



Conservation strategies for  
European crop wild relative  
and landraces diversity,

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# Emmer products from LRs

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# Emmer – “FARRO”

*Triticum dicoccum* Schubler  
 $2n=4x=28$



The cultivation of this hulled wheat species has survived only in a few marginal mountainous areas of central and southern Italy

- In Italy emmer cultivation is based on LR<sub>s</sub> that show good agronomic performance and environmental adaptability
- Environmental friendly agro-ecosystems



“Farro di Monteleone di Spoleto”



# Farro di Monteleone di Spoleto

“Monteleone di Spoleto” emmer is cultivated on about 120 ha in farms generally smaller than 20 ha

On average, the total production is assumed to be 180 t per year and half of this production comes from just one farm

Emmer processing equipments:  
(some of them developed by local farmers)

**These machineries are useful to:**

- i) separate the grain from stones and chaff;
- ii) de-hull the grains;
- iii) clean the grains from small seeds and other impurities.



# The traditional use of emmer is the whole grain, used for **soup dishes**



# About ritual and traditional use...



A emmer soup is prepared by the parish priest for all the parishioners on Saint Nicholas' day (December 6th), a propitiatory ritual for a good farming season.



# Not only 'traditional' products, but also 'new' products

Farro is now processed in order to obtain flour, which allows farmers to produce and commercialize a wide variety of biscuits, cakes, pasta, flakes, soups and bread types.

These products are all packed in air-tight packets weighing 500 g for a price of 2.5-3 euro each.



# New utilizations

The seed hulls are sold, after a selection and cleaning process carried out on the farm, to specialized Italian companies, in order to produce different kinds of anatomical pillows.



Revenues obtained from this sale are approximately equivalent to the average net wage of an employee in the area (about 10 000 euros per year).

The chaff is also used as pellets for heating the farmers' houses.



**All these new products were developed by the local farmers**



# Profitable local economies based on landraces: the emmer business

- 2 millions of euro in Italy
- 250 000 euro in Monteleone di Spoleto





# 'Farro di Monteleone di Spoleto' as a protected designation of origin (PDO)

*(Official Gazette of the Italian Republic No 76 of 31 March 2007)*

The PDO 'disciplinary' strictly defines the area of cultivation and production of 'Monteleone di Spoleto' emmer: the area must be at an altitude higher than 700 m asl within Monteleone di Spoleto Municipality



**PDO increases the added value of emmer and protects both consumers and producers.**



Renato Cicchetti

He grew emmer for generation, and it is **thanks** to him if today emmer of Monteleone di Spoleto has achieved this success



Renato's Wife