Food & Biobased Research identifies fruit quality issues and gives solutions for improvements
Companies involved in fruit supply chains and aiming for a high quality performance often want to use the latest insights from research. Implementation on company level, i.e. improvement of storage processes or design of new or upgrading storage facilities, is in good hands of our postharvest consultants. The fast growing group of satisfied customers proves the value of this service.

Services offered by FBR
• Quality control of year round stored fruits
• Solving causes of fruit disorders
• Protocols for supply chains and storage procedures
• Container transport protocols for perishables
• Cut flower transport protocols
• In-company training
• Design new or renovate used storage facilities
• Tender reviews for storage facilities
• Combined storage design for DC’s
• Ripening store lay out

The FBR postharvest Consultants combine their knowledge of technology and post-harvest physiology and use an experience of decades in supporting businesses in their daily needs.

Benefits
• Energy savings (up to 40%) and cost reduction
• Waste reduction, less decay
• Optimal market supply
• Best choices facilities/processes
• Knowledge transfer
• Product security

Technology takeaways
• Implementation of scientific knowledge
• State-of-the-art measurement equipment (ethylene, ethanol)
• Unique research facilities
• Disorder identification
• Worldwide available

Results
• Prevention of decay
• Higher fruit quality
• Lower energy consumption
• Optimal chain management
• Optimized design of storage facilities, based on product demands

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