



Loss of vitamins from fruit and vegetables

Fruit and vegetables are a crucial source of vitamins, however several factors may affect the vitamin content of the fruit and vegetables we consume. Biological changes of a physiological, genetic, agronomic or environmental nature, together with any processing and/or preservation processes used, will have a determining impact on the nutritional quality of products consumed.

Carnot Qualiment Institute

Scientific / technological breakthrough

To help agri-businesses seal vitamin content more effectively into fruit and vegetables, several Carnot Qualiment® entities are studying the impact of different processes in order to optimise the preservation of nutritional qualities in finished products.

There are a certain number of preconceived ideas that need to be tackled, and a well-designed process can make it possible to have much more resilient vitamins than is generally considered possible.

Carnot Qualiment® is currently studying the impact of processes, optimise existing processes and validate the effect of new high pressure processes that are known to preserve the small molecules that comprise vitamins, or less developed technologies such as pulsed electric fields.



Competitive advantage for the economic stakeholders

The nutritional quality of food is a growing concern for consumers and the work of Carnot Qualiment® provides agri-businesses with better arguments and more nutritional products for communicating with consumers.

A better understanding of what happens during various processes also makes it possible to optimise a product's organoleptic or safety aspects, while providing data on the real nutritional content of products in the form they are to be sold. Finally, businesses can provide consumers with better information on product conditions of use, such as cooking methods, thus enriching the consumer experience.