

INNOHort Avignon June 2015

## **Workshop proposal: Ethylene absorbers along the food chain**

The workshop presents a recent innovation in preserving packaged fruit and vegetables. The innovation lies in the both new absorber material, its formulation and sustainable concept including the whole food supply chain and waste reduction:

The new absorber strips contain clay minerals, which absorb volatiles like ethylene, as a ripening enhancing gas; they are placed into the footainers at the packing house and their capacity lasts up to the consumer home (e.g. fridge).

The absorber strips can be used for almost all horticultural commodities (except apples) and e.g. prevent uneven ripening e.g. of pears and enable a package of pears to contain fruit of the same degree of maturity. One of the striking, and so far, unresolved mode of action of the new generation of absorber strips, is their positive effect on strawberry and other soft fruit, which were traditionally classified as climacteric fruit and hence insensitive to ethylene – this will be discussed.

The absorber strips have found market access in both the US and the UK, while first experiments on the Continent including Germany, Belgium and France seem promising. The workshop is to open with an introductory talk before general discussion (or other talks/ comments on the topic); there will be samples of the absorber strips for examination by the participants.

Contributions are very welcome

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**Duration: 30 mins**

**Room size 30 participants.**