

Healthy Food for a Healthier Europe



Why NutriMeals®?

„Problem“

Current traditional food services often fail to sufficiently personalise meals for customers, control the quality and nutritional value of meals, and use sustainable foods effectively, which disadvantages customers and hinders the spread of sustainable food options.

„Solution“

NutriMeals® is a comprehensive technology solution that enables personalised catering, accurate monitoring of food quality and nutritional value, and efficient use of sustainable foods, thereby ensuring food nutritional quality, promoting sustainable nutrition with the benefits for the environment.





Smart canteen solutions



Co-funded by the
European Union

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Smart canteen Nutrimeals®



Smart canteen Nutrimeals®



Nutrimeals® technologies

Testing of inovative technologies

- ◆ Pasteurization tunnel
- ◆ Smart Fridges
- ◆ Micromarkets
- ◆ Machine for reusable bowls
- ◆ Decontamination line



Technology Solution Nutrimeals®

Magnetron pasteurization automated tunnel



- Extremely short pasteurization times (less than 10 times compared to traditional systems)
- Also cooking meals during the process of pasteurization
- Option to set pasteurization level based on recipes and foodstuff
- Flexible capacity upon customer's needs

GOAL:

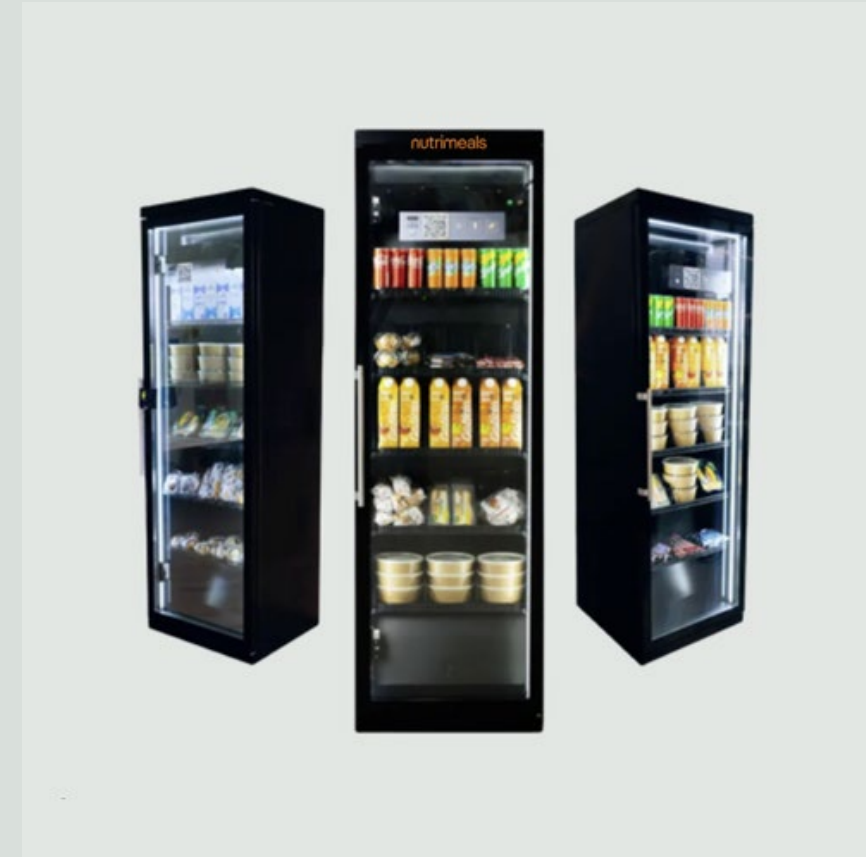
- **Extended shelf-life**
- **Preservation of high nutritional quality & assuring safety**

In-depth analysis focused on nutritional values and their preservation in ready meals

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Nutrimeals® technologies



Shock Cooling Technology



Germicide device intended to
air cleaning



Automated robot waitress and cleaner

Packaging Solution Nutrimeals®

Menupack MP 380 semi-automatic packaging machine



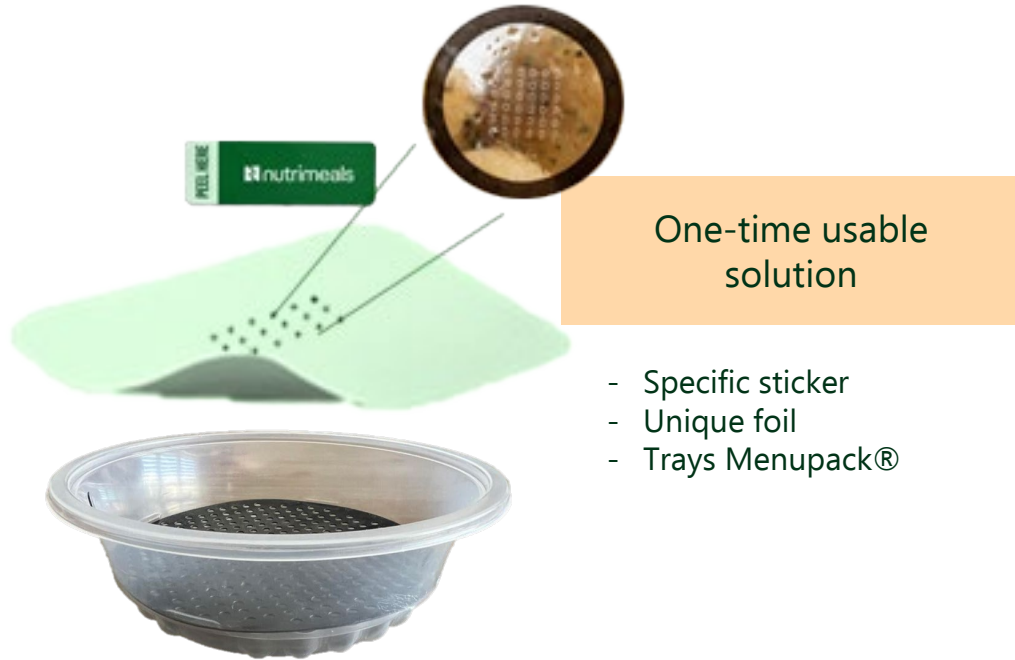
- Suitable for packaging solid, granular or liquid products
- Prevents spillage and release/capture of odors
- Rigid packaging of a fresh or processed product from the list of products
- Up to 300 trays per hour

Packing line Menupack FHC-100



- An innovative control system that calibrates the trays in one plane and thus prevents the contents of the bowl from spilling
- Sealing the upper side of the bowl is the basic function of the machine
- Up to 1100 trays per hour

Nutrimeals® consumables products



Nutrimeals® consumables products



Gastro Packaging

- 8,50 litres capacity
- Specific sticker
- Tall tray
- Menupack® brand



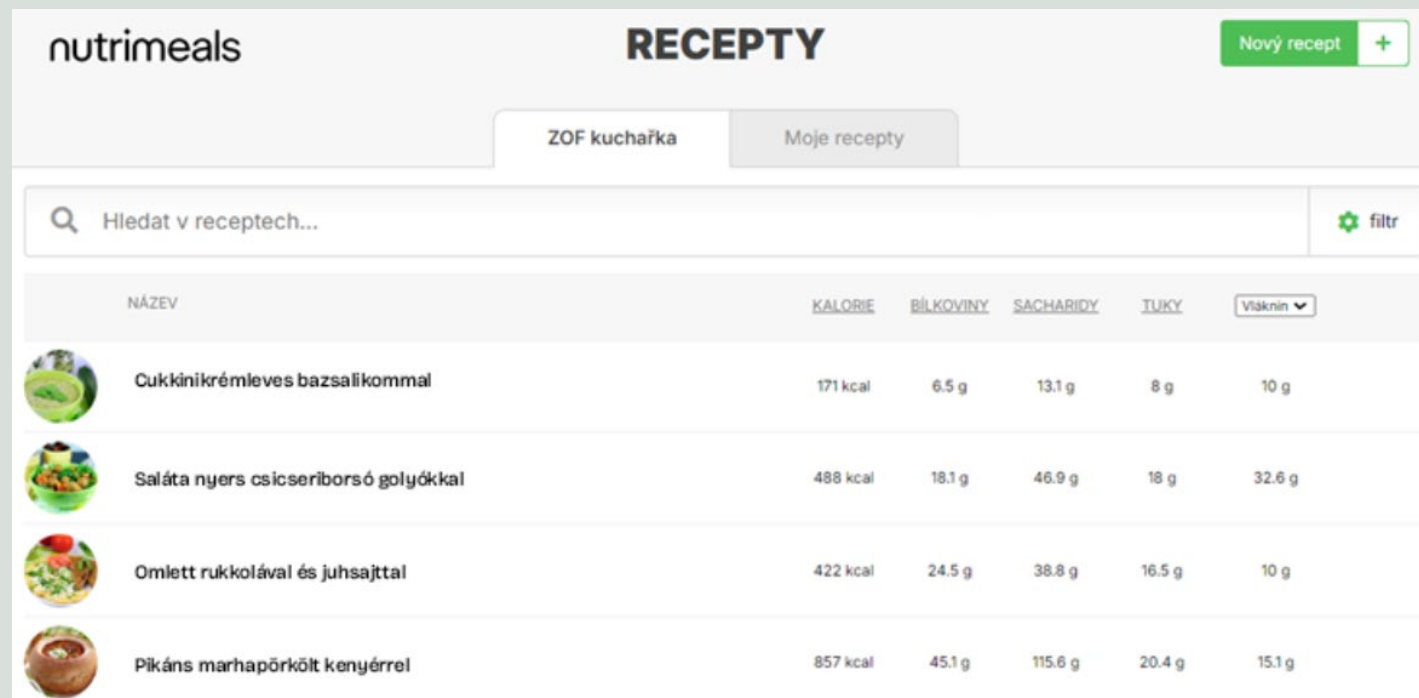
Nutrimeals® pasteurization pack

- From 1L up to 22,5L capacity
- Ideal for sauces and soups





Software Solution Nutrimeals®

Nutrimeals® Personal Assistant

- Recommendation of a **personalized menu** based on the profile of a customer with an emphasis on healthy eating and respecting the needs of the customer, including meal intolerances
- Wide use in the fields of education, healthcare, hospitals, retirement houses and the military



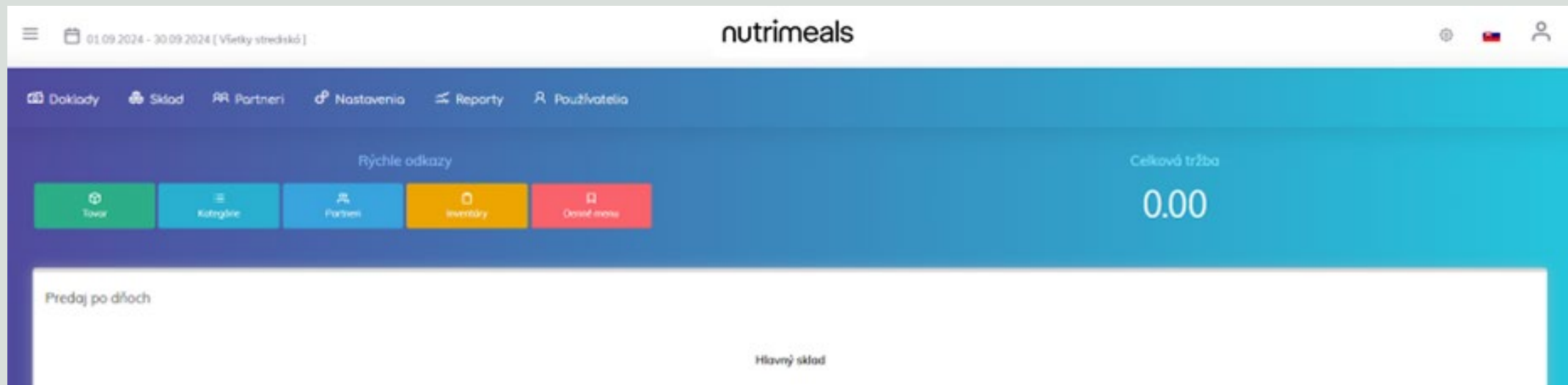
The screenshot displays the 'RECEPTY' (Recipes) section of the Nutrimeals application. It features a search bar, a filter icon, and a table of recipes with columns for name, calories, protein, carbohydrates, and fat. A 'Vláknin' (Fiber) dropdown is also visible.

NÁZEV	KALORIE	BÍLKOVINY	SACHARIDY	TUKY	Vláknin
 Cukkinikrémleves bazsalikommal	171 kcal	6.5 g	13.1 g	8 g	10 g
 Saláta nyers csicseriborsó golyókkal	488 kcal	18.1 g	46.9 g	18 g	32.6 g
 Omlett rukkolával és juhsajttal	422 kcal	24.5 g	38.8 g	16.5 g	10 g
 Pikáns marhapörkölt kenyérrrel	857 kcal	45.1 g	115.6 g	20.4 g	15.1 g

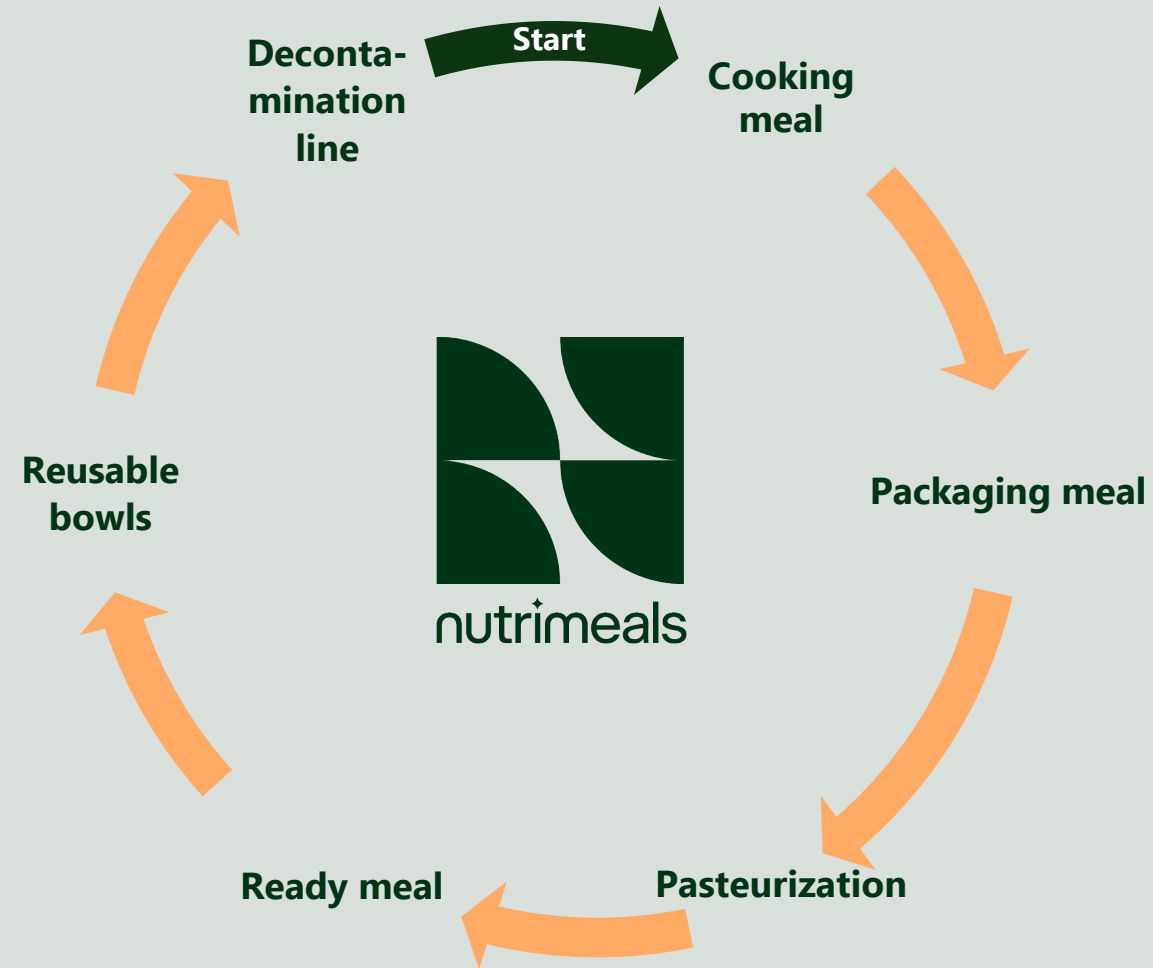
Software Solution Nutrimeals®

Nutrimeals® Gastro Assistant

- Extensive database of 300,000 recipes, plenty of variants of each meal
- Recipe proposals according to specified criteria such as the price of raw materials, nutritional values, intolerances or diets
- The possibility of expanding the database with local recipes



Nutrimeals® Circular Process



Nutrimeals® Dozen Unique Values

1. **Extension of shelf-life** of ready meal and foods
2. **Reduction of staff** in kitchens
3. New **distribution channels**
4. **Fastening of process** of meal serving
5. Connection and optimisation of **software solutions**
6. **Automatisation and digitalizing of meal pricing** based on improvement of stock food prices
7. **Software for automatic creation of menus**
8. **Personalised software for healthy eating for customers**
9. **Returnable ecological packaging** for food distribution
10. Food, meal and packaging **waste reduction** and energy saving solution
11. Complex support and **service all-in-one**
12. Price of technologies, software and solutions adapted to CEE market

Nutrimeals® Outcomes

- The main outcomes in the project are **NutriMeals® software and NutriMeals® technology**, which together address the challenge of **increasing access to affordable, nutritious and sustainable food**.
- **The NutriMeals® software provides personalised meal plans and information on the nutritional value and origin of food**, enabling consumers to make informed and healthier choices.
- **The NutriMeals® technology streamlines food distribution and promotes sustainable practices in the food chain**, reducing food waste and increasing the availability of healthy food.



Through these innovations, the NutriMeals® project not only improves consumer awareness but also **contributes to a more sustainable food system, promotes health, and reduces the risks of NCDs.**



Thank you

for your attention

Together we make the
world a healthier place

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 **nutrimeals[®]**