



EMILIA ROMAGNA STAFF EXCHANGE
5-8 November 2018

<p><u>5th of November, 2018</u></p>		<p>LOCATION: BOLOGNA GOOD PRACTICE: Typical products policy mix PRODUCTS: Mortadella PGI THEME: Promoting PDO/PGI</p>
BOLOGNA, FICO park	13.00-14.00	Lunch
	14.00	Welcome Speech & Staff exchange overview
	14.30	Good Practice: PDO/PGI policy mix
		(P)DO-IT-YOURSELF
	15.30	<i>Knowledge transfer: group discussion on GP transferability</i>
	16.30	POLICY IN ACTION: PGI Mortadella (coffee break/tasting included)
	17.30	Visit to FICO PARK
	18.30	bus Transfer to Modena
	19.15	Informal dinner/visit to acetaia Gambigliani Zocchi (balsamic vinegar)
	21.45	bus Transfer to Reggio
<p><u>6th of November, 2018</u></p>		<p>LOCATION: REGGIO EMILIA GOOD PRACTICE: ERR ERDF strategic projects PRODUCTS: Parmigiano Reggiano THEME: Innovating PDO/PGI</p>
CASEIFICIO VILLA CURTA	8.30	Cheese making experience
FATTORIA ROSSI	11.00	Visit to the farm: Fattoria Rossi's highly valuable short supply chain
	12.00	OPEN DISCUSSION: how we create added value?
	12.30	Lunch
TECHNOPOLE	14.00	transfer to technopole
	14.30	Reggio Emilia innovation park: Visit to technopole
	15.30	Good Practice: RER ERDF strategic projects
	16.00	Coffee break
	16.15-17.00	POLICY IN ACTION: technologies for quality, safety and consumer health PARENT PROJECT
	20.00	Gala dinner (restaurant tbc)

<u>7th of November, 2018</u>		LOCATION: REGGIO EMILIA, PARMA GOOD PRACTICE: ERR Operational Groups/RER ERDF strategic projects PRODUCTS: Parma Ham THEME: PDO/PGI sustainability
REGGIO EMILIA	9.00	Good Practice: ERR Operational Groups
	10.00	POLICY IN ACTION animal welfare & product innovation <i>Operational Group: Responsible ham</i> environmental sustainability <i>Operational Group: Metabolic Model</i>
	10.30	Coffee break
	10.45	POLICY IN ACTION technologies for quality, safety and consumer health <i>Green Charcuterie project</i> Cross-sectorial cooperation <i>Food packaging case study (tbd)</i>
	11.30	Knowledge transfer: group discussion on GPs transferability
	12.30	Lunch
PARMA	14.00	Transfer to prosciuttificio (Parma)
	15.30	visit prosciuttificio and overview on parma ham product
	17.00	Transfer to Parma and visit to city centre
	18.30	Transfer to Reggio Emilia
	20.00	Free evening

<u>8th of November, 2018</u>		LOCATION: DOZZA GOOD PRACTICE: Typical products policy mix PRODUCTS: Wine THEME: Promoting typical products
DOZZA	7.45	transfer to Dozza
	9.15	Good Practice: PDO/PGI policy mix Case study: Regional Enoteque
	10.30	Final open discussion: what we DO NOT have learned? <i>Share doubts, needs for clarification and follow-ups (coffee break included)</i>
	12.00	Conclusions
	12.30	Lunch