



# Preservation of active compounds in berries and vegetables



**Aim:** More gentle production/processing steps for the preservation of valuable compounds in berry and vegetable products

**Gain for the industry:** production of products containing active compounds and knowledge about documentation requirements and application criteria for relevant nutrition and health claims

Gentle production/processing

**Project period:** 2014-2015



Use of active compounds in by-products



# Preservation of active compounds in berries and vegetables



## GOAL:

- Identifying active compounds in berries and vegetables.
- Developing gentle production and processing steps
- Investigating the possibility of health and nutrition claims



## WHY:

- Use of adequate production and processing methods to preserve active compounds
- The possibility to enhance competitiveness using health or nutrition claims



## HOW:

- Development of analytical methods to identify active compounds
- Optimization of production and processing methods
- Stability test of the products



## WHO:

- FORCE (project leader)
- DHI
- Danish Technological Institute
- Companies: HØSTET, ØkoOne, Berrifine and Ælkerholm



## OUTCOME:

- More knowledge about active compounds in berries and vegetables
- More efficient production and processing methods to preserve active compounds
- Improved products containing higher content of active compounds
- Knowledge about documentation requirements and application criteria for relevant nutrition and health claims



BUDGET: 1.772 MDkr (0.816 MDkr)

FUNDING BODY: inSPIRe consortium

PROJECT PERIOD: April 2014 – Dec 2015



Related to inSPIRe projekt:  
Pillar III: Improved Food Quality by Controlling Molecular Functionality and III-6 Use of .....by-products as natural and healthy ingredients for food products