



INTRODUCTION

Salinas Valley in the USA is a dry desert area. Still it provides almost all of the romaine lettuce for North America. But how can this be since lettuce needs a lot of water to grow?

Look at this wonder of nature:

Each morning the desert valley is filled with fog from the ocean. The small mist droplets are greedily sucked in by the lettuce. Dry mist technology imitates this beautiful natural process. The mist keeps produce cool and fresh after its harvest, all the way up to the supermarket shelves.

PROJECT DESCRIPTION

Dry mist is generated through an innovative technology of ultrasonic humidification/sanitation. It provides a cool, humid, and bacteria-free climate and with that it has the ability to significantly reduce waste in the distribution chain by extending the shelf life, and improving nutritional and hygienic properties of fruits and vegetables. The Fresh Demo project evaluated and demonstrated the benefits of this technology. Together with a natural acidifier it preserves and enhances the quality and freshness of fruit and vegetables along the entire post-harvest supply chain.



RESULTS

Strawberry

- 72% less weight loss
- Longer shelf life (20%)
- More intense taste and aroma
- Crown stays fresh and green
- Higher vitamin (+4,4%) and polyphenol content (+25%)



Wild peach

- 52% less weight loss
- Longer shelf life (13%)
- More intense taste and aroma
- Higher vitamin (+13%) content



Grapes

- 40% less weight loss
- Longer shelf life (15-25%)
- Less stem browning and brown spots
- Higher vitamin (+30%) and polyphenol (+8%) content



Nectarine

- 50% less weight loss
- Longer shelf life (6%)
- More intense taste and aroma
- Higher vitamin (+12%) and polyphenol content (+10%)



Cauliflower

- 23% less weight loss
- Longer shelf life
- More intense taste and aroma
- Less brown spots
- Decrease in yeast and moulds



Escarole

- 46% less weight loss
- Longer shelf life
- More intense taste
- Leaves remain fresh green
- No brown stalks



Asparagus

- 50% less weight loss
- Longer shelf life
- More intense taste
- Whiter and less brown spots



APPLICATIONS



CALL TO ACTION

Our mission is to do our share in the battle against food waste. The Fresh-Demo Project demonstrated that the dry mist technology is an effective tool do this.

We offer our knowledge and support to help you improve product quality and cut down on food waste. We are looking for partners throughout the entire supply chain to cooperate with. Assured of a viable business case we invite you to work together with us towards a more sustainable food chain!

Please find our contact details at the back of this flyer.



PARTNERS



Contronics Engineering BV
www.contronics.nl



RFT Frischetechnik GmbH
www.rft.net



Verein zur Förderung des
Technologietransfers an der
Hochschule Bremerhaven e.V.
(ttz Bremerhaven)
www.ttz-bremerhaven.de



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Technical University of Denmark (DTU)
www.dtu.dk



Freshfel Europe - The European Fresh
Produce Association
www.freshfel.org



VISIT THE FRESH DEMO WEBSITE

www.fresh-demo.eu

FIGHTING FOOD WASTE WITH MIST

“As 40% of the food harvested does not make it to the consumer’s plate, we waste an obscene amount of food. The EU funded Fresh Demo research project shows a way we can address this, with dry mist humidification in the entire supply chain.”



Project Coordinator:

Contronics Engineering B.V.
Postal address: P.O. Box 144
5490 AC Sint-Oedenrode
The Netherlands

Visiting address:

Ambachtsweg 8
5492 NJ Sint-Oedenrode
The Netherlands

T: +31(0)413 - 487 000

F: +31(0)413 - 473 903

E: info@contronics.nl

I: www.contronics.nl



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