



Temadag om vask af frisk frugt og grønt

Kom med til temadag onsdag den 4. maj på GASA Odense Frugt og Grønt, hvor du kan høre om resultaterne af GUDP-projektet Kvalirod. Du får også et inspirationsoplæg om vand i fødevarerivirksomheder og hygiejnisk design af procesudstyr.

Se invitationen og tilmeldingslinket i vedhæftede PDF. Sidste frist for tilmelding er fredag den 29. april. Der er et begrænset antal pladser.



Renseservice i påskedagene

I dag er sidste dag med mulighed for indlevering af rensedøj inden påsken.

Næste afhentning vil være den torsdag den 21. april.



Sortering af affald i affaldscontainerne

Vi skal passe på miljøet og hjælpe hinanden med at sortere affaldet korrekt i vores affaldscontainere.

Det er vigtigt at du sorterer affaldet i den rigtige container. Pap / papir og almindeligt brændbart skal i **hver** sin container. Tjek skiltene på containerne inden du smider noget i.

Er du i tvivl, så kontakt endelig services@agrofoodpark.dk. De hjælper dig gerne med spørgsmål til en korrekt affaldssortering.

Vi takker for din forståelse.

Good morning!

Easter has arrived and many of you may already be enjoying a long Easter week with your families. We are still up and running in Agro Food Park and so is the news.

Have a great week!

Kind regards,
The Agro Food Park Team



Drop-in meeting about plant-based dairy, meat, and seafood substitutes – loved by many consumers, ...and by unwanted microorganisms

Currently, plant-based substitutes are, for several reasons, quite trendy. These substitutes should mimic the animal-based products by the visual appearance, by texture, and taste. But in many cases, the composition of their microflora differs clearly from the microbial landscape in the mimicked animal-based food products. Consequently, the microbial risks as well as the causes of microbial spoilage are often fundamentally different.

This requires that the assessment of food safety and shelf-life must be approached in a different way, and if necessary, plant-based specific solutions to protect these substitute products must be developed.

One of the most promising strategies to ensure food safety and shelf-life is the use of food-grade microorganisms that are especially adapted to plant-based substitute products. Such bacteria cultures have the potential as biopreservatives, and furthermore, can also be of use to improve taste and texture of such substitutes or even increase their nutritional value.

Presentations by Lisbeth Smith, Dragana Stanojevic and Dieter Elsser-Gravesen from ISI Food Protection.

The drop-in meeting is on April 20th from 15.00-16.00 in Agro Food Park 15 (meeting room 7+9). Participation is for free, but pls. send an email to srma@agrofoodpark.dk, if you would like to participate.



Theme day about washing fresh fruit and vegetables

Participate in a theme day on Wednesday 4th May at *GASA Odense Frugt og Grønt*, where you can hear about the results of the GUDP project Kvalirod. You will also get an inspirational presentation about water in food companies and hygienic design of process equipment.

See the invitation and registration link in the attached pdf-file. Deadline for registration is Friday 29th April, there are limited seats.



Drycleaning service during the Easter holidays

Today is the last day where you can hand in your dry-cleaning before Easter holidays.

Byens Rens will therefore not return until 21st April.



Sorting of garbage in the containers

We need to take care of the environment and help each other sort our garbage correctly.

It is important that you use the correct container for different types of garbage.

Cardboard and paper and general waste must go in separate containers, which you can see on the individual containers outside.

If you have any questions, please contact services@agrofoodpark.dk so we can avoid incorrect sorting.

Thank you for your understanding.

Agro Food Park

Landbrug & Fødevarer F.m.b.A.



Agro Food Park 13
DK-8200 Aarhus N
Denmark

+45 87 40 66 40
info@agrofoodpark.dk

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