

Welcome to the Presentation on Cut Fruits & Vegetables

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Primary Information

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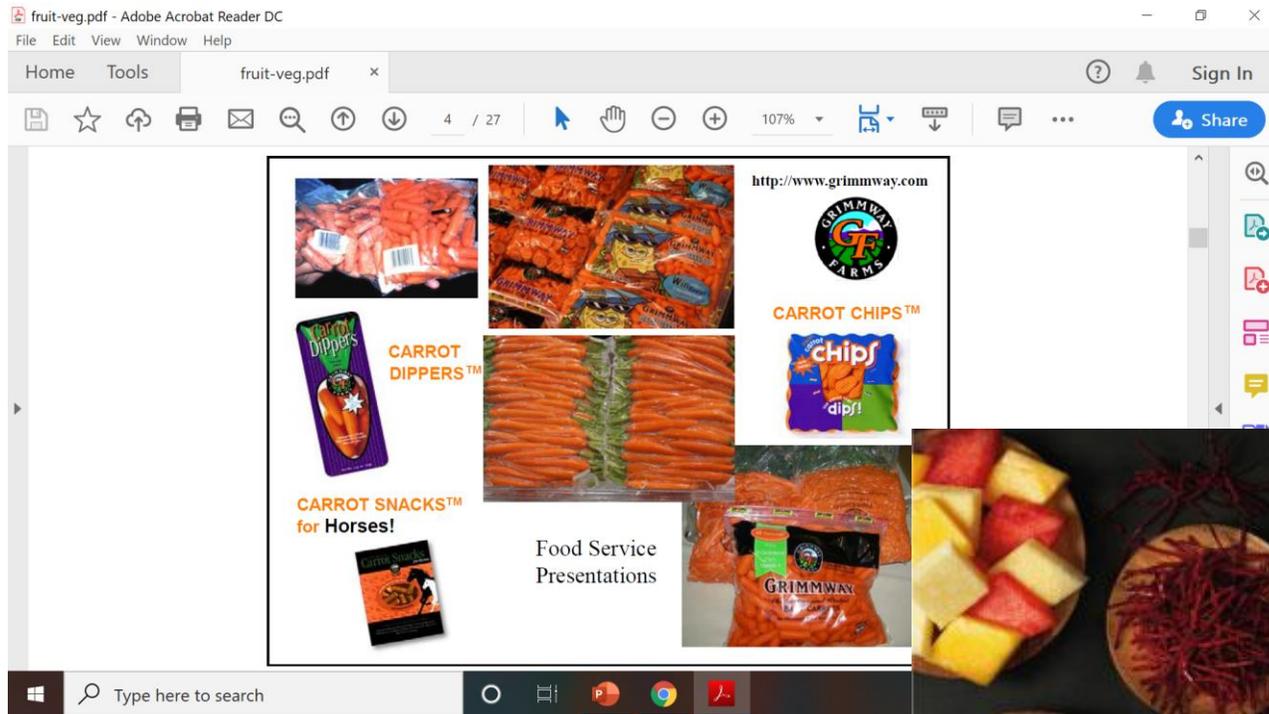
Cut Fruits & Vegetables Market

Presentation by

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Cut fruits & Vegetable Products



Are pre cut vegetables healthy?

The good news is that pre-cut, packaged vegetables are just as healthy for you as whole vegetables – as long as they're fresh. They're also less time-consuming to prepare, making it more likely that you'll include them in your home cooking.

DO PRE CUT VEGETABLES LOSE NUTRIENTS?

THE NUTRIENT THAT SUFFERS THE HEAVIEST HIT IN CUT FRUITS AND VEGETABLES IS PROBABLY VITAMIN C, ALTHOUGH SOME VITAMIN A AND VITAMIN E GET LOST AS WELL. ... MOST OTHER NUTRIENTS, INCLUDING MINERALS, B-COMPLEX VITAMINS, AND FIBER, AREN'T LOST AFTER CUTTING OR PEELING THE INEDIBLE RIND FROM FRUITS AND VEGETABLES

Harder vegetables, such as carrots, peppers, and broccoli and cauliflower florets, typically last through the week, while softer vegetables (think tomatoes and cucumbers) usually max out at 3 or 4 days. Once the vegetables are chopped to the desired size and shape, store them in airtight containers in the refrigerator

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Objective of Wash Water Disinfection

- Prevent Cross Contamination
- May reduce Microbial Load
- Will NOT Sterilize the Product
- Constant monitoring is required

Types of Disinfection Methods

- Chemical
 - Oxidizer, Oxidizer and Acid, Non-Oxidizer
 - Most chlorine based, but continued search for alternatives
- Non Chemical
 - Irradiation (produce), heat, UV, filtration

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Many large volume (lettuces) products are mechanically cut, but manual preparation generally results in superior quality

- ▲ cutting romaine by hand; eliminate defects
- ▲ manually peeled garlic vs compressed air peeled
- ▲ broccoli and cauliflower florets manually trimmed
- ▲ manually trimmed and cut melons, pineapples

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Fresh-cut Products

Food Safety Requirements

- Meticulous cleanliness of equipment, employees and product
- Constant monitoring of sanitizer activity
- Rigid maintenance of refrigerated temperatures
- Complete integrity of packages
- Strict adherence to product use by dates & handling instructions

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Industry Profile

Large Volume of Cut Fresh Products

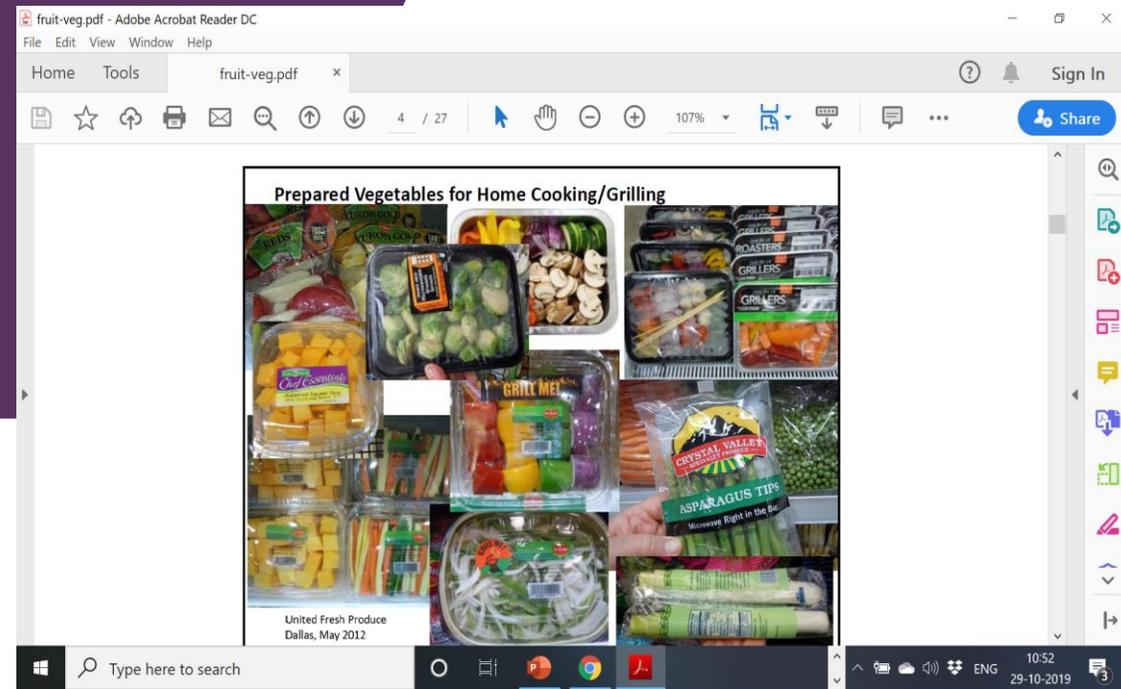


Who Buys Cut vegetables & Fruits?

Cut fruits and vegetables at Retail stores are priced two to three times more than the whole fruits and vegetables, but find demand from Home makers, working Women, Hotels, Single men & women

Retail Shops

Selling Cut fruits & vegetables

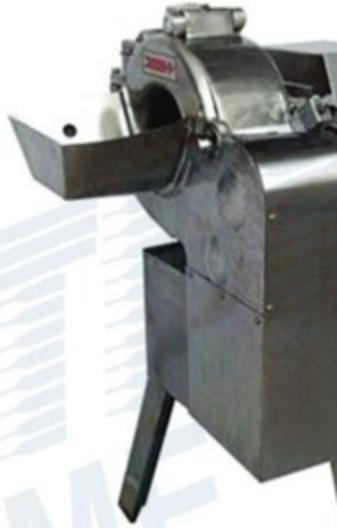


 US Shipping



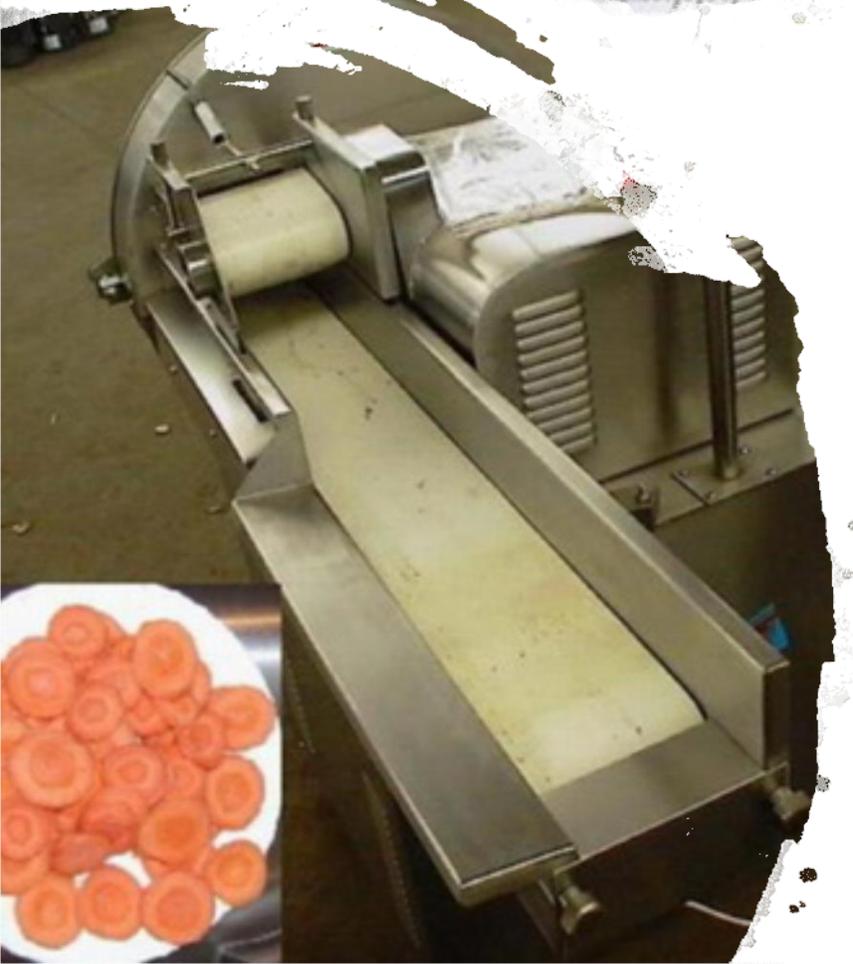
Jardiniere
cut

www.foodydiscoveries.com



Cubing Machine

Capacity 700



Commercial Production equipment
Cut Fruits & Vegetables

Introducing eatFresh-FC Natural Antimicrobial

- Preserves color, texture and freshness
- Inhibits the growth of bacteria, yeast and mold, removes contaminants
- Naturally extends the shelf life of fresh cut fruits and vegetables
- Synergistic blend made with GRAS, OMR1-listed and Kosher ingredients
- Colorless, tasteless and odorless on food at standard use levels
- Available as a cost-effective powder

eatFresh-FC

eatFresh-FC Natural Antimicrobial is proven to extend the shelf life of fresh cut and whole fruit such as strawberries, apples, pears, avocados and various other fruits and vegetables. The synergistic blend of organic components, citrates and antioxidants preserves color, texture and freshness. For this application, eatFresh-FC is best used as a dip method. R. Thomas and Cowi Green Industries can provide application specific usage instruction and testing protocol. eatFresh-FC is ideal for:



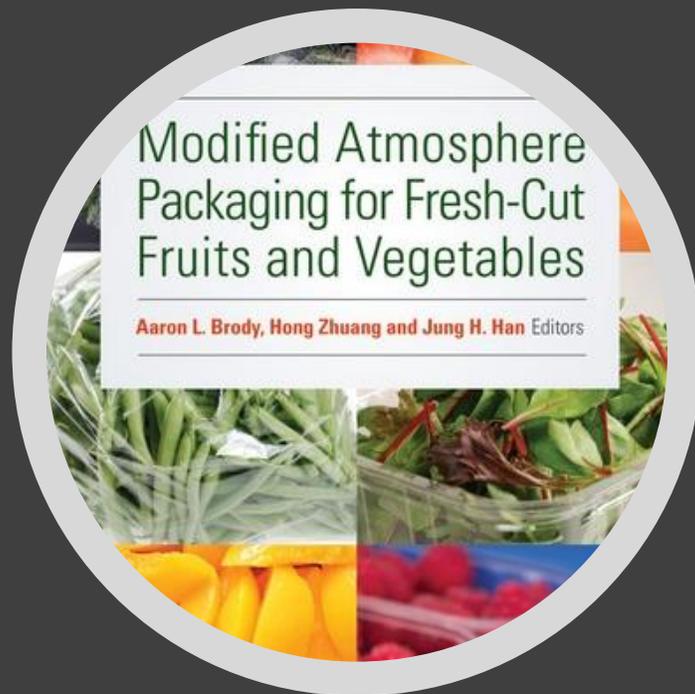
Selling online

Cut fruits & vegetables



**BUSY?
WE'VE GOT
YOU COVERED!**





FOOD SAFETY TIP

Avoid Cross-Contamination

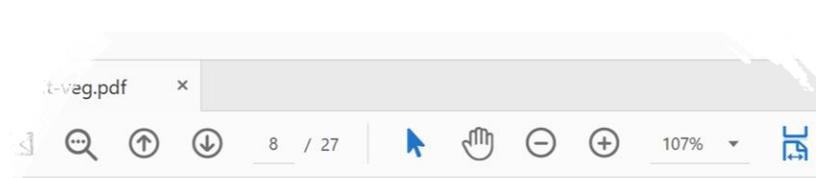
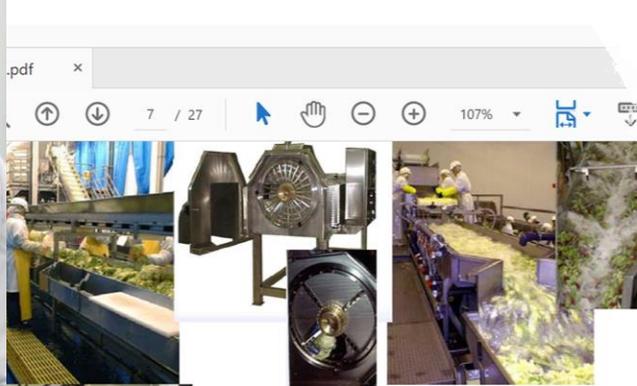
WHEN PREPARING CUT VEGETABLES

- Thoroughly wash and scrub vegetables.
- Make sure to use a clean cutting board.
- Use one cutting boards for fruits and vegetables and a separate cutting board for raw meats.



DIN TONIC
HEALTHY COOKING
TALK AND LISTEN TO

Price Conscious
Quality Matters

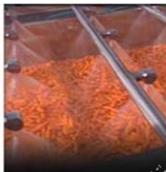


Processing Baby Peeled Carrots

- ❖ Washing
- ❖ Disinfecting
- ❖ Rapid cooling
- ❖ Cut to 2 inch sections
- ❖ Mechanical Peeling
- ❖ Mechanical shaping
- ❖ Disinfection
- ❖ Cooling

Computerized quality and color sorting
Packaging (form, fill, seal)






Lettuce Salad Preparation

- ❖ Harvest
- ❖ Trim, core, defect removal
- ❖ Cool and/or MA
- ❖ Dump, mechanical cut
- ❖ Cooling, disinfection
- ❖ Drying, centrifugation
- ❖ Component blending
- ❖ Weigh and package
- ❖ Metal detector, pack, palletize
- ❖ Temporary cold storage

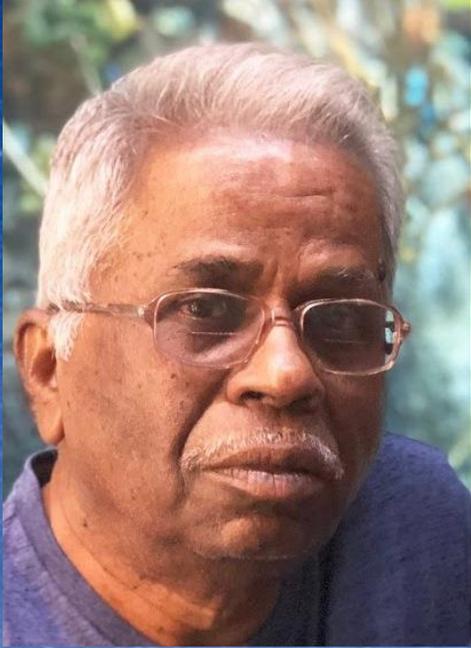




Project Data Base

**Quality Cut Vegetables & Fruits
Business Opportunities**





QUESTIONS?

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