

## Non-Thermal physical technologies to preserve fresh and minimally processed fruit and vegetables

5 4

Month duration



2 1

Partners



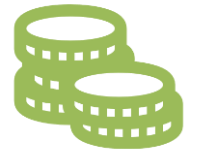
1 1

Industrial pilot cases

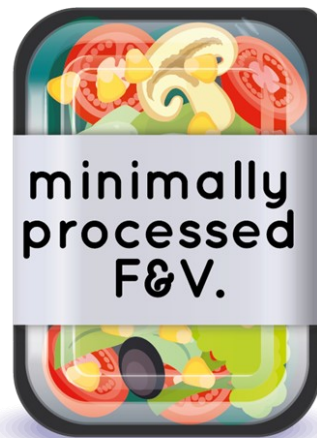


7

M€ of budget



Electrolyzed water  
Plasma Activated water  
Bioactive coating  
Active Packaging



Power ultrasound  
PEF  
HPP

# Shealthy

## enco

engineering & consulting



The SHEALTHY project has received funding from the *European Union's Horizon 2020 research and innovation programme* under Grant Agreement No 817936