The purpose of this project has been to evaluate a panel of old and modern Italian bread wheat varieties for the production of a sourdough bread traditionally prepared in a hill zone of the North of Italy.

The agronomic performance of the varieties has been evaluated in different environments, both in conventional and organic farming systems, and technological properties of the grain and of the flour have been determined.

Sourdough bread was prepared from the flour of the different varieties grown both in conventional and farming system and sensory evaluations were performed.

The microbial population of the sourdough was characterized with molecular approaches.

A traceability system based on the use of molecular markers like SSR has been developed to certificate authenticity of this traditional bread in term of bread wheat varieties used for its preparation.