

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