For the love of wheat

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PROJECT

RADIANT project

The RADIANT project is part of the European Union's Horizon 2020 programme, designed to raise awareness about the importance of underutilised crops. Underutilised and neglected crops are crop species and varieties that have limited geographical and socio-economic use, but that hold great nutritional, economic and environmental potential. The RADIANT project includes 20 AURORA farms in various parts of Europe. The farms, farmers, researchers and communities involved in growing underutilized crops play a crucial part in contributing to the ecosystem services in these areas. They are helping ensure the continued availability and use of certain underutilised crops (UCs), now and in the future.

Food and Agriculture Organization of the United Nations

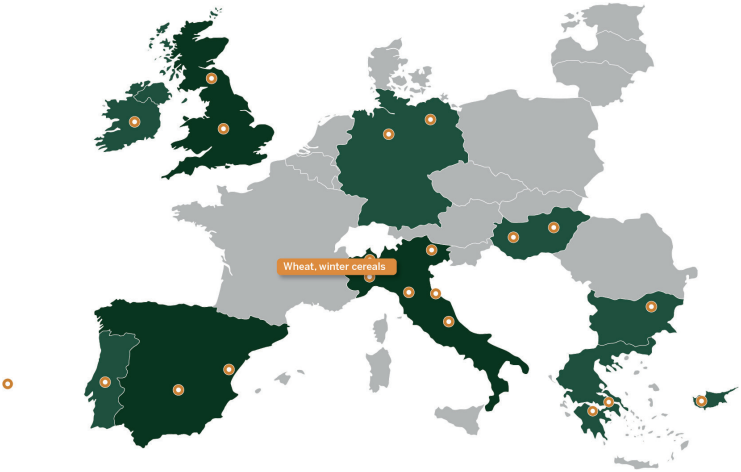
International Treaty on Plant Genetic Resources for Food and Agriculture

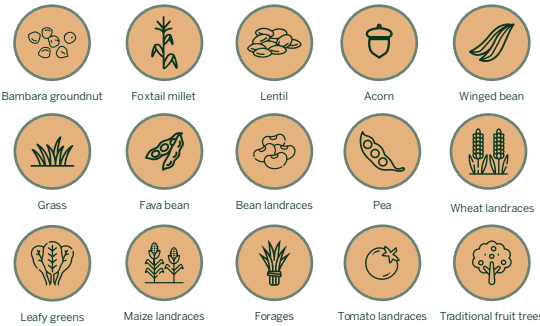
This has global implications for the conservation and sustainable use of the plants upon which the world relies for food, nutrition and agriculture. The International Treaty on Plant Genetic Resources for Food and Agriculture is the entity within the Food and Agriculture Organization of the United Nations (FAO) that works with farmers, researchers and policymakers to save, share and take of the plants that feed the world. These conservation and sustainable use efforts include traditional and UCs, the assignment of Digital Object Identifiers (DOIs) for plant genetic material, and the global sharing of this material and its related data. The FAO's International Treaty is working with the RADIANT project to help raise awareness about the importance of these UCs.

Il Papavero Rosso , Italy

Wheat landraces

Il Papavero Rosso is a special small organic agricultural venture located in Piedmont, in northwestern Italy. This unique enterprise covers the full supply chain, from farm to table. It covers the full food supply chain: from farmland with local/traditional organic varieties of grains and cereals, to breeding mixed varieties, to grinding the grains grown there into organic flour, to producing fresh baked goods and pasta, to selling what they produce, and creating a “zero-kilometre” food supply chain.





The *Il Papavero Rosso* includes traditional farming techniques, such as rotating cereal crops with legumes and sowing clover in wheat fields and organic pest control. It also includes a stone grinding mill, where the organic grains produced in the fields are ground into flour that is used for making bread, baked goods and pasta, all of which are for sale on the premises and at farmers' markets and provincial fairs.

This Italian one-stop-shop organic farm-flourmill-bakery is among the farms participating in the European Union's RADIANT project aimed at promoting UCs.

The Crop

Among the organic cereals grown at *Il Papavero Rosso,* there are underutilized varieties of ancient grains and blends of traditional varieties. Additionally, they also grow mixtures of local and traditional varieties, and varieties from other parts of the world.

Farmer & Baker

Giovanni Faggio and **Carlo Arcostanzo** set up *Il Papavero Rosso* nine years ago. They are, in essence, custodians of underutilised traditional wheat varieties, as well as cultivators of wheat varieties that are a mix of local and global varieties.

Giovanni started as a baker, who was curious about the flour he was using in his bakery. This curiosity led to the passion for growing, using and mixing neglected traditional varieties. Among the objectives of *Il Papavero Rosso* is to popularise underutilised and traditional wheat varieties amongst people in the Piedmont region, and to create a "zero-kilometre" food supply chain.

"Each year, we build an experimental field by planting old varieties of grains in a small plot of land, and then we see how they grow. We study them and then create new mixes."

Giovanni Faggio

Researchers

Paola Migliorini is a professor of agronomy and agroecology at the University of Gastronomic Sciences in Pollenzo, Italy, a RADIANT project partner. Her team, along with the Italian Rural Seed Network, are conducting field research on 17 local and traditional varieties of common wheat at the *Il Papavero Rosso*.

Their research has three primary objectives:

1. to study the organic varieties that flourish this in environment;
2. to study the resilience and climate change adaptation of the mixed varieties cultivated here; and
3. to test and share these sustainable agroecological practices elsewhere.

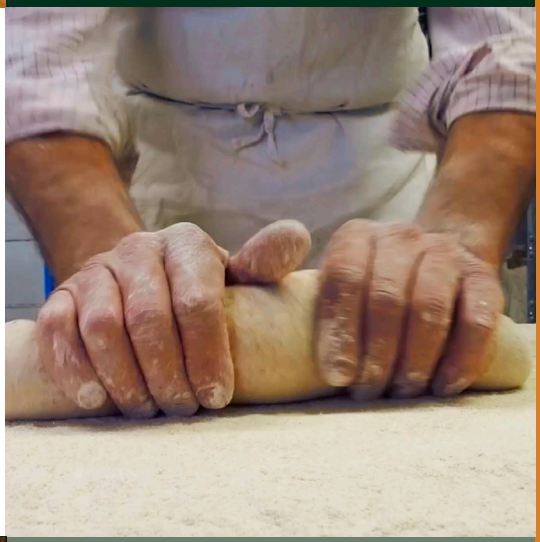
Recipe for whole spelt biscuits

Ingredients

- 500 grams whole spelt flour
- 4.5 grams ammonium carbonate
- 75 grams extra virgin olive oil
- 225 grams malted rice
- 120 grams rice milk

Instructions

- In a bowl, mix the flour and the ammonium carbonate.
- On a pastry board, mix the olive oil, the malt and milk rice.
- Slowly, add the flour mixture, gradually mixing all the ingredients until it has a doughy consistency.
- Lay out the dough so that it is about ½ centimeter high.



- Cut the dough into small pieces, about 3 cm x 2 cm.
- Place these pieces on a baking tray.
- Bake at 180 degrees for the first 10 minutes, and then at 165 degrees for another 8 minutes.
- Cool and enjoy.

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