Newsletter – Summer 2023



Welcome to the Summer edition of the Interreg France (Channel) England programme newsletter.

The second quarter of 2023 has seen many projects reaching the end of their activities and completing their outputs.

As projects reach their conclusions, we are taking the opportunity to talk to individual projects to discover their experiences of running an FCE project, together with their achievements and the legacy they hope to leave.

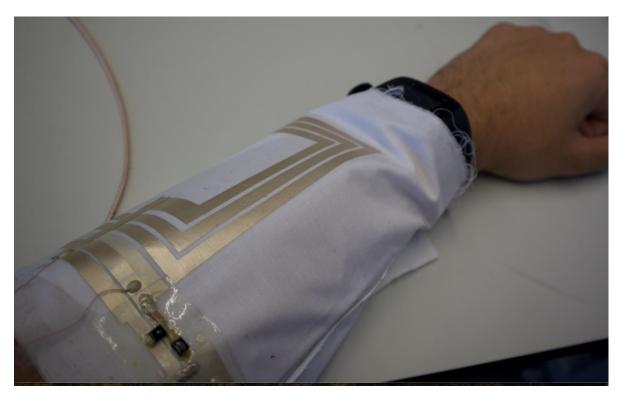
Our most recent project closure interviews have been with <u>C-CARE</u>, <u>FLOWER</u> and <u>EuroSWAC</u>.

In this newsletter, we have put the spotlight on **Smart T**, which has produced a prototype bandage which could help patients with chronic wounds, **Cool Food Pro**, which has developed an app for use by caterers to help reduce their carbon footprint and **EXPERIENCE** project, which has developed experiential tourism initiatives to boost off-season tourism.

We also wanted to share that **TIGER** project published a <u>new video</u> and issued a <u>press</u> <u>release</u> highlighting its success in demonstrating the significant value that tidal energy can bring to future energy mix, economies and the supply chains in the UK and France.

And we wish congratulations to **PACCo** project, which was awarded the Climate Resilience Infrastructure gold prize at the Flood and Coast Excellence Awards in June and has published its <u>guide to climate change adaptation</u> which serves as a framework for other organisations to adopt a pre-emptive and nature-based approach to coastal management.

You will also find a summary of **recent media coverage** received by our projects as well as details of the latest **project awards and nominations**.



Smart-T bandages could improve outcomes for patients with non-healing wounds

Researchers from Smart-T project have developed a first-of-its-kind environmentally friendly 'smart bandage' that could help patients with non-healing wounds avoid infections.

The bandage could help improve the quality of life of people who live with chronic non-healing wounds, which currently require painful cleaning and treatment. Non-healing wounds can be a side effect of certain medications or health factors like diabetes, cancer or damaged blood vessels.

The bandage, which was developed by a team of researchers from University of Southampton, University of Glasgow and Infremer Institute in France, is embedded with light-emitting diodes (LEDs) to bathe wounds in sterilising ultraviolet light, preventing the growth of bacteria without the use of drugs like antibiotics.

The findings have been published in a new paper in the journal IEEE Transactions on Biomedical Circuits and Systems.

Read more here.



Cool Food Pro: Helping to make the catering industry more sustainable

Cool Food Pro project was set up to help the catering industry reduce its carbon footprint, by supporting professional caterers to design and deliver climate-smart menus. The project designed a web app to help caterers change how they plan menus and source their ingredients to minimise their impact on the environment.

The web app is called Cool Food Pro, and it is a carbon savings calculator created with and for caterers. It calculates the environmental impact of potential changes to the caterer's current practice and gives step-by-step advice on where to make improvements. The app is also free and simple to use.

The Cool Food Pro team say: "Cool Food Pro is an opportunity to discover the impacts your practices are having on your environmental footprint and to be supported to make positive changes. Cool Food Pro sites will be a leading example for others in the catering sector to follow."

Cool Food Pro has submitted its entry to the Green Europe category for the 2023 Regiostars which take place in November. Good luck to Cool Food Pro!

Read more <u>here</u>.



Experience project boosts off-season tourism across the Channel

It may be the end of the EXPERIENCE project, but it marks the beginning of a new era in experiential tourism for its project partners.

The €24.5 million project, which developed an innovative 'experiential tourism' approach to attract visitors in the off-peak season, has resulted in an increase in sustainable tourism across the project's six regions in the UK and France, which will support economic growth in the longer term.

This success is testament to the strong partnership forged across the projects 14 organisations involved over the last three-and-a-half-years.

EXPERIENCE celebrated its achievements at its <u>online Closing Conference</u> earlier this year, which was attended by 140 people. The event attracted attendees as far away as Italy, Spain, Portugal Sweden, Turkey and Thailand.

To mark closure, the project published a round-up of highlights from across the regions, including a six-day event to celebrate the low-season at eight cultural and natural heritage sites in the Côtes-d'Armor and the launch of three long distance cycle routes in Kent, Norfolk and Cornwall developed in partnership with Cycling UK.

Read more on our website here and visit the EXPERIENCE website.



Project recognitions

As the FCE programme draws to a close, projects continue to receive recognition of their considerable achievements:

- CobBauge won the Best Sustainable Commercial Construction category at the Local Authority Building Control Awards.
- **Preventing Plastic Pollution** won the Excellent Interdisciplinary Research Project award at the Queen Mary University London Research and Innovation Awards.
- BRIC project partner Dorset Coastal Forum was nominated for an award at the Flood and Coast Excellence Awards because of its excellent flood risk guide developed as part of the project.
- PACCo won the Climate Resilient Infrastructure category at the Flood and Coast Excellent Awards. The accolade recognises initiatives across the flood and coastal risk management sector that have made outstanding contributions towards protecting coastal communities and environments.
- CobBauge was one of only two European projects asked to give presentations to the EURADA (European Association of Development Agencies) Smart Heritage Cities Working Group



Media coverage

- **TIGER** project was featured in trade publication <u>Offshore Energy</u>, in an article about how the project has put tidal energy back on track in the UK and France. This is a huge feat given the number of obstacles the project has had to overcome.
- **EXPERIENCE** received media coverage in French regional newspaper le Télégramme which highlighted the recent instillation in Saint Brieuc, Brittany of its 'Metrominutos' pedestrian maps that show the walking times linking the main sites of the city. The article can be found here.
- Le Télégramme also carried an extensive report about **Cool Food Pro** and the excellent results it has achieved working with Crous Bretagne. Read the article <u>here</u>.
- FLOWER received national media coverage from French TV channel TF1 which broadcast a report about the project's innovative use of flax in biocomposites. Watch the report <u>here</u>.
- **EXPERIENCE** was again in the news when the BBC reported on the launch of 'Flint' in Norwich which is part of the project's Norfolk Way Art Trail. You can read the article here.
- **Smart-T's** research paper on the development of a prototype smart bandage to help patients with chronic wounds was featured in the <u>Independent</u> and <u>Evening Standard</u>.
- **PACCo** project was featured in the <u>UK's Environmental Agency magazine</u> (page 20), in an article titled 'climate adaptation across borders'.