

## CHARACTERIZATION OF A TYPICAL SICILIAN MALT THROUGH THE INTRODUCTION OF CULTIVATION AND TRANSFORMATION METHODS OF INNOVATIVE RAW MATERIALS

### Riferimenti

Tipo di progetto

Gruppo Operativo

Acronimo

INNO.MALTO - GO MALTO SICULO

Tematica

Biodiversità

Information

Time frame

2020 - 2023

Durata

36 months

Partners (no.)

10

Regione

Sicilia

Comparto

Cerealicoltura

Localizzazione

ITG13 - Messina

ITG17 - Catania

ITG18 - Ragusa

Costo totale

€494.132,60

Fonte di finanziamento principale

Programma di sviluppo rurale

Programma di sviluppo rurale

2014IT06RDRP021: Italy - Rural Development

Programme (Regional) - Sicilia

Parole chiave

Farming/forestry competitiveness and diversification

Farming practice

Agricultural production system

Sito web

<https://www.innomalto.it/>



### Objectives

The project aims to increase the income of the enterprises of the cereal-malt-beer chain, through the placing on market of an innovative type of product market (malt) characterized by a strong local characterization ("100% Sicilian") and high quality properties. In this perspective, the project activities are a great opportunity to transfer innovation to the Sicilian enterprises active in the supply chain "malt-beer made in Sicily", who want to focus on a qualification and characterization of the product linked to the specificity of the raw materials (barley and wheat malts of Sicilian landraces and yeasts).

### Activities

The production of beer malt will be characterized by introducing innovations into the supply chain through the use of innovative raw materials. The agronomic and maltary characteristics of the two-row barley and wheat varieties chosen will be validated at the partner farms. The hygienic-sanitary characteristics will also be evaluated and the possibility of using innovative yeasts will be verified. Finally, there is an economic analysis of the income of companies on the production of barley and malt wheat, an economic analysis of the transformation process and an analysis of the consumer's willingness to pay for new products.

### Context

The territorial context referred to is that of the inland areas of Sicily with a cereal vocation both in terms of farms and in terms of surface. In fact, only in the provinces of Enna, Palermo and Catania, object of the project, together with Ragusa and Messina, there are 22,532 cereal companies for

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Project status  
ongoing

an area of about 136,000 hectares. In these territories, as in the rest of Sicily and Italy, the sector is characterized by the very strong business fragmentation and the poor organizational level in the concentration of the offer. 90% of the production is of durum wheat, while the production of barley and other minor cereals is almost irrelevant. There is, however, a growing interest in varieties of conservation wheat, the so-called "ancient grains". In this context, the need to be solved is therefore linked to the diversification of cereal production to try, at least in part, to escape the fluctuating trend of the durum wheat market, turning to a continuously growing market such as the brewing and food sectors. functional. The continuous expansion of agricultural / craft beer production in Sicily suggests, in fact, to propose new products on the market that meet the needs of the supply chain, such as malt, characterized and traced, coming from barley and wheat of local origin (grains ancient Sicilians) for biodiversity conservation. Another interesting market segment to be intercepted is that of functional foods based on barley, which are also continuously growing due to the enormous interest from the consumer.

Partenariato

Role	Azienda	Address	Telephone	E-mail
Leader	Società Agricola Paul-Bricius & Co. S.r.l.	Via Duca d'Aosta n.18 97019 Vittoria RG Italy	320/8924201	paulbricius@gmail.com
Partner	BIOAGRI 24 BARONI S.S. di Consentino Antonio & C. SOCIETÀ AGRICOLA	Contrada Sant'Onofrio sn 94014 Nicosia EN Italy	3290136835	info@24baroni.it
Partner	IRIAS Società Agricola SNC di Blandi Sergio e Blandi Fabrizio	Via Rosmarino n. 82/84 98070 Torrenova ME Italy	366 6200209	birrairias@gmail.com
Partner	Valle del Dittaino Società Cooperativa Agricola	Via Vincenzo Giuffrida n. 202 95128 Catania CT Italy	335 7683081	info@pandittaino.it

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Role	Azienda	Address	Telephone	E-mail
Partner	Azienda Agricola Sicali Grazia	Via Acicastello n. 26 95126 Catania CT Italy	340 6079181	graziasicali68@gmail.com
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Partner	Birrificio 24 Baroni di Consentino Giacomo	Contrada Sant'Onofrio S.N. 94010 Nicosia EN Italy	3290136835	info@24baroni.it
Partner	CREA-OFA Olivicoltura, Frutticoltura e Agrumicoltura (Acireale)	Corso Savoia, 190 95024 Acireale CT Italy	095 7653 111	ofa.acireale@crea.gov.it
Partner	Università degli studi di Catania - Dipartimento di Agricoltura Alimentazione e Ambiente (Di3A)	Piazza Università n. 2 95131 Catania CT Italy	095 4788011	protocollo@unict.it
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### Pratiche abstract

#### Description

"The product innovations that are intended to be introduced in the inter-company context refer to innovative raw materials to be made available to the players in the horde / brewery chain and, possibly, to the Sicilian processing industry with particular reference to functional foods based on barley. This refers in particular to the transfer and application, through verification in the field and during processing, of particular types of malt coming from new varieties of high quality maltaria barley and proven adaptability to Sicilian environments and wheat ("ancient grains") Of Sicilian origin to test their ability to transfer to the finished product the peculiar characteristics of the territories of origin and cultivation. The introduction of ancient Sicilian grains into the process is also an innovative fact as these have never been used for malting purposes.

Therefore, biodiversity conservation will also be encountered

At the same time, the suitability for fermentation of malts obtained from Sicilian barley and wheat will be assessed, through the use of yeast strains already available on the market, to be used as a starter for the production of an innovative product entirely made in Sicily. *Saccharomyces* and non-commercial *Saccharomyces* yeast strains, identified among those offered by the most prestigious international companies and originally selected also for different uses, will be tested in Sicilian malts in order to verify the correct fermentation progress and the ability to act as a "bio- aromatizzanti "through the synthesis and transformation of aromatic compounds."

Link utili

Titolo/Descrizione	Tipologia
<a href="https://www.innomalto.it/">https://www.innomalto.it/</a>	Sito web