

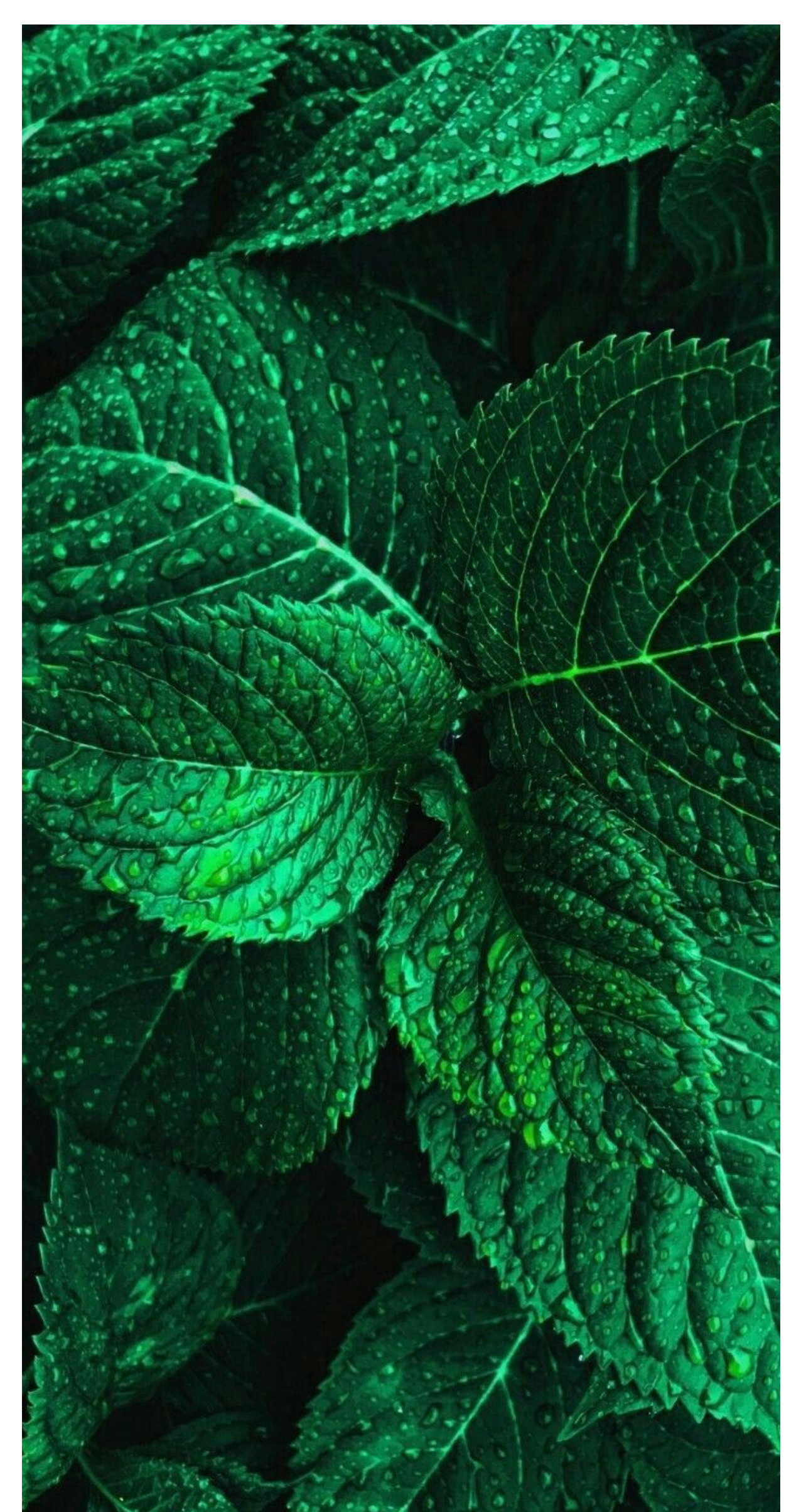
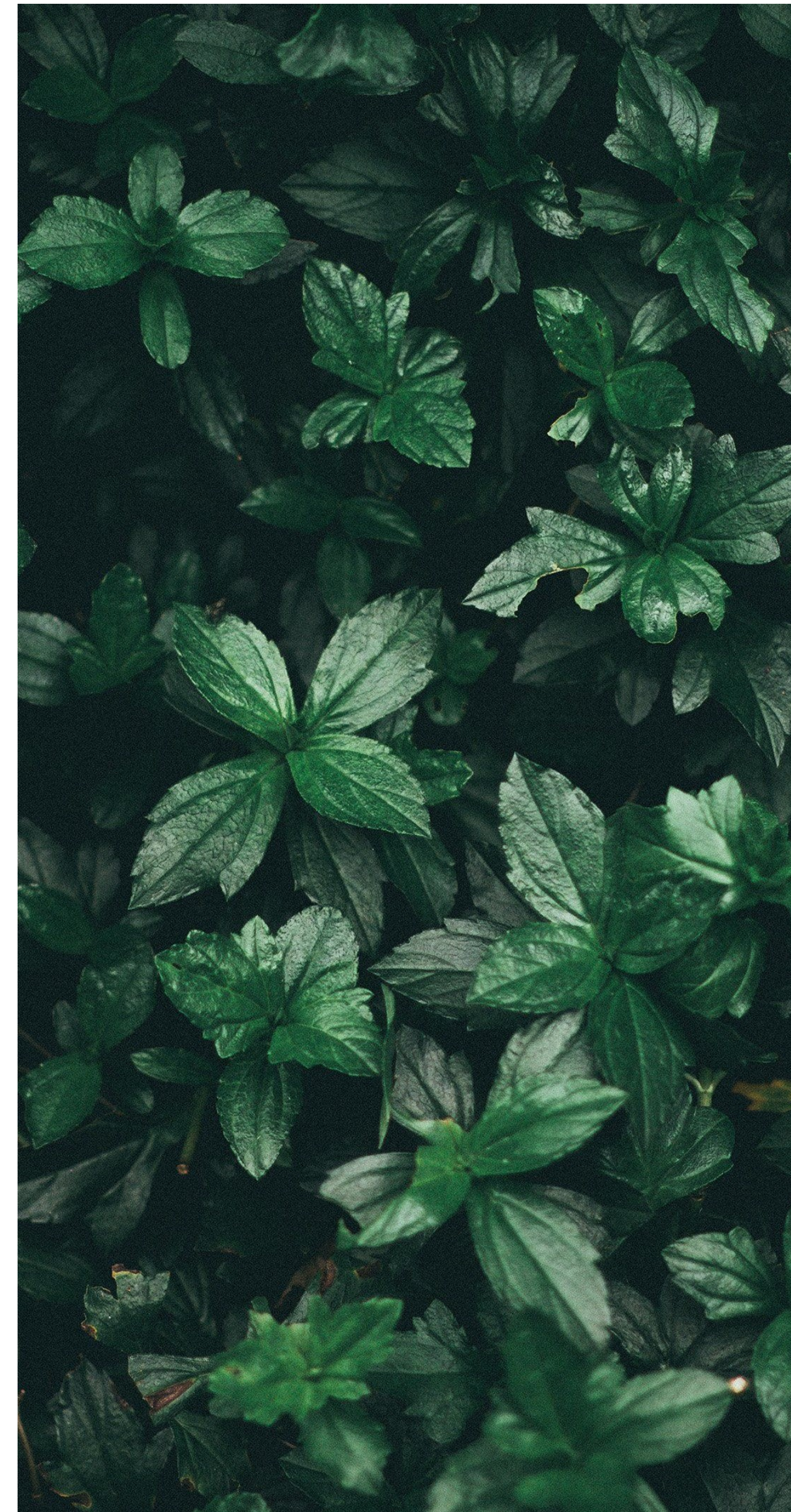
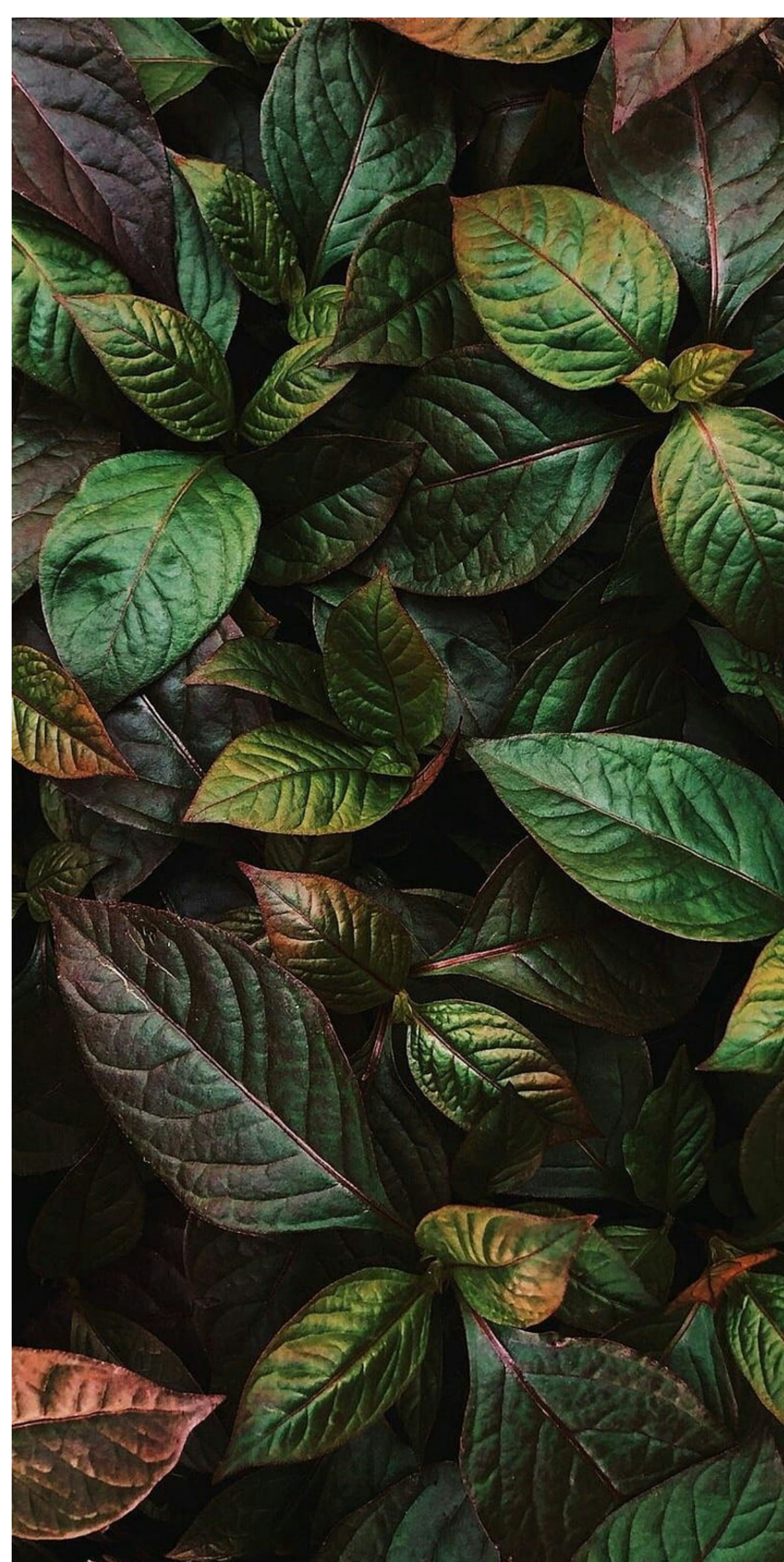
# Identification of Medicinal/Aromatic Plants (MAP) properties and improving quality, nutritive value and storability of fresh and dry products to support SME competitiveness



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** early stage **researchers, professionals** and **packinghouse owners** and herbal/cosmetics owners in MAP sector for EOs usages.
- **Engage** relevant stakeholders/public to stimulate the development of a voluntary **policy for MAP**.



## Project Partners:



European  
University Cyprus



ANAGYRIS  
PARK & RESTAURANT



## Contact details

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