

Deliverable (number)	Deliverable name	WP NO	Lead Part. Sh. N.	Type	Diss. level	Link
WP1	Project management					
D.1.1	Minute of Kick-Off Meeting (Egypt)	WP1	NRC	Report	PU	LINK
D.1.2	DMP	WP1	NRC	Report	Co	LINK
D.1.3	Launch the project site	WP1	NRC	Website	PU	LINK
D.1.4	1 st (Portugal) project progress meeting	WP1	UCP	Reports	PU	LINK
D.1.5	2 nd (Italy) project progress meeting	WP1	SSICA	Reports	PU	LINK
D.1.7	3 rd (Spain) project progress meeting	WP1	AMC	Reports	PU	LINK
D.1.8	4 th (Turkey) project progress meeting	WP1	CRIFFC	Reports	PU	LINK
D.1.9	5 th (Egypt) project progress meeting	WP1	NRC	Reports	PU	LINK
D.1.10	1 st periodic progress report	WP1	NRC	Reports	PU	LINK
D.1.11	2 nd periodic progress report	WP1	NRC	Reports	PU	LINK
D.1.12	3 rd periodic progress report	WP1	NRC	Reports	PU	LINK
D.1.13	4 th periodic progress report	WP1	NRC	Reports	PU	LINK
D.1.14	5 th periodic progress report	WP1	NRC	Reports	PU	LINK
D.1.15	6 th periodic progress report	WP1	NRC	Reports	PU	LINK
D.1.16	1 st periodic progress report which presented to PRIMA-IS secretariat	WP1	NRC	Reports	PU	LINK
D.1.17	2 nd periodic progress report which presented to PRIMA-IS secretariat	WP1	NRC	Reports	PU	LINK
WP2	State of the art, training, demonstration and mobility activities: agronomical aspects					
D.2.1	Report on the citric sector in all partner countries: SWOT analysis and JAP.	WP2	CRIFFC	R	CO	LINK
D.2.2	Report on training activities (training materials, sessions, participants, etc.).	WP2	CRIFFC	R	PU	LINK
D.2.3	Report on demonstration and mobility activities.	WP2	CRIFFC	R	PU	LINK
WP3	Fresh products, modified atmosphere packaging (MAP) stabilization treatment, sensory and consumer optimization, shelf life, packaging					
D.3.1	Report on first field transformation and packaging technologies; Good Agricultural Practices. Individuation of safety measures to be adopted during citrus handling and harvesting	WP3	SSICA NRC	R	PU	LINK
D.3.2	Report on fresh products control and transport conditions optimization. Instructions to the production and supply chain workers.	WP3	SSICA NRC	R	PU	LINK
D.3.3	Report on raw product quality control, citrus products shelf life and on the environmental conditions affecting it	WP3	SSICA	R	PU	LINK
D.3.4	Report on control of pests, pesticides and fertilizers wastes. Sanitisation and microbiological contamination	WP3	NRC	R	PU	LINK

D.3.5	Identification of the best consumer and market proposal (packaging, label, nutritional claim) by consumer tests	WP3	SSICA	R	PU	LINK
WP4	Use of innovative processing technology (HPP and US) to obtain a new segment of stable products having very high quality properties (optimization of processing conditions, P, t, sensory & consumer and shelf life studies)					
D.4.1	Report of citrus products selected	WP4	AMC	R	PU	LINK
D.4.2	Report of manufacturing with traditionally technologies	WP4	AMC	R	PU	LINK
D.4.3	Report of manufacturing with innovative technologies	WP4	SSICA	R	PU	LINK
D.4.4	Report of the technologies validation	WP4	SSICA	R	CO	LINK
D.4.5	Technical documentation for product manufacturing	WP4	AMC	R	CO	LINK
WP5	Valorization of all industrial wastes in order to extract, using green procedures, bio-functional molecules					
D.5.1	Complete characterization of wastes from the citrus industry	WP5	AMC	R	CO	LINK
D.5.2	Extraction of essential oils	WP5	NRC	R	CO	LINK
D.5.3	Extraction of polyphenol preservative extracts	WP5	UCP	R	CO	LINK
D.5.4	Extraction of pectin	WP5	NRC	R	CO	LINK
D.5.5	Preparation of flours rich in dietary fiber and/or micro/Nanocellulose	WP5	UCP	R	CO	LINK
D.5.6	Chemical characterization of biofunctional molecules/extracts	WP5	UCP	R	CO	LINK
D.5.7	<i>In vitro</i> characterization of biological activities and bioavailability	WP5	UCP	R	CO	LINK
D.5.8	Application of the flour, pectin and polyphenolic fraction in food matrices	WP5	SSICA	R	CO	LINK
D.5.9	Application of the citrus by-products pectin biomedical hydrogel in food matrices	WP5	UCP	R	CO	LINK
D.5.10	Application of the essential oil and polyphenolic extracts in green pesticide	WP5	NRC	R	CO	LINK
D.5.11	Application of the hydrogel as NKP fertilizer	WP5	NRC	R	CO	FILE
D.5.12	Application of the resultant lignocellulosic wastes in green fertilizer	WP5	NRC	R	CO	FILE
WP6	Economic and social studies on the project					
D.6.1	Report on personnel interchange activities	WP6	NRC	R	CO	LINK
D.6.2	Summary of information relating to citrus by-products valorisation	WP6	AMC	R	PU	LINK

D.6.3	Publishable document about the best systems to valorise the citrus by-products.	WP6	NRC and FAITC	R	PU	LINK
D.6.4	Use of citrus by-products in food.	WP6	NRC and FAITC	R	PU	LINK
D.6.5	Sustainability Benchmark Analysis.	WP6	NRC and FAITC	R	CO	LINK
WP7	Dissemination activities					
D.7.1	Website creation	WP7	NRC	DEC	PU	LINK
D.7.2	Organization of press meetings	WP7	AMC+ all partners	DEC	PU	LINK
D.7.3	Video creation	WP7	AMC+ all partners	DEC	PU	LINK
D.7.4.1	1 st project newsletter	WP7	AMC+ all partners	DEC	PU	LINK
D.7.4.2	2 nd project newsletter	WP7	AMC+ all partners	DEC	PU	LINK
D.7.4.3	3 rd project newsletter	WP7	AMC+ all partners	DEC	PU	LINK
D.7.4.4	4 th project newsletter	WP7	AMC+ all partners	DEC	PU	LINK
D.7.4.5	5 th project newsletter	WP7	AMC+ all partners	DEC	PU	LINK
D.7.4.6	6 th project newsletter	WP7	AMC+ all partners	DEC	PU	LINK
D.7.5	Layman's Report	WP7	NRC CRIFFC Tarimas	R	PU	Link