

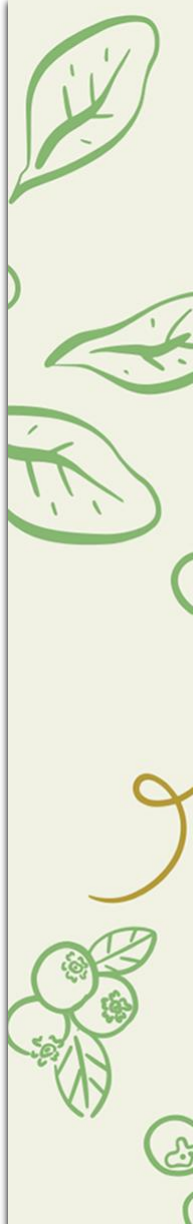


FOOD FOR HEALTH SUMMIT

WEBINAR

6th MARCH 2023 // **10:30-11:30h**





🌱 About SHEALTHY

🌱 SHEALTHY objectives

🌱 SHEALTHY business cases

🌱 SHEALTHY key outputs

🌱 SHEALTHY impacts

About SHEALTHY



Project Information

SHEALTHY

Grant agreement ID: 817936



DOI

[10.3030/817936](https://doi.org/10.3030/817936)

Start date

1 May 2019

End date

31 October 2023

Funded under

SOCIETAL CHALLENGES - Food security, sustainable agriculture and forestry, marine, maritime and inland water research, and the bioeconomy

Total cost

€ 6 955 758,74

EU contribution

€ 6 955 758,74



Coordinated by

ENCO SRL

 Italy

About SHEALTHY



21 partners - 8 European countries:

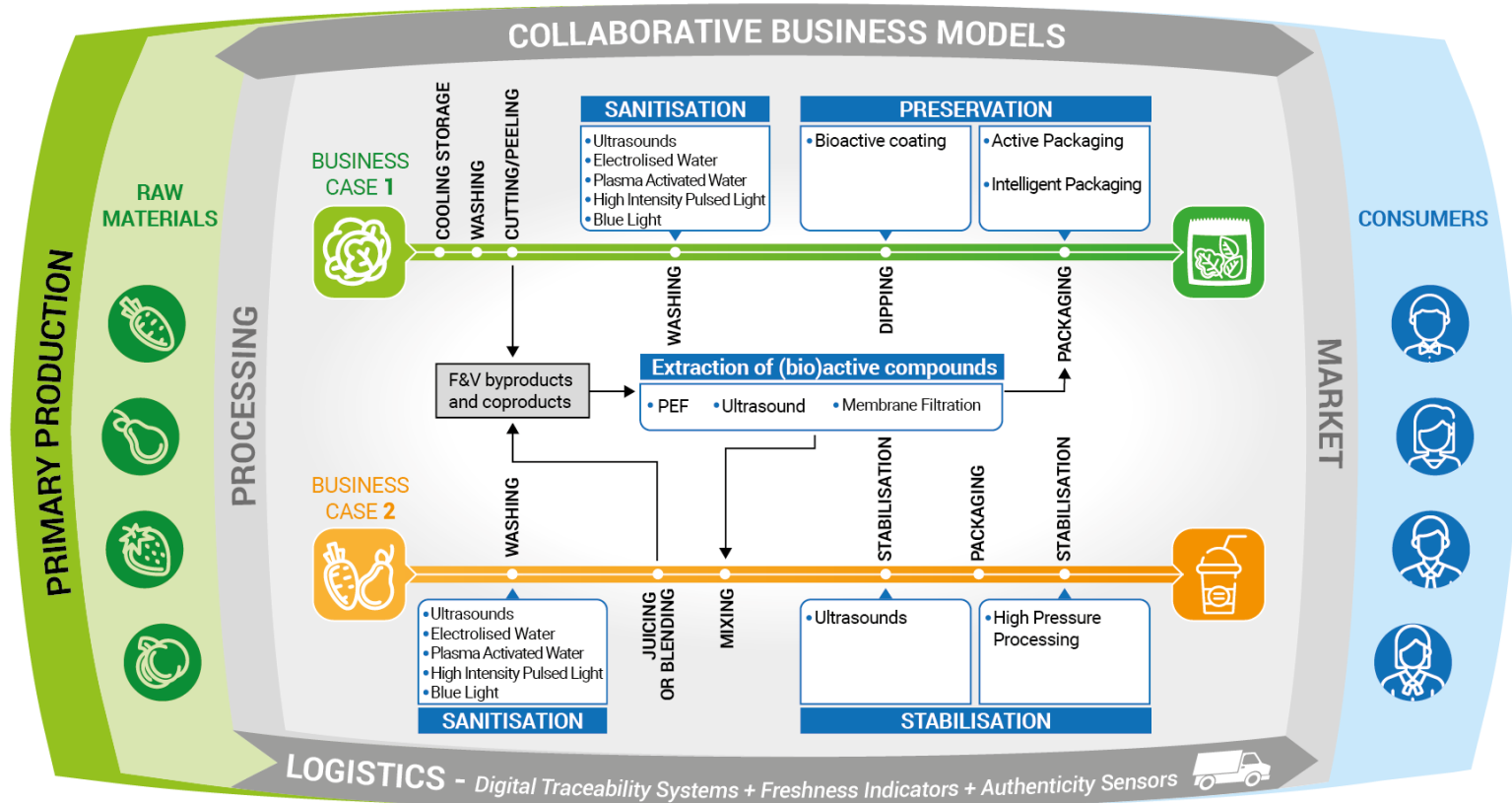
Italy, Netherlands, Germany, UK, Denmark, Spain, Belgium, Serbia

SHEALTHY OBJECTIVES

- ❖ Definition and optimisation of combined non-thermal preservation methods (mild technologies) at lab scale
- ❖ Sustainable extraction of bioactive compounds from F&V byproducts and coproducts
- ❖ Definition of business models and novel sustainable logistics systems tailored to SMEs
- ❖ Upscaling and demonstration of technologies at pilot plant scale
- ❖ Analysis and assessment of processed food properties and consumers perception and public health concerns
- ❖ Assessment of environmental, economic and social sustainability of the developed processes

About SHEALTHY

SHEALTHY is all about health and sustainability and how technologies can support and promote these goals



About SHEALTHY

FRESH - HEALTHY
CONVENIENT - SUSTAINABLE
LOCALLY PRODUCED
ADDITIVE-FREE
NUTRITIOUS- SAFE
FOOD

CONSUMERS



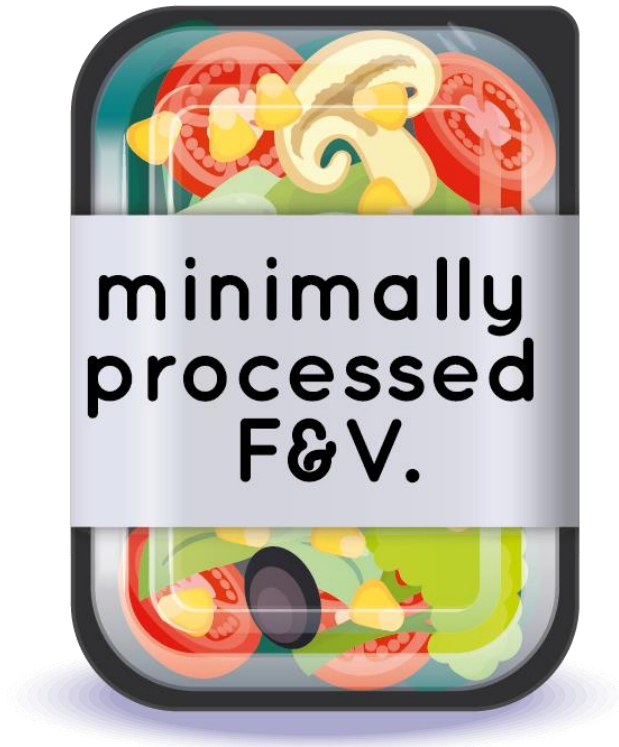
About SHEALTHY

Effective & sustainable
processing techniques
to improve safety and retain
nutritional & sensory
properties of
F&V

MICRO & SMES



SHEALTHY BUSINESS CASES

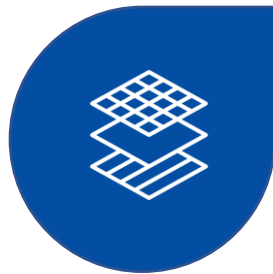


Consumer-oriented and SME-oriented
PILOT TRIALS

SHEALTHY KEY OUTPUTS



Alternative washing and sanitisation solutions to chemical sanitizers



New packaging technologies to preserve product quality

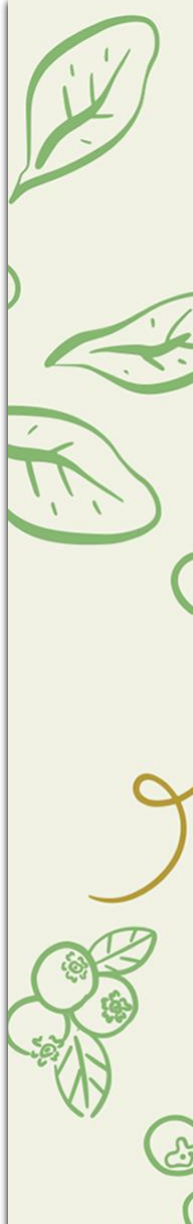


Novel stabilization solution to substitute the thermal pasteurization



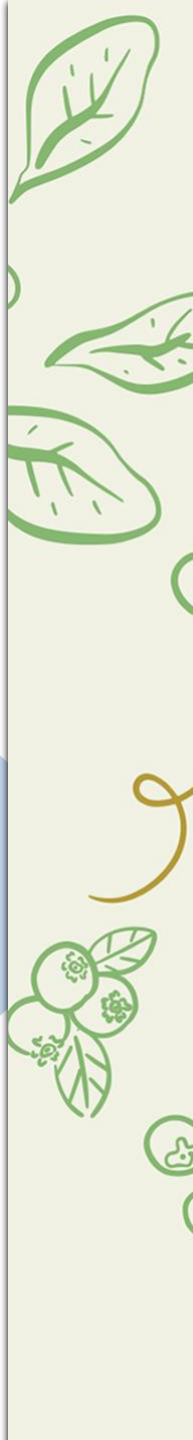
Design of innovative collaborative business models and new logistic systems

Increasing the **availability of fresh products** that have a **prolonged shelf life** which are **safer** for human health and **more nutritious**



SHEALTHY IMPACTS

- ❧ The shelf life of minimally processed F&V products will be increased from **30% to 50%**
- ❧ The natural value will be increased of **20-30%** for minimally processed F&V & of **70-130%** for F&V based juices smoothies
- ❧ The food loss will be reduced of **40-30%** of increase of market orientation of F&V SME's



**THANKS A LOT FOR YOUR
ATTENTION!**

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