



**PARTNERS**



UNIVERSITÀ DEGLI STUDI DI MILANO

University of Milan is the Coordinator of the Project. Additional to all financial and administrative management, the research team of the Department of Environmental Science and Policy, will conduct the **demand-side analysis exploring consumer preferences** for the dried fruits treated with thermal treatments across different countries.



Agricultural Cooperatives Union of Aeghion (ACUA) is **leader in Greece for the collection, processing, packaging, and export of Corinthian Currants.** In particular, ACUA manages approximately 90% of the “Vostizza P.D.O.” high quality Currant.



ΧΑΡΟΚΟΠΕΙΟ ΠΑΝΕΠΙΣΤΗΜΙΟ  
HAROKOPIO UNIVERSITY

Harokopio University of Athens (HUA) is involved in the project with the participation of the Laboratory of Chemistry, Biochemistry and Physical Chemistry of Foods of the Department of Dietetics and Nutrition. The team will conduct the **chemical and physicochemical analyses on the dried fruits processed** with the TT to make sure that all their properties are preserved.



Ankara University (AU) is involved in **facility-scale analyses of figs**, of which Turkey is among the world leaders in terms of production and export. Given their long experience and competences the research team will be involved in all experimental activities of GreenDriedFruits.



Technische Universität München

Technical University of Munich (TUM) is involved in the GreenDriedFruits project performing **supply-side economic analysis**. The research team, which covers a large spectrum of fundamental and applied research in different fields, will perform the **analysis of the value chain** and of the **stakeholder's technology uptake**, exploring potential conversion to organic agriculture.



Green Storage (GS) is a private dynamic entity specialized in the development and marketing of **advanced green post-harvest technologies** based on user-friendly scientific methods for **quality preservation and insect control**. The company holds the knowledge for developing **thermal disinfestation technology** based on its intense experience in practice. GS is involved in the small and large-scale experiments of GreenDriedFruits and will collaborate to the development of the thermal treatment protocols and the related technologies.



UNIVERSITY OF  
THESSALY

University of Thessaly (UTH) will conduct the **thermal treatment application in lab-setting.**

The Laboratory of Entomology & Agricultural Zoology and the Laboratory of Agricultural Economics and Consumer Behaviour cover a broad range of research subjects related to Entomology including pre- and post-harvest pests of agricultural production and agricultural Economy. The combined effort of the two laboratories expertise brings a fundamental contribution to the GreenDriedFruits project.





EZMEMS partners the activities of GreenDriedFruits for **the development of a Sensor-App prototype**. The company offers a sustainable and low-cost approach to the fabrication, integration, and connectivity of **high-performance and versatile sensors** that sense multiple physical parameters in one wireless device. This opens up new possibilities for effective remote monitoring and high-quality analytics of the process.