

THE GREEN WORLD

Ready for consumption of fresh salad and herbs

*Many years of experience and knowledge
in the field of food packaging carries
over to the present day,
APACK General Manager Muharrem Demir,
describes the preparation of fresh salad and herbs.*



Herbs, our biological wealth

Our country Turkey, climate, soil, water resources, product diversification and due to such factors as having more of the population working in agriculture, and a very convenient location for the cultivation of the plant has potential.

Our industry has provided agriculture with food ready for consumption by the processing of vegetable and animal raw materials, long shelf-life foods that converts to an industrial sector and an essential arm of the manufacturing industry.

In performing this function of the food industry, to increase agricultural production, a balanced diet, as well as the increase in added value for the development of employment, directly or indirectly contribute to an increase in exports.

We know that there are approximately 11,000 plant species in our country. On the other hand it is well over 2,000 more is not there anywhere.

According to agricultural scientists in the world, there are 80,000 pieces of suitable plant species for human nutrition. 3000 pieces we used throughout history. The number of widely cultivated plant species 150 units. Only 15 plant species, 90% of the population to fill in. From this perspective we are at the very beginning of the fresh food market we can say.

Locally in our country with a very rich vegetation and native species eaten/drunk from time to time, there are also many weeds that are used as medicine.

These are used locally and integrating them into the country kitchen of weeds increase the diversity of nutrition services will provide better quality.

Fresh Food Processing Technologies

Through the process of some fresh fruits and vegetables (peeling the bark of kernel or kernel the removal of the house, the separation into portions or slices, washing, serving or bulk packaging) fresh properties the highest level of quality by processing the resulting products in a manner that preserves sliced(fresh-cut) fruits and vegetables is called.

- *In recent years, the demand for fresh vegetables or minimally processed vegetables along with the production and diversity of these products as a result of the technology developed.
- *The prevention of microbial growth and extend the shelf life of fresh foods or for the purpose of EMAP (Equilibrium modified atmosphere packaging) is applied.

On the other hand, losses in fresh foods also emerges as a significant issue:

- *During harvest (%4-12)
- *Post-harvest during storage packaging (%5-15)
- *During transport (2-8)
- *During storage (%5-15)
- *Incorrect applications at the point of sale (%3-10)
- *At home (%1-5)

In our country, preliminary studies loss in the amount of approximately 40% was determined to be. Implemented by Apack, we have a new sector with emerging technologies in fresh food processing and is developing very fast. Alternatively, the food product for our industry and our farmers who are in search of this new processing and packaging technique is a good option.

There are a lot of factors as the criteria of the Project.

- Fruit/vegetable species and varieties, capacity
- Physical infrastructure facilities and storage/distribution conditions (temperature, humidity)
- The state of maturity of products and their relationship with each other
- Selected process machines, slicing and portioning units
- Packaging, vacuum, MAP, E, packaging, heat treatment
- Microorganisms

Main factors that affect the shelf life:

Inside the package

- ✓ The permeability of packaging materials
- ✓ Respiration and ripening of food status
- ✓ Error-free closure (source)

Product terms

- ✓ Type of product and the kind
- ✓ Growing conditions and harvest season
- ✓ The amount and type of micro-organisms
- ✓ The moisture content of the product (water activity)
- ✓ Post-harvest operations
- ✓ pH value
- ✓ environment
- ✓ Hygiene and sanitation (GMP, HACCP),
- ✓ Temperature control throughout the distribution chain

Health and a guarantee of quality "PACKING"

Packaging agricultural, industrial and consumer products, the inclusion of the protection, identification, sales and distribution, we can define the acceleration of an industry and as a marketing technique.

Packaging in the food industry, that are placed in foods to the final consumer intact, at least at the total cost to be delivered in a reliable manner and should be a tool that allows you to be introduced.

Developed new packaging technologies in today's market by prioritizing the environmental implications of packaging, from production to distribution and from distribution to control the waste of natural products must provide a respectful and ecological way can be produced at affordable cost.

The Benefits Of Packaging:

Meet consumer needs

- Freshness
- Quality
- Convenience
- Ease of use

The Benefits In Terms Of Product

- Temperature Control
- Post-Harvest Control
- Output Control Of Gas
- Fixed Atmospheric Conditions
- Maintain Product Quality

Fresh Food Market Status and Development:

- In our country, fresh-cut fruits and vegetables consumption is still very limited next we estimate that this amount will increase rapidly in the period.
- Currently, the demand for sliced fruit and vegetables fast-food restaurants those coming from restaurants and hotels.
- The increase in the demand for such products also export to European countries a new for us will cause you to open the door.
- The cultivation of crops for fresh-cut processing, which has been struggling for our manufacturers emerges as a profitable alternative.
- The preparation and packaging of such products also to the creation of new employment could cause to grow and qualified employees.
- This new processing technique, thanks to the consumption of more non-local marketing of fruits and vegetables that are grown in the area and only will be able to be able to.
- Also non-standard, mechanically damaged items will be the evaluation by this method is also possible. Thus, product losses and reduce waste.

The Situation In The Market:

Today, especially in supermarkets and hypermarkets

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|--------------------|------------|------------|----------------|
| • Leek | Broccoli | Lettuce | Mushrooms |
| • Cauliflower | Pumpkin | Carrots | Beetroot |
| • Brussels Sprouts | Spinach | Sweetcorn | Pumpkin |
| • Salad Vegetables | GroupMelon | Watermelon | TropicalFruits |
| • Apple | Mango | Strawberry | |

like some types of fresh fruits and vegetables is extracted, cleaned, and packaged (fresh), pre-cooked, pasteurized)it is possible to buy.

Food and nutrition:

The first condition of healthy life, we know that now is fed with a variety of healthy foods produced in. The overall objective of scientific principles and natural and unadulterated as we gidi Food Processing, Packaging for long shelf life to consumers of adequate, stable, safe and quality food should be to prepare the ground for access to.