



The University of Seville innovates in food industry with the first vinegar made out of strawberries

LOCATION: Seville/Huelva

DURATION: 1'48''

SUMMARY: Researchers of the University of Seville have collaborating in the production of the first vinegar made out of strawberries, something new, because other existing in the market just contain strawberry essence. The main ingredient use for its elaboration is mashed strawberry that comes from Lepe, the cradle of strawberry located in west Andalusia. These researcher of the University of Seville are in charge of testing the qualities of this product.

VTR:

Wine vinegar, apple or maybe strawberry? Yes, strawberry, the first one in the world made entirely out of this fruit. The idea was born in this lab of the University of Seville.

CRISTINA ÚBEDA
Researcher of the
University of Seville

"We suggested using strawberry surpluses, very abundant here in Andalusia, specifically in Huelva, and we proposed innovating in vinegar production in general, using different substrates as strawberry."

RAQUEL CALLEJÓN
Researcher of the
University of Seville

"Until now, there wasn't any vinegar elaborated this way, there are vinegars elaborated using traditional substrates adding synth essences, strawberry essences at the end of the process."

A factory in west Andalusia is the one that provides the main ingredient of this vinegar, mashed industrial strawberry. A type of fruit that represents almost a 25% of the production and that is used in the elaboration of juices, jams or milkshakes.

RAQUEL CALLEJÓN
Researcher of the
University of Seville

"These are fruit that are not eligible because of a defect of shape or colour, and can't be sold in the market."

PABLO TORRES
Creator of 'Comic Time'

"With industrial strawberry and its industry, what intend is to give a way out and an added value to strawberries that in other circumstances would be sold at a lower prize or end up in the trash."

This vinegar has been elaborated un Collaboration with the Rovira y Virgili University of Tarragona. And this lab of the University of Seville has been in charge of controlling the quality and the smell of the product; but also has discovered healthy properties in it.

RAQUEL CALLEJÓN
Researcher of the
University of Seville

"Its antioxidant properties prevent cell aging and also preserve better the food in which it has been added."

A new proposal for our palates that intends to surprise the costumer.

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