



Innovation Challenge Workshop on “Technologies”

Good Practices

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SKIN

Good practices

Mini kiwi fruit plantation

Location: Dabas

A special mini kiwi fruit (*Actinidia arguta*) plantation was created almost two years ago by Zoltán Lakos in Dabas. This type of kiwi fruits are new on the Hungarian market but consumers are already enjoying them around the world due to having the similar taste as fuzzy kiwis but are hairless and sweeter. The main driver behind their introduction is increased demand for exotic tastes coupled with a unique and healthy eating experience. These little kiwiberries are containing over 20 essential nutrients and a wide range of vitamins. It is one of the richest sources of vitamin C with up to 430 mg/100 g fresh weight (FW) and is considered the richest dietary source of *myo*-inositol (up to 982 mg/100 g FW).¹



Fig.1: *Actinidia arguta*²

¹ Latocha, P. Plant Foods Hum Nutr (2017) 72: 325. <https://doi.org/10.1007/s11130-017-0637-y>

² https://en.wikipedia.org/wiki/Actinidia_arguta



Szomor Farm

Location: Apajpuszta

In 1989 the Szomor Farm was founded in the Kiskunság National Park. In the area of the former state farm, the Szomor family have managed to work out new farming methods that they have been following ever since. Thanks to the weeding with the grass-seed mixture they have experimented and produced and the undisturbed environment, the number of bustard stock in the region has increased from 300 to 600 in number. They opened their meat processing plant with the main profile of processing of Hungarian Gray Cattle meat. Especially salamis are made mostly of the gray cattle and buffalo grown in national park protected areas. The secret of their uniqueness is that in their handicraft products from the first piece of grass eaten by the animals to all the spices added, everything comes from clean, healthy environment. This way they can guarantee that you can feel the flavor of high quality meat in sausage, salami and all other products.

For more information visit their website³.



Fig.2: The Hungarian Gray Cattle³

³ <http://www.szomordezso.eu/>



Rizikó-Ker Kft.

Location: Bugyi

Rizikó-Ker Kft. is a family business in Bugyi since 1995. Their goal is to supply the Hungarian market with premium agricultural products. They monitor the quality of their products continuously and sell their products to multinational companies. They have started to grow a wide variety of potatoes 8 years ago and this year they hosted the International Potato Exhibition where farmers came from all around the world to watch how the farm works.



Fig.3: The farm⁴

⁴ <https://www.facebook.com/rizikokerkft/>



Deák Mansion

Location: Kakucs

The Deák Mansion is a romantic forest country house in Kakucs. It was founded by the Deák family with the goal to establish a traditional center together with an accommodation unit of high standards. They took into consideration the opportunities of the surrounding area and combined the wisdom of the folk tradition with the expectation of the modern world. The Deák Mansion is made-up of a country house with an entrance porch, a small Tulipános (Hungarian traditional house type) farmhouse, an animal petting zoo, an oven courtyard, an outdoor kitchen and a pond that is in between these buildings. The animals and the pálinka (typical Hungarian shot drink) cooking is part of the farming. Those who walk to the “old farm” will see a miracle: Mangalitzas, pygmy goats, Racka sheep, turkeys, peacocks, and hens can be seen. The animals are grown and fed by the family.

For more information visit their website⁵.



Fig.4: The mansion⁵

⁵ <http://deakudvarhaz.com/en/>



ÁperTE Brewery

Location: Újhartyán

This brewery is located in Újhartyán and was founded by a couple of highly motivated young people whose dream was to open up their own brewery and create beers that will warm up everybody's heart. After years of learning and experimenting they have managed to open up their brewery in 2016. One of their beers, names "First Kiss" was nominated to be "The beer of Hungary" in 2017. "First kiss" is a light lager type beer made from wheat malt with an alcohol content of 5.8%. Their motto is "Let the beer talk instead of us. ÁperTE. Openly, Honestly."



Fig.5: ÁPERTE beer "First kiss"⁶

⁶ <https://www.facebook.com/apertesorok/>

