

Improving the quality of the Tuscan agricultural craft beers to support their market competitiveness and the farms' multifunctional diversification

Riferimenti

Tipo di progetto

Gruppo Operativo

Acronimo

QUALI_BIRRE

Tematica

Prodotti di qualità

Information

Time frame

2019 - 2022

Durata

32 months

Partners (no.)

7

Regione

Toscana

Comparto

Colture industriali

Localizzazione

ITI14 - Firenze

ITI17 - Pisa

ITI19 - Siena

Costo totale

€312.414,00

Fonte di finanziamento principale

Programma di sviluppo rurale

Programma di sviluppo rurale

2014IT06RDRP010: Italy - Rural Development

Programme (Regional) - Toscana

Parole chiave

Farming/forestry competitiveness and diversification

Supply chain, marketing and consumption

Food quality / processing and nutrition

Sito web

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

Project status

completed



Objectives

The aim of this project is to raise the knowledge that farmers have of brewing production techniques, paying particular attention to the aspects related to the quality and preservability of the craft product. Since it cannot be pasteurised nor filtered, craft beers require special precautions and forms of monitoring both in the production phases and in the stages of storage and marketing.

Activities

- short preliminary exploratory survey conducted to evaluate the chemical and microbiological quality of the production processes of craft beer and the final product during its duration.
- analysis and evaluation activities in order to introduce process / product innovations to improve beer quality
- dissemination, information and training activities

Context

Craft beer production is a rapidly growing business and the inclusion of malt and beer production in the agricultural activities since 2010 is also giving a major boost to the primary sector. Currently there are 79 craft breweries in Tuscany, 10 of which are brewpubs. Approximately 25% of these breweries are part of an agricultural farm. The expansion of the existing farming system, following the introduction of beer production, represents an important way for the multifunctional diversification of the Tuscan farms. In addition to raising income opportunities, agricultural beer production is an important tool to support local cereal production, which is not capable of competing on global markets.

Miglioramento della qualità delle birre agricole toscane nelle dinamiche di mercato e nelle strategie di diversificazione multifunzionale

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<https://www.innovarurale.it/pei-agri/gruppi-operativi/bancadati-go-pei/miglioramento-della-qualita-delle-birre-agricole-toscane>

Partenariato

Role	Azienda	Address	Telephone	E-mail
Leader	Società Agricola Opificio Birrario	Va Cucigliana Lorenzana, 79 56040 Lavoria PI Italy	347 0818749	info@opificiobirrario.it
Partner	DREAM Italia srl	Via Garibaldi 3 52015 Pratovecchio Stia AR Italy	0575 529514	segreteria-ar@dream-italia.it
Partner	Birrificio Agricolo Bio La Stecciaia (Az. Agr. Podere del Pereto di Riva Isabella)	Località Pereto 53040 Rapolano Terme SI Italy	335 6300662	birrificio@lastecciaia.it
Partner	Cooperativa Agricola La Diana	Viale Landucci Leonida, 2 53100 Siena SI Italy	345 2783444	Birrificio@birraladiana.it
Partner	Università degli Studi di Firenze - Dipartimento di Scienze e Tecnologie Agrarie, Alimentari, Ambientali e Forestali (DAGRI)	Piazzale delle Cascine, 18 50144 Firenze FI Italy	055 2755700	direttore@dagri.unifi.it
Partner	FoodMicroTeam S.r.l.	Via Panciatichi, 16 50127 Firenze FI Italy	347 0801180	simona@foodmicroteam.it
Partner	Azienda Agricola Corzano	Via Giuseppe Garibaldi, 25A 50031 Barberino di Mugello FI Italy	339 3834432	birrificio.corzano1985@gmail.com

Pratiche abstract

Description

Introduce a process self-control protocol in agricultural craft breweries that allows these companies to produce beers that

are qualitatively better from a microbiological, chemical and sensorial point of view in order to obtain more stable products over time. The self-control protocol will provide for the identification of critical points during the beer production process, the inclusion of simple systems for the detection of any discrepancies and, when possible, the correction to be performed.

Link utili

Titolo/Descrizione	Url	Tipologia
Sito web del progetto	https://www.qualibirre.it/	Sito web
Manuale delle Buone Pratiche	https://www.qualibirre.it/wp-content/uploads/2022/12/Manuale-Buone-Pratiche-Qua...	Materiali utili
Relazione Tecnica Finale	https://www.qualibirre.it/wp-content/uploads/2023/01/23.01.12.Relazione-FINALE-...	Materiali utili
Comunicato stampa su Pinta Medicea	https://www.pintamedicea.com/birra/2022/qualita-e-futuro-della-birra-agricola-i...	Link ad altri siti che ospitano informazioni del progetto
Comunicato stampa su Mondo Birra	https://www.mondobirra.org/articolo5253.htm	Link ad altri siti che ospitano informazioni del progetto
Comunicato stampa su Agen Food	https://www.agenfood.it/bevande/qualita-e-futuro-della-birra-agricola-in-toscan...	Link ad altri siti che ospitano informazioni del progetto