

Benefits

- Get started quickly and for a relatively low cost
- Insight into quality and shelf life, anywhere and anytime
- Informed decisions on harvest time, storage conditions, transport and market
- Foundation for quality protocols
- Reduced losses in the chain
- Higher sales prices
- New export opportunities
- Extra activity and employment in the region.

watch the 360view at
www.coolresearchonthemove.com

Years of experience

COOL - Research on the Move is the result of a close partnership between Wageningen Food & Biobased Research and the controlled atmosphere technology specialist Fotein. Wageningen Food & Biobased Research has been conducting research into the quality of fresh vegetables, fruit and cut flowers for more than 80 years. It is responsible for many improvements throughout the chain, from harvest, storage and transport to presentation in the shop. Fotein provides equipment for conditioning storage facilities for small and large fruits and vegetables anywhere in the world.



Interested in the possibilities of
COOL - Research on the Move?

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**Mobile research
facility for optimal
quality control**

Comprehensive monitoring of the quality of fresh produce just became a lot easier thanks to COOL – Research on the Move. This mobile research facility allows you to control the quality of your produce any-where in the world, significantly reducing food waste and enabling you to make the most of new and existing export opportunities.

The mobile research facility allows you to determine the initial quality of mangoes or avocados, for instance, and predict their shelf life under various storage conditions. These insights will enable you to make informed decisions that reduce losses in the chain and generate added value for your products. It also strengthens your company's international market position because products with a demonstrably high quality and longer shelf life are suitable for a range of export channels and generate more revenue.

The concept

There is an increasing need worldwide for better knowledge and technology to prevent food losses. Wageningen Food & Biobased Research (a subsidiary of Wageningen University and Research and a centre of expertise on postharvest technology) and Fotein (Food Technology Innovation, a subsidiary of the CA Technology Group and centre of expertise in conditioning systems) have jointly developed a unique concept to meet that need. The resulting research facility, COOL – Research on the Move, is the most advanced resource of its kind in the world.

The mobile research facility, which looks like a normal reefer container but is fitted with modern equipment on the inside, can be set up anywhere with an electricity connection. Your scientists will be trained by Wageningen Food & Biobased Research so that they can use the facility immediately. This will ensure that you have the international knowledge and technology required to start monitoring the quality of your products relatively quickly.

Measurement capabilities

COOL – Research on the Move lets you perform a wide variety of quality measurements, ranging from colour, hardness and internal structure to ethylene production, loss of moisture and dry matter content. The shelf life of numerous products can be predicted by linking the data to quality development models available from Wageningen Food & Biobased Research. With these insights you can calibrate your marketing strategy in a way that ensures each product is offered to customers via exactly the right channel.



COOL – Research on the Move

- Designed according to your needs
- A range of quality measurements: from colour, hardness and internal structure to ethylene production, loss of moisture and dry matter content
- Measurements can be linked to quality prediction models
- Includes extensive WUR training and consultancy
- Technical support

Climate containers: for the best quality control

The facility can be provided with ten climate containers which are cooled directly via glycol or indirectly through the conditioned storage space in which they are located. A container can condition up to 150 kilograms of fresh produce at temperatures between -1°C and 18°C. The temperature and oxygen & carbon dioxide content can be regulated

for each environmental chamber to ensure the best possible quality control.

However, the design of your COOL-Research on the Move facility will be tailored to your needs for either the 20 or 40-foot container including various storage concepts (like CA and MAP) within a single container space.

Affordable option

Looking to get to work quickly while having greater control over the quality and shelf life of your produce COOL – Research on the Move is the ideal solution, providing a relatively quick and affordable deployment of expert knowledge and equipment. In no time you will

be conducting research that enables you to deliver better-quality fresh produce which fetches higher prices and is attractive to even more markets. In other words, you can expect to recoup the investment within a few years.

