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Press Release

New Twist on Pasta

Orgacure explores fresh pasta business for hands-on food waste reduction.

Cologne, Germany / Rotterdam, Netherlands, February 7, 2018: Orgacure B.V., an agriculture and food science technology company with focus on food waste solutions for farmers, processors and supermarkets, succeeded a customer trial with its patented antimicrobial + antibrowning (Hybrid) solution Orgacure® to extend the shelf-life of fresh cooked pasta, a main component of ready-to-eat salads popular in convenience stores, supermarkets and quick service restaurants (QSR). When pasta cools down after cooking it allows rapid growth of harmful microorganism, even when refrigerated. This constrains processors and supermarkets economies of scale, but also restaurants chef's flexibility in meal planning and selling, and causes food waste.

During trial pasta noodles made with durum wheat semolina were cooked and rinsed with tap water for the control and with Orgacure® tap water solution at 7,000 ppm, drained off, zip lock packed and stored in refrigerator for 4 days. The samples were analyzed on day 1 and 4 (Production +1/4) for total plate count (TPC), enterobacteriaceae (ENT) and yeasts. At day 1 the TPC of the control was Log 5.5 colony-forming units per gram (CFU/g) compared to the Log 3 CFU/g of the Orgacure on day 4. Similar variances were observed for ENT (Log 3.3/2 CFU/g) and yeasts (Log 3/2 CFU/g) counts. The control samples exceeded the microbiological guide values and reached end of shelf-life following P+1 and not further analyzed. Appearance, smell, texture and taste of the Orgacure pasta sample were "product specific". The results suggest a highly effective kill-step and a 3 to 9 days longer shelf-life for the Orgacure compared with the benchmark.

Barilla's 2015 sustainability survey reported that dried pasta helps to reduce food waste. With cooked pasta spoiling fast it's quite the opposite fact. The 11% spoilage from the study implies similar figures of pasta waste prior consumer. "Ready-to-eat salads contain 1/3 fresh pasta by weight. Being able to extend shelf-life of pasta a few days longer reduces significant the amount of food waste in stores, QSR and at home, and boosts profitability." says Roger Bierwas, CEO of Orgacure. Protecting perishable foods from waste is easy and economic with Orgacure, starting from 1 cent per kilo food it's done in just seconds. "Orgacure's strategy on food waste and food-borne risks isn't only disruptive but also good for environment, consumer and brands." says Roger.

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Pictures:



Orgacure food waste logo (registered design)

Sources:

<http://orgacure.com/freshcut/applications/>

<https://www.barilla.com/en-us/posts/2017/04/12/pasta-reduces-food-waste-sustainability-survey>