Avocado-based processed products: a new natural stabilisation process

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Informations
- Product(s): Avocado
- Rubrique / Thématique: Direct from the markets
- Country: Australia
- Keywords: Post Harvest

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Articles from same magazine
- European banana market over the first eight months of 2016
- World avocado market
- Charter market 1st half 2016

Linked articles
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- Organic, not such good compliance …
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The Australian company Naturo has developed a process (Natavo Zero) able to stop enzymatic browning of the pulp or cut fruits, without any additives. The technique is based on the sensitivity of polyphenol oxidase, the enzyme responsible for browning, to pressure fluctuations. It is able to extend the life of the produce by around ten days, provided that it is refrigerated, even in opened packaging. The machine, dubbed “the avocado time machine”, can process 500 kg of raw material per hour.

Source: natavozero@naurotechnologies.com