# D.A.Re. Apulian Agro-food District

**About Us** D.A.Re is the technology based Apulian district bringing together research entities, businesses and public authorities within the agro-food value-chain

**Mission** D.A.Re. boosts and promotes innovation and competitiveness of the Apulian agro-food sector through knowledge and technology transfer

## Services

Design of RTD projects aimed at meeting specific business needs, also helping applying for funding available from private and public financial bodies

Audit and assessment of the innovative potential in terms of product and process technologies, market opportunities, enterprise strategy and management

Technology scouting aimed at searching for information on recent available innovations and technologies to address specific technological needs

Intellectual property management related to support economic and financial analysis of IPRs, patenting procedures, patent licensing and assignment agreements

Business development services and professional advice to promote start-up and spin-off

Organization of informal meetings, seminars, workshops and conferences in order to spark culture innovation and increase RTD collaborations

## Members

Apulian Universities: 5
Public and private research entities: 8
Companies (Agro-food, Biotech, Pharmaceutical, It): 33
Business Associations: 7
Banks and Foundations: 2
Local Authorities: 6

## International partnership and projects

D.A.Re works with European agro-food research-driven clusters (Food-Cluster Initiative) to promote regional and cross-regional cooperative projects for RTD, including specific food initiatives such as the Food Innovative Network Europe (FINE Network) which develops strategies, policies and tools to increase regional RTD investments in the food industry. D.A.Re. is a partner of the RAF-REGIONS project (7FP - Capacities - Regions of Knowledge).

## Main RTD Themes

Process innovation for the production of functional pasta

Improvement and valorization of variety expression of Apulian oenological production through innovative biotechnologies

Exploitation of the minimal-processed table grape

Improvement of nutritional properties and safety of traditional dairy products of Capitanata

Extraction of fine chemicals by using eco-compatible technologies

Development of innovative methods and technologies for the food preservation

Application of innovative technologies for the production of new ingredients

Improvement of the food sensory properties for the best management of the product shelf-life

Food characterization and traceability system

Development of technologies for the production of new foods with functional and healthy properties

Implementation of new eco-friendly technologies for the molecule extraction of industrial interest from food and/or vegetable by-products

Uptake of waste products in order to identify an alternative use (agro-energy applications or high-value by-products, such as cosmetics)

Development of innovative technologies for packaging and new materials

## Contact persons

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