

What is 3PPP-concept?

3PPP is a Pre-Sanitizing, Preservation and Packaging concept; based on a synergy effect of European Patent EP 1301084 and developed with knowhow of 3 German partners!

The first priority of fresh harvested agricultural products is: effective protection against crops post harvest damage by pre-sanitizing, sterilization or germ freeing/germ blocking. Up to 30 % of all fruits and vegetables go to waste, which is caused by crops post harvest damage. That means a high disposal sales loss. Especially affected are the precious and perishable products. The highest disposal sales loss arises from bacteria, mould, mildew, fungi and rotteness. Measures of agriculturally business for the extension of the preservation of agricultural products are an input, which turns to account by the higher sale proceeds and fewer withdrawal (returns or waste) of goods.

This concept based on several aspects: First will test, which possesses quality, have the water with which the raw products are pre cleaned externally before beginning the cutting process. There are big differences in qualities of drinking water. By adding germ-free making agents in to water we cannot only eliminate the external impurities on the products. Also adhering particle e.g. germs, yeast, mould, bacteria or residue of plant protection agents and other materials, otherwise which are carried along up to the final packing can be fully removed.

The germs counts must be reduced as much as if possible before cutting or processing. After cutting the agriculture products they are given to shelf-life improvement treatment dip, in which one of the six freshness retainer are dissolved. The choice of the freshness retainer, the dosage and also the treatment time in the dip are exactly frame out to the each product.

In the following step the process products - as mono product and/or as mixed products - are packed in bags, bowls/trays. The bowls/trays are sealed with a MAP foil. With the selection of MAP foil is decisive, which product has to be packed and what is the desired shelf-life extension duration. The foil is like a second skin. It is a big different whether asparagus, pineapple or apples are packed.

Innovative Hygiene Management



Calvatis GmbH
Dr-Albert-Reimann-Str.2
D-68526 Ladenburg

Tel: +49 6203 105-0 • Fax: +49 6203 105-111
www.calvatis.com
E-Mail: info@calvatis.com

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FOOD freshly AFC GmbH
Agriculture & Food Consulting
Postfach 150 332
D-33733 Bielefeld
GERMANY

FOOD freshly

Telefon: ++ 49 5206- 9152-50
Telefax: ++ 49 5206- 9152-92
E-Mail: info@food-freshly.de
Internet: www.food-freshly.de

FOOD Freshly AFC GmbH
Postbox 150332
D-33733 Bielefeld

Tel: +49 5206 9152 50 • Fax: +49 5206 9152 92
www.food-freshly.de
E-Mail: info@food-freshly.de

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BUERGOFOL GmbH
Jahnstrasse 10 - 14
D-93354 Siegenburg

Tel: +49-9444-9791-110 • Fax: +49-9444-9791-55
www.buergofol.com
E-Mail: info@food-freshly.de

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