of a number of activities carried out so far by the partners: signature of the partnership agreement, discussion on the proposed communication tools, validation of the inventory of businesses using aromatic, medicinal and perfumed plants.

Discussion was also held on the next activities to be implemented, in relation to Book A - Assessment of skills and training needs for companies from Flavors and Fragrances sector. The partners agreed upon an action plan with clear deadlines and task allocation for the remaining activities.

The next transnational meeting will be hosted by the Slovakian Partner Agroinstitut Nitra in the city of Nitra on June 2-3, 2014.

Below are presented a number of experiences and best practices conducted in the field of Flavor and Fragrances in the area of Ioannina.

Vaimaki, vinegar local producer

During the 70's Vassilios Vaimakis, a newly qualified chemist by profession, decided to follow the family tradition of winemaking as an oenologist. He worked for years in various wineries in Greece, and was regarded with respect and recognized for his skills and talents. During the 90's he decided to deal with a branch of wine products, vinegar, which as a tradition, had been sorely neglected in Greece and had suffered from the industrialization of its production.





The Vaimaki production area is located in one of the most famous wine producing regions in Greece, in Zitsa, Ioannina.



The family is using local grape varieties to product its vinegar. The products (vinegar, elixir and natural wine) are marketed under the brand name of Oxos – Traditional Vinegar of the

Vaimaki Family (Oxos is the Ancient Greek term for vinegar) and have received the Traditional European Artisan Producer Award 2012 CEUCO (European Oenogastronomic Brotherhoods Council). <http://www.allvinegar.com/>

“The Bee House”

The Bee House is a **beekeeping production enterprise** located in the small mountainous village of Tsepelovo-Zagori (Ioannina).

It produces honey and related local products such as Royal jelly, pollen, various types of candles, beeswax cream and liqueur with honey.



Capacity production is limited since it is a family small enterprise. Objective of the Bee house enterprise is the production of products of high quality, in the respect of the bees and their environment.

Rural Epirot Women Cooperative of Ioannina

The region of Ioannina is well-known in Greece and abroad for the way some foods are prepared. From generation to generation, the tradition is safeguarded through old traditional recipes.

The Rural Epirot Women Cooperative of Ioannina was founded by women farmers with the aim of safeguarding and promoting these recipes, using natural local products and hand-made producing.



The Cooperative activity started in October 1998 with 21 members. With few investment at the beginning, the women successfully managed to run the cooperative, meeting the needs of customers for local and traditional products of quality.

They started with the production of spoon sweets and marmalade without preservatives. Followed traditional dishes with hand-made pies. Their trahana with cracked wheat is using fresh milk only.





Follow-up on project activities



The Project Partners created the **FFJ project website** where visitors will find a number of information about the project objectives, the partnership and follow the implementation of the activities.

Visit the site at

<https://sites.google.com/site/flavoursandfranganciesjobs>

In addition, a **facebook page** for the project has been created. **Join the FFJ community, share your experiences, pictures and videos and keep posted on our activities.**



<https://www.facebook.com/flavorsfrangances>

"This project has been funded with support from the European Commission. This publication [communication] reflects the views only of the author, and the Commission cannot be held responsible for any use which may be made of the information contained therein."

