

Algemene gegevens	
PPS-nummer	AF12003
Titel	Foodcase
Topsector en innovatiethema	AF 7&9 Product- en Maaktechnologie
Projectleider (onderzoek)	Jim Groot (Food & Biobased Research, Wageningen UR)
PPS-coördinator (namens private partij)	Foodcase Imagination Lab B.V.
Contactpersoon overheid	
Status (lopend of afgerond)	Lopend (alleen NAPRO 2014)
Type onderzoek (F, T of V)	Toegepast (industrieel)
Werkelijke startdatum	01-01-2013
Werkelijke einddatum	31-12-2014
Korte omschrijving inhoud	The aim of the study is to sketch out an entirely new chain resulting from the fact that cooling is no longer required, including its cost benefits. The primary goal is to obtain a picture of the reduction - which is expected to be significant - in current levels of product losses and of the reductions in costs (including energy costs) within the chain. High-quality food products obviously need to be developed that are shelf-stable, i.e. with the right colour, aroma, taste, texture, presentation, content and food safety levels, and without preservatives.

Highlights
<p>Results projects</p> <ul style="list-style-type: none"> In the 2014 consumer study, FBR independently compared the new ambient airline breakfast with the frozen English Breakfast in a consumer study (n=60). The ambient meal greatly improved on appearance and packaging as compared to the 2013 consumer study. Supply chain study: waste numbers of 35% are confirmed (for specific non comparable meals) with data of 2 airliners. No quantitative results can be presented on waste in the total chain or costs or energy difference when shifting from a chilled/frozen supply chain to an ambient supply chain for meals. It is assumed that the total waste numbers can be extrapolated to airliners in general. Buy on boards pound per pound calculations on waste/sales are economically most valuable in this project and the possibility for a wider assortment of meals when using ambient meals is a direct advantage for airliners.