

THE NEW GREEN SOLAR SYSTEM FOODWA ABLE TO ACCELERATE THE PROCESS OF FOOD DRYING

The new green solar system FOODWA was recognized by the [UNIDO International Award Innovative Ideas and Technologies on Agribusiness](#). This Award is focused on identifying the best technological solutions in the field of agribusiness to be implemented in developing countries.

The Award ceremony took place on 26 August at Expo 2015 and was attended by numerous academic, institutional and social representatives.

FoodWa is one of the technologies created by SOLWA Srl., an Innovative Company, Spin Off of the University Ca' Foscari (Venice), part of the International SANTEX RIMAR GROUP that works in the field of the Green Technologies, in particular in the water treatment sector and dehydration processes.

FoodWa is the new green solar system able to accelerate the process of food drying thanks to its autonomous system based on Solwa Technology: it works without energy supplies and does not need skilled staff. FoodWa works only by sun and currently there are no stand-alone technological systems to dry food. FoodWa advantages are no waste, no CO₂, costs reduction, energy and natural resource saving.

Drying process is one of the most common techniques used to preserve food and preventing the growth of mildew and bacterial colonies. If the food is dried in the open air under direct solar radiation (traditional way), the food is unsafe and cannot be store. In countries where there are not freezing systems, drying is the unique method to preserve food.

Thanks to this innovative system, people could eat vegetable, fruit or fish months later after harvest. Moreover, the food stored can be sold increasing the entrepreneurship and commercial exchanges (local market and export). This vision can improve the local economy and generate employment for local people.



The technology and the social process of FoodWa can be a new way to promote a *sharing economic model* that can help the development of small local entrepreneurs, thanks to the promotion of Farmer Clusters activities and mutual collaboration. Farmer Unions can manage FoodWa Centres (Collection Centres for agricultural products), where people or farmers bring their harvests in exchange for money.

FoodWa Centres, after drying food, can trade it in the local or international markets, as well as dealing with specific food processing companies or with pharmaceutical and cosmetic industries. Associates can also share managing costs of the Centre and the cooperatives of farmers can develop different services and business activities related with the Cluster (agriculture, processing and trade), assuring and guaranteeing revenues and incomes to farmers and their families.

The technology is eco-friendly, being powered only by solar energy, scalable and simple to transport (it can be moved depending on the periodicity of harvests), being a system model easy to replicate in every country of the World.

FoodWa allows the development of food processing industry, solving specific problems like food storage and conservation, handling and transportation service (avoiding food and money losses), the increase of food availability and safe food supply; to reduce the dependence from imported products, like juice.

FoodWa assures an inclusive and sustainable system, creating local jobs and income (from the manufacturing to the drying process), enhancing local and global trade (dried food can be sold and export), supporting economy diversification and building new green industries. The system is completely green, so the Countries will have also environmental benefits (no pollution, no energy waste, innovation, no costs).

SOLWA Company will support technical local training and technology transfer, as well as partnerships in order to reach a great sustainable development.

To know more

[FoodWa brochure](#)

[FOODWA slideshare](#)

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