

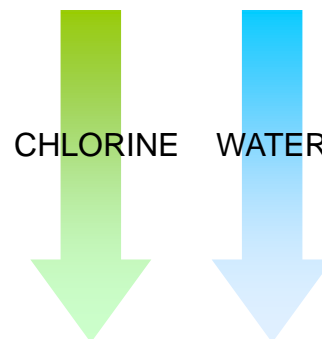


SUSCLEAN OBJECTIVES:

- Development of a new generation of environment-friendly equipment sanitation and food product decontamination techniques applied to minimally processed vegetables (MPV)
- Assess the environmental impact of sanitation and decontamination strategies in line with the Directive 2010/75/EU on Industrial Emissions
- Obtain suitable information for assessing these new sanitation and decontamination strategies as Best Available Techniques (BAT)

STRATEGIES:

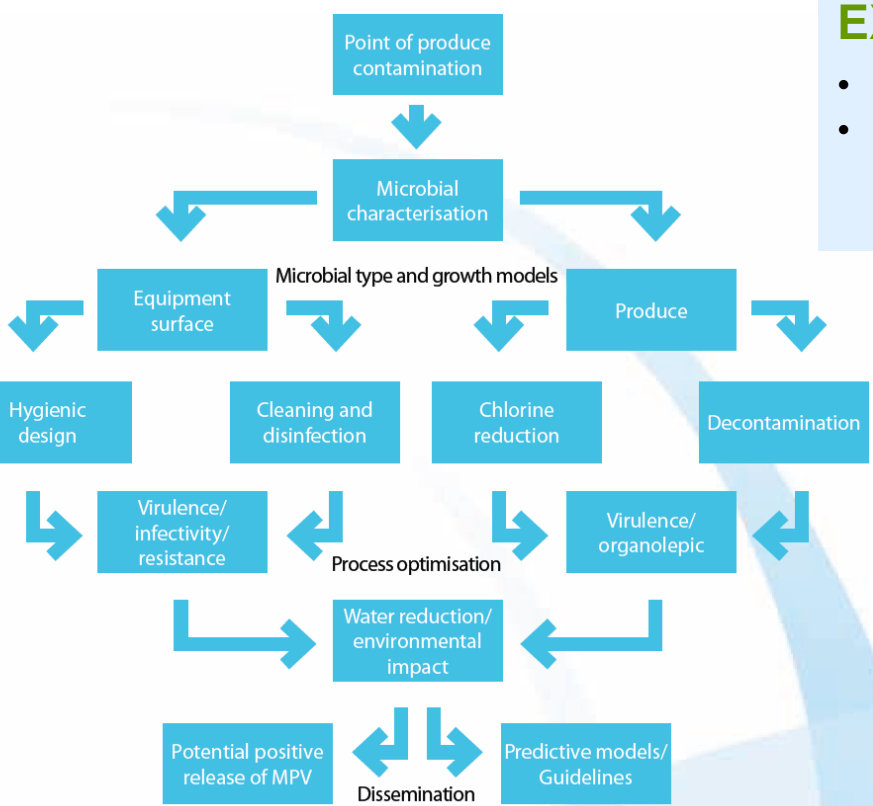
1. Combining the design of alternative equipment geometries and surfaces,
2. Innovative cleaning techniques,
3. Use of alternative disinfecting agents.



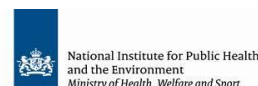
SUSCLEAN ACTIVITY 3 YEARS (2012-2014)

EXPECTED RESULTS:

- To reduce the use of water and chlorine up to 20-50%,
- To ensure food safety, sustainable practices and preserving fresh-cut food European quality and competitiveness.



Coordinator: INRA



More information and contact:
<http://www.susclean.eu>