

Results of a Market and Stakeholder Survey about Organic Processing Methods

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Objectives

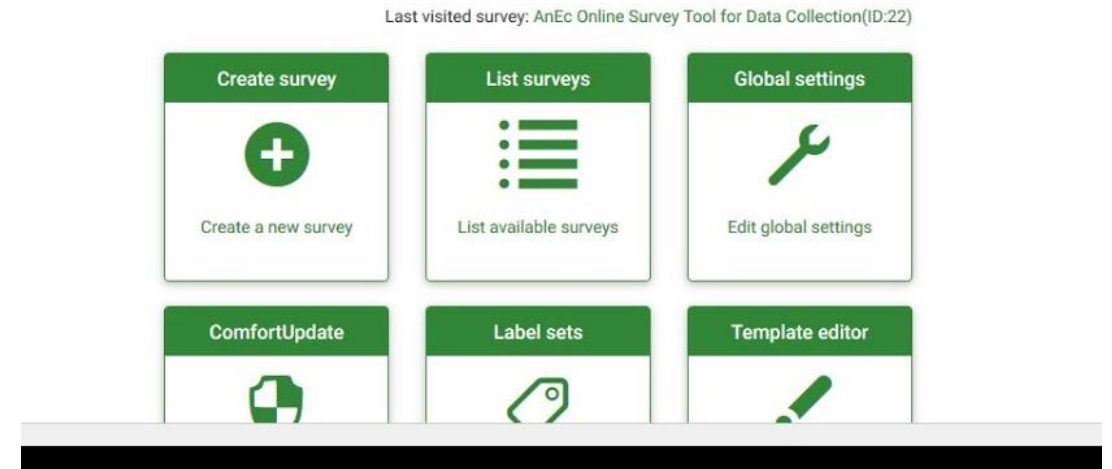
- to gather market and stakeholder opinions and preferences on different processing technologies
- to receive information about relevance of quality parameters when assessing processing technologies.

Used online survey tool

- LimeSurvey



This is the LimeSurvey admin interface. Start to build your survey from here.



Information about the survey

Target groups

- Processors, Organic experts from different scientific disciplines, Traders, Labelling organizations and other relevant stakeholders

Sample size

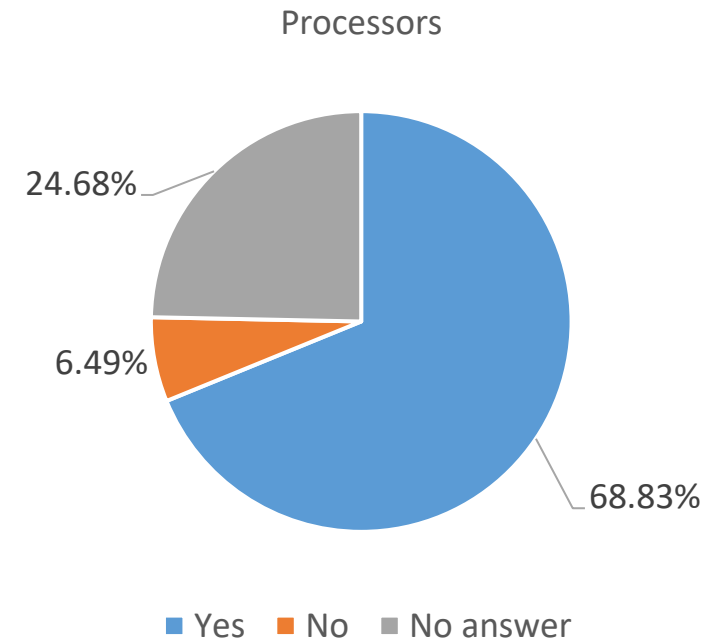
- 310

Survey period

- February – March 2021

Main question

- Is a Code of Practice considered helpful for processors to identify suitable processing methods? 2/3 of the responding processors say “yes”



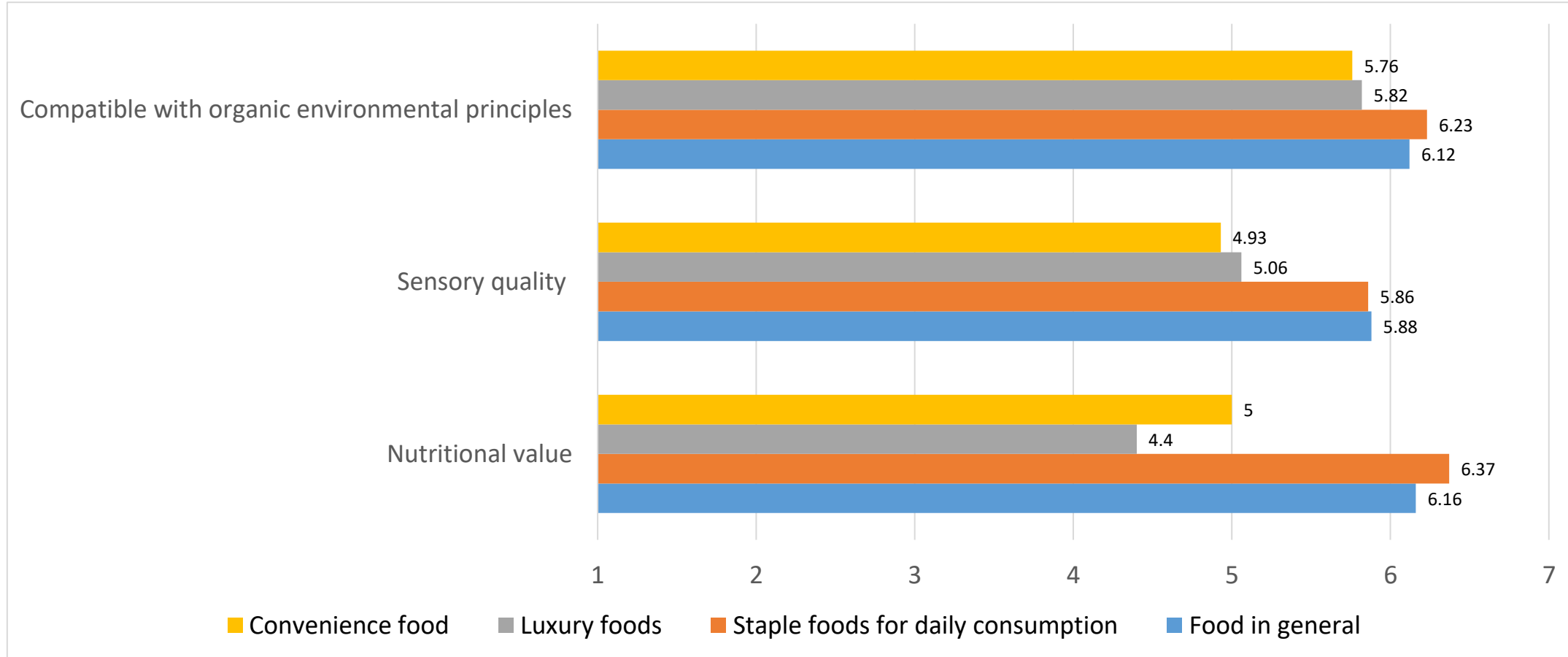
Organic processing is all about the term «gentle processing» But what does it mean?

It is when ...

- as little intervention as possible is made, as much as necessary for an excellent taste
- all valuable components are preserved as far as possible
- the sensory parameters are not affected
- the natural quality of the raw material has been respected
- the true character of the product has been preserved
- no chemical substances are used in the processing steps
- ...

Results >> How important are the different quality parameters?

- Expectations of high quality after processing seems to be higher for staple food compared to convenience and luxury food



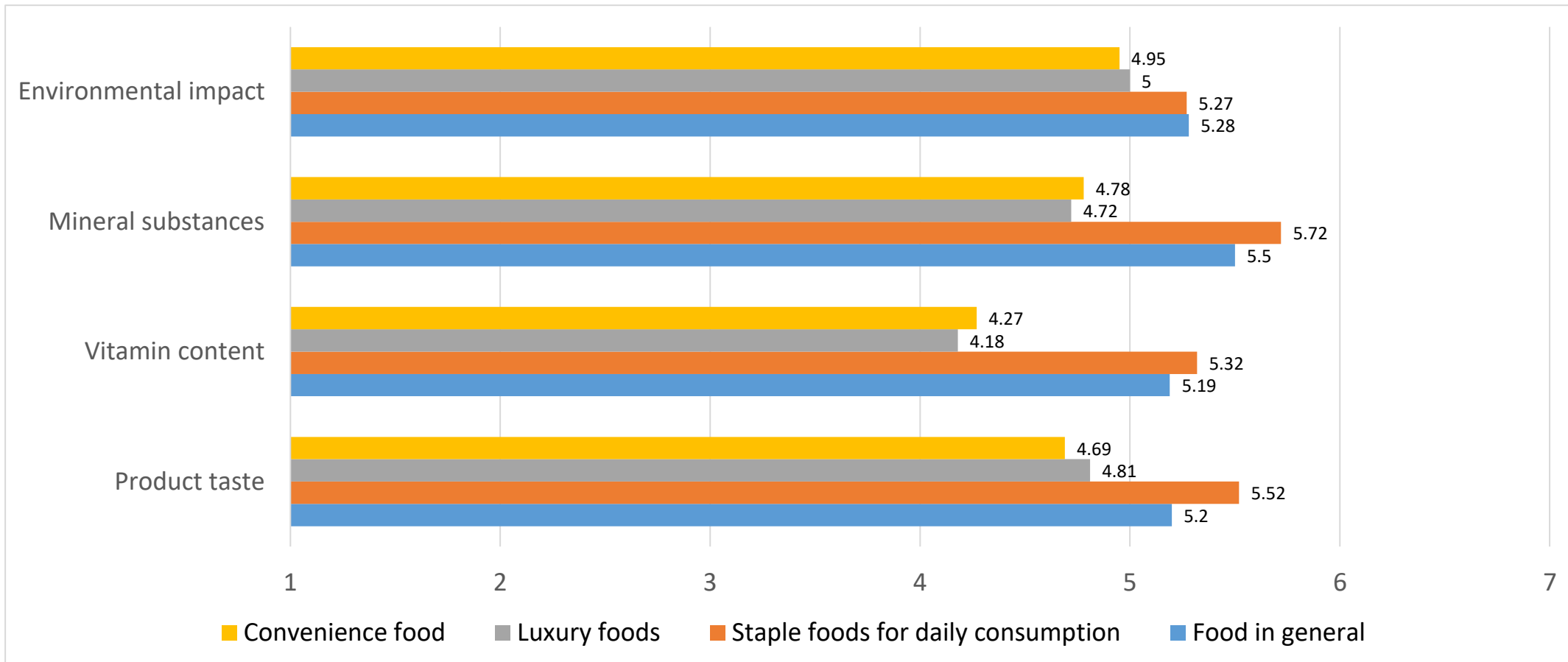
Not important at all

Very important

Q: How important are the following three aspects to you, to consider whether a processing method would fit to organic or not?

Results >> What level of quality change is accepted for certain parameters?

- For staple food respondents would accept less quality changes after organic processing compared to luxury/convenience food



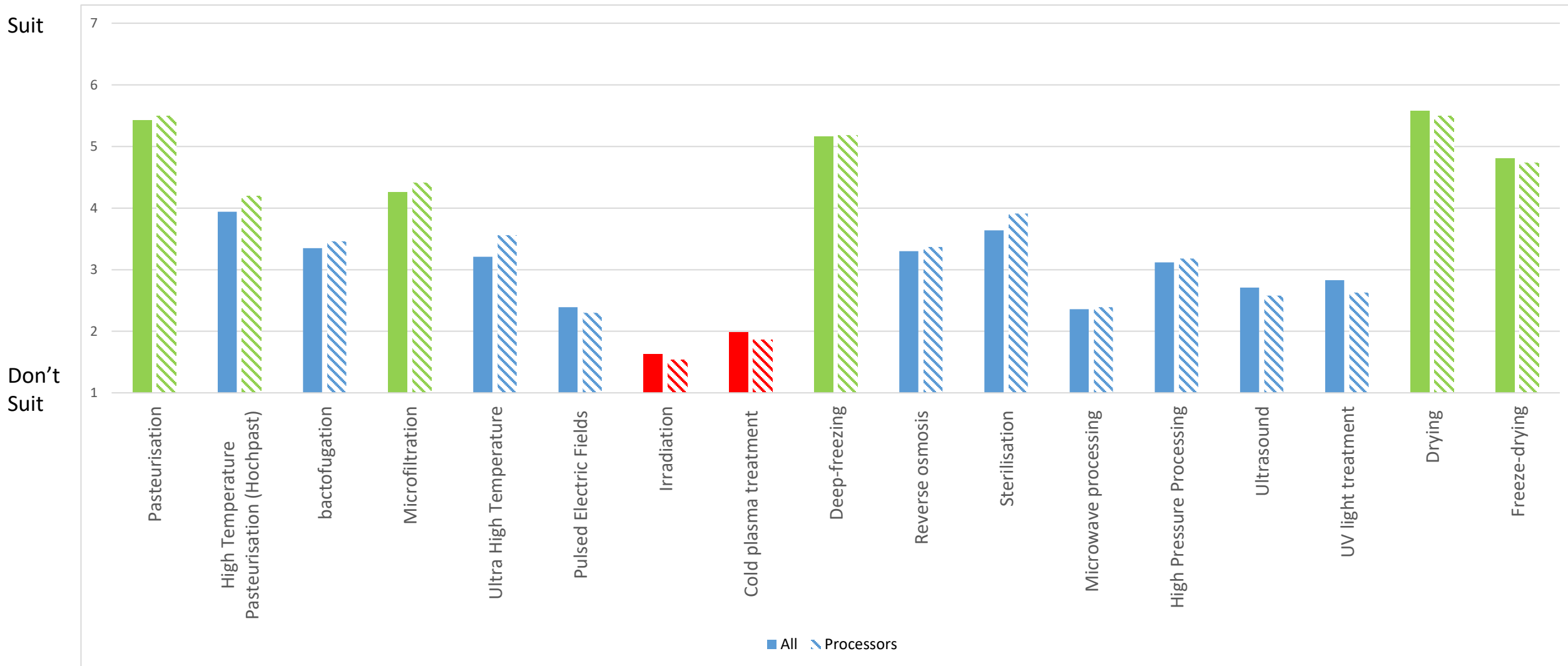
Accept completely changes

Accept no changes at all

Q: How much change of the product taste/vitamin content/mineral substances/environmental impact after being processed could you accept to still call this product "organically processed"

Results >> Suitability of technologies to organic food processing

Technologies to improve shelf-life



Results >> Suitability of technologies to organic food processing

Technologies to preserve the quality

