BioBoost
Accelerating biobased horticulture

Soups from rescued vegetables

Crop	Carrot *Daucus carota* Tomato *Solanum lycopersicum L.* Zucchini *Cucurbita pepo* Beetroot *Beta vulgaris subsp. vulgaris* Pumpkin *Cucurbita pepo* Parsnip *Pastinaca sativa L.* Sweet potato *Ipomoea batatas L.* Celeriac *Apium graveolens var. rapaceum*
Croppart	Fruit Roots / Tubers Leaf
Application area	Food & feed
Status	Start-up stage
Relevant plant compounds	carbohydrates Vitamins and minerals fibers

Description

Too large, too small, too thick or too thin ... vegetables are sometimes rejected because the format does not meet the requirements. Nature does exactly what it wants with vegetables that come from the open ground such as beet, carrot and parsnip. For a grower it is therefore sometimes a surprise how his harvest comes from the ground. As a result, it can happen that the grower cannot sell his product because the format does not meet the requirements of the buyer, while they are just as tasty.

If we look at the vegetable shelf, we mainly see perfectly straight roots, smooth peppers and uniform pears. We have become so accustomed to symmetry in recent years that it means that cozy cuddly roots, twin kiwis, heart tomatoes and crooked cucumbers do not end up on our plates. Simply because their shape is not identical. But we think the shelf looks much nicer with some diversity. So we say: crooked + straight, that's real!

A hailstorm, a growth spurt or an accident during the harvest can make the skin of fruit and vegetables not perfect. A scratch, scratch or dent? Then the product does not always end up on the shelf. And that while it is still so delicious. We believe that these treats also deserve a place of honor on the shelf. Because nature does not make a single sausage.

Vegetables and fruit are not only wasted for looks, because even straight vegetables and fruit do not always make it to our plate. The reason for this is that supply and demand do not always match well. The amount of products that come from the country is difficult to predict. But also a customer can, for example, withdraw an order at the last minute, resulting in a surplus.

In recent years we have become so used to it that fruit and vegetables should look ‘perfect’. As a result, about 10% of the products never make it to our plate. That is why we think it is time for equal rights for all fruit and vegetables. We go for a new definition of quality. Fresh, safe and tasty instead of a focus on perfect looks. In this way we together make crooked the new right.

Examples of end products

Tomato soup with complete snack tomatoes

Tomato soup as you would make it yourself at home; with a lot of tomato, a tad of acid and, as an extra surprise, whole snack tomatoes. That makes you happy! With this soup you save no less than 500 grams of crazy tomatoes and you are instantly a crooked cucumber hero. 570 ml for 2 to 3 people Serving suggestion: This crooked vegetable soup is even better with a dash of cream, fresh basil, croutons of stale bread, or ...

Carrot soup with a dash of orange juice

We are close friends with two-legged roots and have given them a place in this special soup. A bit fresh and nice and spicy, but again not too much, making this soup a everyone's friend. And, you save no less than 160 grams from our carrot friends. Bam! 570 ml for 2 to 3 people Serving suggestion: Nice to combine with a dash of coconut milk, fresh coriander, croutons of stale bread, or ...

Pros and cons

- Upgrading the value of a very important residual stream in Europe

Resources

https://www.kromkommer.com/ Initiative website