

Short title <u>in English</u>	The Tribe of Barbela
Country	Portugal
<p>Short summary for practitioners <u>in English</u> on the <u>(final or expected) outcomes</u> (1000-1500 characters, word count – no spaces).</p> <p>This summary should at least contain the following information:</p> <ul style="list-style-type: none"> – Main results/outcomes of the activity (expected or final) – The main practical recommendation(s): what would be the main added value/benefit/opportunities to the end-user if the generated knowledge is implemented? How can the practitioner make use of the results? <p>This summary should be as interesting as possible for farmers/end-users, using <u>a direct and easy understandable language</u> and pointing out entrepreneurial elements which are particularly relevant for practitioners (e.g. related to cost, productivity etc). Research oriented aspects which do not help the understanding of the practice itself should be avoided.</p>	<p>The Tribe of Barbela is a group of farmers, seed savers, millers and bread makers who preserve, grow and produce the ancient variety of Portuguese wheat: Barbela.</p> <p>Due to the appearing of modern dwarf varieties, the ancient variety of wheat named Barbela had almost gone extinct. In 2019 the Tribe of Barbela chose to unite as an informal group with the common objective to preserve the seeds that were still available and multiply them.</p> <p>The group also started their mission with the objective of making known the outstanding agro-economic, nutritional and ecological properties of this ancient variety of wheat. Making bread works at the local scale because, by definition, bread is locally produced.</p> <p>The Tribe invites consumers to see how the flour and bread are made, they can see the quality of the bread.</p> <p>At the moment there is a high demand for the bread that the Tribe produces. Consumers are also eager to know more about production processes and nutritional benefits.</p> <p>Some bakers in Porto and Lisbon are currently specialising in the production of breads with ancient wheats. The increasing interest for ancient wheats shows that the Tribe's work is now starting to have an impact in many places in Portugal.</p> <p>The planting area is approximately 50 hectares, the plots are very small plots, the 50 hectares are shared between various producers who are at the same time learning how to grind. Being producers and millers at the same time enables the Tribe to escape industry and sell its wheat.</p> <p>The Tribe is currently going through the experience of production, transformation and marketing from plant to flour. This allows to bring together local short chains and direct relationships between the producer and the consumer.</p>