Innovative Frozen Fruit Range Promotes Important Sustainability in Australia

Detail Introduction:

Ra Food produces the only Rainforest Alliance-certified frozen fruit for Australia and New Zealand. Backurmond near Sydney, the company offers four frozen products: blueberries, raspberries, mangoes, mixed berries. Its products launched in 2019 and are available to independent retailers nationwide. Falliance specializes in the sustainability certification of farms, Mr. Bukovinsky said. Ra Food currently fruit from Chile, Peru, Eastern Europe, and Mexico.



"Unfortunately, frozen fruit grown in Australia is currently particularly expensive, and we hope that we change in the future," Bukovsky said. "Historically, this has been too expensive for mainstream consumed and it's actually more expensive than organic. This is mainly due to the decentralized nature of the suchain. Relatively small farms focus primarily on the fresh market rather than the industrial or frozen in addition, automated freezing plants set up in other countries that focus on frozen fruit are more coeffective, allowing us to sell products at prices close to regular fruit."

Frozen products are not just sustainable in terms of cultivation, Mr. Bukovinsky said. He said his products are lower than organic frozen fruit, so we appopular with consumers in the retail space. One of our challenges is to make consumers aware of the difference between organically produced and sustainable certified products."

Bukovsky said: "For almost two decades, we have been sourcing fruits and vegetables from developing countries around the world. Not only from a supply and price point of view but also from a farm situated frozen food variety has developed. We believe this needs to be done in a sustainable manner at all surflevels. Mr. Bukovinsky added that Rå means "raw" in Danish, which he said was appropriate because used in his products is 100% sustainable.