

Cauliflower rice



Crop	Cauliflower <i>Brassica oleracea convar. botrytis var. botrytis</i>
Croppart	Flower
Application area	Food & feed
Status	Commercial stage

Description

When processing cauliflower into frozen cauliflower florets, there are a lot of residual streams (leaves, heart and gravel). After research it appeared that the heart and debris residual flows can be collected and discussed in a way. After this investigation it appeared that 25% more cauliflower mass could be used. Cauliflower rice is a ready-to-use product made from the residual flows of cauliflower. The product was created thanks to an intense cooperation in the chain, through which how cauliflower could be processed, in order to prevent food waste. Thanks to cauliflower rice, 25% more mass of the cauliflower is used. Cauliflower rice is healthy, tasty, low in carbohydrates and, above all, sustainable. 3 varieties were developed and marketed by the Belgian retailer Delhaize.

Examples of end products



Oriental



Garden herbs
