

Pulses in Short Food Supply Chains

from small-scale farms to urban gastronomy

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TRansition paths to sUstainable legume-based systems in Europe

Selection of genetic resources - 1st half of 2018

Cca. 70 different traditional Hungarian pulse varieties from 7 species were selected from the collection of Centre of Plant Diversity, based on processing directions and environmental demands.

36 varieties will be tested in cultivation druing 2018: 3 Runner bean, (*Phaseolus coccineus*) 3 Lima bean (*Ph. lunatus*), 10 Common bean (*Ph. vulgaris*) 3 Faba bean (*Vicia faba*), 6 Cowpea (*Vigna sinensis*), 6 Chickpea (*Cicer arenarium*) and 3 Lentil (*Lens culinaris*).



Cultivation experiments – 2018 - 2020

Selected pulse varieties will be tested through a 3-year cultivation experiment in organic production at **5 contracted** small-scale farmers and the National Plant Diversity Centre, supervised by the Hungarian Research Institute of Organic Agriculture.

Specific **on-farm protocol will be elaborated** for pulse varieties. Data will be collected on cultivation circumstances, nutrient requirement, water demand, phenology, production volume, crop safety, resistance and plant protection, human labour requirement.

Food processing and product development 2019-2021

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

Raw produce will be processed 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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