

VeggieSlices from rescued vegetables



Crop

Tomato

Solanum lycopersicum L.

Croppart

Fruit

Application area

Food & feed

Status

Development stage

Public availability

Semi-public

Description

The initiative of the project is the global food waste. Food is lost or wasted throughout the supply chain from initial agricultural production all the way to final household consumption.

Fresh fruit and vegetables that deviate from what is considered optimal are often removed from the supply chain during sorting operations. For example in terms of shape, size and colour. This results in a lot of wasted edible food. These products from the residual streams are also full of flavour and nutrients.

By developing a new, healthy and delicious product, we give these residual flows a new purpose. This product is VeggieSlices: dried slices based on vegetables, such as tomato. There are various applications for the dried vegetable slices. Think of wraps, sandwich toppings or as sheets for wrapping sushi.

Examples of end products



Vegetable Wraps



Sandwich toppings

Pros and cons

- + Healthy food
 - + Upgrading of residual flows
 - + Creating new food product
 - Long production process due to drying time (approx. 7 hours)
 - Challenges in upscaling the product
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Used conversion methods

Mechanical-Physical processes

Upgrading

Resources

<https://wijinholland.nl/en/veggieslices/> Initiative website

[VeggieSlices winnaar van de Wij Inholland award 2019](#) Publication

[Gedroogde groenteplakken tegen verspilling](#) Publication