Preservation of active compounds in berries and vegetables

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Active compounds


Sea-buckthorn


Aronia


Blueberry


Red clover

Gentle production/processing

Preservation of active compounds and if possible nutrition and health claims


Jam


Juice


Dried berries


Tee

Use of active compounds in by-products

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

Project period: 2014-2015

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Preservation of active compounds in berries and vegetables

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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 dentify 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

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