

1. General Project Information

Name Grant Holder & ORCID	Prof. Ann Van Loey (ORCID 0000-0002-9164-7760)
Contributor name(s) (+ ORCID) & roles	Prof. Tara Grauwet (co-promotor – KU Leuven – ORCID 0000-0002-5156-4792) Masha Mikhalski (PhD student – KU Leuven – ORCID 0000-0003-0744-8644) Esther Staes (PhD student – KU Leuven – ORCID 0000-0002-4482-7590) Trui Luyckx (Valorization and knowledge dissemination – Flanders' FOOD)
Project number ¹ & title	HBC.2022.0686 Digestive, techno-functional and sensorial properties of pulse-based flours as impacted by their microstructural organization (acronym: PulseFlour)
Funder(s) GrantID ²	D-2023-2373
Affiliation(s)	<input checked="" type="checkbox"/> KU Leuven and Flanders' FOOD

¹ "Project number" refers to the institutional project number. This question is optional since not every institution has an internal project number different from the GrantID. Applicants can only provide one project number.

² Funder(s) GrantID refers to the number of the DMP at the funder(s), here one can specify multiple GrantIDs if multiple funding sources were used.

Please provide a short project description	<p>The general research objective of PulseFlour is to acquire fundamental and quantitative in-depth insight on digestive, techno-functional, and sensorial aspects of pulse-based flours as influenced by the starting raw material (pulse type and variety, composition, cell wall characteristics) as well as the flour generation processing steps applied. In this way, starting from whole pulse seed material, flours with different ratios of cells encapsulating their macronutrients (starch, protein) will be produced. We aim to gain insight into how, depending on the intrinsic material properties of the raw pulse seeds, specific flour generation processing conditions can be used as an engineering tool to generate (novel) pulse-based flours with desired digestive, techno-functional and sensorial properties for various food applications. For this purpose, we will implement an integrated research approach (i.e. integration throughout the process chain as well as integration of various functionalities of the generated pulse-based flours) to better understand (i) the effect of the starting pulse seed material (e.g. pulse type and variety, cell wall characteristics, composition), (ii) the impact of various processing conditions during pulse flour generation (e.g. cooking time, cooking temperature, cooking medium composition) on the microstructural properties (a.o fractions of broken cells, intact cells, cell clusters) of the pulse-based flour and (iii) the impact of these microstructural properties on the digestive, techno-functional and sensory properties of the finished product(s) where these pulse-based flours are being used. Such an integrated approach is highly innovative and requires elaborated strategic basic research on the selected pulse types/varieties as further elaborated in detail in 3.4. In this way, it is the ambition of PulseFlour to reach critical steps forward to comprehensively assess the application potential of pulse-based flours for the development of food products with defined and desired functionalities and, hence, to better engage the integration of pulses as parts of our healthy and sustainable diets.</p>
--	--

2. Research Data Summary

List and describe all datasets or research materials that you plan to generate/collect or reuse during your research project. For each dataset or data type (observational, experimental etc.), provide a short name & description (sufficient for yourself to know what data it is about), indicate whether the data are newly generated/collected or reused, digital or physical, also indicate the type of the data (the kind of content), its technical format (file extension), and an estimate of the upper limit of the volume of the data³.

Dataset Name	Description	New or Reused	Digital or Physical	ONLY FOR DIGITAL DATA	ONLY FOR DIGITAL DATA	ONLY FOR DIGITAL DATA	ONLY FOR PHYSICAL DATA
				Digital Data Type	Digital Data Format	Digital Data Volume (MB, GB, TB)	Physical Volume
Existing data	Published data for use in literature review	<input checked="" type="checkbox"/> Reuse existing data	<input checked="" type="checkbox"/> Digital	<input checked="" type="checkbox"/> Compiled/aggregated data	<input checked="" type="checkbox"/> .pdf	<input checked="" type="checkbox"/> < 100 MB	
WP1: Characterization of different pulse types and pulse varieties							
Task 1.1: Sourcing of pulses	Sourcing of pulse types and varieties	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Physical				Storage at -40 °C (2 large freezer units)
Task 1.2: Pulse characterization	Compositional characterization	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Digital	<input checked="" type="checkbox"/> Experimental	<input checked="" type="checkbox"/> .xlsx <input checked="" type="checkbox"/> .pdf	<input checked="" type="checkbox"/> < 100 MB	
Task 1.3: Cell wall characterization	Microscopic characterization	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Digital	<input checked="" type="checkbox"/> Experimental <input checked="" type="checkbox"/> Software	<input checked="" type="checkbox"/> .jpeg <input checked="" type="checkbox"/> .tiff <input checked="" type="checkbox"/> .xlsx	<input checked="" type="checkbox"/> < 1 GB	
WP2: Impact of flour generation process conditions on flour microstructural characteristics							
Task 2.1: Generating pulse flours	Generation of pulse-based flours	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Physical				Storage in dessicators
Task 2.2: Microstructural characterization of pulse flours	- Microscopic characterization	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Digital	<input checked="" type="checkbox"/> Experimental <input checked="" type="checkbox"/> Software	<input checked="" type="checkbox"/> .jpeg <input checked="" type="checkbox"/> .tiff <input checked="" type="checkbox"/> .xlsx	<input checked="" type="checkbox"/> < 1 GB	
	- Particle size analysis	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Digital	<input checked="" type="checkbox"/> Experimental	<input checked="" type="checkbox"/> .xlsx	<input checked="" type="checkbox"/> < 100 MB	

³ Add rows for each dataset you want to describe.

Task 2.3: Thermal properties of pulse flours	Differential scanning calorimetry	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Digital	<input checked="" type="checkbox"/> Experimental	<input checked="" type="checkbox"/> .xlsx <input checked="" type="checkbox"/> .pdf	<input checked="" type="checkbox"/> < 100 MB	
WP3: Pulse flour functionality in model systems							
Task 3.1: Generation of pulse-based model systems	- Generation of high-moisture food model systems	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Physical				Storage at -40 °C (<1 freezer unit)
	- Generation of low-moisture food model systems	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Physical				Storage in dessicators
	- Microstructural characterization	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Digital	<input checked="" type="checkbox"/> Experimental <input checked="" type="checkbox"/> Software	<input checked="" type="checkbox"/> .jpeg <input checked="" type="checkbox"/> .tiff <input checked="" type="checkbox"/> .xlsx	<input checked="" type="checkbox"/> < 1 GB	
Task 3.2: <i>In vitro</i> digestion of pulse-based model systems	- <i>In vitro</i> digestion of food model systems	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Digital <input checked="" type="checkbox"/> Physical	<input checked="" type="checkbox"/> Experimental <input checked="" type="checkbox"/> Software	<input checked="" type="checkbox"/> .xlsx <input checked="" type="checkbox"/> .jmp <input checked="" type="checkbox"/> .sas	<input checked="" type="checkbox"/> < 100 MB	Storage at -40 °C (<1 freezer unit)
	- Microstructural characterization of digested samples	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Digital	<input checked="" type="checkbox"/> Experimental <input checked="" type="checkbox"/> Software	<input checked="" type="checkbox"/> .xlsx <input checked="" type="checkbox"/> .jpeg <input checked="" type="checkbox"/> .tiff	<input checked="" type="checkbox"/> < 1 GB	
Task 3.3: Techno-functional properties of pulse-based model systems	Swelling and rheological properties of food model systems	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Digital	<input checked="" type="checkbox"/> Experimental	<input checked="" type="checkbox"/> .xlsx	<input checked="" type="checkbox"/> < 100 MB	
Task 3.4: Sensory properties of pulse-based model systems	- Fingerprinting of volatile profile	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Digital	<input checked="" type="checkbox"/> Experimental <input checked="" type="checkbox"/> Software	<input checked="" type="checkbox"/> .xlsx <input checked="" type="checkbox"/> .csv <input checked="" type="checkbox"/> .txt	<input checked="" type="checkbox"/> < 100 MB	
	- Multivariate data analysis	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Digital	<input checked="" type="checkbox"/> Experimental <input checked="" type="checkbox"/> Software	<input checked="" type="checkbox"/> .xlsx <input checked="" type="checkbox"/> .elu <input checked="" type="checkbox"/> .fin	<input checked="" type="checkbox"/> < 100 MB	
	- Sensory studies with consumers	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Digital	<input checked="" type="checkbox"/> Experimental	<input checked="" type="checkbox"/> .xlsx	<input checked="" type="checkbox"/> < 100 MB	

WP4: Impact of secondary processing on pulse flour functionality: case studies							
Task 4.1: high-moisture viscous food product	Generation of pulse-based food product	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Physical				Storage at -40 °C (1 freezer unit)
	<i>In vitro</i> digestion of pulse-based food product	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Digital <input checked="" type="checkbox"/> Physical	<input checked="" type="checkbox"/> Experimental <input checked="" type="checkbox"/> Software	<input checked="" type="checkbox"/> .xlsx <input checked="" type="checkbox"/> .jmp <input checked="" type="checkbox"/> .sas <input checked="" type="checkbox"/> .jpeg <input checked="" type="checkbox"/> .tiff	<input checked="" type="checkbox"/> < 1 GB	
	Techno-functional properties of pulse-based food product	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Digital	<input checked="" type="checkbox"/> Experimental	<input checked="" type="checkbox"/> .xlsx	<input checked="" type="checkbox"/> < 100 MB	
	Sensory properties of pulse-based food product	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Digital	<input checked="" type="checkbox"/> Experimental <input checked="" type="checkbox"/> Software	<input checked="" type="checkbox"/> .xlsx <input checked="" type="checkbox"/> .csv <input checked="" type="checkbox"/> .txt <input checked="" type="checkbox"/> .elu <input checked="" type="checkbox"/> .fin	<input checked="" type="checkbox"/> < 100 MB	
Task 4.2: low-moisture solid food product	Generation of pulse-based food product	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Physical				Storage in dessicators
	<i>In vitro</i> digestion of pulse-based food product	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Digital <input checked="" type="checkbox"/> Physical	<input checked="" type="checkbox"/> Experimental <input checked="" type="checkbox"/> Software	<input checked="" type="checkbox"/> .xlsx <input checked="" type="checkbox"/> .jmp <input checked="" type="checkbox"/> .sas <input checked="" type="checkbox"/> .jpeg <input checked="" type="checkbox"/> .tiff	<input checked="" type="checkbox"/> < 1 GB	
	Techno-functional properties of pulse-based food product	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Digital	<input checked="" type="checkbox"/> Experimental	<input checked="" type="checkbox"/> .xlsx	<input checked="" type="checkbox"/> < 100 MB	
	Sensory properties of pulse-based food product	<input checked="" type="checkbox"/> Generate new data	<input checked="" type="checkbox"/> Digital	<input checked="" type="checkbox"/> Experimental <input checked="" type="checkbox"/> Software	<input checked="" type="checkbox"/> .xlsx <input checked="" type="checkbox"/> .csv <input checked="" type="checkbox"/> .txt <input checked="" type="checkbox"/> .elu <input checked="" type="checkbox"/> .fin	<input checked="" type="checkbox"/> < 100 MB	

<p>GUIDANCE:</p> <p>DATA CAN BE DIGITAL OR PHYSICAL (FOR EXAMPLE BIOBANK, BIOLOGICAL SAMPLES, ...). DATA TYPE: DATA ARE OFTEN GROUPED BY TYPE (OBSERVATIONAL, EXPERIMENTAL ETC.), FORMAT AND/OR COLLECTION/GENERATION METHOD.</p> <p>EXAMPLES OF DATA TYPES: OBSERVATIONAL (E.G. SURVEY RESULTS, SENSOR READINGS, SENSORY OBSERVATIONS); EXPERIMENTAL (E.G. MICROSCOPY, SPECTROSCOPY, CHROMATOGRAMS, GENE SEQUENCES); COMPILED/AGGREGATED DATA⁴ (E.G. TEXT & DATA MINING, DERIVED VARIABLES, 3D MODELLING); SIMULATION DATA (E.G. CLIMATE MODELS); SOFTWARE, ETC.</p> <p>EXAMPLES OF DATA FORMATS: TABULAR DATA (.POR, .SPSS, STRUCTURED TEXT OR MARK-UP FILE XML, .TAB, .CSV), TEXTUAL DATA (.RTF, .XML, .TXT), GEOSPATIAL DATA (.DWG, .GML, ..), IMAGE DATA, AUDIO DATA, VIDEO DATA, DOCUMENTATION & COMPUTATIONAL SCRIPT.</p> <p>DIGITAL DATA VOLUME: PLEASE ESTIMATE THE UPPER LIMIT OF THE VOLUME OF THE DATA PER DATASET OR DATA TYPE.</p> <p>PHYSICAL VOLUME: PLEASE ESTIMATE THE PHYSICAL VOLUME OF THE RESEARCH MATERIALS (FOR EXAMPLE THE NUMBER OF RELEVANT BIOLOGICAL SAMPLES THAT NEED TO BE STORED AND PRESERVED DURING THE PROJECT AND/OR AFTER).</p>	
<p>If you reuse existing data, please specify the source, preferably by using a persistent identifier (e.g. DOI, Handle, URL etc.) per dataset or data type.</p>	<p>Literature information might be combined at the level of literature review papers. Of course, at that level, literature sources will be always cited by references as part of the text.</p>
<p>Are there any ethical issues concerning the creation and/or use of the data (e.g. experiments on humans or animals, dual use)? If so, please describe these issues further and refer to specific datasets or data types when appropriate.</p>	<p><input checked="" type="checkbox"/> Yes, human subject data</p> <p>In WP3 and WP4, sensory studies with consumer panels will be included. Ethical approval will be requested from the KU Leuven Ethics Committee for Research. Informed consent forms will be provided to the participants.</p> <p>Human subject data (limited to gender, age, consumption frequency of a product) will be pseudonymized and stored in separated files from the response data of the sensory tests. These data will be stored on secured KU Leuven network drives and are only accessible to researchers responsible for the data collection.</p>

⁴ These data are generated by combining multiple existing datasets.

<p>Will you process personal data⁵? If so, briefly describe the kind of personal data you will use. Please refer to specific datasets or data types when appropriate. If available, add the reference to your file in your host institution's privacy register.</p>	<p><input checked="" type="checkbox"/> No</p> <p>As human subject data will be limited to gender, age, consumption frequency of a product, the individuals are not identifiable and the data is not considered personal data (Glossary Flemish Standard Data Management Plan).</p>
<p>Does your work have potential for commercial valorization (e.g. tech transfer, for example spin-offs, commercial exploitation, ...)? If so, please comment per dataset or data type where appropriate.</p>	<p><input checked="" type="checkbox"/> Yes</p>
<p>Do existing 3rd party agreements restrict exploitation or dissemination of the data you (re)use (e.g. Material/Data transfer agreements, research collaboration agreements)? If so, please explain to what data they relate and what restrictions are in place.</p>	<p><input checked="" type="checkbox"/> No</p>
<p>Are there any other legal issues, such as intellectual property rights and ownership, to be managed related to the data you (re)use? If so, please explain to what data they relate and which restrictions will be asserted.</p>	<p><input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If yes, please explain:</p>

⁵ See Glossary Flemish Standard Data Management Plan

3. Documentation and Metadata

Clearly describe what approach will be followed to capture the accompanying information necessary to keep **data understandable and usable**, for yourself and others, now and in the future (e.g. in terms of documentation levels and types required, procedures used, Electronic Lab Notebooks, README.txt files, Codebook.tsv etc. where this information is recorded).

Physical data:

A descriptive map indicating where each sample or material generated is stored will be maintained as a *.xlsx or *.docx file.

Digital data:

-Protocols/experimental and evaluation procedures will be clearly written and maintained in *.docx / *.pdf format.

-Meaningful and descriptive data file names will be used: for raw data as well as analysed data.

-Where initial raw data is exported into a new format: reference to initial data (location) will be made.

-Steps involved in data analysis and relevant analysis will be documented in *.docx file.

-For published material, a metadata will be available: with folders showing the published material, associated processed and raw data files (see below).

<p>Will a metadata standard be used to make it easier to find and reuse the data?</p> <p>If so, please specify which metadata standard will be used. If not, please specify which metadata will be created to make the data easier to find and reuse.</p> <p><i>REPOSITORIES COULD ASK TO DELIVER METADATA IN A CERTAIN FORMAT, WITH SPECIFIED ONTOLOGIES AND VOCABULARIES, I.E. STANDARD LISTS WITH UNIQUE IDENTIFIERS.</i></p>	<p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>For each published article, a metadata will be created to ease data retrieval and reuse. This metadata will be based on the Dublin core metadata standard.</p> <p>The metadata will be named based on the title of article, authors, year of publication.</p> <p>Files associated with the metadata will include:</p> <ul style="list-style-type: none"> -The accepted version of the article as available in KU Leuven, Lirias: *.pdf file. -The published article as available online in the peer reviewed journal: *.pdf file; wherein doi-number, journal of publication and abstract, etc can be found. -The peer review history of the article; comments from reviewers, rebuttal to the reviewers: *.pdf file/*.docx. -An excel sheet of the data used to generate the graphs and tables presented in the published article: *.xlsx. <p>A folder (only for internal use) with all excel sheets (*.xlsx) related to the final graphs in the article: therein, the raw data (including the equipment used, location of the raw/equipment generated data) will be referenced.</p> <p>The metadata and the referenced files will be stored on the Archive/'K:' network drive</p>
---	--

4. Data Storage & Back-up during the Research Project

<p>Where will the data be stored?</p>	<p>Physical data: Most raw materials and samples generated during experiments do not need long-term storage, as all analyses need to be performed on fresh or freshly processed samples. If relevant, samples will be stored in freezers or desiccators until the associated data has been published or until the end of the project (end of the associated PhD). For samples that are difficult to regenerate, a longer storage period will be ensured.</p> <p>Digital data: Data will be stored on KU Leuven network drives:</p> <ul style="list-style-type: none"> - Personal/'I:' network drive or OneDrive for Business storage (2 TB available to every PhD researcher – not for strictly confidential or personal data) for daily personal use and data storage. - Archive/'K:' network drive will be used for storage of published data. Data which was stored on the I: network drive and OneDrive storage will be transferred to K: network drive when personnel is leaving the research unit.
<p>How will the data be backed up?</p> <p><i>WHAT STORAGE AND BACKUP PROCEDURES WILL BE IN PLACE TO PREVENT DATA LOSS? DESCRIBE THE LOCATIONS, STORAGE MEDIA AND PROCEDURES THAT WILL BE USED FOR STORING AND BACKING UP DIGITAL AND NON-DIGITAL DATA DURING RESEARCH.⁶</i></p> <p><i>REFER TO INSTITUTION-SPECIFIC POLICIES REGARDING BACKUP PROCEDURES WHEN APPROPRIATE.</i></p>	<p>The network drives are automatically backed-up by IT, KU Leuven: https://icts.kuleuven.be/sc/english/storage/desktop-file-storage.</p> <p>OneDrive for Business data is stored in the cloud in which version history (up to 100 versions per file) is enabled: https://icts.kuleuven.be/sc/english/storage/onedrive.</p>

⁶ Source: Ghent University Generic DMP Evaluation Rubric: <https://osf.io/2z5g3/>

<p>Is there currently sufficient storage & backup capacity during the project? If yes, specify concisely. If no or insufficient storage or backup capacities are available, then explain how this will be taken care of.</p>	<p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>- 50 GB of Personal/‘I:’ data storage for every researcher is available in our research unit. In addition, 2 TB of OneDrive for Business storage space is available for free to every PhD researcher.</p> <p>- 1.3 TB of long-term data storage is available on the Archive/‘K:’ network drive folders of the research unit.</p> <p>If necessary, more storage space will be acquired from the university, with the cost being covered by the research unit/the project budget.</p>
<p>How will you ensure that the data are securely stored and not accessed or modified by unauthorized persons?</p> <p><i>CLEARLY DESCRIBE THE MEASURES (IN TERMS OF PHYSICAL SECURITY, NETWORK SECURITY, AND SECURITY OF COMPUTER SYSTEMS AND FILES) THAT WILL BE TAKEN TO ENSURE THAT STORED AND TRANSFERRED DATA ARE SAFE. ⁶</i></p>	<p>- Data stored on the Personal/‘I:’ network drive is only accessible to a specific researcher. This data is automatically backed up by ICT, KU Leuven. Access to KU Leuven network drives is automatically secured by multifactor authentication.</p> <p>- Data stored on OneDrive for Business is only accessible to a specific researcher. Version history (up to 100 versions per file) is enabled. Multifactor authentication can be activated as additional security measure. OneDrive for Business will not be used for strictly confidential or personal data.</p> <p>- Final data files can also be stored on the Archive/‘K:’ network drive, which has restricted access (only professors and postdocs of the research group).</p> <p>- Storage of personal data and corresponding coding will be restricted to the Personal/‘I:’ network drive of the person(s) dedicated to that work package or on the Archive/‘K:’ network drive which has restricted access (only professors and postdocs of the research group). Access to KU Leuven network drives is automatically secured by multifactor authentication.</p>
<p>What are the expected costs for data storage and backup during the research project? How will these costs be covered?</p>	<p>Storage capacity (on the Archive/‘K:’ network drive) can be increased for an annual fee of 100.86 Euro/TB. This data is automatically backed up by ICT, KU Leuven.</p> <p>Buying additional storage capacity can be covered by the consumables budget of the project.</p>

5. Data Preservation after the end of the Research Project

Which data will be retained for at least five years (or longer, in agreement with other retention policies that are applicable) after the end of the project? In case some data cannot be preserved, clearly state the reasons for this (e.g. legal or contractual restrictions, storage/budget issues, institutional policies...).	<ul style="list-style-type: none"> - Only physical samples that are difficult to regenerate will be retained after the end of the project. - All digital data will be retained for more than the expected 5-year period, on the Archive/'K:' drive.
Where will these data be archived (stored and curated for the long-term)?	The data will be copied to the Archive/'K:' network drive (with automatic back-up procedures) and stored for at least 5 years. To date, 1.3 TB storage is available, however if needed, additional data space can be obtained.
What are the expected costs for data preservation during the expected retention period? How will these costs be covered?	Annual fee of 100.86 Euro/TB. The research unit/project consumables budget will be used to cover this cost.

6. Data Sharing and Reuse

<p>Will the data (or part of the data) be made available for reuse after/during the project? Please explain per dataset or data type which data will be made available.</p> <p><i>NOTE THAT 'AVAILABLE' DOES NOT NECESSARILY MEAN THAT THE DATA SET BECOMES OPENLY AVAILABLE, CONDITIONS FOR ACCESS AND USE MAY APPLY. AVAILABILITY IN THIS QUESTION THUS ENTAILS BOTH OPEN & RESTRICTED ACCESS. FOR MORE INFORMATION: https://wiki.surfnet.nl/display/standards/info-eu-repo/#INFOEUREPO-ACCESSRIGHTS</i></p>	<p>Data in the form of figures and tables in peer reviewed publications will be made available:</p> <p><input type="checkbox"/> Yes, in an Open Access repository</p> <p><input checked="" type="checkbox"/> Yes, in a restricted access repository (after approval, institutional access only, ...)</p> <p><input type="checkbox"/> No (closed access)</p> <p><input type="checkbox"/> Other, please specify:</p>
<p>If access is restricted, please specify who will be able to access the data and under what conditions.</p>	<ul style="list-style-type: none"> - Only researchers and professors participating in the project will have access to the data prior to data publication. - Access of data will be through peer reviewed journals, conference presentations and proceedings, repositories. - Open access opportunities (major focus on green open access routes) will be considered to enhance visibility of our research.
<p>Are there any factors that restrict or prevent the sharing of (some of) the data (e.g. as defined in an agreement with a 3rd party, legal restrictions)? Please explain per dataset or data type where appropriate.</p>	<p><input type="checkbox"/> Yes, privacy aspects</p> <p><input type="checkbox"/> Yes, intellectual property rights</p> <p><input type="checkbox"/> Yes, ethical aspects</p> <p><input type="checkbox"/> Yes, aspects of dual use</p> <p><input type="checkbox"/> Yes, other</p> <p><input checked="" type="checkbox"/> No</p>
<p>Where will the data be made available? If already known, please provide a repository per dataset or data type.</p>	<ul style="list-style-type: none"> - Data of completed work will be published in academic peer reviewed journals and will as such be available in existing and relevant repositories (e.g. the internal KU Leuven repository: Lirias). Open access opportunities (major focus on green open access routes) will be considered to enhance visibility of our research. - Unpublished data will be available on network drives with restricted access (as explained earlier).

<p>When will the data be made available?</p> <p><i>THIS COULD BE A SPECIFIC DATE (DD/MM/YYYY) OR AN INDICATION SUCH AS 'UPON PUBLICATION OF RESEARCH RESULTS'.</i></p>	<p>After publication of data in academic journals.</p>
<p>Which data usage licenses are you going to provide? If none, please explain why.</p> <p><i>A DATA USAGE LICENSE INDICATES WHETHER THE DATA CAN BE REUSED OR NOT AND UNDER WHAT CONDITIONS. IF NO LICENCE IS GRANTED, THE DATA ARE IN A GREY ZONE AND CANNOT BE LEGALLY REUSED. DO NOTE THAT YOU MAY ONLY RELEASE DATA UNDER A LICENCE CHOSEN BY YOURSELF IF IT DOES NOT ALREADY FALL UNDER ANOTHER LICENCE THAT MIGHT PROHIBIT THAT.</i></p> <p><i>EXAMPLE ANSWER: E.G. "DATA FROM THE PROJECT THAT CAN BE SHARED WILL BE MADE AVAILABLE UNDER A CREATIVE COMMONS ATTRIBUTION LICENSE (CC-BY 4.0), SO THAT USERS HAVE TO GIVE CREDIT TO THE ORIGINAL DATA CREATORS." ⁷</i></p>	<p>Data usage licenses will be provided according to the requirements for reuse defined by the original publisher.</p>
<p>Do you intend to add a PID/DOI/accession number to your dataset(s)? If already available, please provide it here.</p> <p><i>INDICATE WHETHER YOU INTEND TO ADD A PERSISTENT AND UNIQUE IDENTIFIER IN ORDER TO IDENTIFY AND RETRIEVE THE DATA.</i></p>	<p><input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p>

⁷ Source: Ghent University Generic DMP Evaluation Rubric: <https://osf.io/2z5g3/>

What are the expected costs for data sharing? How will these costs be covered?	<ul style="list-style-type: none"> - Within the research unit: the Shared/'J:' network drive will be used and this is freely accessible to all researchers. - Between collaborating research units: the Shared/'J:' network drive (within KU Leuven) or OneDrive for Business (external partners) will be used. - Within KU Leuven: Lirias, a free document repository will be used. - External data sharing through publication in peer reviewed journals. - Cost of data sharing at conferences will be covered by the project budget. - Cost for possible golden open access will be covered by the project consumables budget.
---	--

7. Responsibilities

Who will manage data documentation and metadata during the research project?	The PhD students involved in the project.
Who will manage data storage and backup during the research project?	The PhD students involved in the project.
Who will manage data preservation and sharing?	The promoter of the project: Prof. Ann Van Loey.
Who will update and implement this DMP?	The promoter of the project: Prof. Ann Van Loey.