

## **Collaboration PerfoTec and Hessing leads to PerfoTecO2Control nomination for the FRUIT LOGISTICA Innovation Award 2019**

**PerfoTec and Hessing proudly present PerfoTecO2Control as one of the finalists for the FRUIT LOGISTICA Innovation Award 2019. The top award for the fresh produce industry. It will be presented on 8 February 2019 in Berlin. More than 77,000 trade visitors from over 130 countries will have a chance to vote for the “innovation of the year” on 6 & 7 February.**

A panel of experts from all levels of the fresh produce industry selected PerfoTecO2Control as one of the ten nominees from more than 70 submissions.

### **Longer shelf life and reduced food waste are achieved with PerfoTecO2Control**

The ultimate gas flushing system allows fresh produce packers to reach the required level of modified atmosphere in their packaging instantly and consistently. An optimum mixture of CO<sub>2</sub>, oxygen and nitrogen is adapted to the individual respiration requirements of the respective fruit and vegetable product.

PerfoTec’s patented tube in tube construction combined with intelligent software and sensors facilitate pre-gas flushing to reach exact and consistent O<sub>2</sub> concentrations in the packaging. PerfoTecO2Control is suitable for all packaging machines.

Increased packaging speed, significant gas savings and reduced costs are key advantages for packaging companies. The extended shelf life achieved using PerfoTec technology leads to a reduction of food waste, plastic waste and thereby a lower carbon footprint. These are advantages for the environment and for us all.

Hessing, a global innovation leader in the produce processing industry has collaborated with PerfoTec in the development of PerfoTecO2Control, and proven consistent improved quality and longer shelf life in its large scale operations. Hessing’s retail customers also benefit from better quality at the end of shelf life and reduced in store waste.

### **About PerfoTec**

PerfoTec supplies systems that allow retailers and their suppliers to naturally extend the shelf life and maintain the high quality of their fresh produce for as long as possible. More than 250 systems are operational at over 200 sites in 40 countries worldwide. PerfoTec is exhibiting at the Fruit Logistica in Berlin from 6-8 February 2019 and can be found in Hall 4.1 at stand number B-18. For more information, please visit [www.perfotec.com](http://www.perfotec.com)

### **About Hessing**

Hessing processes the fresh raw materials into ready-to-cook vegetables, processed fruits and main-course salads. They supply these to supermarkets, fast food chains, wholesalers and (in-flight) catering companies in the Netherlands, Belgium, Germany and Denmark. Every week, millions of freshly-packed products leave their various production sites. In the Netherlands, transport is done by their own transportation company Hessing Logistiek. For more information, please visit [www.hessing.eu](http://www.hessing.eu)