

I Giornata di informazione e comunicazione progetti di COOPERAZIONE INTERREGIONALE e TRANSNAZIONALE

“Sharing knowledge to increase postharvest
Efficiency - S.K.I.P.E

UNIBAS Matera 03 febbraio 2023

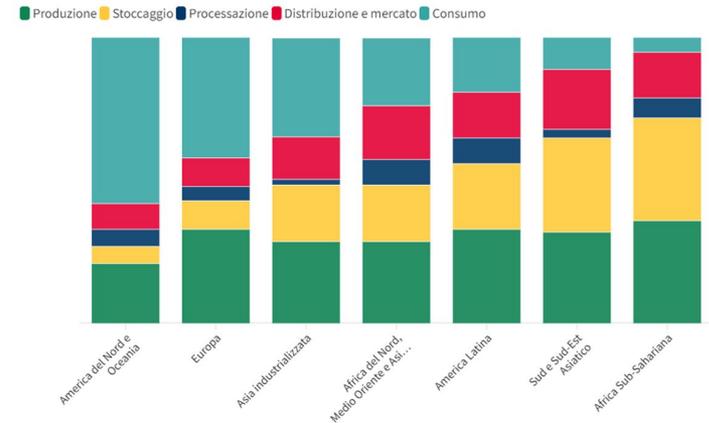


Objectives

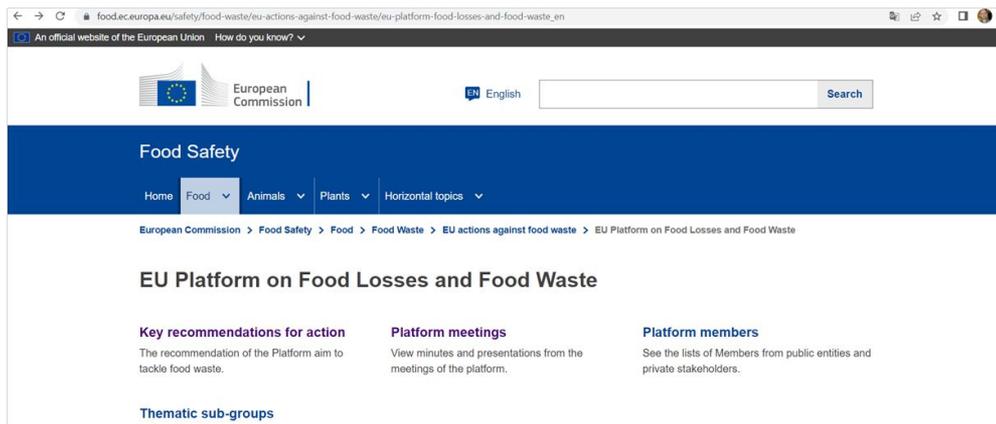
Axis 1 - "Research, Technological Development and Innovation" (OT1) with the aim of implementing a pilot project that strengthens the field of "research and innovation" and promotes "research networking" between the lead partner and the partners involved.

Sharing among partners of the results developed in the field of post-harvest, FOOD LOSS reduction, and fruit and vegetable processing

Gli stage della catena del valore dove avvengono le perdite alimentari (valori in percentuale)



Fonte: Analisi del WRI basata sui dati della Fao, (2011)



Anevo LLC si concentra sullo sviluppo della sua attività sul mercato della frutta fresca
Grande potenziale per drupacee e piccoli frutti dei Paesi balcanici

Anevo Trading, con sede a Erlangen, è da molti anni saldamente radicata nel settore della trasformazione. Parallelyamente al graduale cambio generazionale, l'azienda sta ora espandendo le proprie attività anche sul mercato del fresco. Sempre più spesso, drupacee e piccoli frutti dei Balcani vengono importati attraverso il loro sito in Serbia. E c'è un ulteriore potenziale commerciale, dice l'amministratore delegato Anneliese Vollweiler.



Le susine fresche della regione balcanica sono sempre più apprezzate dai retailer tedeschi.

L'azienda, fondata nel 2005, si occupa di diversi segmenti del commercio alimentare, come miele, frutta surgelata, puree e concentrati, e oli. "Nel segmento della frutta, forniamo principalmente i grandi panifici e le aziende industriali (succhi di frutta e marmellate, latticini e distillati). Tuttavia, negli ultimi quattro anni, anche il settore della frutta fresca è cresciuto molto", osserva la signora Vollweiler. Le

Partnership

mypackfood.eu/news/mypack-final-conference-2nd-february-2022-from-930-am-

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MyPack Final Conference
Online event on sustainable packaging solutions for the food sector
2nd February 2022 9:30 AM CET
www.mypackfood.eu

Government of Federation of Bosnia and Herzegovina
Federal Agro-Mediterranean Institute
TECHNICAL UNIVERSITY OF CLUJ-NAPOCA ROMANIA

innovadar.eu/innovator/999865040
H2020 EU funding data provided by Horizon 2020 funding →

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Innovations

This organisation has been identified as a Key Innovator for the following EU-funded innovation:

The insertion of the BLOW device in biodegradable films for fresh fruit and vegetable confers breathing properties to the packaging.

Project: MYPACK
Topic: Smart & Sustainable Society

Business Ready

Project Structure

	Tempistica attività (trimestri)							
	1	2	3	4	5	6	7	8
Fase o WP 1: Coordinamento								
Fase o WP 2: Analisi socio economica del settore e delle innovazioni proposte								
Fase o WP3: Ottimizzazione della filiera ortofrutticola e riduzione degli sprechi								
Fase o WP4: Disseminazione dei risultati								

Results (1)

Economic assessment of the fruit and vegetable sector and supply chain in the Balkans, with reference to Romania and Bosnia-Herzegovina

- a) major fruit and vegetable productions and the quantities produced
- b) (b) preferred markets for marketing and potential markets to be developed
- c) (c) technological level of the supply chain and existing measures to reduce food loss
- d) appropriate economic assessments for proposed strategies and innovations and social impacts including consumer perception



REVITA PLANT, MOSTAR

Revita Plant Buna Ltd. was established in 2006 and is focused on modern intensive production of table grapes on the area of 100 ha. The capacity is over 2500 tons of table grapes. The company offers different varieties of white and red grapes, produced according to the Global Gap standard, from end July to end September. The packaging is tailored to the needs of markets and buyers in the country and abroad. Exporting markets include Germany, Croatia, Slovenia, Austria, Russia as well as Scandinavian countries.

PRODUCTS: table grapes, blue and/or white, seedless and grapes with seeds for final consumption.

The company offers various packaging – bulk in crates, 1kg packaging and other as required by the buyers. We always offer fresh and quality products and our own infrastructure and favorable position of the plantation enable us to always supply our buyers with fresh and most of all quality grapes.

Certificates: Global GAP, GRASP.



NATURAL FOOD, SARAJEVO

Natural food Ltd. was founded in 2014 and owner and founder is Bos agro food Ltd. and Ole Oversson, a Swedish company. Natural food Ltd. together with Bos agro food is a member of Nordic Food Group. Natural food is a company engaged in the production of planting material, producing and purchasing of soil fruits, freezing, packing and exporting, thus closing the complete cycle from primary production to the finished product.

Natural food offers top-quality products covered by the Organic and GlobalGap standards, primarily forest organic raspberries, blackberry and strawberries, cultivated organic raspberries and strawberries, and raspberries, blackberries and strawberries from integral breeding.

The product was originally intended for the Scandinavian market and the EU market. The complete integrity of the system from production to customer helps us to produce a safe product intended for all people who are not allergic to berry fruit, and primarily to children and people who take care of health and beauty. Our processing and shipment to customers lasts throughout the year, and the harvest season lasts from May when we start with strawberries, until October when we finish with autumn varieties of raspberry and forest fruits. We distribute all the fruits with our own vehicles performing the strictest control of the transport and traceability of the goods.

Certificates: BRC 7, ISO 9001:2015, HACCP, IFS Food 6, OK, KASHER, Organic, Global GAP.



NATURAL FOOD | Kalmija Barunja 1 | 71000 Sarajevo | T: +387 33 266 456; +387 33 266-244; F: +387 33 266 456
elma@naturalfood.com | www.naturalfood.com

Innovative methodologies and low-cost processes to improve the performance of the fruit and vegetable supply chain, reduce food loss and waste, and promote better production quality.

Results (2)



Results (3)



Dissemination

16/02/22, 21:47

Progetto e sondaggio: "Food waste reduction/S.K.I.P.E. – Sharing Knowledge to Increase Postharvest Efficiency" - Portale unibas

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> Progetto e sondaggio: "Food waste reduction/S.K.I.P.E. – Sharing Knowledge to Increase Postharvest Efficiency"

Progetto e sondaggio: "Food waste reduction/S.K.I.P.E. – Sharing Knowledge to Increase Postharvest Efficiency"

Food waste survey: millennials edition. Sei nato/a tra il 1980 e il 2006? Partecipa al questionario sullo spreco alimentare domestico.

Scarica la locandina allegata (e inquadra il Qr Code) oppure vai al link:

https://docs.google.com/forms/d/e/1FAIpQLSc7ix-c0sw92bFHcRo1gOP16Y3nsLb_kJKsMjne9OUCiUNIKO/viewform

Il progetto, di ampia portata, mira ad un'analisi economica e tecnologica per individuare la percezione dei consumatori rispetto al tema dello spreco alimentare, e proporre nuovi sistemi di trasformazione e conservazione in grado di limitare lo spreco alimentare lungo tutta la filiera. I ricercatori Dott. Francesco Genovese e Dott. Mauro Viccaro della Scuola di Scienze Agrarie, Forestali, Alimentari ed Ambientali, intendono evidenziare l'importanza del tema dello spreco alimentare coinvolgendo i giovani studenti del nostro ateneo. In quest'ottica, nell'ambito del progetto "Food waste reduction/S.K.I.P.E. – Sharing Knowledge to Increase Postharvest Efficiency", viene presentato il questionario "Food waste survey: millennials edition", con l'intento di indagare le conoscenze, gli atteggiamenti e i comportamenti dei millennials e dei post-millennial nei confronti dello spreco alimentare domestico. La partecipazione attiva degli studenti Unibas è fondamentale: "Se comprendere è impossibile, conoscere è necessario" (Primo Levi) per ridurre gli impatti derivanti dallo spreco alimentare sul nostro pianeta.

Documenti

[Locandina](#)



UNIVERSITÀ DEGLI STUDI
DELLA BASILICATA

Scuola di Scienze Agrarie, Forestali, Alimentari ed Ambientali

Food waste survey: millennials edition

Sei nato/a tra il 1980 e il 2006?

**Partecipa al questionario
sullo spreco alimentare
domestico!**

**Quale modo migliore per fare un
piccolo passo contro gli sprechi?**

**Inquadra il codice QR
e rispondi alle domande!**



13 Ottobre

Aula A17, Unibas polo di Macchia Romana
ore 9.30-12.30 | meet.google.com/gbo-cnpm-rkt

**Giornata Mondiale dell'Alimentazione:
non lasciamo nessuno indietro !**

Una produzione migliore, una nutrizione migliore,
un ambiente migliore e una vita migliore.



Scuola di Scienze Agrarie,
Forestali, Alimentari
ed Ambientali



Ordine dei Tecnologi Alimentari di
BASILICATA e CALABRIA

con la partecipazione del Liceo Scientifico G.Galilei, Istituto Alberghiero e Istituto Agrario di Potenza

Dissemination



Review

Postharvest Technologies of Fresh Citrus Fruit: Advances and Recent Developments for the Loss Reduction during Handling and Storage

Maria Concetta Strano ¹, Giuseppe Altieri ², Maria Allegra ¹, Giovanni Carlo Di Renzo ²,
Giuliana Paterna ², Attilio Matera ² and Francesco Genovese ^{2,*}

- 1 Centro di Ricerca Olivicoltura, Frutticoltura e Agrumicoltura, Consiglio per la Ricerca in Agricoltura e L'analisi dell'Economia Agraria (CREA), Corso Savoia 190, 95024 Acireale, Italy; mariaconcetta.strano@crea.gov.it (M.C.S.); maria.allegra@crea.gov.it (M.A.)
 - 2 Scuola di Scienze Agrarie, Forestali ed Ambientali (SAFE), Università degli Studi della Basilicata, Via dell'Ateneo Lucano 10, 85100 Potenza, Italy; giuseppe.altieri@unibas.it (G.A.); giovanni.direnzo@unibas.it (G.C.D.R.); giuliana.paterna@unibas.it (G.P.); attilio.matera@unibas.it (A.M.)
- * Correspondence: francesco.genovese@unibas.it; Tel.: +39-0971205256

Abstract: *Citrus* spp. are spread mainly in the Mediterranean basin and represent the largest fruit source for human consumption. Postharvest losses, mainly due to diseases and metabolic disorders of fruits, can cause severe wastage, reaching 30 to 50% of the total production. Preserving quality and extending shelf life are essential objectives for postharvest technological innovation, determined by the proper handling, treatment, storage and transport of harvested produce. Moreover, the application of novel sustainable strategies is critical for the reduction of synthetic fungicide residues on fruit surfaces and the impact on the environment caused by waste disposal of fungicides. In this article, the current knowledge about the safest and more sustainable strategies, as well as advanced postharvest handling and storage technologies, will be critically reviewed.

Keywords: sustainable strategies; innovative technologies; fruit quality; storage; shelf life; postharvest; modified atmosphere packaging (MAP); cold storage room; precooling

1. Introduction

Citrus spp. are the largest fruit source for human consumption in more than 100 countries distributed over the world. Citrus crops are grown chiefly in the Mediterranean Basin, particularly in Spain, Greece, Italy, Tunisia and Turkey, as well as Australia, California and South Africa—countries and regions characterized by Mediterranean-like climates [1]. Oranges (*Citrus sinensis* (L.) Osbeck), mandarins (*C. reticulata* L.), clementines

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Thanks



✉ francesco.genovese@unibas.it