

Pulses in short food supply chains

FROM SMALL-SCALE FARMS TO URBAN GASTRONOMY



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genetic resources

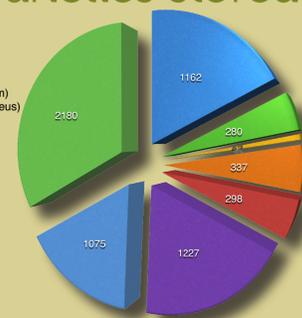


Center for Plant Diversity, Tápiószele



Pulse varieties stored

- Chickpea (*Cicer arenarium*)
- Runner Bean (*Ph. Coccineus*)
- Lima Bean (*Ph. Lunatus*)
- Faba Bean (*Vicia faba*)
- Cowpea (*Vigna sinensis*)
- Pea (*Pisum sativum*)
- Lentil (*Lens culinaris*)
- Other



30 to 40 traditional pulse varieties selected based on processing directions and environmental demands.

producers



small and medium-scale organic producers, farmers

Selected pulses will be tested in production along the **on-farm protocol** of the Hungarian Research Institute of Organic Agriculture by 4-5 contracted small-scale farmers and the National Plant Diversity Centre.

Data will be collected on cultivation circumstances, nutrient requirement, water demand, phenology, production volume, crop safety, resistance and plant protection, human labour requirement, etc.



Further appointees

food processing



food processing @ HÁZIKÓ

Nutrition content and gastronomic potential of different harvested crops will be evaluated through nutrition analysis and sensory laboratory examinations.

Raw produce will be processed by HÁZIKÓ into high-quality food products in cooperation with mainstream chefs and gastro-bloggers and tested by consumers at various scenes of urban gastronomy: from street food through catering to leading restaurants.



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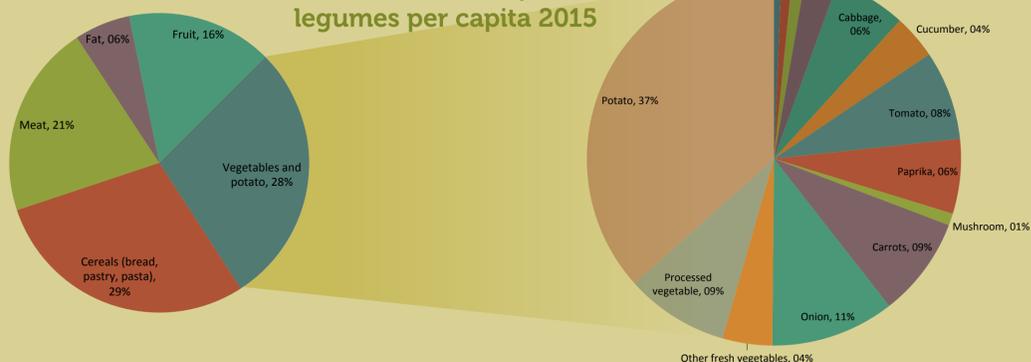
BASIC STATS FROM HUNGARY



Production volume of main legume varieties 1988-2015, tons/year



Household consumption of legumes per capita 2015



Transition paths to sustainable legume based systems in Europe (TRUE), has received funding from the European Union's Horizon 2020 Research and Innovation Programme under grant agreement No. 727973.

