

# Novel Processing Methods for the Production and Distribution of High-Quality and Safe Foods

## Introduction

NovelQ brings together European expertise in science and technology and a substantial Industry Platform to address incremental innovations in novel processing (NP) and packaging. Europe already has a competitive position based on patents, expertise and pilot-scale facilities in this area. NovelQ will extend and strengthen this competitive advantage.

## Main objectives

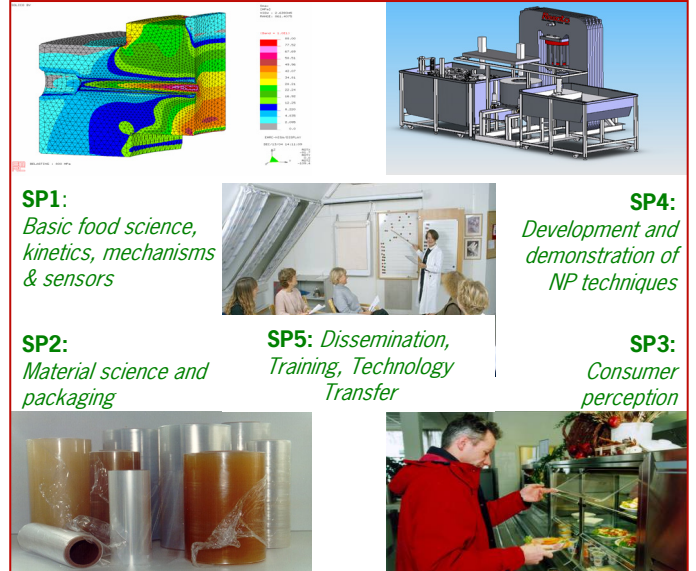
Strategic solutions for technical and basic research hurdles in order to develop and successfully demonstrate Novel Processing in EU, through:

- Substantially extending shelf-life of food products
- Healthy convenient food with fresh characteristics
- Enhancing eco-friendly innovative processing and solving migration problems.

## Partners



## Project activities



**SP1:** Basic food science, kinetics, mechanisms & sensors

**SP2:** Material science and packaging

**SP3:** Consumer perception

**SP4:** Development and demonstration of NP techniques

**SP5:** Dissemination, Training, Technology Transfer

## Processes and products

High pressure, pulsed electrical field, cold plasma, advanced heating technologies, new packaging concepts are included, that are sustainable and eco-friendly and well-appreciated by consumers. Key emphasis is on *plant-based products*, both solid and liquids, including carrot, tomato, strawberry, apple and broccoli. In addition to this, whole meals are also taken into account in the project.

## Further information

Execution phase: 1-3-2006 till 1-3-2011  
EC contribution: 10.9 M€

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