

9 Ιουλίου, 2019

Επιχειρηματική Πρόταση από την Ιταλία – Αφορά εταιρείες παραγωγής τροφίμων

Εταιρεία από την Ιταλία έχει αναπτύξει μια νέα μέθοδο διατήρησης τροφίμων, στην οποία έχει απονεμηθεί βιομηχανικό δίπλωμα ευρεσιτεχνίας. Η νέα μεθοδολογία επεξεργασίας τροφίμων επιτρέπει τη συντήρηση λαχανικών, φρούτων, κρέατος και παρασκευασμένων ειδών διατροφής όπως το παγωτό και άλλα τρόφιμα χωρίς ψυκτική αποθήκευση, πρόσθετα ή ελεγχόμενη ατμόσφαιρα.

Η μεθοδολογία βασίζεται σε ένα προγραμματιζόμενο λογικό ελεγκτή (PLC) που ελέγχει και διορθώνει τις παραμέτρους (χρόνος/ θερμοκρασία/ πίεση) που σχετίζονται με την διαδικασία παραγωγής. Πρόκειται για ένα ψηφιακό ηλεκτρονικό υπολογιστή, ο οποίος ελέγχει με αυτόματο τρόπο τις διάφορες φάσεις επεξεργασία ενός τροφίμου, κάνοντας διάγνωση και διορθώνοντας τυχών βλάβες που μπορεί να προκύψουν κατά τη θερμική επεξεργασία, από τη θέρμανση στην ψύξη. Συνεπώς, προσφέρει υψηλότερη αξιοπιστία ελέγχου και μεγαλύτερη ευκολία στον προγραμματισμό.

Ακολουθεί ολόκληρο το κείμενο της επιχειρηματικής πρότασης με περισσότερες λεπτομέρειες.

Αν ενδιαφέρεστε να έρθετε σε επαφή με την εταιρεία, παρακαλώ επικοινωνήστε μαζί μας στέλνοντας e-mail στο stalo@ccci.org.cy

Με εκτίμηση,

Στάλω Δημοσθένους Κούλεντρου
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Partnering Opportunity

Profile Status: Published

Business Offer

Italian start-up has developed a new method of food preservation. The company is looking for commercial agency abroad.

Summary

An innovative start-up based in South-Tyrol (North Italy), specialized in food preservation, developed a new method to preserve different types of food. The company is seeking at transnational level commercial agents working in the food sector, in particular in the food processing equipment field.

Creation Date	21 May 2019
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Details

Description

This innovative start-up, holds an industrial patent on food preservation. The new processing methodology allows the preservation of row vegetables, fruit, meat, and prepared food like ice cream and other food without cold storage, additives or controlled atmosphere. The methodology is based on a process managed by a special equipment and monitored by a proprietary software, resulting in food ready to be used/ eaten, packaged in an envelope. The microbiological analysis and tests carried out guarantee the preservation of the processed products for over 5 years. The company is now seeking commercial agents dealing with food processing equipment in order to facilitate the promotion of the product in the foreign markets.

Advantages and Innovations

LSL (Long shelf life) METHOD

The company decided to develop a method that takes elements from both the processes of sterilization and pasteurization, defining a commercial shelf-life outside the cold chain as is the case of sterilized products but with a heat treatment less "invasive", as is the case of pasteurized products.

The maximum temperature of the procedure reaches 85/90°C, for a period of time not exceeding 35/40'. It starts from a temperature of about 65°C and is followed by the packaging of the food in an aluminium laminated bag. In the packaging process (before sealing) the residual air is washed by means of food gas. This creates a vacuum condition and then the further heat input takes place in a closed bag and at a pressure slightly higher than the atmospheric one. This allows the controlled expansion of the bag itself. According to Charles' Law or Gay-Lussac's 1° Law, at constant pressure, the increase in temperature determines an increase in the average kinetic energy, but for the number of impacts on the surface unit to remain constant, the volume must increase. This can be possible if the packaging is made of flexible and non-rigid material such as tinfoil or glass, since during the cooling phase the container must not be deformed so as not to compromise the commercial value.

. The main advantages are as follows:

- this preservation method is applicable to all foods and cosmetic products without preservatives or modified atmospheres;
- preserves the food for a long time up to 5 years;
- does not consume energy during the storage period
- the stabilised product is transportable by conventional vehicles without cold storage
- requires little energy during the process compared to stabilized production
- low environmental impact (recyclable packaging)
- low installation and sales costs
- the mobile system solution (in the field) is energy autonomous

Stage of Development

Available for demonstration

IPR Status

Other

Profile Origin

Private (in-house) research

Keywords

Technology

08002003 Safe production methods

Market

07003002 Health food
07005002 Other restaurants

NACE

C.10.3.1

Processing and preserving of potatoes

C.10.3.9

Other processing and preserving of fruit and vegetables

Network Contact

Issuing Partner

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Open for EOI : Yes

Dissemination

Relevant Sector Groups

Agrofood

Restrict Dissemination to Specific Countries

Austria, Croatia, Denmark, Estonia, Finland, France, Germany,
India, Netherlands, Poland, Serbia, Slovakia, Spain, Sweden,
Switzerland, Taiwan, UnitedKingdom, USA, Vietnam,

Client

Type and Size of Organisation Behind the Profile

Industry SME <= 10

Year Established

2017

Turnover

<1M

Already Engaged in Trans-National Cooperation

No.

Languages Spoken

English
German
Italian

Client Country

Italy

Partner Sought

Type and Role of Partner Sought

The company is looking for commercial agents working in the food processing equipment field.
The partner should have experience as a commercial agency with sales or distribution channels in the food sector.

Type and Size of Partner Sought

SME 11-50, SME <10, >500 MNE, 251-500, SME 51-250

Type of Partnership Considered

Commercial agency agreement