



In November 2013, Univer submitted an application titled "Research and development, food technology modernization, capacity doubling, waste and greenhouse gas emission cuts and energy efficiency enhancement" to the Green Industry Innovation programme of Norway Grants. The activities completed under the programme will be a key component of Univer's over EUR 10 million 'tomato' project.

Based on the evaluation of the application, the company was awarded a non-refundable grant of EUR 1.5 million, the full amount requested.



As part of the project, Univer wants to develop its tomato processing technology in an innovative way and double its capacity.

The innovation will result in major technology changes. The company plans to reduce its specific water consumption and waste water output. Rather than ending up in the junkyard, the generated sludge will be recycled on farmland. This will be combined with a technology reducing both the quantity and moisture content of tomato waste. The burning of tomato waste will also reduce the plant's CO2 emissions. As part of the project, the quantity of packaging materials used will also be cut.

Waste output will be significantly reduced along the entire technology chain – from washing to packaging – which means that Univer will fully satisfy the programme's requirements while it will also enhance its energy efficiency.

