



"Alicia Foundation provides chefs' vision for the ideal tomato in the upcoming HARNESSTOM training workshop"

Alicia – www.alicia.cat – is a pioneering research center dedicated to culinary technological innovation, the improvement of eating habits and giving value to the agricultural and gastronomic heritage.

Alicia is a private non-profit foundation created in 2003 with the complicity and collaboration of the world's best chefs and leading scientists.

Alicia's staff have different backgrounds and areas of knowledge related to food, such as chefs, food scientists, biologists, anthropologists, nutritionists, chemists, etc. Their mission is that everybody eats better, meaning healthier, more sustainable, and good.

Among its activities Alicia carries out gastronomic and scientific research with the aim of generating knowledge in all the technological aspects that form a part of cuisine, from the use of new techniques and products to the optimization of traditional processes. Alicia's lab had already developed solutions to help producers, territories, and people with more than 50 different kinds of illnesses.

Flavor of traditional tomatoes has been an important and recurrent claim by many customers and chefs. But it is not all about flavor and chefs are more than happy to work with the large diversity of tomatoes available and choose the ones that best suit their needs.

Alicia will participate in the upcoming HARNESSTOM training workshop on "find your ideal tomato" by providing the view of the chefs and highlighting those characteristics they expect find in a tomato that will be different depending on the particular elaboration in mind.

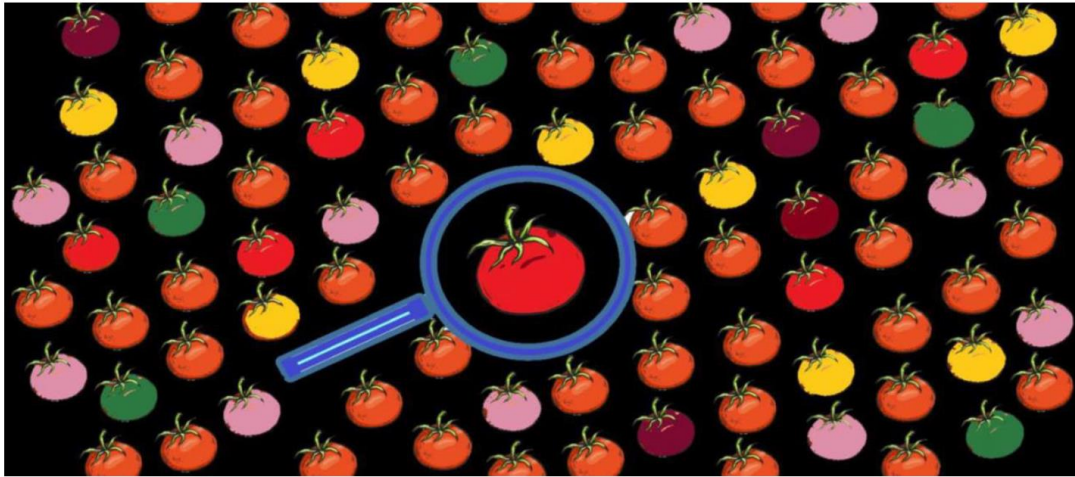
Info about the workshop can be found below. Presentations will be Youtube short clips, with English subtitles. Non-English speakers can take advantage of Youtube's automated subtitle translation. Participants will be able to ask questions. Simultaneous translation of answers will be available in several languages.

Participation is free and necessary to receive the participation link. Please register at <https://forms.gle/Gccak2LSFn5RLcsU6>





**HARNESSTOM Training School „Find my ideal Tomato“
December 19, 2022, via Zoom - 1st Announcement**



The training school aims at presenting, in plain language, what makes an ideal tomato, where you can find it, and different actor's views of what is an ideal tomato.

Confirmed presentations:

- A. Granell (CSIC, ES): *The HARNESSTOM project.*
 - M. Causse (INRAE, FR): *What makes a tasty tomato?*
 - G. Giuliano (ENEA, IT): *What makes a colorful tomato?*
 - Maria José Díez (UPV, ES): *Finding your ideal tomato in seed banks*
 - Clara Pons (CSIC, ES): *Finding your ideal tomato in the Traditom/Harnesstom database*
 - Vania Tringovska (Maritsa Research Institute, BG): *Breeding for ideal tomatoes*
 - Representative of Granada La Palma, ES: *How to grow the best tasty tomatoes*
 - Representative of Alicia Foundation, ES: *The cooks/chefs' ideal tomato*
- Final discussion

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Organized by:



With the collaboration of:



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