

**Question for written answer E-006942/2020  
to the Commission**

Rule 138

**Daniel Buda (PPE)**

Subject: Preserving of organic fruit

Technologies used to preserve organic fruit in a controlled atmosphere revolve around using different concentrations of gases, low temperatures and high relative humidity. Minimal environmental processing technologies have been developed which freeze the organic fruit at -80°C and then freeze-dry it.

The scientists running this project observed during their research that fruit stored in a controlled atmosphere preserves for longer than if it is stored in an ordinary cold store. The fruit was also of a higher quality and its specific vitamins, minerals and antioxidants were all preserved too. The following types of fruit have been stored in these conditions: apples, plums, bilberries, chokeberries, strawberries and cherries. The aim is to make organically-produced fruit free of pesticides and chemical fertilisers available to consumers throughout the year, be it fresh fruit or fruit minimally processed using clean environment-friendly technologies, thus helping to ensure people's health.

What tools can the Commission use to develop training guides for organic fruit preservation technologies, with minimum processing of the fruit using freezing/drying, that comply with the relevant European legislation?