



"ANNUAL OPEN DAY of the CAJAMAR FUNDATION of the Valencian Community"

The Cajamar Experimental Center in Paiporta (Valencia, Spain) presented last Thursday, July 7, the results and status of its agri-food research work, among which are the advances in the innovation of fruit and vegetable products to be more competitive and profitable, and respond to new consumption habits. In this line, he presented the 300 varieties of fruits and vegetables that are currently being worked on, as well as the advances obtained in national and international innovation and transfer projects.

The presentation of this research was made at its traditional Open Day, which was attended by nearly 200 professionals from agricultural cooperatives and agri-food companies, who were able to see first-hand the results that are being obtained to contribute to the development and modernization of agricultural activity, as well as to ensure the conservation of native varieties.

During the visit, the director of Sustainable Development of Grupo Cooperativo Cajamar, Roberto García Torrente, has given as an example the more than 200 varieties of tomato, many of them traditional and from different localities of the Valencian Community, as well as other Spanish regions and other European countries, which are tested in this center of experience. A collection, made in collaboration with the "Instituto Universitario de Conservación y Mejora de la Agrodiversidad de la Universitat Politècnica de València" (Comav), which facilitates its use and availability to Valencian producers.

In relation to this crop, the HARNESSTOM project stands out, which responds to a European initiative for the genetic improvement of tomato in conditions of high temperatures, drought, salinity and emerging diseases. This is the second year that work is being carried out in these experimental trials with the aim of determining the genes that can be used to obtain varieties that are more resistant to climate change.

During this open day there was also a round table dedicated to the catering sector, with the participation of Joan Casals, PhD in Food Engineering and Biotechnology from the Universitat Politècnica de Catalunya, Antonio Granell, Research Professor at the IBMCP "CSIC", and Steve Anderson, chef and manager of the restaurant Ma Khin Café and Baalbec, and Miguel Angel Domene, head of the Food and Health area of Cajamar.

Finally, attendees were able to taste different creative elaborations of the chef Steve Anderson, made with some of the varieties of tomatoes exposed in this day. Anderson stressed the need to share ideas, ingredients and good practices for a fair and sustainable evolution of our gastronomy. "There is no cuisine that is not the result of the fusion of stories, traditions and ingredients. And Valencian cuisine values and respects the richness contributed by the different culinary traditions," he said.



