

Corporate Innovation Challenge Template

<p>Challenge Name: Development of an environmentally friendly technology for fixation packages sauces with a clean label</p>
<p>Code Name: BIOECONOMYVENTURES-2022-OC1-EDPOL_1</p>
<p>Challenge Domain:</p> <ul style="list-style-type: none"> • Food, Feed and Ingredients • Other: Food Packaging Innovation
<p>Description of the Corporate innovation Challenge</p> <p>The food industry to which the products are supplied by EDPOL Food & Innovation places emphasis on obtaining products of high nutritional value with a clean label. Until now the most effective method of preserving sauces, butter mixes, broths and fillings was freezing by IQF method which ensures high nutritional value, long shelf life (up to 18 months) and no preservatives. The IQF freezing method is also economical and cost-effective in relation to the obtained result, so that EDPOL products are of interest to the Polish and foreign markets. Currently EDPOL is looking for innovative, effective methods of preserving packaged liquid products dedicated to the B2B sector which will ensure minimum processing, clean composition, long shelf life and an attractive price. The fixation technology can be completely innovative or it can be a modification / improvement of methods well known in the food industry, e.g. pasteurization, sterilization. The production line should be environmentally friendly.</p>
<p>Expected results</p> <ul style="list-style-type: none"> • clean label / minimal product processing (packaged sauces, dressings, fillings, pastes etc); • the cost of the fixing method should not exceed 30% -60% of the current cost of fixing the product per unit; • extension of the shelf life up to 12 months; • sales increase by 20%; • development of a new or modified technology for preserving packaged liquid products along with the selection of devices.
<p>Types of Collaboration</p>

This project has received funding from the Bio-based Industries Joint Undertaking (JU) under the European Union's Horizon 2020 research and innovation programme under grant agreement No 101023260. The JU receives support from the European Union's Horizon 2020 research and innovation programme and the Bio-based Industries Consortium

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1. Pilot running and product testing
2. R&D opportunity
3. Knowledge sharing and Tech Transfer

Company Information

Company Name: EDPOL Food&Innovation Sp. z o.o.

Company information:

EDPOL Food & Innovation is a Polish family business operating in B2B sector. For 30 years we have been specializing in implementation and creation of innovative solutions for the food industry and the HoReCa sector. The most important for us are: satisfaction of our business customers and their Clients. By investing in staff, high-technology production facility and R&D infrastructure, we guarantee a high-level of implementation of the outsourced to us tasks. The BRC and IFS certificates are the proof of the quality and reliability. We create top products in line with nutritional trends what is done by hard work of excellent laboratory and technological complex, creativity and team commitment. Open to needs of the B2B market results in a constantly expanded range of product portfolio.



Our product solutions allow to full individualization of packaging forms and thus perfectly fit into the supply of the convenience sector customers. Recipes based on natural ingredients – in accordance with the pro-health trend – meet requirements of the most demanding Client.

The B2B offer is addressed to food producers looking for new technological solutions for their products. As food specialists, we create products that complement our customers' products with taste and functionality. Product variants may be stored under ambient, chilled or freezing conditions. A wide selection of available packaging simplifies the portioning of products and makes the appearance of the entire product more attractive on a store shelf.

Our offer covers all branches of the food industry (meat, fish, dairy, fruit and vegetable, frozen, bakery, ready meals, HoReCa and private label). In our portfolio, apart from herbs, seasoning mixes, sauces in portion packaging, there are innovative thermostable fillings, IQF sauces pellets, broths as well as butter mixes. Some of our product solutions are patent protected. Each article is appropriately personalized having on mind need of our partners. We compose and diverse flavours, and place the final liquide or powdered products in chosen packages (sachets, bottle-sachets, cups and cup tops). We focus on the principle: show us your product and you receive added value.

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