

# WHAT IS ? SusOrgPlus

We develop intelligent, efficient and energy-efficient methods for processing and production of selected, qualitative high quality products with high added value.

## THE CHALLENGE

Organic food processing is characterized through empirical approaches which lead to a high specific demand for raw materials and energy as well as to product deterioration and thus have an impact on the overall sustainability and product quality.

### The following problems arise:

- There is still a lack of a clear code of practice for the processing of organic food
- Restrictions on the use of additives
- · The necessity of of phasing out contentious materials
- The full potential of natural additives and colourants has not been fully exploited

# **OUR SOLUTION**

New, **intelligent processes**, **natural additives** and colourants as well as supporting material for a **code of practice** are being developed. The involvement of **leading food scientists**, **process**, **machine and control engineers**, farmers and a **technology provider** and the use of a **stakeholder-based approach**. The geographical balance with participants from Central, Eastern, Northern and Southern Europe will ensure the **relevance of the project in the EU and beyond**.



### **THE GOAL**

# SusOrgPlus brings the following benefits to the organic sector:

- · Intelligent processing technologies
- · Value Added Products (Natural Additives and Dyes)
- Increased process efficiencies, reduction of specific resource requirements and exit from fossil fuels through the use of renewable energy sources (RES)
- Reduce direct waste and increase livelihoods by using and upgrading products that are rejected by the fresh produce market
- Solid database
- Holistic management and evaluation of value chains, environmental impact (LCA) and economic (LCCA) analyzes for selected products (drying and natural additives / dyes) to help benchmark production

### **Unsere Partner:**













