



Freshbox container extends shelf life of fresh produce during transport

COMPANY/
ORGANIZATION



FOOD CHAIN
AREA



ISSUE
ADDRESSED

Managing to transport fresh produce to increasingly distant destinations in optimal conditions is one of the main challenges in which both producers and distributors are immersed in order to prevent food losses, with transportation being the stage when most of these are recorded.

SOLUTION

Freshbox is an EU-funded project that has developed a smart and active container, characterized by incorporating an innovative gas exchange membrane with micro perforations, which creates a modified atmosphere. It also includes a number of active substances, such as ethylene absorbers and antimicrobial compounds. Additionally, the container has been designed to make it possible to monitor the atmosphere conditions during transport. This is achieved with sensors integrated in the cover that work with RFID technology.



EXPECTED
BENEFITS

Extended shelf life and reduced food waste: The container allows fresh produce to arrive to consumers in optimal conditions. It manages to increase the shelf life of fresh produce by 30%, compared with the food transported in regular containers. Moreover, food waste is estimated to be reduced by 20%, with an improvement in the physical, chemical, and organoleptic properties of fruits and vegetables in contrast to those transported in conventional containers.

CASE LINK

www.fresh-box.info

CONTACT
INFORMATION

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Contact form: fresh-box.info/en/#contact frm