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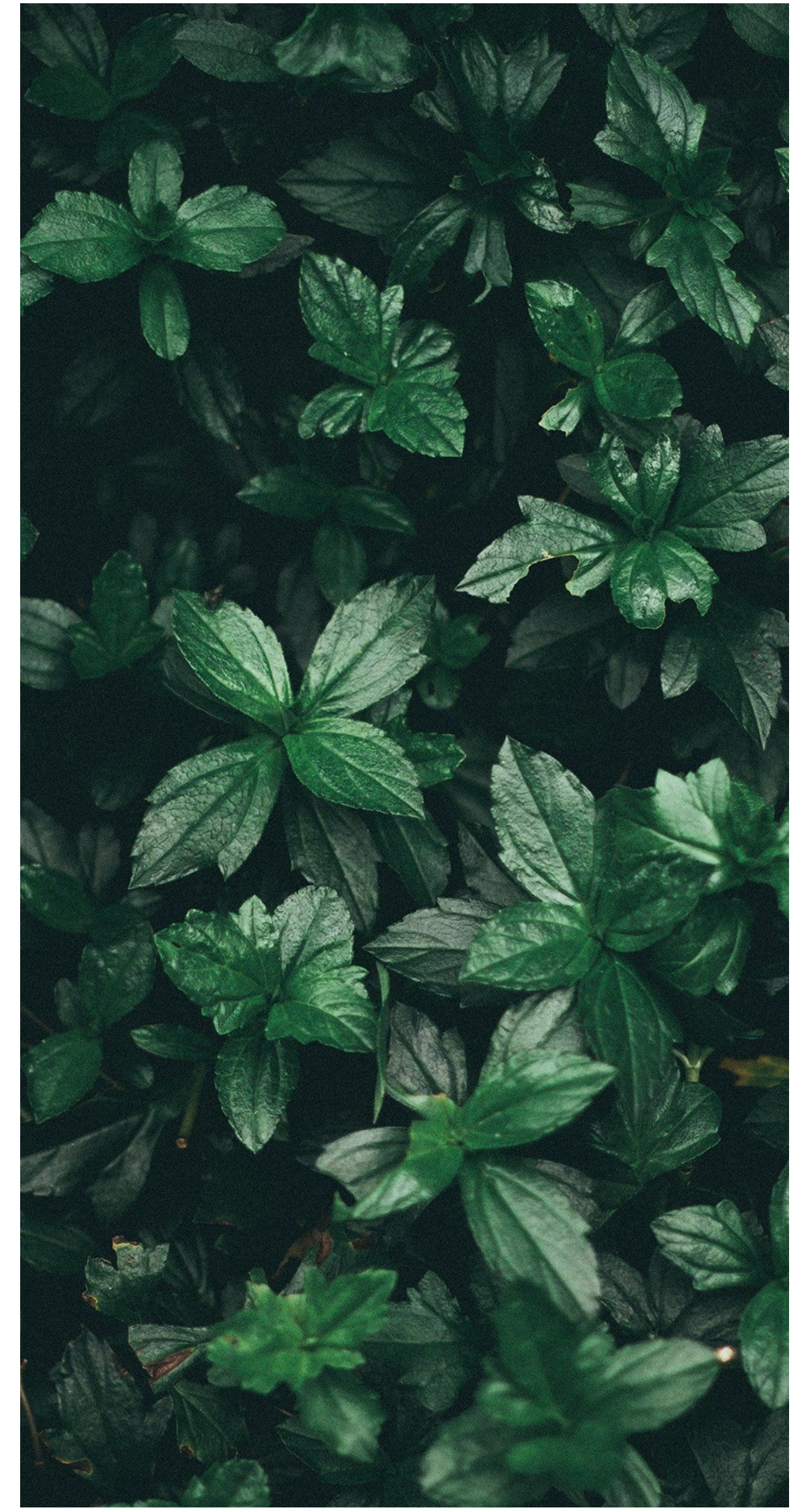
Identification of Medicinal/Aromatic Plants (MAP) properties and improving quality, nutritive value and storability of fresh and dry products to support SME competitiveness



OPTI AROMA Q

Project Aims

- Introduce into cultivation new **MAPs** and reduce uncontrolled wild harvest.
- Define **optimum cultivation management** (mineral levels) to produce **high nutritive value** selected MAP species.
- Determine the **postharvest conditions** (fresh/dry material) for Cypriot MAPs.
- Outline **application strategies of EO** for **food safety** and shelf-life extension.



- Establish **Biofortification** strategies for MAP in Cyprus, for **high added-value products**.
- Establish for the first time a methodology of **EOs use for fresh produce preservation** in Cyprus.
- **Demonstrate/ train researchers, professionals, packinghouse owners and herbal/cosmetics owners** in MAP sector for EO usages.
- **Engage** relevant stakeholders/public to stimulate the development of a voluntary **policy for MAP**.

Project Partners



European
University Cyprus



ANAGYRIS
PARK & RESTAURANT



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