



Fruit spreads in focus: Less sugar more flavour thanks to Roboqbo

23.03.2023 | 09:00 – 12:00
BASIS Vinschgau Venosta

A higher fruit content and a lower amount of sugar give jams a naturally sweet flavour and a delicate aroma. But what effects does the use of less sugar have on the shelf life and product safety of fruit spreads? We look into this in our series of tests with the innovative Roboqbo technology. The air gets extracted before and while preserving the fruit spreads. The result: the colour and aroma of the original material remain unchanged. We assess the taste and texture and check the microbiological shelf life during a joint tasting in the laboratory.

PROGRAMME

- 09:00 **Welcome**
Doris Gschnitzer, NOI
- 09:10 **Safety of products with less sugar?**
Anna Pichler, Food Industry Consulting
- 09:50 **Coffee break**
- 10:05 **Production of fruit spreads with Roboqbo**
Daniele Rossi, Corporate Chef R&D, Roboqbo
- 11:00 **Tasting**
- 11:30 **NOI Services**
Ben Schneider, NOI
Presentation Services BASIS Vinschgau Venosta
Hannes Götsch
Presntation Innovation Services of SBB
Astrid Weiss

The event will be held in German and Italian without simultaneous translation.

REGISTRATION

Register [here](#) by 20.03.2023

CONTACT

Doris Gschnitzer
+39 0471-066696
food@noi.bz.it

IN COOPERATION WITH



**Südtiroler
Bauernbund**