

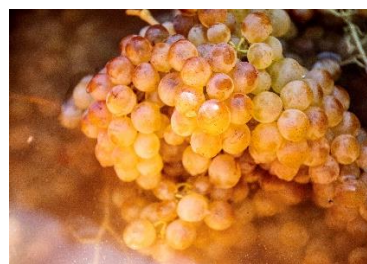


*Sustainable Networks for Agro-food Leading in the Mediterranean*

# MedSNAIL

4<sup>th</sup> Newsletter – February 2023

MedSNAIL is a project funded by the European Union, through the ENI CBC MED Programme. Its main aim is fostering socially and environmentally sustainable development of agro-food SMEs by valorising traditional Euro-Mediterranean products according to a “slow” approach and short-chain principles. For this aim, it will attempt to provide consultancy, support and training to local actors, and will promote clustering of traditional products and producers in the cooperation area.





## Information campaign on responsible consumption

MedSNAIL has launched an information campaign on responsible consumption through the project's official channels (TW, FB, website), which will also be replicated by the partnership in the local languages of each country.

Through the campaign, the audience can discover [Slow Food's Ark of Taste](#), a program that travels the world collecting small-scale quality productions that belong to the cultures, history and traditions of the entire planet, and to which about 50 products have been added thanks to the MedSNAIL project.

Below are some of the articles already published as part of this campaign:

[Slow Food's Ark of Taste travels to the Mediterranean thanks to MedSNAIL project](#)

[MedSNAIL's campaign on what is GOOD food: discover the Ark of Taste](#)

[MedSNAIL's campaign on what is CLEAN food: discover the Ark of Taste](#)

[MedSNAIL's campaign on what is FAIR food: discover the Ark of Taste](#)

[MedSNAIL in Spain reveals Andalusian products included in the Ark of Taste](#)



ENI CBCMED  
Cooperating across borders  
for development

Flag of the EUROPEAN UNION

REGIONAL AUTHORITY OF VALENCIA  
Autoritat Regional de València

UNIVERSITY OF SFAJ  
جامعة سfax

MedSNAIL

Sfax, Kerkennah (TUNISIA)

Legmi is the famous date palm juice from southern Tunisia, more exactly from the regions of Kerkennah, Gabès and Tozeur. This traditional drink is the sap of the date palm. It is more or less clear with a very sweet taste. There are two versions of legmi: the natural drink or the alcoholic version which is obtained by fermenting the juice.

enicbcmed.eu/projects/medsnail

**MedSNAIL in Tunisia highlights the importance of biodiversity protection through the Ark of Taste.**

At the heart of the campaign are products from Sfax, Kerkennah, Sahel which have been added to Slow Food's Ark of Taste catalogue. We invite you to discover them through the [product factsheets](#).

[Read more](#)

---

## MedSNAIL in Malta reveals Gozitan products included in the Ark of Taste

Slow Food's Ark of Taste welcomes two new passengers on board: the Gozo artisanal salt and the orange blossom, also called Ilma Zahar.

We invite you to find out more about these two representative products of Gozo's agri-food heritage.

[Read more.](#)

---

## MedSNAIL in Palestine: live testimonies

The MedSNAIL team in Palestine, during a recent technical visit to its pilot area, collected the testimonies of some farmers coinciding with the end of the olive season, a crop closely linked to the agri-food heritage of the territory.



[Read more](#)

---

## MedSNAIL in Spain: live testimonies

On the occasion of the recent technical visits to organic farmers organised by the MedSNAIL team to the Andarax Valley, MedSNAIL's pilot area in Andalusia, we had the opportunity to interview Sebastián, owner of the "Los Frailes" farm in the municipality of Alhama de Almería.

Sebastián is one of the few farmers who still produce Ohanes grapes, a variety that constituted the basis of the province's economy until its decline in the second half of the 20th century.

Sebastián, accompanied by Pepe, a former barrel maker, tells how this variety, which is now at risk of disappearing, was characterised by the hardness of its skin.



## MedSNAIL events



### MedSNAIL in Lebanon raises awareness on Ark of Taste products

As part of the campaign on responsible consumption, ESDU-AUB (the Environmental Sustainable Development Unit of the American University of Beirut) has been participating in different local events such as farmers markets or street festivals where its team held educational activities to increase awareness and visibility on the Ark of Taste products of Lebanon.

[Read more](#)



**MedSNAIL in Tunisia engages local leaders and consolidates the project in its pilot regions.**

Territorial alliance between small producers, public authorities and companies to promote healthy and fair food by combining the strengthening of market potential and socio-environmental sustainability in Tunisia.



**MedSNAIL in Jordan brings together its local leaders identified in Balqa region.**

The working session organised by the Women's Association for Cultural Development, Namaa, was intended to assess the possibilities offered by MedSNAIL for Balqa's transition towards a sustainable, equitable and more resilient food system.

---

## Participation in events

**MedSNAIL celebrates the Day of the Mediterranean 2022 through the senses of farmers and producers.**

MedSNAIL project has been present at the event organised by the ENI CBC Med Programme in Valencia to commemorate this date.

Our participation has taken place in audiovisual format through the projection of videos in which some farmers and producers explain what the Mediterranean evokes in them through their senses, such as taste or touch. These are farmers and producers involved in MedSNAIL from the Jenin Governorate in Palestine and the Andarax Valley in Andalusia (Spain).



**MedSNAIL: senses awakened by the Mediterranean**

**TASTE**

**Palestine**

MedSNAIL: senses awoken by the Mediterranean

TOUCH

Palestine



MedSNAIL: senses awoken by the Mediterranean.

TASTE

Spain

**MedSNAIL in Spain participates in a national event on Agroecology as a case of best practices**

Focus has been placed on the high agro-ecological value impact that the development of the project will have on the Andarax Valley, MedSNAIL pilot area in Andalusia.



[Read more.](#)

## PARTNERSHIP

*MedSNAIL brings together 7 Partners from 7 countries:*

- Andalusian Federation of Towns and Provinces (Lead partner) (Spain)
- Slow Food Foundation for Biodiversity (Italy)
- American University of Beirut (Lebanon)
- The Rural Women's Development Society (RWDS) (Palestine)
- University of Sfax (Tunisia)
- Gozo Regional Development Foundation (Malta)

- Women for Cultural Development (Namaa) (Jordania)



Fondazione Slow Food  
per la Biodiversità  
ONLUS



[Find Out More](#)



*This project is funded by the European Union under the ENI CBC MED Programme MedSNAIL (Sustainable Networks for Agro-food leading in the Mediterranean) is a project attempting to foster the valorisation and development of small-scale traditional agro-food value chains, combining enhancement of market potentialities and socio-environmental sustainability. MedSNAIL project is running from September 2018 and will have a duration of 36 months. It has a total budget of Euro 2.028.807,74 €, and an ENI Contribution of Euro 1.825.926,97 € (90%)*

**Lead Partner:**

**FAMP - Federación Andaluza de Municipios y Provincias, Andalusian Federation of Municipalities**

*and Provinces*

*For further information, please contact: [medsnail@famp.es](mailto:medsnail@famp.es) , tel +0034954659756*

*This document has been produced with the financial assistance of the European Union under the ENI CBC Mediterranean Sea Basin Programme. The contents of this document are the sole responsibility of FAMP and can under no circumstances be regarded*

**Want to change how you receive these emails?**

**You can [update your preferences](#) or [unsubscribe](#) from this list.**