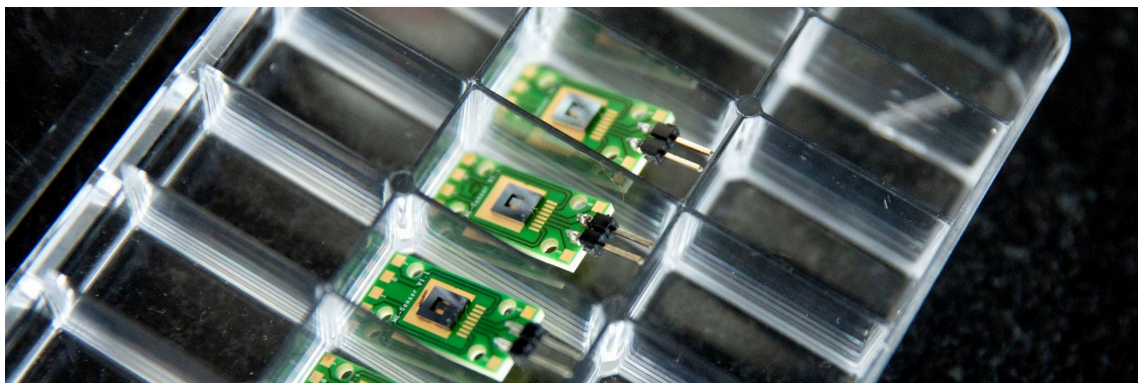


[View this mail in your browser](#) [PRECISE Webpage](#)



Precise Newsletter

August 2024



Human senses ensure the quality of our food

Yvonne Spethmann from our partner KIN explains the important differences between a technological sensor and the use of a trained sensory panel to ensure the quality of food. Who decides whether meat is still suitable for processing into sausage products, direct sale to the consumer, or whether it is already spoiled?

Read the article [here](#).



ISIT – Partner within PRECISE

The sensor utilized for the PRECISE project is produced by the acoustic systems and microdrives team at Fraunhofer ISIT.

Read the article [here](#).



The people's meeting

PRECISE, was prominently featured at the esteemed Folkemødet on the Danish Island of Bornholm. This annual gathering, renowned for its vibrant exchange of ideas and community engagement, provided the perfect backdrop for PRECISE to showcase its mission and technological advancements.

Read the article [here](#).



Modern fish processing at VEGA Salmon

VEGA Salmon, ships salmon all over the world from their location in Handewitt, just south of the Danish border..

Get some insights [here](#).



Climate Friendly Generation of Food

We organize this workshop together with the Food and Bio Cluster.

Participants learn from our speakers about sustainable food practices and can engage in the discussion as well as tasting innovative foods and experience cutting-edge technologies.

Participation is free of charge but requires registration.

Program / Registration

Publications



A new general publication appeared in Kemifokus – Dansk Kemi, 105, nr.1, 2024 and is available in Danish.

[Download the article in Danish](#)

Check out our publications.

Events



100% Climate Neutrality Conference

Sønderborg, 16–17. September 2024
Precise will house a workshop on
the 17. September from 8:30–12:30

Program /
Registration



Photo by Sarah Chai

Food Waste Day in Sønderborg

Sønderborg, 28. September 2024
Again, Precise will be part of an
arrangement around food waste.
You can meet us there and try the
sensor and also learn how to avoid
food waste.

Check out our webpage and
LinkedIN for the program. It should
appear in a few days.



PRECISE

Alsion 2, 6400, Sønderborg

This email was sent to kru@tek.sdu.dk
You've received this email because you've subscribed to our newsletter.

[Unsubscribe](#)

