

Mediterranean Study Days upon Quality and Food Safety



Identity, Quality and Food Safety of Egyptian agrofood productions

Cairo May 28, 2009

Seminar Report



Tiger Nut Sweets An XVIII Dynasty Recipe

This is an Egyptian recipe depicted in a wall painting in the Theban tomb of Rekhmire, vizier of King Tuthmosis III that dates back to the 18th Dynasty. The scene painted on the wall shows the steps in preparation of the ingredients used in the recipe, namely the ground tubers of *Cyperus esculentus L.* or Tiger nuts. The same product continues to be grown and consumed by the modern Egyptian as a popular snack under the name of "*Habb el-aziz*". The details of the recipe may have somewhat changed, however, the same sweet - now called, "*Sadd el-hanak*" - continues to be appreciated by children in nearly all Egyptian homes. The ingredients that have evolved over time continue to represent the three basic constituents of the recipe, namely, flour, fat or oil and honey or syrup. The method of preparation of the recipe that is written in hieroglyphics in the tomb painting starts with grinding the tiger nuts in a mortar then sifting the flour in a sieve. The flour is placed in a bowl and the honey is added, mixing into dough that is then transferred to a shallow pan. A little oil is added and the mixture is cooked over a gentle fire till a firm paste is obtained. It is left to cool and then shaped into conical loaves.

In the modern recipe of today, the honey is replaced by cane sugar syrup and the flour used is that of white wheat flour. The ancient order of mixing the liquid first with the flour has been reversed in the modern recipe which now starts first with roasting the flour and fat in a pan over a gentle fire, and then adding the syrup at the end and stirring to form a firm ball. The sweet is shaped into ovals using a spoon. The exact reproduction of the ancient recipe was successfully done replacing Tiger nut flour with that of roasted Egyptian chick peas (*Cicer arietinum*), honey and oil. A small quantity of water was added at the end to help separate the dough from the sides of the pan. The cooked paste was then left to cool and shaped with the help of a spoon as is done today.

Excerpt from "*Les Égyptiens à table*" by Habiba H. Wassef (under preparation for publication).
Illustration source: Manniche L. *An Ancient Egyptian Herbal*. London, British Museum Press, 1999.

1. Background - Preface

Facing the global market of food products and looking at the free trade area in the Mediterranean basin within 2010 as provided by the Euro-Mediterranean Charter of Barcelona, the correlated needs and opportunities became necessarily subject matter of discussion.

Because of the innovative development of preparation methods and distribution systems food safety requires controls among the whole chain according to standards of integrated approach. In a market framework where words exchange between seller and consumer is even more reduced or lacking, the communication related to the food origin is committed to the signs on products labels as for the geographical marks, the denominations of origin and the geographical indications. These signs remind a certain linkage to the territory, to its culture and traditional production and preparation methods of typical and peculiar food and recipes of the Mediterranean diet. This link represents a "value added" due to natural and human factors and it is an indicator of the identity of the territory in relation with the local communities.

The "Mediterranean Study Days upon Quality and Food Safety" (MSD) are an itinerant initiative which moves through the Euro-Mediterranean countries, facing the most current issues related to quality, identity and food safety of Mediterranean food productions through a multi-disciplinary and multi-level approach, involving institutions, enterprises of agricultural and agro industry sector and citizens as consumers.

2. Study Day Setting

The Study Day took place in Cairo in the Eugenie and Royal Salon of the Mariott Hotel, the historic Palace of Zamalek, , as well as the presentation of the Buffet and the typical Egyptian Dinner with traditional music alive.

A conference translation service Italian/Arabic/English and French was available.

The Seminar was attended by around 200 participants, including the undersecretaries of the Egyptian Ministries of Agriculture and Land Reclamation and of Tourism, of the Italian, French and American Embassies in Cairo, academies, companies, producers, agriculture – agro food - chef associations, experts in agrofood and tourism sector, travel agencies and tourism associations.

Egyptian and Italian press/journalists attended the event as well as an Italian TV crew .

The panel of speakers came from different backgrounds conferring to the Seminar as wished a multidisciplinary character .

The feedback of the participants (several e-mails were sent to RIFOSAL secretariat) confirmed that the Study Day was appreciated, particularly for the proposed specific linkage between agriculture and food with local market and tourism sector .



3. Organization of the SD

Organiser: *RIFOSAL Consortium*

Co-organisers: International Centre for Advanced Mediterranean Agronomic Studies (CIHEAM), Mediterranean Institute of Bari (IAMB), International Federation of Agricultural Producers (IFAP) , Italian Permanent Mission to UN and WTO, **Patronages:** Italian Ministry of agriculture food and forestry policies ; Mediterranean Observatory (MAE), Lazio Region - Agriculture Councillor, National Institute of Agrarian Economics (INEA-Italy)

With the cooperation of : *the Egyptian Agricultural Research Center (ARC) – Ministry of Agriculture and Land Reclamation*

4. Aims and Structure

4.1 The SD in Cairo was the third of the third edition of the MSD.

Focus of the Seminar have been Identity, quality and food safety of Egyptian agro food productions with particular reference to the local market and their linkage with restaurants and tourism sector.

The Egyptian ministries of Agriculture and Tourism, and Egyptian and European experts have been involved in the event to discuss and propose potential synergies that can be generated from the valorisation of quality products, such as organic products, geographical indications considering also the nutritional attributes of the Mediterranean dietary system, through the ho.re.ca. sector and at the same time to enhance rural development and market access also to small producers.

4.2 The Seminar was structured into **three sections** included the traditional dinner with typical Egyptian products and food preparations, which was result of a research carried out with the contribution of Dr Habiba Hassan Wassef, Nutritionist and Health Policy Analyst. Also the coffee break was made by traditional drinks, cookies and sweets from the Egyptian tradition, by using quality certified products.

After **greeting and welcoming** (5.1) in the **first section** (5.2) it was reported on the valorization of the identity of Egyptian products and the Egyptian approach to valorize quality agriculture; the cultural food heritage and Mediterranean Diet, the Geographical indications and the opportunities for Egypt to get registered typical quality products and which guarantee system to valorize quality Mediterranean productions; the **second session** (5.3) was for contributions and project reviews: granting of *three RIFOSAL fellowships*, presentation of the project **PRIME** and of the Mediterranean food exhibition **Enjoy Med** and finally the presentation of **CIHEAM Mediterra 2009**.

At the end of the conference (5.4) conclusions and ideas for the future were expressed by RIFOSAL and the Agricultural Research Center (ARC).

Finally during the third session (5.5), participants were introduced to the traditional buffet, by a presentation of the food and products and the presentation of *Know your meal*, the standards for restaurants that use quality certified and local products which was applied in the preparation of the buffet.

Chairman of the SD was **H.E. Alberto Schepisi**.

5. Study Day

5.1. Introduction and greetings

The Session was opened by **Maria Pia Ragionieri** – Secretary General of RIFOSAL who introduced the Consortium for research and training in food safety RIFOSAL and the initiative of the MSD 2008-2010, giving the greeting from Rifosal president, the Rector Marco Mancini; and explaining the meaning of the MSD and RIFOSAL Consortium activities in the field of quality, and food safety in Mediterranean countries and by **Ayman Abou Hadid**, president of the Agricultural Research Center of the Egyptian Ministry of Agriculture and Land Reclamation and **Samy Mahmoud** undersecretary head of the international tourism sector of the Egyptian Tourist Authority (ETA) who gave the welcome to the Italian participants. Samy Mahmoud, by telling the activities of the Egyptian Tourism Authority, expressed also the interest of the Ministry of Tourism in the standards that can even more qualify and improve the quality of tourism sector in Egypt.

Ayman Abou Hadid also underlined the importance to encourage the meeting of the two Ministries to discuss about future cooperation in the field of quality and valorization of typical Egyptian productions.



From Left: **Maria Pia Ragionieri** (RIFOSAL), **Ayman Abou Hadid** (ARC), **H.E. Alberto Schepisi**, **Samy Mahmoud** (ETA)

5.2. First Session (Plenary Lectures)

Habiba Hassan Wassef *head of external projects coordination unit at the agricultural research Center, Nutrition and Health Policy in Development*, introduced her speech by recalling one of the recommendations of the 6th meeting of the Mediterranean Ministers of Agriculture, Members of the International Institute of Advanced Mediterranean Agronomic Studies (CIHEAM) hosted in Cairo by the Egyptian Minister of Agriculture and Land Reclamation that was for countries around the Mediterranean to work together towards promoting the identity and quality of agrifood products of Mediterranean origin. This recommendation was in response to the increasing global market demand for Mediterranean foods. It is opportune for Egypt to join in with its Mediterranean partners and enrich the list of Mediterranean foods with its age old food heritage and endogenous food processing technologies. The entry of Egyptian food products on the market will benefit from the fact that the agrifood market is a quasi virgin ground for products that can be traced back to an authentic Egyptian tradition. The health qualities of the Egyptian dietary system and food products - validated by appropriate scientific evidence - represent a valuable marketing argument in particular for the 2030 consumer. Health has been recognized to be the main driving force for the consumer of the future, and health foods are expected to occupy a privileged place among other foods. Furthermore, the place that the ancient Egyptian civilization and all that relates to it occupies in the minds, facilitates the task of marketing such products in particular when they claim validated health attributes that match the preferences of the European and global consumer.

Little is known worldwide about the list of foods and food products that can be identified to bear an Egyptian identity in spite of the fact that traditional Egyptian foods have been the subject of research by pioneer nutritionists as far back as the 1940s. With a food system based on a cereal legume mix, the Egyptian traditional dietary pattern is characterized by being nutritionally balanced, high in dietary fibres, and low in saturated fat. An important characteristic of the Egyptian food system is that tradition dictates that certain foods are always consumed in association with other specific foods. This association of more than one food is now known to increase the nutritional value and functional properties of the meal more than the simple sum value of each nutrient alone. The health qualities of the Egyptian dietary system and food products, regarded as its most valuable asset, have been extensively researched and studied and identified by Egyptian researchers. Protecting the identity of Egyptian food products through registering the products as Protected Geographic Indication (PGI) and/or Protected Designation of Origin (PDO) could present a number of advantages in that it shows that the locality of the product has been formally recognized. It therefore becomes an important lever for rural development with a significant role in agro-tourism, which in turn fosters rural SMEs.

Roberto Capone *principal administrator, Mediterranean Agronomic Institute of Bari (IAMB)*, highlighted that nowadays the Mediterranean Diet (MD) is suffering a growing erosion because of the globalization effects of the lifestyles, particularly the loosing of awareness and the absence of interests by the young generations and consequently leading to health diseases, overweight and obesity problems.

By showing the data referring to the weight of the MD in the European agricultural system, he underlined that the word "dieta" means equilibrium, life style and the Mediterranean diet is based on conviviality and frugality; it is characterized by the freshness and seasonality of the products and the way of cooking, of serving and eating. MD has become an important reference point for the positive relation between Mediterranean food habits and chronic diseases prevention, as also published by Ancel Keys' studies in 1970.

He drew finally attention to the advantages of the MD for the areas concerned as: strengthening of the common origins and of the prestige of local products and producers, increased awareness of all actors, new opportunities for entrepreneurs involving a considerable increase in the margins as a result of the added value, increase in the consumption of the MD products, changes in negative trends and unhealthy eating habits, attraction of investments, increase in aid programmes, valorization of the agricultural landscape and soil.

The plurality of cultures expressed by the Mediterranean diet is a actual relevant heritage, that is not yet fully exploited in the Euromed partnership to an effective sustainable development of rural areas, that through the MD can grow participating in the development processes, avoiding to become mere "receivers" of globalized food productions.

Hesham Allam, *chief researcher, Horticulture Research Center at ARC*, illustrated the Egyptian system for valorize and guaranteeing Egyptian quality productions, particularly referring to food traceability systems and organic agriculture.

He listed the certification organizations, laboratories and competent authorities for food safety and finally he showed some of typical agricultural products that could be eligible in Egypt as geographical indications.

Mongi Cherif *representative member for Quality and Food Safety of the Mediterranean Committee of the International Federation of agricultural producers (IFAP)*, introduced the role of IFAP and its mission to build farmers' capacity to influence decisions that impact them at national and international levels.

He outlines the priorities of IFAP as voice of the Mediterranean farmers, stressing some points as the trade negotiations and reform of the agricultural policy, the empowerment of farmers in food chains and markets, the preservation of environment and natural resources, human and animal health.

Finally highlighted the importance of building a common identity of the quality Mediterranean productions which would have some relevant benefits for both producers and consumers, as preserving the biodiversity against homogenization and competition, valorising cultural identity & traditions, favouring the development of regions and localities, enhancing consumer confidence, increasing income for farmers by developing new markets

Sebastiano Rizzioli, *RIFOSAL consortium* reported about the Geographical Indications in the EU Law: International Framework, European Discipline and Opportunities for Mediterranean countries.

He pointed up the content of EU law referring to Geographical Indications and Protected Denominations of agricultural and agrofood products as in EU regulation 510/2006.

Particularly he explained the differences between PGIs and PDOs and the procedures in order to apply for acknowledgment and to be registered by the European Commission as typical product, from the definition of a product to be registered, the set up of a production standard of the product to the application and the European Commission approval and registration of the product procedures.

He made some examples of products that could be registered as geographical indications and the implications and benefits, such as the legal protection, the economical results and the rural development.

Finally, underlining that from 2006 it has been possible to ask for registration of an agricultural products or food products also from third countries (as the Columbian coffee) and to benefit of the legal protection as foreseen by the EU regulations, he wished that also Egypt can start soon with the process of registration.

Remo Ciucclomei, *president of the Mediterranean Institute of Certification (IMC)* reporting about which guarantee system to valorize quality Mediterranean productions, underlined that in the case of the Mediterranean productions, the guarantee systems issue is strictly connected to the more suitable quality systems individuation, in order to valorise the specificity in the Mediterranean area.

This matter has also a certain urgency determined by the necessity to fill the gap between the development of the quality systems trend in the European Mediterranean Countries and the one referred to Countries that are in the south coast of the Mediterranean area.

The quality systems of the organic agriculture, of the Protected Geographical Indication and of the Protected Designations of Origin, represent a kind of a sample absolutely necessary to face up the challenges in the Mediterranean agriculture in our next future, this is because they can favour the entrance in the local markets, of products that are exported by small and medium agricultural farms and companies.

At the same time, it would be opportune that the guarantee systems that now are “state control systems” change in “accredited and authorised systems of certification”, where the public control authorities interact with the accreditation system and with the private system of certification.

5.3. Second Session

The second session was opened by the granting of **three fellowships** to the most deserving graduates students in Agrarian Sciences of the Ain Shams University of Cairo. The fellowships sponsored by **RIFOSAL Consortium** are dedicated in memory of Professor Emilio Romagnoli, Magister in Agrarian Science, Professor Emeritus at LA Sapienza University in Rome.



After the assignment of the fellowships, the second session was reserved for contributions and some projects review. The presented projects were : **PRIM-E**, a project of the first Euro-Mediterranean information Research

point in Egypt to support Mediterranean production system to comply with rural development, quality and food safety requirements between the Egyptian Agricultural Research Center and RIFOSAL Consortium; **ENJOY MED**, - presented by **Leonardo Mauretti**, *executive manager of Events Group* - the Mediterranean food exhibition, an itinerant project for the valorization and promotion of Mediterranean quality products and Tourism among the Northern European capital.

Finally, **Sebastien Abis**, *administrator for the General Secretariat*, presented the publication **CIHEAM Mediterra 2009**, "Rethinking rural development in the Mediterranean", the annual report, which is the result of four regional and ten national studies in Mediterranean countries and where agricultural and rural implementations of the Mediterranean Strategy of Sustainable Development (MSSD) are analysed. Mediterra indicates climate change, responsible water management, land dynamics, economic diversification as the challenges for the sustainability and competitiveness of Mediterranean region. The main messages carried by Mediterra, as underlined by Mr. Abis, are the need of a sustainable and responsible development of farming systems and rural Worlds and of a structural challenge in order to devise new models of agricultural and rural development for the Mediterranean region, the essentiality of a rural dynamism for the agricultural development and finally the necessity to have a political priority that focus on both food safety and security in the Euromediterranean.

5.4 Conclusions

Maria Pia Ragionieri

"At the end I would like to say some considerations and evaluations, not before saying thank you for the interest to all the present Authorities, to those ones who, with their work, assured the scientific importance to the today's meeting, and to all the participants.

The richness of the relations and the plurality of the approaches demonstrate how it is important in the actual context, the theme of the food safety for the plurality of interests that are involved, and especially for consumers' health defence, for business operators' expectations of the primary sector and of the preparation and marketing of agro food products.

Looking at the Mediterranean free trade area it emerges that the necessity to guarantee the food safety and sanity needs the laws observance, normative laws about quality and technical rules of the production and certification process. As a result there is the need to harmonize the Mediterranean countries legislations to the equivalence standards.

Very interesting have been the Mongi Sherif, Lino Rava and Borghi-Rizzoli relations that answered to the question concerning the norms that represent at the international and Community level, references for the realisation of a possible model. From the first relation we point out the role that the quality production of the Mediterranean agriculture has, as significance value that can direct the consumer chooses.

From the second relation held by Rava we underline two aspects that are very important: first aspect, the role that the Codex Alimentarius application could have, with the expected standards, on the norms harmonisation of the Mediterranean countries' food disciplines; second aspect, the growth of private standards used by the great distribution and by the big industrial companies as a factor to stimulate the Codex implementation.

In the Borghi-Rizzoli relation it is very interesting the highlighted possibility for the agro food products, with protected designation of origin or protected geographical indication, that come from extra-UE countries, to benefit from the juridical protection scheduled in the Community normative.

The quality valorisation in the agro food Mediterranean productions cannot be out of consideration, as it is investigated thoroughly in the Remo Ciucciomei relation, from the certified quality systems implementation as those ones from the organic agriculture and geographical indications.

A clear operative description for the application of these production systems, is the necessary condition for the relating products spread in the local markets and tourism, which is the essential preamble for the identity and quality valorisation of the Mediterranean products in the international market.

The second aspect debated in the Remo Ciucciomei relation, is the national gradual control systems evolution towards opened guarantee systems that, using the accredited certification, give the best assurance for consumers on the products safety and conformity, while they operates as an improvement factor for the company process and, of course, for the company management.

Facing up with the food quality and safety theme, means to give attention to the identity of each Mediterranean country, for the richness and variety of the typical food traditions.

Giving the accent to the identity as a factor of tourism attraction, between food history and tradition, as pointed out by Hesham Allam, means to increase the value of the connection with the territory, with its culture, its traditional production and processing techniques of typical Mediterranean food.

In this direction it has been very important the Habiba Hassan Wassef relation.

It is relevant to connote the main features of the Mediterranean diet as a value to promote and to protect, expression of cultural food diversity and considering it, as Roberto Capone did in his relation, a resource for an effective sustainable development of the rural areas.

At the end I would like to express the necessity to have, after a scientific examination, a planning quality that can transfer in a concrete plan the collaboration results.

In this frame we can collocate the projects of PRIME-E and of ENJOJ-MED, exposed by Leonardo Mauretti, and MEDITERRA, presented by Sebastien Abis.

I will close wishing that the common belongings at the Mediterranean area join art and science, by enhancing culture and markets, creating dialogue and sharing growth opportunities; and this is my firm conviction."

Finally, I would like to add a particular thank you for the conference operative organization to dott.ssa Veronica Pecorella as organizational secretary, to dott.ssa Habiba Hassan Wassef and to all the crew at Mediterranean Institute of Certification office in Cairo."

Ayman Abou Hadid

"The current conference has collected important persons who have a relation with food production systems especially in the part of quality and food safety including representatives from the Egyptian chefs association. There's a necessity to keep this multi-sectors relationship between which has a deal with this type of Original traditional foods and consequently, there's a suggestion to make a specialized work shop to represent the multidisciplinary nature in the debate upon "Originally Egyptian foods ". The work shop is going to be consisted of representatives from the agricultural sector, agro food production, the chamber of food industries, food safety agency, tourism industry, research community, specialized persons in healthy and nutrition and environmental authorities.

Egypt asks the Italian partner to introduce the technical support and the essential guidance to support the efforts that will be done aiming to obtain the approving and the achieving the system of quality signs labelling to the traditional Egyptian food products.

There was a ministerial decree to the brands that labelled to organic agricultural products and right now Egypt is planning to do the appropriate procedures in order to establish a special labelling brand to identify the protected geographical indication (PGI).

Egypt shares in order to play an active role in establishing the first Egyptian Italian point related to the project PRIM-E and consequently, Egypt goes for those who are interested in this topic and those who have the essential abilities to work in this field also for programs and/or institutes through the formed information network so. It can create a power of work with a high value that can make better use from PRIM-E.

Lectures and debates that have been done during the conference have cleared that there's a mutual accreditation between: the level of rural development; the level of the performance of the small, extremely small and medium agro food companies, the success of those programs that aiming to introduce a support to produce a traditional food.

The existing of first and second points is considered as the essential main support to keep continual existence of traditional foods in the international market. Egypt is going to struggle to improve the positive outputs to this relationship.

The current conference comes after the workshop that has been hold upon the quality brands of the European food products which adopt spreading the awareness of the Egyptian food heritage which appeared through the first conference which depended on the focusing on elevation of awareness of all concerning persons by the available financial income that could be obtained by spreading the Egyptian food heritage and investing in this approach."

The conflict that happened to the Mediterranean countries is applied to Egypt also in the era when the entire world is going for focusing on consumption of originally Mediterranean traditional foods. The partnerships with the Italian Consortium RIFOSAL in the Mediterranean programs such as ENJOY MED and PRIM-E is going to help in the dual-purpose of introducing the Egyptian traditional food to the world and helping Egyptian to re-trust their foods.

And as a result from partnership with the Italian side during the current conference, there's an initiation has been found which is called "The Egyptian kitchen" which will go on by the cooperative efforts given by food and nutrition experts, Egyptian chefs association and the chamber of food industries.

The role of supportive authorities in the previous articles is well-known so, the efforts are going to be pushed in order to improve the role of the research community to documentation, doing researches, development and innovation to introduce high quality food products that increase the ability of Egyptian food products to compete in the European and global markets. The first step should be taken is to carry out researches in order to decide the special advantages of each type of traditional foods in order to set up the special procedures that are related to the privacy of Egyptian food heritage and keeping it from the biological piracy.

5.4. Third Session

At the end of the lectures the participants were introduced to the typical Egyptian dinner.

Veronica Pecorella, organization secretariat of RIFOSAL, introduced the buffet by giving a general overview of *Know your meal*, the standard projected by the Mediterranean Institute of Certification (IMC), dedicated to restaurants that use and serve quality agro food ingredients. The buffet was in fact prepared according to the concept of Know your meal.

Habiba Hassan Wassef explained the Menu and the choice of the ingredients and quality products.

Coffee break and Dinner Menu were prepared by **Ashraf Mahdy**, chef of Marriott Hotel, with the supervision of Habiba Hassan Wassef. Before eating chef Ashraf Mahdy showed the guests some live preparations.



"MEDITERRANEAN STUDY DAYS ON QUALITY AND FOOD SAFETY"

*Identity, Quality and Food Safety of Egyptian Agrofood Productions
Cairo, 28 May 2009, Marriott Hotel, Zamalek*



The Buffet is presented by chef Ashraf Mahdy with the special contribution of Dr. Habiba Hassan Wassef. The Menu was created according the concept of "Know your Meal", the certification addressed to those restaurants that want to promote quality food and typical products, creating a strong linkage between territory and food serving.

"Know Your Meal" was projected by the Mediterranean Institute of Certification (IMC) and it is an internationally accredited standard and registered mark,



know
your meal

Coffee Break

Tea, Coffee

Egyptian beverages made from:

Karkadeh (Hibiscus or Red sorrel), Kharrub (Carob), Dom, Hommos (chickpea)

Egyptian cookies:

Karakeesh Nubi (Nubian), Kahk sa'eedi (Upper Egyptian), Fetir belagwa (Date patties), Halawa sha'ar (Halva filaments)

Organic sesam bars (El Rashidi Co.)

Dinner Menu

Salty introduction with

Roasted chickpeas, Peanuts (Aswan style), Termess (Lupine) accompanied by a welcome drink

While.....

the guests will participate in a live cooking demonstration of typical Egyptian recipes carried out by chef Ashraf Mahy.

Appetizers and Salads

Bessara, Karish cheese, Tehina, Roasted eggplant, Mesh (old cheese), Pickled turnip, Hommos (chickpeas), Brown Lentils, Cucumber, Garden rocket (Gargeer), Radishes

Soups

Lentil soup, Molokheya (Jew's Mallow)

Main Courses

Stuffed cabbage, Baked rice (Roz beram), Fereek (Rubbed wheat), Veal Kammouneya, Grilled pigeons, Grey mullet grilled in bran, Okra (Bamia), Artichokes

Desserts

Sadd el Hanak, Mehawega, Meshabbek, Pumpkin, Ashoura (Hulled wheat dessert)

Fresh fruits

Watermelon, Sweet melon, Organic Grapes from Bani Salama Farm, Harankash (Golden berry)

Know your meal....enjoy it more....

Photo Gallery

**Cairo 28 May, 2009 –
Cairo Marriott Hotel, Zamalek**



Seminar and Buffet



Habiba Hassan Wassef head of external projects coordination unit at ARC, Nutrition and Health Policy in Development



Roberto Capone (IAMB)



Mongi Cherif (FIPA)



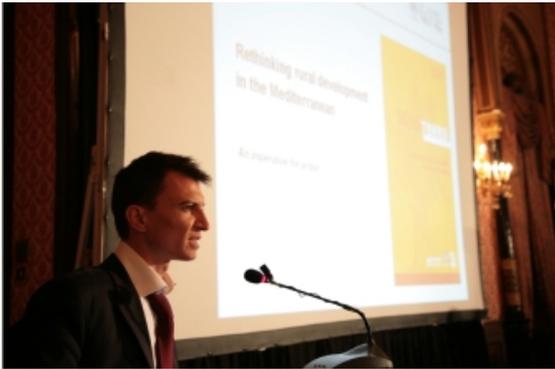
Hesham Allam (ARC)



Remo Ciucciomei (IMC)



From left: **Lino Carlo Rava** (INEA), **Sebastiano Rizzioli** (RIFOSAL), **Alberto Schepisi** (RIFOSAL)



Sebastián Abis (CIHEAM)



Leonardo Mauretti (Events Group)



From left: chef Ashraf Mahdy, Veronica Pecorella (RIFOSAL), Habiba Hassan Wassef



Organizations and Web sites

Agricultural Research Center

www.arc.sci.eg

CIHEAM - International Centre for Advanced Mediterranean Agronomic Studies

www.ciheam.org

Gruppo Novelli

www.grupponovelli.it

IAMB - Mediterranean Agronomic Institute of Bari

www.iamb.it

Egyptian Ministry of Agriculture and Land Reclamation

www.agr-egypt.gov.eg

Egyptian Ministry of Tourism

www.touregypt.net

Events Group

www.eventsgroup.org

IFAP – FIPA - International Federation of Agricultural Producers

www.ifap.org

IMC - Istituto Mediterraneo di Certificazione

www.imcert.it

INEA – Italian National Institute of Agrarian Economics

www.inea.it

Istituto Superiore di Sanità

www.iss.it

Italian Ministry of agriculture food and forestry policies

www.politicheagricole.it

Italian Permanent Mission to UN and WTO

<http://missions.itu.int/~italy/>

Lazio Region - Agriculture Councillor

www.agricoltura.regione.lazio.it

Mediterranean Observatory (MAE)

www.odelm.org

Rifosal Consortium

www.rifosal.it

University of La Tuscia di Viterbo

www.unitus.it

University of Siena

www.unisi.it



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Italian Partnership
Mediterranean to UN FAO/WHO



INEA

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