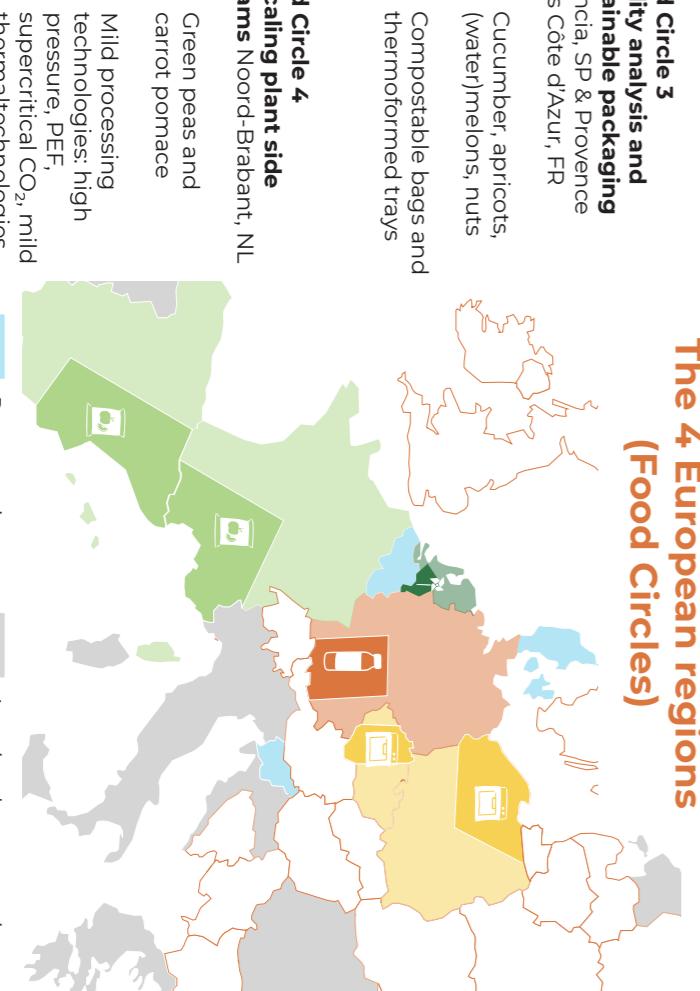


 Food Circle 2
Low temperature drying
Kuravian-Pomeranian
Volvodeship, PL & Central
Bohemian CZ
 Apples, strawberries,
carrots, mushrooms
 Non-thermal
pre-treatment methods
(PEF, US, and HHP)

 Food Circle 1
**Low oxygen juice extraction
and mild preservation**
Bodensee, DE
 Apples
 Spiral filter press and
pulsed electric field (PEF)

 Food Circle 3
**Quality analysis and
sustainable packaging**
Valencia, SP & Provence
Alpes Côte d'Azur, FR
 Cucumber, apricots,
(water)melons, nuts
 Compostable bags and
thermoformed trays



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



Oh hi, thanks for going to LinkedIn and following my group: FOX - Food Processing in a Box

fox-foodprocessinginabox.eu

 Group: FOX - Food Processing in a Box
 info@fox-foodprocessinginabox.eu
 #FOXfoodinabox

