

ΓΕΝΙΚΑ ΘΕΜΑΤΑ

Παραγωγικές αναδασώσεις και η πρόκληση αποκατάστασης πυρόπληκτων αγροδασικών τοπίων

Κίνητρα για να μη χαθούν άλλοι αγροτικοί πληθυσμοί στα καμμένα

Βιβλιογραφία

1. <https://forest.gr/nea/apotimisi-apotelesmaton-tis-pyrkagias-stin-v-ennioia/>
2. Ολόκληρη η δήλωση έχει ως εξής: «...Ήδη έχουμε εξασφαλίσει από το Ταμείο Ανάκαμψης σημαντικούς πόρους για αναδασώσεις, κατά προτεραιότητα στην Εύβοια και την Αττική. Ενώ σήμερα ενέκρινα και συμπληρωματικό προϋπολογισμό 500 εκατομμυρίων ευρώ ειδικά για τις περιοχές αυτές. Και αν χρειαστεί θα υπάρξουν και πρόσθετες ευρωπαϊκές ενισχύσεις. Το στοίχημά μας είναι να γίνουν πρότυπα μιας νέας αρχής, μιας δυναμικής επανεκκίνησης, στην οποία είμαι σίγουρος ότι ιδρύματα, επιχειρήσεις και, πάνω απ' όλους, η ίδια η κοινωνία των πολιτών θα ανταποκριθούν. Εκεί θα φυτέψουμε όχι μόνο πολλά, αλλά και τα σωστά δέντρα, αξιοποιώντας την πιο σύγχρονη τεχνολογία. Όστε, και με τη βοήθεια της φύσης, τα δάση μας να ξαναγεννηθούν και η ζωή και η οικονομία να επιστρέψουν στους τόπους που πλήγησαν οι φλόγες».
3. βλέπε Υ.Α. ΥΠΕΝ/ ΔΔΕΥ/81777/2996/03-09-2021 (Β' 4080): Καθορισμός λεπτομερειών και τεχνικών ζητημάτων επί της παρ. 3 του άρθρου 42 του ν. 998/1979 – Προϋποθέσεις εφαρμογής, επίβλεψη και έλεγχος διαδικασιών εκτέλεσης έργων από τους Αναδόχους αποκατάστασης και αναδάσωσης δημοσίων εκτάσεων δασικού χαρακτήρα
4. Αφορά σε δημόσιες εκτάσεις δασικού χαρακτήρα όπου οι Ανάδοχοι Αναδάσωσης (ΑνΑΑ) μπορούν να αναλάβουν αποκλειστικά και μόνο την εκπόνηση μελέτης και την υλοποίηση των αντιδιαβρωτικών έργων προστασίας των εδαφών, καθώς και των έργων τεχνητής αναδάσωσης, τα οποία διενεργούνται με έξοδα τους, χωρίς το ελληνικό Δημόσιο να απε-

μπολεί πάντως οποιοδήποτε δικαίωμά του επί των εκτάσεων αυτών, ενώ η θεώρηση και έγκριση των σχετικών μελετών, καθώς και η επίβλεψη εκτέλεσης των έργων γίνονται από την οικεία δασική υπηρεσία. Έτσι έχουμε πλέον και έναν νέο μηχανισμό που θεσμοθετήθηκε ειδικότερα για την διευκόλυνση της χρηματοδότησης και την επιτάχυνση των έργων των αναδασώσεων σύμφωνα και με τα άρθρα 38 του Ν.998/79 του Δασικού Κώδικα

5. https://ypen.gov.gr/wp-content/uploads/2020/11/%CE%95%CE%B8%CE%BD%CE%B9%CE%BA%CE%BF%CC%81-%CF%83%CF%87%CE%B5%CC%81%CE%B4%CE%B9%CE%BF-%CE%B1%CE%BD%CE%B1%CE%B4%CE%B1%CF%83%CF%89%CC%81%CF%83%CE%B5%CF%89%CE%BD-30_11_2020.pptx

6. <https://ypen.gov.gr/xekina-to-megalytero-programma-anadasoseon-stin-ellada/>

7. Αφορά την έκθεση που συνέταξε η επιτροπή εμπειρογνομόνων υπό τον συντονισμό του διευθυντή του Global Fire Monitoring Center (GFMC), καθηγητή Dr. Johann Georg Goldammer για τη φωτιά στο Μάτι, όπου αναλύθηκαν τα βαθύτερα αίτια του διαρκώς εντεινόμενου προβλήματος των δασικών πυρκαγιών στην Ελλάδα.

Χρήση αιθέριων ελαίων αρωματικών φυτών ως νέα εντομοκτόνα με την εφαρμογή της νανοτεχνολογίας

Ως νέα εντομοκτόνα με την εφαρμογή της νανοτεχνολογίας

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ΔΕΝΔΡΟΚΟΜΙΑ

Βακτηριακό έλκος της κερασιάς, στρατηγικές αντιμετώπισης

Πολλά προβλήματα δημιουργούν οι νέοι Κανονισμοί της ΕΕ για μείωση της χρήσης χαλκού

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Μετασυλλεκτική τεχνολογία και φυσιολογία καρπών ροδακινιάς

Αύξηση και βελτίωση της διάρκειας ζωής του καρπού

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