

De Nora Next project recognized as one of the 10 best sustainable practices by EXPO MILANO 2015.

On July 8th De Nora NEXT will present its project “Ozone and electrolyzed water: green innovation for a paradigm shift in sustainability, quality and safety of mediterranean agri-food products “ at the Conference Center of EXPO for the Best Sustainable Development Practices Week.



De Nora NEXT project “Ozone and electrolyzed water: green innovation for a paradigm shift in sustainability, quality and safety of Mediterranean agri-food products “has been recognized as one of the 10 best sustainable practices by Expo Milano 2015 for “Quantitative and Qualitative Enhancement of Crop Products” out of 170 best practices of the same category.

The International Call for Best Sustainable Practices on Food Security has been addressed to initiatives carried out in different parts of the world, focused on policies, technologies, know-how, services and products related to the theme of Expo Milano 2015 "Feeding the Planet, Energy for Life". The aim is to raise awareness and spread the best scientific solutions for food security and sustainable development, in order to become a model for all nations of the world in terms of environment, society and productivity.

The De Nora Next project has developed two innovative and low-cost technologies, aimed to sustainable growth in the agri-food sector, with a special focus on fruit and vegetables, allowing the use of **electrolyzed waters** as on field and post-harvest agents against fungi, bacteria and viruses on plants and fruits, leaving no residues, and **ozone** as post-harvest treatment.

Less pathologies on field, lower losses in production, extension of times preservation and consequently longer transport capability are key factors that allow a range of benefits widely spread across the food industry and the market.

For the very next future, the use of environmental friendly solutions will become essential to give real answers to the growing and changing needs and to ensure efficiency in terms of cost and environmental impact: De Nora NEXT is ready for this challenge.

The project has been realized with the collaboration of IAM Bari (Mediterranean Agronomic Institute of Bari), DipSA (Centre of Plant protection, Department of Agricultural Sciences – University of Bologna), Fondazione per L’Agricoltura Fratelli Navarra, Tecnogrande, ISPA-CNR (Institute of Sciences of Food Production - National Research Council of Italy), Tebaldi, DiSAFA (Università degli Studi di Torino- Department of Agricultural , Forest and Food Sciences), Qualitec, Fabrizio Torchio, DLR (Dienstleistungszentren Ländlicher Raum Rheinland-Pfalz), Fruttur, Ortoromi, IPSP - CNR (Institute for Sustainable Plant Protection, National Research Council), SSICA (Experimental Station for the Food Preserving Industry).

De Nora NEXT will be host from July 7th through July 11th, during dedicated thematic workshops, at the Conference Center of EXPO for the BEST Sustainable Development Practices Week