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Non-Thermalphysical technologies to preserve fresh and minimally processed fruit and vegetables

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www.shealthy.eu @ShealthyP
Today's Consumer searches for fresh, healthy, convenient, sustainable locally produced and additive-free food. This growing demand represents a real challenge for the food industry, especially for SMEs.

SHEALTHY project aims to assess and develop an optimal combination of non-thermal sanitization, preservation and stabilization methods to improve the safety (inactivation of pathogens and spoilage microorganisms), while preserving the nutritional quality (up to 30%) and prolonging the shelf-life (up to 50%) of F&V products. By combining and modulating non-thermal technologies with minimally processing operation, SHEALTHY’s approach will be able to finally meet the increasing demand for today’s consumer related to healthy food.

Sustainable and flexible processing methods will be transferred and adapted to the need of local F&V micro and SMEs, interconnecting primary producers through novel cooperative business models and new logistics systems, to enhance the traceability and authenticity of raw materials along the F&V value chain meeting on one hand new consumer demands and on the other hand boosting the competitiveness of F&V micro and SMEs around EU.

THE COMBINED AND OPTIMISED MILD TECHNOLOGIES WILL BE DEMONSTRATED AND VALIDATED IN 2 BUSINESS CASES: