



# FRUIT LOGISTICA 2017 will celebrate its 25<sup>th</sup> anniversary

FRUIT LOGISTICA will celebrate its 25th anniversary from 8-10 February 2017. Companies from across the entire fresh produce sector from global players to small and medium-sized companies and organizations from all over the world - will again be present in Berlin. The entire spectrum of the fresh fruit and vegetable sector.

More than 2.884 exhibitors and 70.000 visitors will be attending FRUIT LOGISTICA this year to realize their full business potential within the international fresh produce trade and to write their own success story.

FRUIT LOGISTICA covers every single sector of the fresh produce business and provides a complete picture of the latest innovations, products and services at every link in the international supply chain. It thus offers superb networking and contact opportunities to the key decision-makers in every sector of the industry.

Honouring this occasion, the host country will serve for the first time as the partner country. Germany is Europe's biggest consumer market. At the same time, German fruit and vegetables are

increasingly becoming a sought-after export commodity. This is due in part to the strict quality controls on German products and the reliability of the trading partners. Another factor is the commitment of the German Federal Ministry of Food and Agriculture (BMEL) to entering new markets and promoting bilateral trade.

Reflecting the partner country's slogan "Germany - Your Garden", the companies forming the German Association of Fruit and Vegetable Growers (BVEO) have created the website [www.germany-your-garden.de](http://www.germany-your-garden.de). The site offers international FRUIT LOGISTICA trade visitors a business platform affording a comprehensive overview of the innovative range of products supplied by German companies. FRUIT LOGISTICA trade visitors from around the world will find German growers at the BVEO joint stand in Hall 20.

## Fruitful dialogue: FRUTIC Symposium during FRUIT LOGISTICA 2017

With over 50 scientific specialist contributions, the international FRUTIC

Symposium on 7 February 2017 offers the ideal platform for discussions among experts from the field of research and the fresh product sector. The event will focus on innovations and new technologies to promote the quality and safety of fruit and vegetables. This will be the first time the international scientific meeting is held in association with FRUIT LOGISTICA, the leading trade fair for the international fresh produce industry.

The 10th international FRUTIC Symposium, focused on the quality and safety of fresh horticultural commodities, is being held at the CityCube Berlin on 7 February 2017, the day before the opening of FRUIT LOGISTICA. Keynote speakers will include leading international experts, such as Prof. Dr. Hidemi Izumi of Kindai University (Japan), Prof. Dr. Maria Isabel Gil of the Spanish National Research Council in Murcia (Spain) and Prof. Dr. Christopher Watkins of Cornell University (USA).

The topics addressed will include technological developments in production, harvesting and post-harvest processing as well as in quality controls for fruit, vegetables and nuts. Among other

aspects, the sessions will deal with how pre-harvest conditions influence the post-harvest quality, non-destructive methods of determining quality, and the targeted post-harvest treatment of fruit and vegetables. Innovative packaging and storage concepts will also be presented, such as new processes for sensor-supported quality monitoring, and an approach for optimising packaging and storage systems based on mathematical modelling.

Scientists will also present their topics during the subsequent three days of the FRUIT LOGISTICA trade fair, in both the Fresh Produce Forum and the Future Lab.

FRUTIC not only provides a platform for researchers and practitioners to engage in energetic technical discussions about current trends and new developments; it's also about exploring further areas of research needed in the industry.

The FRUTIC Symposium will be organised jointly by the Leibniz Institute for Agricultural Engineering and Bioeconomy (Germany) and the University of Foggia (Italy) in cooperation with the FRUIT LOGISTICA.

## The 2017 Innovation Award nominees

The top award for innovation in the fresh produce sector will be presented in Berlin on 10 February 2017. More than 70,000 trade visitors from over 130 countries can cast their vote on 8 and 9 February 2017 for the innovation of the year.

The shortlist for the 2017 FRUIT LOGISTICA Innovation Award (FLIA) has been announced by the organizers. The ten selected innovations will be presented from 8 to 10 February 2017 in a special exhibition area at FRUIT LOGISTICA located between Halls 20 and 21. The winners will be announced on 10 February 2017.

"The FRUIT LOGISTICA Innovation Award is considered the industry's leading award. It attracts considerable media attention and recognizes new products and services whose market launch in recent months will give important impetus to the international fresh produce trade", says FRUIT LOGISTICA Global Brand Manager Wilfried Wollbold.



The special feature of the FRUIT LOGISTICA Innovation Award is that the winner is chosen by more than 70,000 trade visitors from over 130 countries who attend the exhibition. They are invited to cast their vote for the innovation of the year on the first two days of the trade fair.

A panel of experts including representatives from all sectors of the fresh produce industry has selected the following ten nominees from among more than 60 submissions for presentation to the voting public at FRUIT LOGISTICA.

1. "BE-Cube Demountable Pallet Box System", Beekenkamp Verpakkingen B.V., Netherlands.

A flexible, space-saving multi-purpose pallet box system which is both lightweight and completely collapsible, available with tilting and base emptying functions.

2. "Crisp Fresh Watermelon", Syngenta, France.

A seedless watermelon cultivated specially for fresh-cut processing with firm, dark red fruit pulp, reduced liquid loss and extended shelf life.

3. "Knox™ - Delayed pinking in fresh cut lettuce", Rijk Zwaan Zaadteelt en Zaadhandel BV, Netherlands.

A specially developed natural solution to delay so-called "pinking" in cut lettuce, extending shelf life at POS by one or two days.

4. "Mango Peeler & De-Cheeker", ZTI Smart Machines, Netherlands.

A mango peeling and de-cheeking machine with dynamic insert clamps, specially developed spikes and fine, adjustable peeling knives for an exact, product friendly cutting process.

5. "Natupol Excel – Bee Vision", Koppert Biological Systems, Netherlands.

A specially developed beehive to optimise pollination in the greenhouse under artificial lighting. It has integrated navigation aids for the bees using reflective signals and a special coating.

6. "SoFruBox® System", SoFruPak, Poland.

A new environmentally friendly packaging system with bottomless trays and compatible individually vented SoFruMiniPak® containers to optimize cooling and ventilation.

7. "Streamer Automatic Spiralizer", Turatti srl, Italy.

A spiral cutting machine for the high volume handling of vegetables to produce pasta-like shapes such as spaghetti, tagliatelle, rings and even gnocchi-like cores.

8. "Sustainable Grow Bag for Tasty Tomatoes", Greenyard Horticulture Belgium, Belgium.

A fully compostable growbag filled with 100% organic substrate for the cultivation of greenhouse vegetables such as tomatoes and other products.

9. "The Cracking Monkey - Pili Nuts", Die Frischebox GmbH, Germany.

A pre-germinated nut from the Philippines with high levels of Vitamin E, pre-scored for easy opening with the special stainless steel cracker and sold in environmentally friendly cotton bags.

10. "Yello® – The Color of Taste", VI.P/VOG, Italy.

A sweet and crunchy yellow apple variety of Shinano Gold, a Japanese cross between Golden Delicious and Senshu. ◆