


# Laimburg Research Centre HUB

**March 19th 2026**

FabLab Network Meeting 1

Lorenza Conterno
lorenza.conterno@laimburg.it



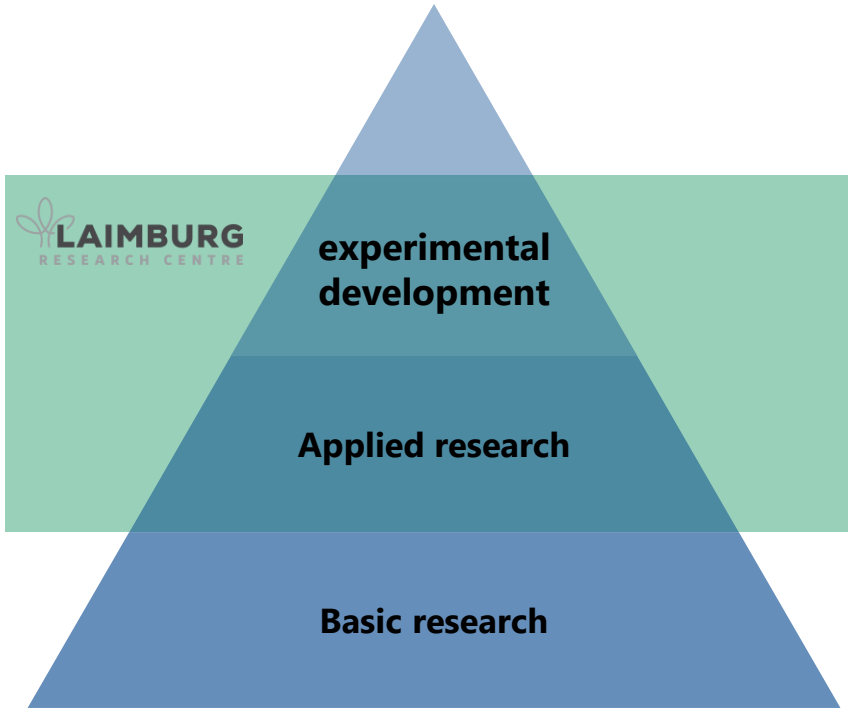
**Laimburg Research Centre is the research institution for agriculture and food processing in South Tyrol.**

Through scientifically sound experimentation and research, **we develop know-how, problem solutions and forward-looking innovations** for South Tyrolean agriculture and food processing.

With our research we make a concrete contribution to securing the **survival** and **development** of local farms.

**Aims of our research**

| Know-how | problem solutions | forward-looking innovations |
|---|---|---|



# 2021–2030 Focus Programme

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## Sustainable and Resilient Cultivation Systems

Exploiting the full potential of nature:
We develop sustainable and need-based cultivation techniques in order to fortify natural resources, biodiversity, and agricultural undertakings in the alpine region.



## Digital Innovation and Smart Technologies

Developing future-oriented cultivation and processing methods:
We implement digitalisation and modern breeding technologies into actual practice.



## Climate-Neutral Agriculture

Developing more-climate-friendly cultivation and processing methods:
We develop agricultural practices with a smaller climate footprint and higher carbon sequestration, and we adapt cultivation methods to future climate conditions.



## Quality and Health

Healthful and safe food products from South Tyrol:
We develop innovative methods which companies in South Tyrol can employ to produce food products of certified quality and origin.



## Local Diversity and Circular Economy

Valorising regional alpine products:
We promote the diversity of high-quality alpine products and ensure that they are utilised in a (supra-)regional circular economy.

# Fields of competence

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Fruit growing



Viticulture and Enology



Mountain agriculture



Complementary crops



Plant protection



Horticulture and Landscaping

## Agriculture



Fermentation and Distillation



Fruit and Vegetable Processing



Sensory science



Storage and Postharvest biology



Lab analytics



Meat products

## Food processing

# Food Technology @ LRC

TECHPARK SÜDTIROL / ALTO ADIGE

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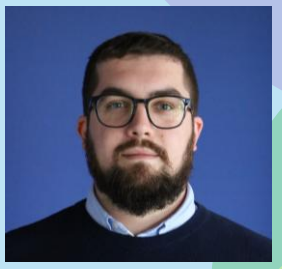
*Hannah Mayr*



*Noemi Tocci*



*Niccolò Trentini*



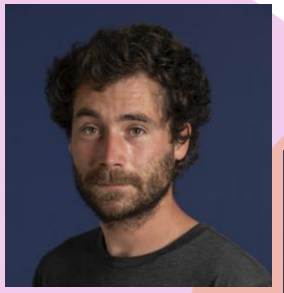
*Lorenzo Girardi*



**Annika Kofler**



**Elena Venir**



**Demian Martini Lösch**



**Elisa Maria Vanzo**



**David Masè**



**Eleonora D'Emilio**



**Flavia Bianchi**



**Graziella Battilana**



**Thomas Winnischhofer**

*Food properties as perceived by the human senses*

***Transformation through microbial, physical, and chemical activities*** *according to the principles of quality and health, diversity, and the* ***circular economy***

*Innovative product development - qualitative, hygienic, and functional aspects*

*Support for small local productions - Training activities aimed at local producers*

# Fermentation & Distillation


Lorenza Conterno


Hannah Mayr


Noemi Tocci


Lorenzo Girardi


Niccolò Trentini

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ANALISI VINO E BEVANDE


AROMI & METABOLITI


GENOMICA FUNZIONALE


COLTURE ARATIVE & ERBE AROMATICHE


MICROBIOLOGIA ALIMENTI

THE GARUM PROJECT

The Garum Project srl

LM-fd-25-3 LM-fd-25-4
**SHELF LIFE**

LM-fd-24-1
LM-fd-25-1
LM-fd-26-1 e 2
**VALORIZZAZIONE PRODOTTI SECONDARI**

LM-fd-23-3 LM-fd-25-2
LM-fd-24-2 LM-fd-24-4
**PULSES VEGETABLE FRUIT**

TRASFORMAZIONE PRODOTTI CARNEI



ANALISI FORAGGI

Evelyn Soini

SCIENZE SENSORIALI



PICCOLI FRUTTI DRUPACEE



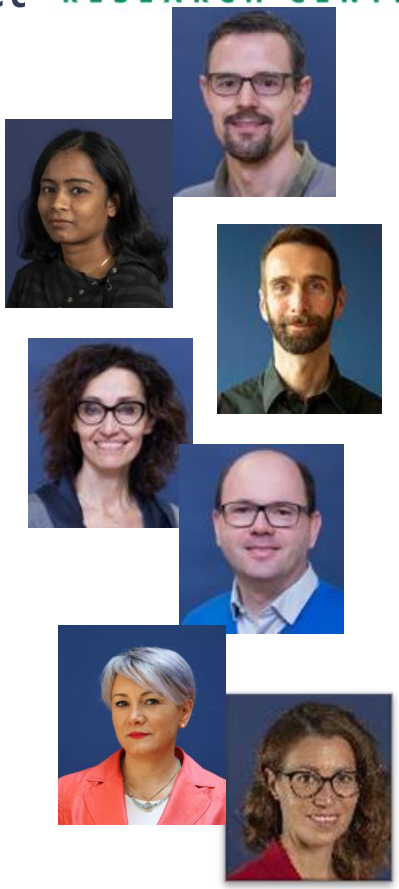
SBB

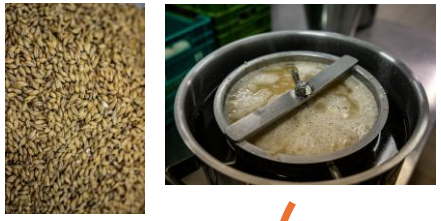
UNIBZ

unibz

# ❖ **CIRBeer** "Brewing in Circle: design and implementation of South Tyrolean craft seasonal beer process recovering functional by-product"

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**Malt and Mashing**

brewing



wort fermentation

*fermentation and maturation*



**South Tyrol Beer**

*UNSTABLE BSG just separated from wort (70% humidity)*



sustainable drying technology



*STABLE Dried BSG (6% humidity)*



**Breakfast cereal**



**Food Ingredient** – **cake, focaccia, cookies - (50% of the flower dose)** – also from humid BSG

*eco-friendly extraction method*

*eco-friendly extraction method*



**Extracted Bioplymers**

*(material or co-material suitable for film, sensors….)*

*SUITABLE SOLUTION FOR LARGE INDUSTRY*

*SUITABLE SOLUTION FOR SMALL & MEDIUM INDUSTRY*

*Provincia autonoma di Bolzano-Alto Adige-* ITALY *Ripartizione Innovazione, Ricerca e Università*

# ON-GOING Projects

**LowCycle + Rhaetian Sauce - Gastronomy: LG14**

garum PROJECT




**INNOLeguminosen: EFRE pulses from field to the market**

Südtiroler Bauernbund

**NURBS** HE NURBS TS

FONDAZIONE EDMUND MACH dal 1874

KOMY: aKnowledgment of the pOtential of apple poMace upcycling

A **multidisciplinary scientific network** developing **circular strategies** for turning apple pomace into high-value pro ducts, by-pro ducts, and co-products

- **Matching Funds for Agri-Innovation Bavaria – South Tyrol - Austria: Advancing Sustainable Agriculture, Forestry, and Water Management- 01 marzo 2026- 28 febbraio 2029**

**Blue2Brew – FutureFoodS Call2 T2 – Preproposal Submitted on 06/02/2026**

**9 partners /3 hubs for co-creation –interdisciplinary-quadruple helix approach**

**MICST:** Material based Innovations catalyst for a sustainable transition into Circularity in South Tyrol

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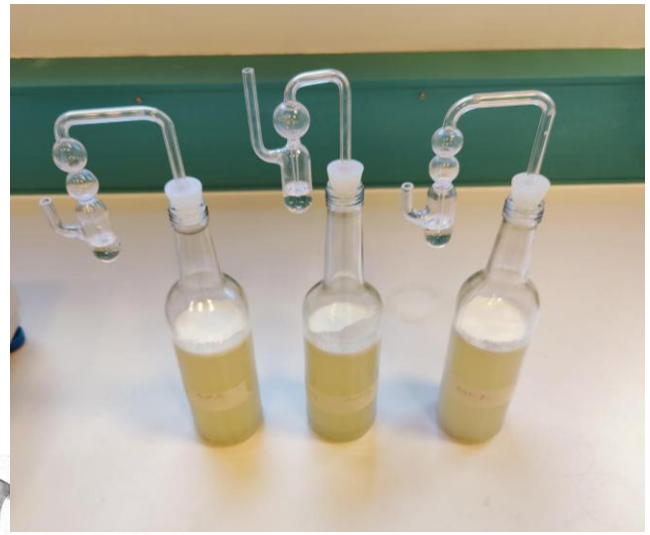
## **Research Southtyrol 2022 – PI UNIBZ –** Faculty of Design & Art

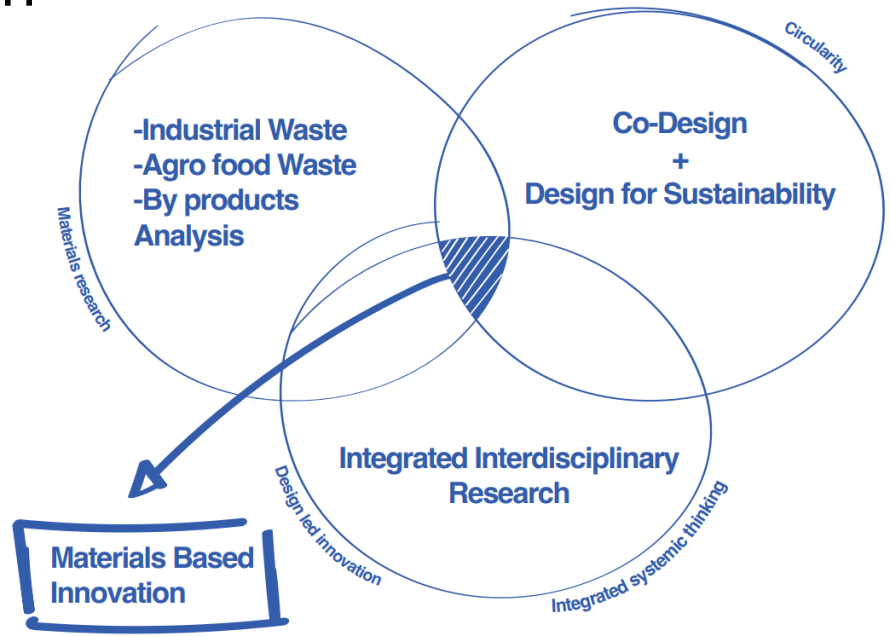
→Process Innovation

→Interdisciplinary

→Pocess scale up: from the lab to production

**Apple Flower & Whey fermentation**








# THANK YOU FOR YOUR ATTENTION!







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Autonome Provinz Bozen
Provincia autonoma di Bolzano
Provinzia autonoma de Bulsan
SÜDTIROL · ALTO ADIGE