Fermentation of oddly shaped and surplus vegetables

Crop	Carrot *Daucus carota* Sweet Pepper *Capsicum annuum L.*
Croppart	Fruit Roots / Tubers
Application area	Food & feed
Status	Commercial stage
Relevant plant compounds	carbohydrates fibers Vitamins and minerals

Description

Camp's picks vegetables, grinds mustard and makes pickles for more than a hundred years with great respect for history and working towards a sustainable future with more local resources and better use of by-products in their end products.

Fermentation of certain vegetables has a lot of potential to meet these challenges and to develop new surprising recipes: meat spread with pieces of fermented red cabbage, fermented leek on a toast with a terrine and Kimchi from carrots as a delightful side dish. The options are particularly numerous.

By fermenting vegetables that are in danger of being lost, they are helping farmers move forward, enriching their choices and are getting a forgotten storage technique from under the dust and ultimately bringing healthy products to the market.

Pros and cons

Upgrading of residual flows

Used conversion methods

Biochemical processes

Aerobic/ Anaerobic fermentation

Resources

http://www.vancamps.be/home Initiative website