

Interreg Alcotra ANTEA: a cross-border Project (Italy-France) dedicated to research about flowers good to eat

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INTRODUCTION. In recent years, edible flowers are mainly used as dishes garnishment, such as cowslip and violet. However, in addition to a decorative value, some flowers have a characteristic taste and can be used like ingredient both in traditional and innovative cooking.

AIM. The Interreg Alcotra ANTEA Project is heighten the use of edible flowers (new and already known species) to study their chemical and organoleptic characteristics, to innovate their production methods (biological and sustainable), to design and choose more suitable packaging.

MATERIALS AND METHODS. Several edible species for food purposes have been evaluated for their *in vivo* and/or *in vitro* propagation aptitude.

RESULTS. Most varieties of selected plants have been propagated *in vivo*; *Agastache aurantica*, *A. mexicana* «Sangria», *Mertensia maritima*, *Monarda dydima* «Fire Ball», *Polianthes tuberosa*, *Pycnanthemum virginianum*, *Rosa centifolia* and *Salvia discolor* have been propagated *in vitro*.

IN VITRO. All species are cultured in jars with semisolid medium (MS + BA 0.3 pH 5.7).

IN VIVO. Plants easily propagated by seed or cutting.



Agastache mexicana
«Sangria»

Taste: mint



Mertensia maritima

Taste: oyster



Polianthes tuberosa

Taste: floral



Rosa centifolia

Taste: rose



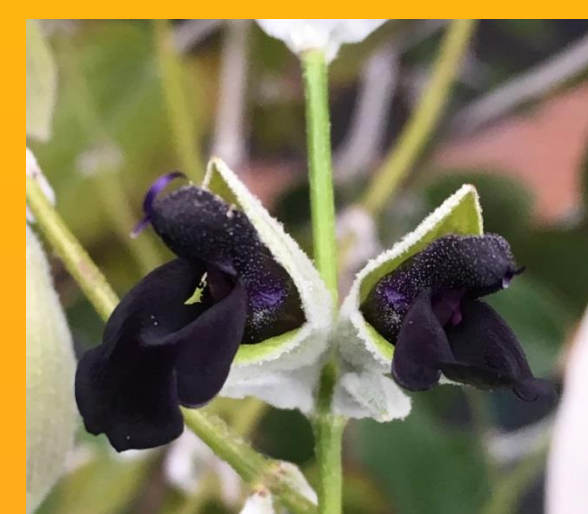
Agastache aurantica
Taste: lemon
mint



Pycnanthemum virginianum
Taste: mint



Monarda dydima «Fire Ball»
Taste: organ



Salvia discolor
Taste: black
currant



Acmella oleracea

Taste: crisp



Ocimum basilicum
«Spice»

Taste: spicy



Agastache sp.
«Arcade»

Taste: mint anise



Pelargonium odoratum
«Lemon»

Taste: lemon



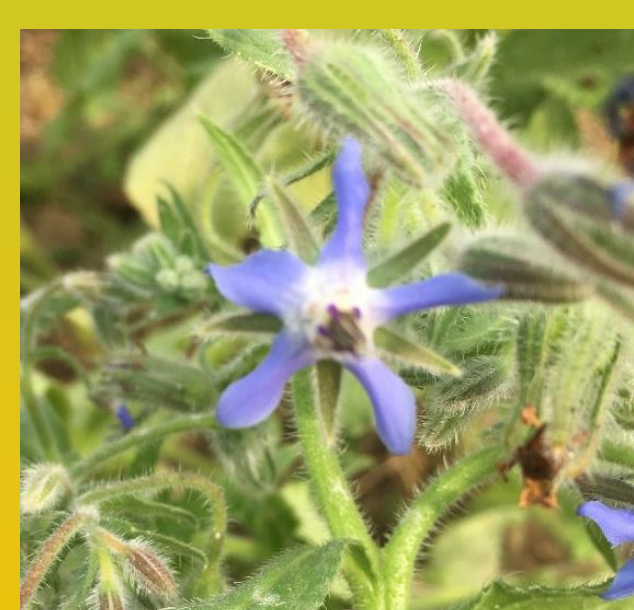
Begonia semperflorens

Taste: acidulous



Salvia dorisiana

Taste: fruity



Borago officinalis

Taste: cucumber



Salvia elegans

Taste: pineapple



Fuchsia regia

Taste: radish



Tagetes lemonii

Taste: citrusy



Hemerocallis sp.

Taste: lettuce



Tropaeolum majus

Taste: radish



Ocimum basilicum
«Cannella»

Taste: cinnamon



Tulbaghia violacea

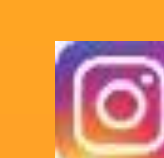
Taste: garlic

FUTURE PERSPECTIVES. On collected flowers growing in greenhouse or outside, nutritional, antioxidant and antimicrobial properties, and microbiological, toxicity, shelf life and allergens analysis are in progress.

Internet site: <http://interregantea.eu>



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