Soups and sauces from rescued vegetables

Crop	Tomato *Solanum lycopersicum L.*
Croppart	Fruit
Application area	Food & feed
Status	Commercial stage
Relevant plant compounds	Vitamins and minerals

Description

A load of damaged courgettes, onions that are too small, lumpy pumpkins, a batch of incorrectly labeled tomatoes, cutting remains of cauliflower and broccoli, peppers with spots ... all examples of residual flows that "De Verspillingsfabriek" knows how to handle. Of course they want to save as many vegetables as possible, but they also want to guarantee their customers a continue supply with quality products. There is a large and continuous residual flow of a number of products, such as tomatoes, broccoli, courgettes, peppers and onions. De Verspillingsfabriek processes this in as many different products as possible. For example, the cups and butts of the tomatoes go into the soup, ketchup, passata and pizza sauce. Some seasonal vegetables, such as pumpkin in the winter, are suddenly offered as a large batch. They also process these one-off residual flows into tasty products.

Examples of end products

Tomato soup

Tomato ketchup

Resources

https://deverspillingsfabriek.nl/en/home Initiative website