

Innovations at FRUIT LOGISTICA – nothing is impossible

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The logo for FRUIT LOGISTICA is displayed on a bright yellow background. The word "FRUIT" is in a teal, sans-serif font. Below it, "LOGISTICA" is also in teal, but the letter "O" is replaced by a red circle with a teal 'X' inside, resembling a stylized fruit. Small teal chevrons point outwards from the left and right sides of the "FRUIT" text.

The Innovation Award is usually the most anticipated part of the FRUIT LOGISTICA (FLIA) trade fair in Berlin, which takes place at the beginning of February (8–10 February 2023). The nominated participants cover the entire food chain – from the creation of new varieties of vegetables and fruit and their processing into quality food, to their successful sale, including the development of logistics, which are part of the overall process from production to end consumer and the creation of new foods and markets.

Voting ends at 6 p.m. on 9 February. The awards ceremony will take place on 10 February 2023 at 2:30 p.m. in the foyer of halls 20/21.

The Bulgarian participation at FRUIT LOGISTICA 2023 will offer trade visitors from all over the world who have come to Berlin the opportunity to experience the quality and enjoy the taste of domestic production. At the country's collective stand, producers from the National Union of Gardeners in Bulgaria, the Danube Fruit Growers Union and the Bulgarian Association of Greenhouse Growers will be represented.

In recent years, the participation of the Netherlands has made a strong impression at **FRUIT LOGISTICA** Berlin, especially in the field of developing innovative varieties of vegetables and fruit, and in creating a different attitude towards food and opening up new markets.

At this year's edition of FRUIT LOGISTICA, in the Innovation Award competition

three Dutch companies will compete for the attention of the jury and visitors:

- real aromatic vanilla produced under greenhouse conditions;
- crispy sweet pepper, variety *Mitayo*, with an exotic taste;
- the melon variety IDEAL Melon™ by Syngenta, which has a harvest indicator and this makes it a truly exceptionally interesting innovation on the market.



Who are the nominees for 2023?



“**Brocomole**” – a new dip alternative for lovers of "guacamole" from Spain. Adding broccoli to guacamole reduces the carbon footprint by more than 50%, as growing broccoli requires fewer water resources.

"Brocomole" is produced from 97% fresh broccoli and avocado. It is a source of fibre, vitamin C and potassium.



The vertical farm from Norway is a fully modular and automated system for vertical cultivation of vegetable crops. The Growth Station enables growers worldwide to produce crops without having to change infrastructure, at any scale and with a full level of automation.

The company Avisomo supplies complete solutions for vertical farming and provides all the necessary components for upgrading and expansion.



Q Eye Smart by the Italian company BIOMETIC is the only scanner based entirely on an artificial intelligence platform, enabling more precise automatic quality sorting of fruit and vegetables. Its innovative technology significantly enhances the entire sorting process and ensures premium product quality.



The Hungarian solution **LEDFan Greenhouse Toplight** is specially developed for tomato cultivation in high-tech greenhouses. It replaces traditional sodium lamps and thus saves heating costs. Switching to this new LED production system not only saves energy but also increases yield. The unique design of LEDFan uses an innovative solution to provide better heat and climate management in the greenhouse.



Dutch vanilla – exclusive premium Dutch vanilla of the *Planifolia* variety, a type of orchid that needs three years to form pods. Chefs and confectioners prefer to use vanilla because of its perfect taste – an aroma that combines well with many other ingredients. The three new *Planifolia* varieties – Green, Black and Red – are grown in the same way as classic vanilla originating from Mexico, but are harvested much later and the flavour is more intense, rich and with a high content of glucovanillin.



Asparagus from Germany – green and white asparagus, cut into pieces and pre-processed for direct consumption. The method used by the German company is called “sous vide”, which literally means “under vacuum”. It is a method of cooking various products in vacuum-sealed bags at low temperature for a long time. Peeled, cut and vacuum-packed, at low temperatures the asparagus can be stored for at least 21 days from delivery at 2–7 degrees. In this way, the shelf life of this seasonal product is extended; moreover, it can be prepared as a main dish or side dish in just a few minutes.



Vending machine for apple juice production from Italy – a self-service machine that delivers freshly prepared bottled apple juice. A solution of water and ascorbic acid (vitamin C) is added to the fresh apples to prevent natural oxidation.



By using new synchronisation technologies, **EvolutionS** – a tray-sealing machine – optimises every step required for accurate, reliable and efficient sealing of packs with fruit and vegetables. It is considered the most technically advanced, highest-speed, single-lane tray-sealing machine from the United Kingdom currently on the market.



Tatayoyo is the trade name of the pepper variety *Mitayo* from the Netherlands, whose size allows it to be increasingly used in the diverse healthy snack segment. Thanks to its size, this sweet pepper is ideal for eating – just like an apple – which distinguishes it from other peppers.

The mix of flavours perceived when consuming Tatayoyo pepper is closer to the fruity notes that characterise wild peppers. The stronger taste, the more intense sweetness and the greater presence of aromas – many of which are usually found in fresh herbs, tropical fruits and even fine wines – ensure that Tatayoyo creates a truly new image for pepper.



IDEAL Melon™ by Syngenta is among the 10 nominations for the Fruit Logistica 2023 Innovation Award.

IDEAL Melons™ have a Harvest Indicator function, which is expressed by a change in the colour of the rind of the fruit. This innovation makes it easy to see how ripe each fruit is and when the crop should be harvested. Thus, producers know the ideal time for harvesting, while retailers and consumers have the assurance that they are buying a truly ripe and juicy melon with excellent taste qualities.

More on the topic:

Fruit Logistica – fruit and vegetables as innovative products

Nominees for the FRUIT LOGISTICA 2019 Innovation Award