### Packaging in Dialog

a presentation by



in cooperation with



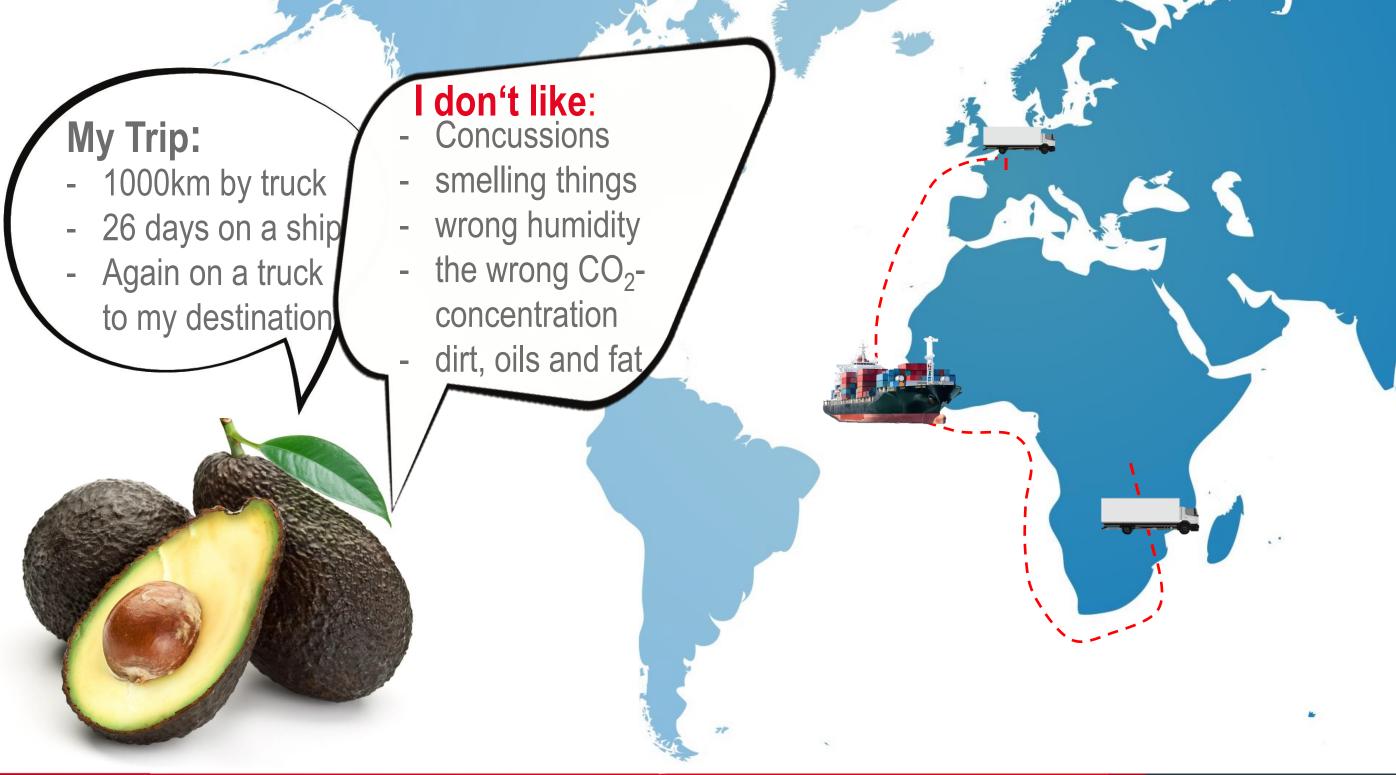


# 2.5 Avocados need 1000l water to be produced!





Only 10% of packaging resources are needed















Each product has its own demands for packaging!















#### **Production process**

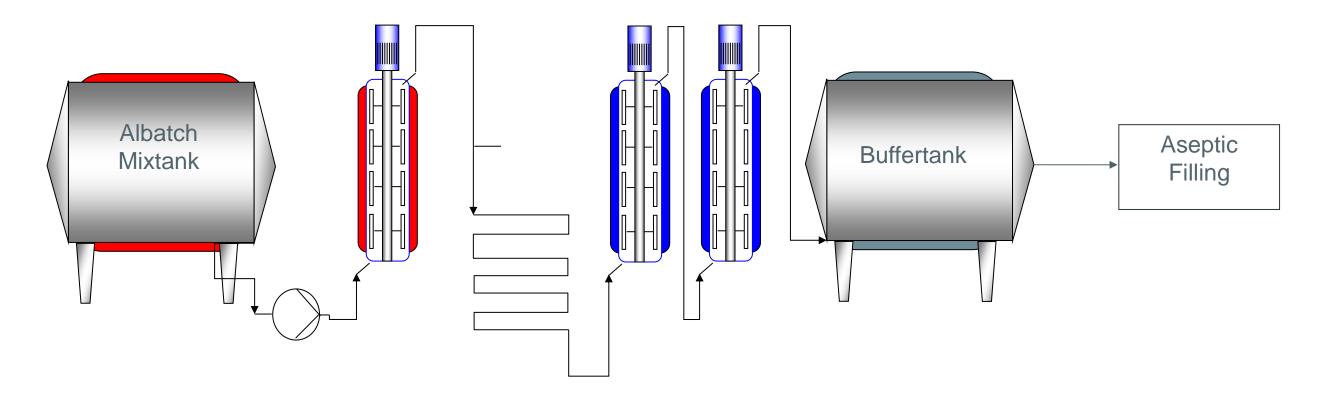
Mixing of fruits and sugar

Heating up to 93°C for 3 min

Cooling to 30°C

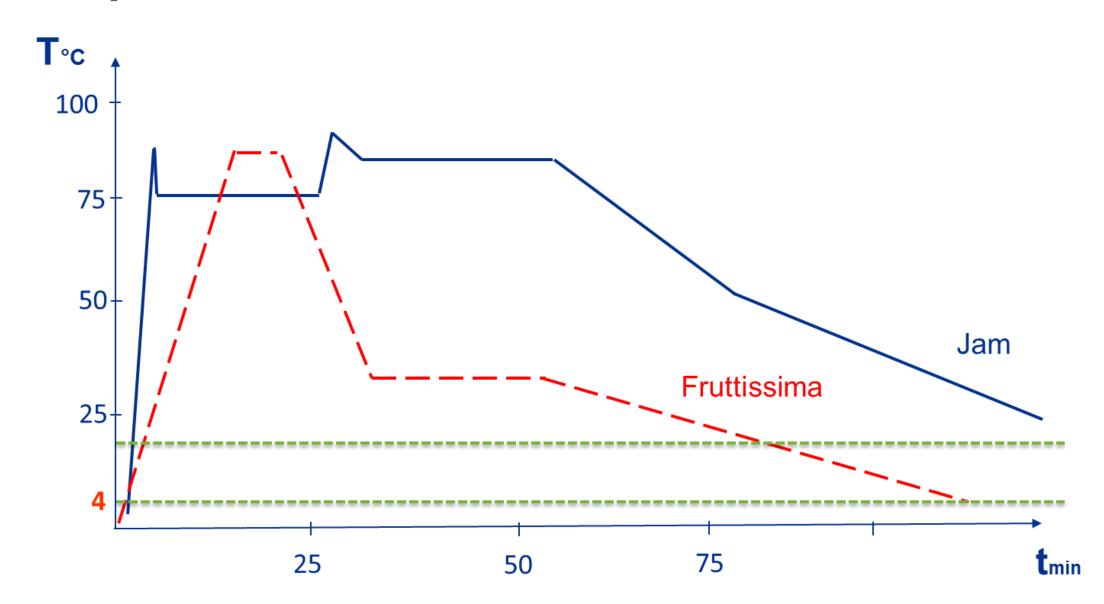
Cooling to 4°C

Aseptic filling and Capping



### Process of normal jam in comparison to Fruttissima





#### Fruttissima assortment

















Recognition as a jam by using a category typical cup

Black lid for an improved block placement and visibility

"80% less heat infusion"

Less sugar than normal jam

### Storable for 96 days while containing 50% of the fruit!

Most of my strawberries are **regional** products!

pacproject

50% of fruit content!

Awesome!

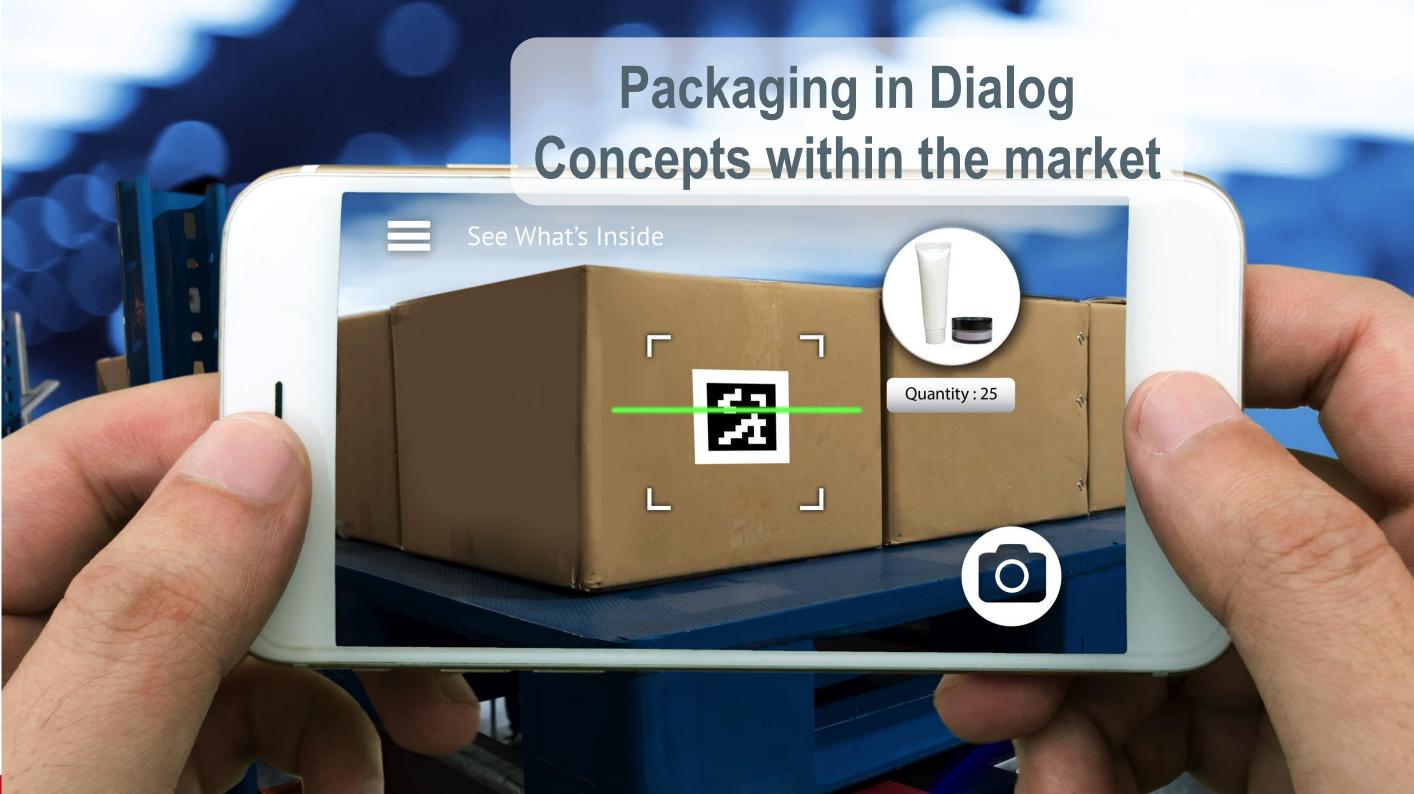
I help my product to stay fresh!

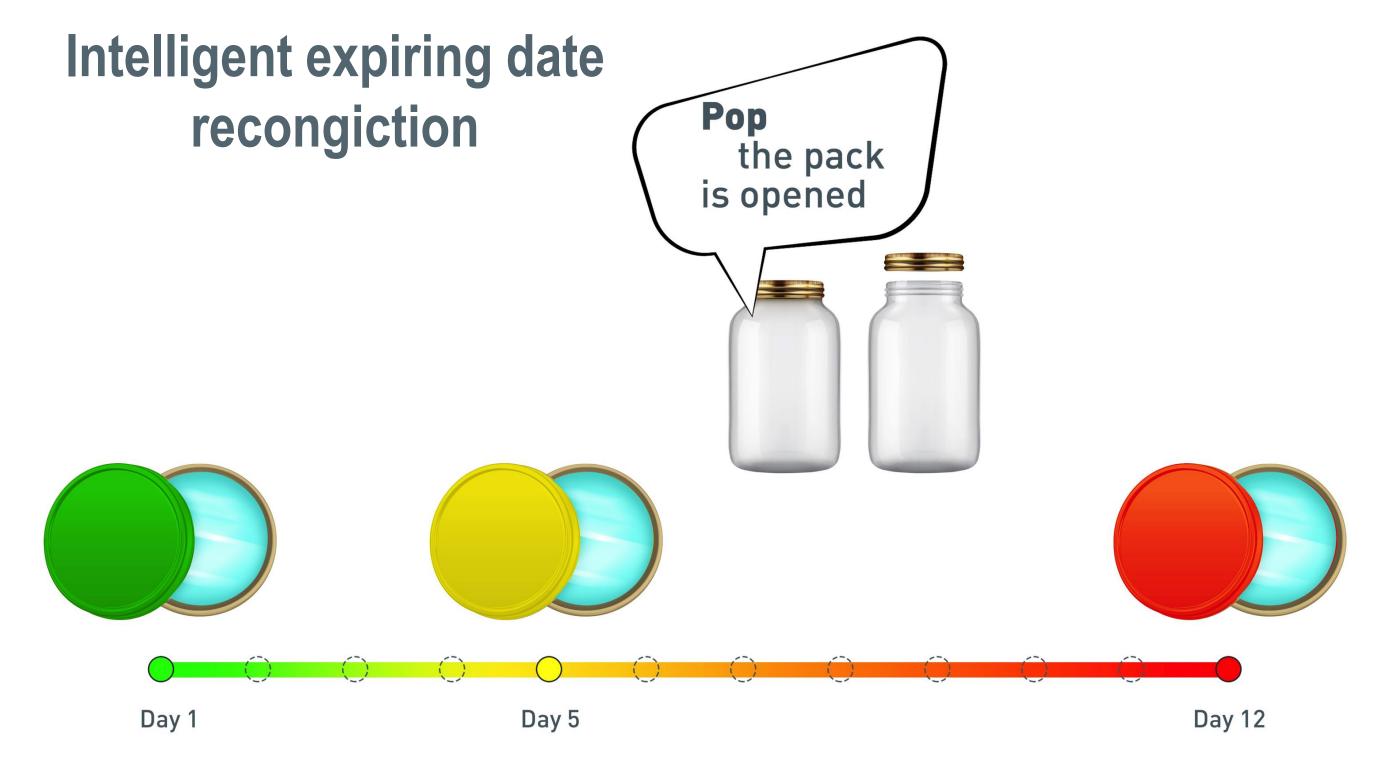


Your help!
Store me in the fridge!









## Interaction with Smart Fridge











#### **Save Food Events**



Help people in need with the Save Food Truck.

> Let experts cook for you and receive a discount on a fresh cooked meal!









#### **TASTYRATION**



Get inspiration for a tasty dish









