

CSIRO and Fresh Select form food manufacturing company Nutri V

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Nutri V is commercialising CSIRO-patented technologies to turn surplus Australian-grown vegetables into ingredients, products and supplements that lock in the vegetable's natural colour and flavour. They also have enhanced nutritional content thanks to CSIRO's microencapsulation of healthy oils and gut health fermentation applications. Only 7 per cent of Australian adults and 5 per cent of children eat the recommended five serves of vegetables a day. At the same time, food waste costs the Australian economy \$20 billion each year, with about 20 per cent of all vegetables grown in Australia wasted before even hitting retail shelves. Sustainable, dairy and gluten free, Nutri V ingredients help the environment as well as Australians looking to meet their daily vegetable intake.

Nutri V CEO John Said explained that Nutri V would produce a range of value-added vegetable ingredients from 100 per cent Australian grown vegetables including highly nutritious powders and purees for use in a variety of applications such as food products or supplements. "We'll be able to minimise wastage by using the entire crop to make powder – 'ugly veg', stems and leaves as well – not just the retail-fit parts," Said said.

"In the years to come, our planet needs to produce more with the same resources and we see Nutri V as part of that solution." "We've been collaborating with the CSIRO for more than two decades and this latest venture is a tremendous breakthrough with numerous benefits for people and the planet." CSIRO scientist Dr Pablo Juliano said.

Nutri V was turning cutting-edge food science into products for all Australians to enjoy while making a difference for the planet. "We've been able to apply our expertise in creating nutrient dense foods with innovative techniques to tackle the challenge of converting what might otherwise be lower value crops into foods with enhanced nutritional profile," Dr Juliano said.

"This is next-step innovation in plant-based ingredient and product technology." Mr Said he did not see the Nutri V products as a replacement for a fresh and healthy diet. "Fresh is best," Said said.

"Rather, Nutri V provides an opportunity to help consumers increase their vegetable intake quickly and easily. "Nutri V sees these ingredients as a fantastic opportunity for the Australian food industry to increase the nutritional content of products to maximise the health of consumers." The first Nutri V products will be available in the coming months.