

#### THE FRUITS AND VEGETABLES INDUSTRY SERIES

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#### Session nº10

The rise of convenience: How ready-to-eat foods are reshaping the Fruits and Vegetables sector













### Antonio Salvatore



INVOLVED IN «READY TO EAT SALAD MARKET» SINCE 1998.

STARTING AS PLANT MANAGER IN 1998 I DEVELOP MY EXPERIENCE ACROSS AGRICOLTURAL E PRODUCTION PROCESS. TODAY I'M PRESIDENT OF «OP OASI» ONE OF THE MOST IMPORTANT ORGANIZATION IN ITALIAN MARKET IN PRODUCTION OF «READY TO EAT SALADS».

WE PRODUCE MORE THAN 28.000 TONS PER YEAR OF SALADS READY TO EAT.

I'M ALSO V.PRESIDENT OF UNAPROA (ITALIA ORGANIZATION OF F&V PRODUCERS) AND I'M THE COORDINATOR OF ITALIAN TABLE FOR RTE (READY TO EAT SALDS)



# ABOUT OPOASI Coasi





### **ABOUT OP OASI**



OP OASI IS AN Association of producers dedicated to the production of specific raw materials for the RTE market in Italy and throughout Europe

It was founded in 2005 with the specific aim of developing and aggregating agricultural excellence according to technical, quality, ethical and sustainability standards.

OP OASI has been a "Benefit Company" since 2022 and since 1 January 2024 it has been a "European" OP, all members are certified for the following standards

Global GAP	Global certification of compliance with good agricultural practices
GRASP	Global GAP integration for aspects related to good social practices
LEAF	Certifies an environmentally sustainable production system
Rete del lavoro agricolo di qualità	compliance with labour standards, social legislation, income tax and value added tax







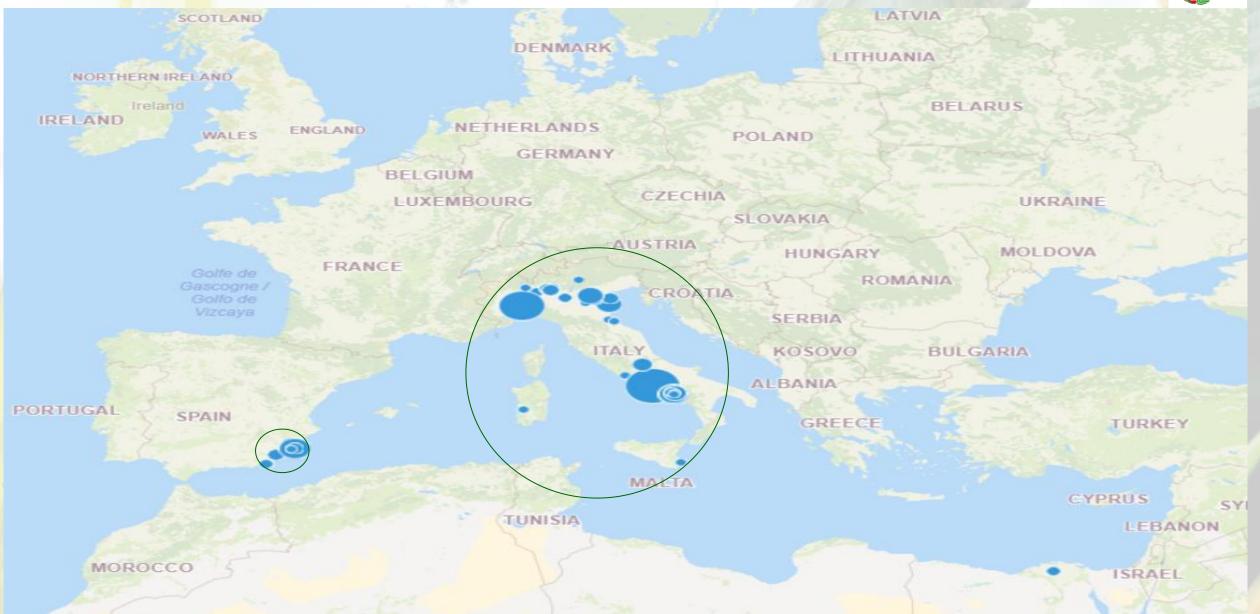






### Geographical areas for raw materials





# 50 Raw Materials 35.000 tons/year

**ETTARI** 





## Ready To Eat OP OASI Production Plants

#### SAN PAOLO D'ARGON



**PEOPLE**: 190

**TONS**: 22k

Baby Leaf / Adult salads

CERT. IFS HL
CERT.SQMS
CERT. ISO 50001
CERT. ISO 14001
ORGANIC PRODUCTION

#### BATTIPAGLIA



**PEOPLE**: 80

**TONS**: 10k

Baby Leaf / Adult salads

CERT. IFS HL
CERT. ISO 50001
CERT. ISO 14001
ORGANIC PRODUCTION



## Ready To Eat Products....what does it mean



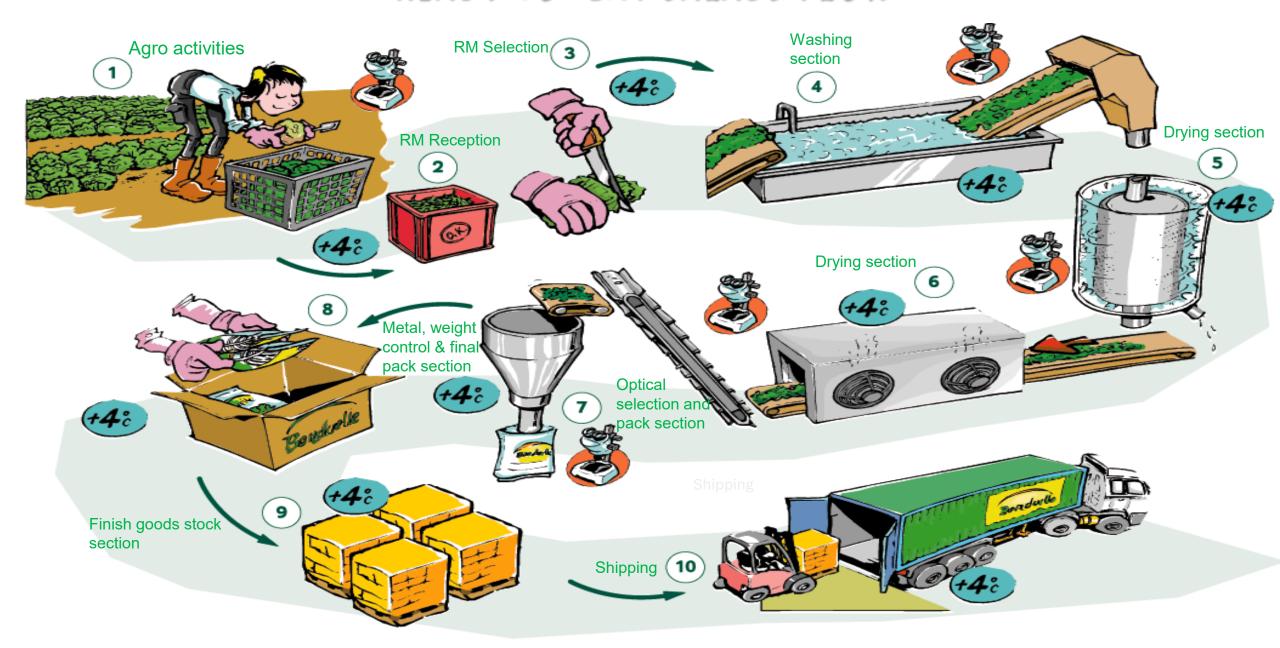


### TO SHELFS

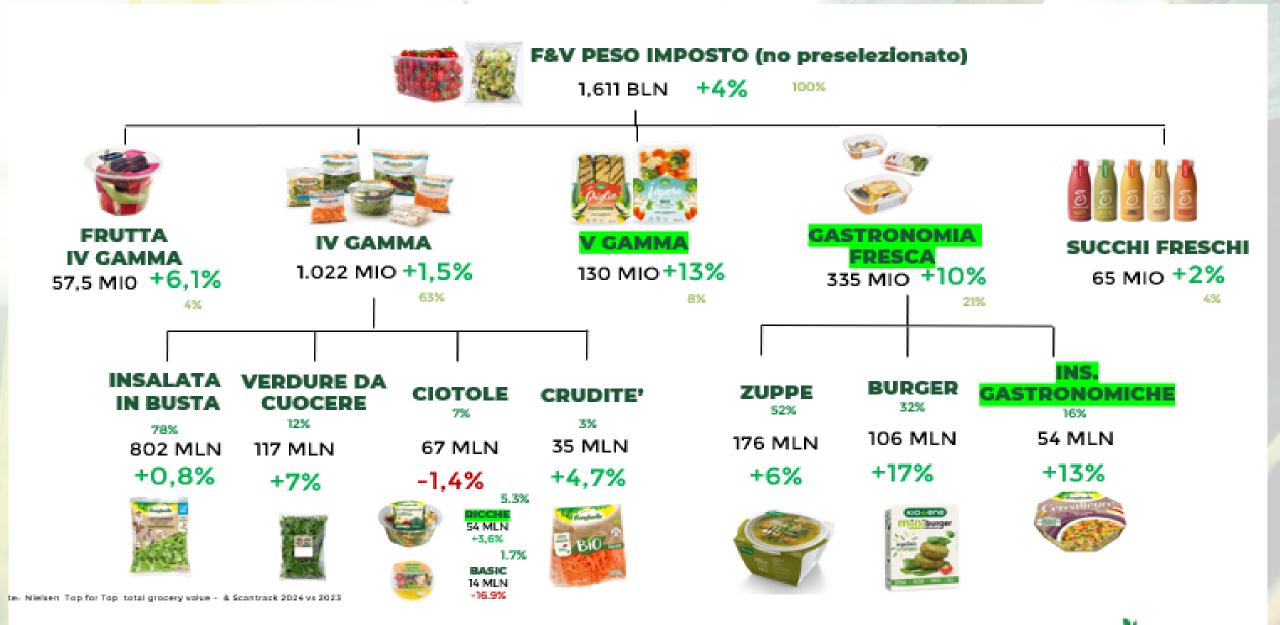


RTE Salads: washed, cut and bagged vegetable products, ready for consumption packaged in a protected or modified atmosphere and stored at no more than 8°C

# READY TO EAT SALADS FLOW

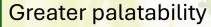


### **Italian Market Size 2024**



#### **Pros and Cons of RTE Salads**





Time saving and ease of use

Greater hygiene and quality guarantee

Better product traceability

Slower deterioration (vs. cut product)

"Zero (domestic) waste"

Reduced (domestic) water

consumption

Portioned (single, family, snack)

(Almost) constant availability



Higher price

Refrigerated storage

Disposal of packaging

Higher perishability (vs. whole

product)

High environmental impact of the process (energy, water, disinfection, etc.)

High waste at source

Distrust of the final consumer

### The most important challenges

**Economical** 

**Technological** 



**Commercials** 

Agronomic

### And finally... Which Perspectives

The RTE Salads sector must now face important challenges that can be traced back mainly to four areas:

- 1) Sustainable agri-food production: producing more, better and with fewer resources.
- 2) Conscious consumption: health, environmental and social responsibility at the heart of purchasing decisions.
- 3) Industry and circularity: eco-design of processes that involves all connections of supply chains and commercial networks with the institutions that play the role of activator and accelerator.
- 4) Communication: promoting an information system based on scientific evidence to combat information disorder.









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# Thank you





