



MedSNAIL

Sustainable Networks for Agro-food Leading in the Mediterranean

MedSNAIL

3rd Newsletter - July 2022

MedSNAIL is a project funded by the European Union, through the ENI CBC MED Programme. Its main aim is fostering socially and environmentally sustainable development of agro-food SMEs by valorising traditional Euro-Mediterranean products according to a “slow” approach and short-chain principles. For this aim, it will attempt to provide consultancy, support and training to local actors, and will promote clustering of traditional products and producers in the cooperation area.





MedSNAIL in Spain exposes the main Andalusian products with strong cultural and historical ties

These products are going to be incorporated into the Ark of Taste from Slow Food movement thanks to this project.

[Read more](#)

Products from Lebanon



Fig Molasses: Molasses is a naturally sweet, dense fruit syrup that is very popular in Lebanese cuisine. It is used in desserts, to sweeten beverages and even added to salad dressings and to enhance flavors in stews.



Saj bread: Saj is a type of flatbread originating in the Middle East; it varies slightly from country to country, in Lebanon, there are two ways to prepare the same dough; as a paper-thin flatbread, or as manakeesh, a smaller thicker version made to be topped with cheese, Zaatar, kishek, or kawarma.



Pomegranate molasses: Pomegranate is a fruit native to the Middle East that has played a symbolic role in many myths, legends and cultures. This dense, sweet and tangy syrup is perfect as a base for salad dressing, as a sauce to coat meat like liver and sausages, or to flavor stews and drizzle on Lebanese *mezza*.



Eggplant compote: is a way of preserving eggplant for the seasons when it doesn't grow. Although in other regions it is a savory dish, in Lebanon it is made by cooking the fruit in sugar syrup till the eggplant is fully absorbed in it.



Mulberry syrup: or *sharab al toot* is one of the most traditional Lebanese beverages. It is a syrup which can be diluted in water to make a sweet and tangy beverage that is known for its invigorating properties, it is also used as a syrup over ice cream, yogurt, and other desserts or to flavor beverages.



Akkoub: is an edible wild plant with a flavor compared to that of artichoke. It grows on limestone, igneous rock, in open oak or pine woodlands, and in barley and corn fields. It is eaten in stews, salads, added to omelets and Lebanese meatloaves (*kebbeh*), and even pickled.

Producer from Spain



**MedSNAIL meets with
a traditional goat
cheese maker in Laujar
de Andarax in Spain**

PARTICIPATION IN EVENTS



Dissemination activity of University of Sfax in Tunisia

On June 29, 2022, the team of the University of Sfax for the MedSNAIL project presented the activities, the outputs, and the current results of the project in the event "5th Days of Pedagogical Innovation-JIP 2022".

[Read more](#)



Beyond Competition Cooperation in the Mediterranean

The Mediterranean Agri-food Sector Beyond the Competition

On July 20th, 2022 FAMP and AUB have participated in the online event "**The Mediterranean Agri-food Sector Beyond the Competition**: Stories of ENI CBC MED cooperation and debate around the main challenges of the sector".

[Read more](#)

PARTNERSHIP

MedSNAIL brings together 7 Partners from 7 countries:

- Andalusian Federation of Towns and Provinces (Lead partner) (Spain)
- Slow Food Foundation for Biodiversity (Italy)
- American University of Beirut (Lebanon)
- The Rural Women's Development Society Economic, social and political Empowerment for rural women's (RWDS) (Palestine)
- University of Sfax (Tunisia)
- Gozo Regional Development Foundation (Malta)
- Women for Cultural Development (Namaa) (Jordanian)



Fondazione Slow Food
per la Biodiversità
ONLUS



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This project is funded by the European Union under the ENI CBC MED Programme MedSNAIL (Sustainable Networks for Agro-food leading in the Mediterranean) is a project attempting to foster the valorisation and development of small-scale traditional agro-food value chains, combining enhancement of market potentialities and socio-environmental sustainability. MedSNAIL project is running from September 2018 and will have a duration of 36 months. It has a total budget of Euro 2.028.807,74 €, and an ENI Contribution of Euro 1.825.926,97 € (90%)

Lead Partner:

FAMP - Federación Andaluza de Municipios y Provincias, Andalusian Federation of Municipalities and Provinces

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