

**Food Circle 1**  
Low oxygen juice extraction  
and mild preservation  
Bodensee, DE

**Food Circle 2**  
Low temperature drying  
Kuravian-Pomeranian  
Volvodesship, PL & Central  
Bohemian CZ

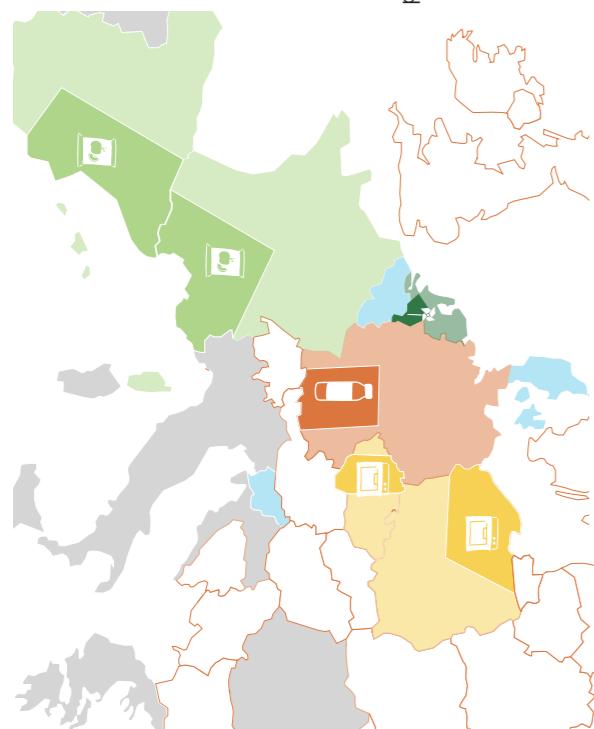
**Food Circle 3**  
Quality analysis and  
sustainable packaging  
Alpes Côte d'Azur, FR

**Food Circle 4**  
Upscaling plant side  
streams Noord-Brabant, NL

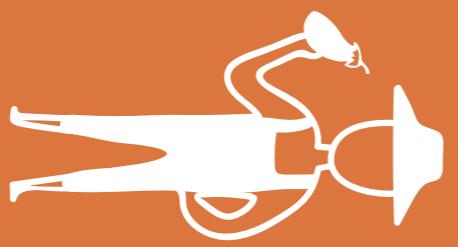
**Apples**  
Spiral filter press and  
pulsed electric field (PEF)

**carrots, mushrooms**  
Non-thermal  
pre-treatment methods  
(PEF, US, and HHP)

## The 4 European regions (Food Circles)



A **mobile container unit**,  
available for farmers,  
provides all sorts of fruit  
and vegetables products  
**in the neighbourhood.**



The project stimulates  
**short food supply chains** for  
fruit and vegetables by applying  
**innovative mild processing**  
**technologies.**

## LOCAL FRUIT & VEGETABLE PROCESSING FOR A SUSTAINABLE FUTURE

- The project aims to
- transform large-scale food production technologies to a mobile container unit
  - deliver high-quality fruit and vegetable products: juice, dried snacks, plant-based proteins, etc.
  - provide packaging solutions & enlarge shelf life
  - create business opportunities for regional hubs
  - engage European consumers with locally grown & produced foods



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**#FOXfoodinabox**  
**info@fox-foodprocessinginabox.eu**

