



Operational Group:

GREENTASTE - A new base for dressings and sauces with high nutritional value.

GREENTASTE - Uma nova base para molhos e temperos de elevado valor nutricional.

Practical problem

Tomato industry is focused on obtaining a single high value product – tomato paste, where only completely red tomato enters the process plant. The non-use of high volumes of green fruits - ca 112 Mton, left in the fields without further valorization represents huge losses of Energy, Water and Food.

Partners

Type:

Name:

Research/Teaching

Centro de Competências para o Tomate Industria (CCTI); LEAF-Linking Landscape Environment Agriculture and Food; ISA-Instituto Superior de Agronomia; INIAV-Instituto Nacional de Investigação Agrária e Veterinária, I.P.

Agri enterprise

ITALAGRO- Indústria de Transformação de Produtos Alimentares,S.A.; Sociedade Agro-pecuária do Vale da Adega,S.A.; Sociedade Agrícola Ortigão Costa, Lda.; Soluzer – Sociedade Agrícola, Lda.;

Agri association

FRUTO MAIOR - Organização de Produtores Hortofrutícolas, Lda.; Tomaterra Organização de Produtores de Tomate C.R.L.

Other company

Espiralpixel, Lda.; Memória Silvestre, Lda.

Project

Objectives:

To promote rational use of green tomatoes as sources of additional wealth and perspectives for the design of new products potentially with higher value. To reach zero waste. To increase knowledge on lactic acid fermentation of these fruits foreseeing high nutritional dressings and sauces.

Expected results:

GREENTASTE is oriented to the business 2 business market, promoting an edible standard from fermented green tomatoes. Fermentation will bring healthy components to the products, introducing an additional differentiation to the dressing sector. The project will induce the best combination of tomato varieties, its maturation and bacterial strains to answer operational demands and nutritional value.

Results so far/first lessons:

A few lab tests were performed so far. In this context, some bacterial fermentation with organic tomato juice was tested. In the tests performed, two lactic acid bacteria strains and two tomato varieties in different stages of maturation were used. In all cases the fermentation occurred in the juice, in liquid medium.

Who will benefit:

Extra-Income to the tomato producer. Innovation tool to sauces industries. Healthy/convenient product to market.

Start: January/2017
End: January/2021

Budget: 400.552 €



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