

Value-Added Food Products from Fruits and Vegetables

In this quickly changing world of knowledge the manufacturers are the ones who have to adapt consumers expectations and environment friendly production practices. "Back to natural" and "foods with extra value" are one of the trends in the current food market.

Value-added food production

Value-added products are defined by USDA as having:

- A change in the physical state or form of the product (such as milling wheat into flour or making strawberries into jam).
- The production of a product in a manner that enhances its value (such as organically produced products).
- The physical segregation of an agricultural commodity or product in a manner that results in the enhancement of the value of that commodity or product (such as an identity preserved marketing system).

Types of value added food products:

- Making salsas or pestos
- Making jams from berries
- Drying fruits and vegetables
- Fermenting vegetables

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Co-funded by the
Erasmus+ Programme
of the European Union

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Value-Added Food Products from Fruits and Vegetables Training Material

ENHANCING SOCIAL INCLUSION
OF YOUTH THROUGH EMPLOYMENT
IN AGRIFOOD SECTOR



PROJECT
AGRI FOOD
2021

Project Number: 2019-3-TR01-KA205-079155



AGRI-FOOD PROJECT

“Enhancing Social Inclusion of Youth Through Employment in Agri-Food Sector”

AGRI-FOOD Project is funded by the Erasmus+ Program in the field of KA205 Strategic Partnerships for Youth.



The project is coordinated by the Bursa Metropolitan Municipality TARIMAS, and in this project, project stakeholders from three countries are working together. The project started on 01.02.2020 and the project duration is 20 months.

Our project will be carried out with 2 national partners and 2 international partners. Our national partners are the Central Research Institute of Food and Feed Control (CRIFFC) and the General Directorate of Agricultural Research and Policies (GDAR), while our international partners are the Center of Food and Fermentation Technologies (TFTAK) from Estonia and the National Technology Center for Food and Canning Industry (CTC) from Spain.

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This handbook gives an overview of the current import situation in EU and introduces the products with export potential together with production technologies. At the end of the training material some of the examples of successful value-added products is brought out from different markets.

Import situation in EU

The customs union between Turkey and the EU was a pioneering effort and has remained unique. The implementation of the customs union (CU) in 1995 marked a key moment in the trade relationship between the EU and Turkey. The CU with Turkey was the EU`s first substantial functioning CU with a non-member state and was one of the earliest attempts by the EU to share some of its legal system with another country. The most important changes in EU agri-food partners in the beginning of 2020 is shown in Table 1.

Table 1. EU agri-food imports – most important changes per partner countries 2018-2020

PARTNER/PERIOD	Yearly data			Monthly data		
	Share 2019	2018	2019	Jan 20 - May 20	Difference Jan 20 - May 20 to Jan 19 May 19	
	%	mio €	mio €	mio €	mio €	%
Extra-EU27	100,0				495	0,9
Indonesia	3,2	4.177	3.903	2.184	561	34,5
Canada	1,7	1.627	2.052	1.124	496	79,0
Malaysia	1,5	1.799	1.784	996	300	43,1
Turkey	3,4	4.021	4.197	1.940	292	17,7
Côte d'Ivoire	2,7	3.125	3.265	1.667	239	16,8
Brazil	8,8	11.004	10.759	4.671	220	4,9

Fermentation technologies

Fermentation is making a `comeback` in western markets, with growing demand supported by consumer perceptions of it as a `natural` and `healthy` food preservation method. Major drivers driving the global fermented products market include health benefits that it offers. Apart from being a taste enhancer in everyday foods, fermented foods also have numerous health benefits which is triggering market growth globally.



Drying technologies

Drying is the process wherein moisture is removed from the food material as a result of concurrent heat and mass transfer. Dehydration preserves food in a stable and safe condition by reducing water activity. **The European market for dried tropical fruit is growing.** Consumption of dried tropical fruit is driven by consumer trend towards healthy snacking and new product applications such as fruit snacks.

