

Specific challenge

Non-destructive instruments for quality control in fresh fruit and vegetables

Challenge Type

Process

Technology

Business

Product

Keywords

#Quality Control, Portable, non-destructive instruments, fruits and vegetables

Description

Finding simple solutions, portable instruments or simple installation that could carry out quality controls on fruit (hardness, ripening, brix degrees -sugar-) without destroying the product.

The instruments have to be operated by quality control people, they have to obtain a quick result for an acceptance/rejection decision.

We look for technological solutions that can be replicated economically and that do not require a physical facility to operate.

It would be used in the quality control established in the fruit and vegetable distribution platforms. It would be carried out at the reception of the goods delivered by the suppliers

How could we

Carry out quality controls on the fruit (hardness, ripeness, brix degrees – sugar) quickly and economically, without destroying the product, in situ at its point of origin or anywhere else (i.e. through portable instruments that do not require a physical installation to operate).

Specific restrictions or requirements

Non-destructive control: *It is intended to avoid any type of solution that involves any destructive test*

Mainly:

1. Portability → under dimension and weight
2. Easy of use

Equally desirable:

- Robustness
- Lightness

Profile of the collaborator we are looking for

Partners are sought with technological solutions that can be replicated economically and that do not require a physical facility to operate.

There is no specific requirement on the type of solution company (location, size, etc...)

Tailor-made developments are not sought. The aim is to implement solutions already in the market to the specific case of this challenge.

Target indicators

Non-destructive
procedure

Portability

Ease of use