

USING LANDRACES IN AGRICULTURE, FOOD AND COOKING:

The experience around a big city in Southern Europe

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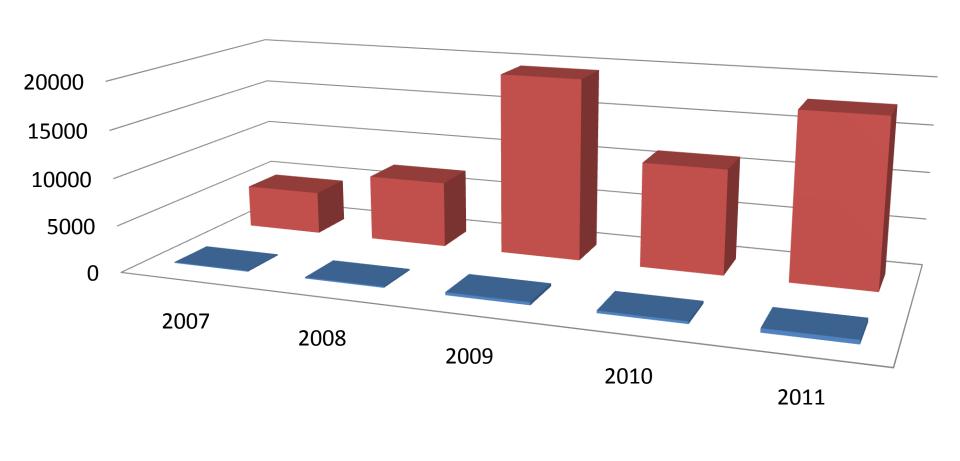


- $\sqrt{\text{germplasm bank with } 233 \text{ accessions}}$
- ✓ 91% of them horticultural landraces
- ✓ collected 60 km around **Madrid**

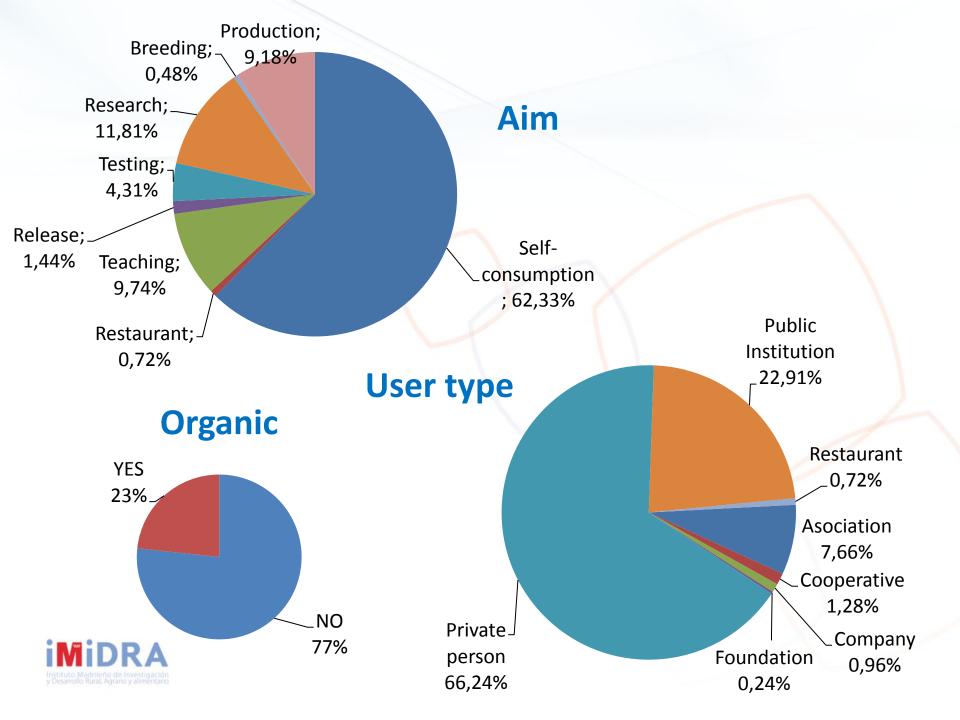


more than **200 users** have demanded **440** accessions (close to 20000 seeds) per year

Supply of plant material

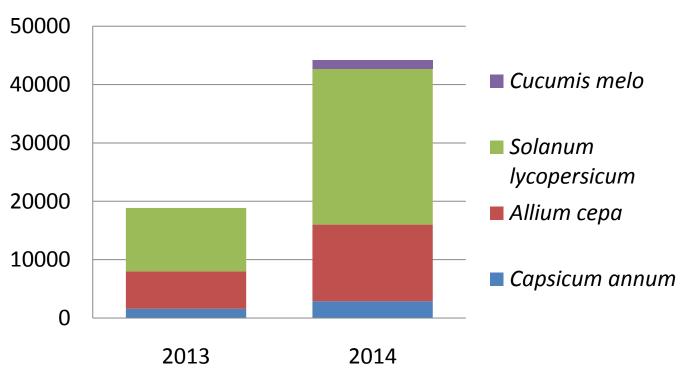


accessions seeds



since **2013**





NOTE: Also Material Transfer Agreements with researchers, producers, associations and public institutions

Restaurants













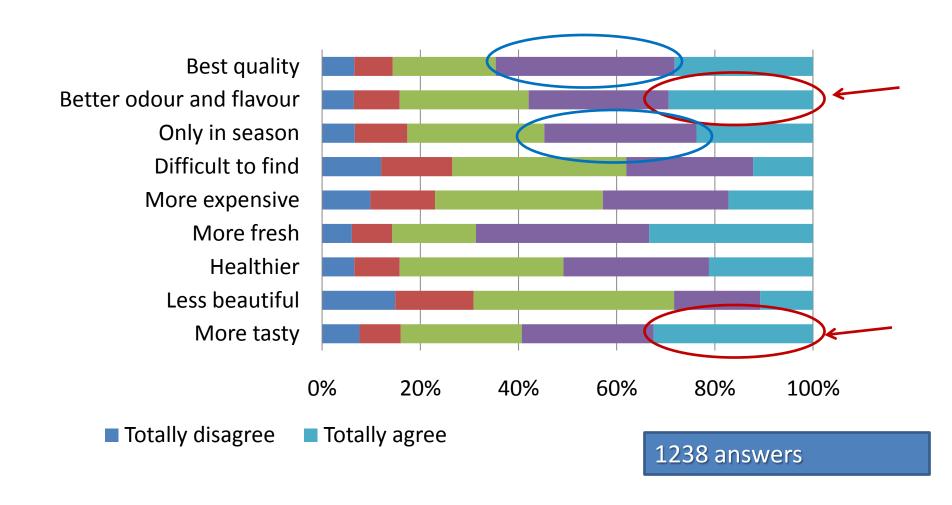
- 1. Tree **textures**, three **flavors** (sweet tomato flesh in puree, acid gelatin from tomato seeds and aromatic tomato water)
- 2. Cold tomato soup (tomato, onion and **Mediterranean** spices thoroughly cooked in EVOO at mild temperature, pureed and left to cold)
- 3. Marinated sardine filet on tomato tartar (tomato, egg, onion, caper, olive, all dressed with an EVOO-based emulsion with spices)



Success

Supermarkets: first experience transferring landraces to the bigchain distribution

Consumers' perception: strengths and weaknesses



Conclusions

- 1. Preservation of PGR for **future** generations is still valid.
- But also consumers (European citizens) are demanding food quality, flavours and textures from those old varieties.
- These landraces are linked with the tradition and folk gustative memory
- 4. They have a high morphological and sensorial diversity.
- 5. These are some of their strengths in present and future, which may turn these landraces into the basis of an important economic and sustainable activity



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