

NRGene establishes Supree to develop self-drying fruits and vegetables

01 February 2024 | News

Supree develops innovative fruit and vegetable varieties designed to naturally dry on the vine while preserving high vitamins and nutrient levels, and a rich taste



Supree develops innovative fruit and vegetable varieties designed to naturally dry on the vine while preserving high vitamins and nutrient levels, and a rich taste

Israel-based NRGene Technologies Ltd introduced Supree (Supree-Zanim), its newly established FoodTech subsidiary, which specialises in innovative fruit and vegetable varieties that naturally self-dry on the vine while maintaining nutritional value and flavour.

Supree's first product line is a unique semi-dried tomato varieties that stand out for its delicious taste, high nutritional value and one-year frozen shelf-life. The uniqueness of these varieties is in their skin's structure which is filled with microcracks which enables natural moisture evaporation. This natural drying process preserves the rich taste, vibrant colour, vitamins, and antioxidants, resulting in a superfood that loses about 80 per cent of its original weight when ripe, intensifying flavour and nutritional concentration. Supree's semi-dried tomatoes are perfect for various culinary applications from snacks, salads and cooked dishes, baked goods, and even desserts. The thawed product retains its quality, texture, and nutritional value and is available throughout the year, regardless of the growing season. Tomatoes can also serve as a versatile natural ingredient. Tomato powder derived from these tomatoes enriches processed food products across various industries, including meat products, meat substitutes, healthy beverages, and snacks.