Sourcing Tropical fruit and vegetables / Fourth range

An integrated approach to maintain crop quality

The excellence of our expertise

Industrial sectors

PINEAPPLE – BANANA – CACAO – COFFEE – MANGO

For each key stage of your success...

SOURCING
Adjust your import strategies

TRANSPORT
Limit losses with an appropriate technical process

TECHNOLOGICAL INNOVATION
Optimise quality parameters

PROCESSING
Define your optimal specifications

We accompany you in the choice of tools and methods

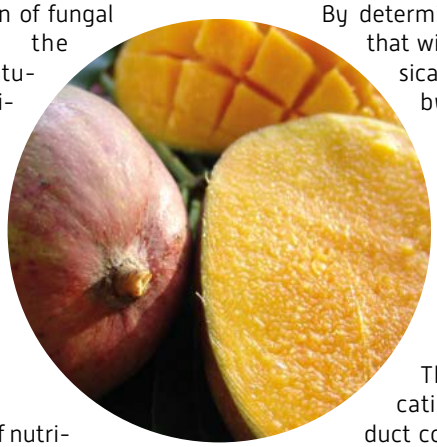
The quality of your sourcing is determined by logistics adjusted to knowledge of the life cycle of your products until marketing.

Optimisation of transport

Through the reduction of fungal contamination via the controlled use of natural molecules or environmentally friendly processes (modified atmosphere transport and storage).

Control of microbiological quality

Through an analysis of nutritional benefits, their components and the optimal conditions for avoiding their degradation.



Reduction of physiological disorders

By determining the conditions that will trigger these physical manifestations and by readapting the appropriate technical process.

Close to your target market

Through the identification of process/product combinations adapted to final consumer expectations.

Our method

Through knowledge of the life cycle of your products until marketing, the Qualisud joint research unit can be your partner for imports of tropical fruits with a view to improving the quality delivered to consumers, whether for sales of fresh produce or produce adapted to fourth range processing.

Our strengths

From the laboratory to the field, our expertise on the supply chain up to consumers. A network of international researchers, leading experts in the key industrial sectors. An integrated network of analysis laboratories mobilised across all expertise projects.

CONTACT

dirqualisud@cirad.fr
+33 (0)4 67 61 55 19

umr-qualisud.cirad.fr
plateforme-technologie-agroalimentaire.cirad.fr

Caustier by STC – Alci

FUI Qua'dens

www.caustier.com / ww.alci.fr

The problem

To satisfy requests from its clients, the designer of fruit and vegetable calibration and packaging stations, STC By Caustier, in connection with ALCI, an expert in machine vision, wanted to ensure early characterisation of the degree of maturity of certain fruit species, avoiding the problem of calibrated baths linked to the density measurement technique.

Support from Qualisud

Alongside recommendations on the implementation of technical processes adapted to market goals (especially peaches, kiwis, mangoes), the Quali-Sud joint research unit, in connection with CTIFL, has worked on innovative technology positioned at the calibration/packaging stage. This technology responds to market expectations :

- A "non-destructive control" method.
- Early management of consignments of fruit for higher economic value.
- Optimisation of preservation and maturing.
- Reduction of the initial variability of maturity.
- Management of post-harvest processes.
- Reduction of losses across the chain.

AgroFresh

The potential of micro-perforated packaging

www.agrofresh.com

The problem

How to improve the quality of bananas delivered to consumers ?

The idea

The company AgroFresh, a global specialist in fruit and vegetable transport technologies, wanted to validate and highlight the potential of the combination [micro-perforated packaging + 1-MCP].

RESULTS

14 banana importing countries covered

+ 2 days shelf life

Avocados, new market potential

Support from Qualisud

Study of linkages between the modified atmosphere obtained by the packaging tested and the physiology of fruits in terms of transpiration, respiration and aptitude for transport and maturing of fruits.

Evaluation of the packaging tested as a means of improving the green life cycle.

Study of linkages between the modified atmosphere obtained by the packaging studied and the development of storage diseases.

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Éditions MIMOSA - 04 67 99 49 49