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Press Release

New Twist on Shrimps

Orgacure explores fish value chain for potential food waste reduction.

Lincoln, Nebraska, USA / Rotterdam, Netherlands, June 7, 2017: Orgacure B.V., an agriculture and food science technology company with focus on food waste solutions for farmers, processors and supermarkets, has won a scientific food science sensory panel in the US on post-harvest shrimps with its patented antimicrobial + antibrowning (All-in-One) solution Orgacure® against no treatment and assumed commercial control treated with Sodium benzoate (E211). Test samples stored at 4°C were taken on day 0, 1, 2, 4, 8, 11 and 14. Employed evaluation attributes were carapace, odor and flesh graded in categories excellent, acceptable, bad and rejected. According the sensory evaluation, treatment with Orgacure extended the shelf-life of post-harvest shrimps to 2-4 days in this study. The shelf-life of shrimps treated with Orgacure was significantly increased comparing to the no treatment or the assumed commercial control.

Aim of this study was to look at the effects Orgacure has on shelf-life of fresh foods other than fruits and vegetables broadening Orgacure's application into other (wasteful) areas of the food chain. According the Food and Agriculture Organization of the United Nations (FAO) the global quantitative food losses and waste of fish are roughly 35% per year. For instance, wasteful practices have been observed in the distribution chain for Nile perch originating from Lake Victoria in Tanzania. With a delay of 4 to 6 hours the catch gets first time iced at the landing sites because the fishing boats lacking any icing equipment. There is no reliable date about the amount of fish becoming inedible before reaching the fish factories due to early microbial spoilage. Nile perch, a sweet water fish, is susceptible for growth of pathogenic bacteria. The fish arriving in Europe, Asia or North America is processed e.g. for filets and it is believed that after a considerable amount of fish still don't passes the final quality checks.

"Food Waste is kept secret by the industry because it overshadows their sustainable agenda, if there's any." says Roger Bierwas, CEO of Orgacure. "Customer could strike the idea to ask their supplier for a discount for the food waste they don't accept to pay because the wastage is neither inevitable nor inexpensive but always contributes to the bill. It's possible that some businesses see themselves in a, however homemade, dilemma. There are solutions available and economically feasible, such as Orgacure and some businesses are hesitant to admit and communicate the issue

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with their customer. This opens opportunities for progressive labels with emphasis on sustainable, low food waste products reaching the generation of the social and environmental 'awakened' and the mainstream consumer, not willing to pay for food waste, who follows suit in direction of more sustainable grocers the moment the issue becomes not only socially and environmentally visible but also economically unbearable." says Roger.

Pictures:

Samples of shrimps stored at 39°F (4°C)

Sources

<http://orgacure.com/>

<http://www.fao.org/save-food/resources/keyfindings/en/>