
“CAN A *BYTE* IMPROVE YOUR *BITE*? ”





Digital twins technology

BBTWINS will combine blockchain, artificial intelligence (AI), machine learning, the Internet of Things (IoT) and software analytics to develop and validate two innovative digital twins in two use cases.



Blockchain



Artificial Intelligence



Machine Learning



Big Data



Internet of Things



Software Analytics

Sensors & IoT: peaches



PANOImagen



This project has received funding from the Bio-based Industries Joint Undertaking under the European Union's Horizon 2020 Research and Innovation Programme under grant agreement No 101023334.



Bio-based Industries Consortium

Horizon 2020
European Union Funding
for Research & Innovation

Guess!



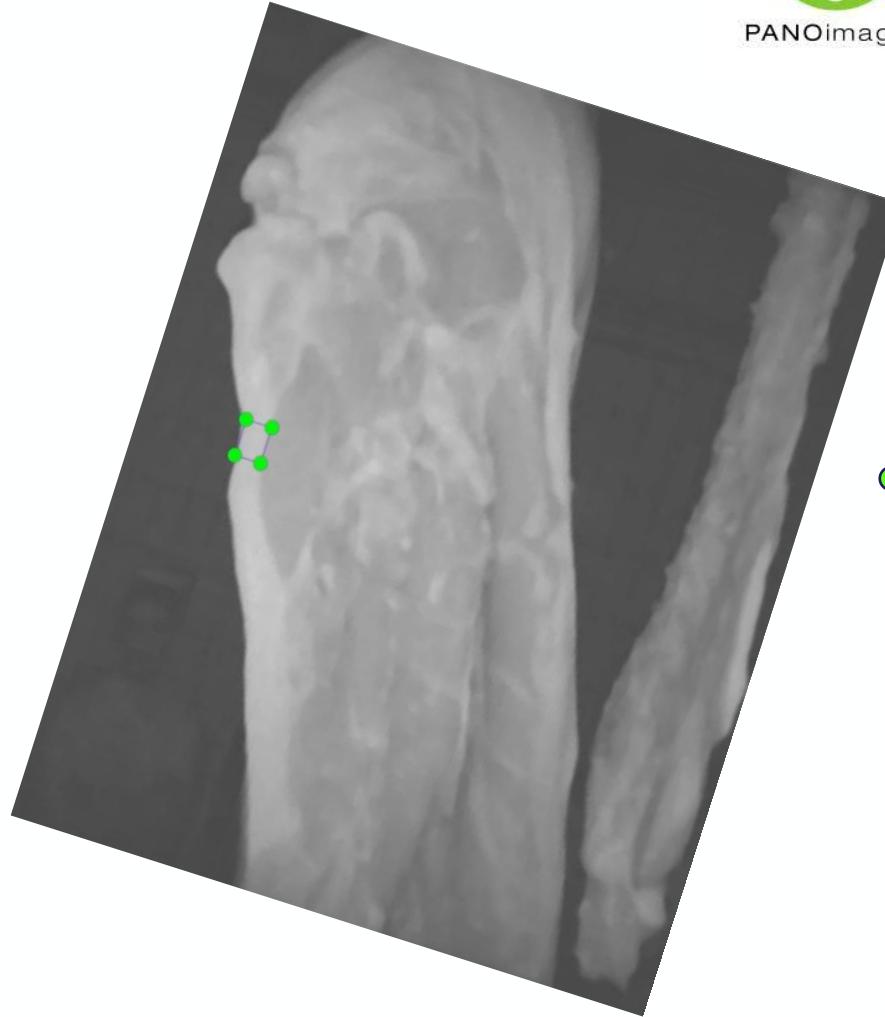
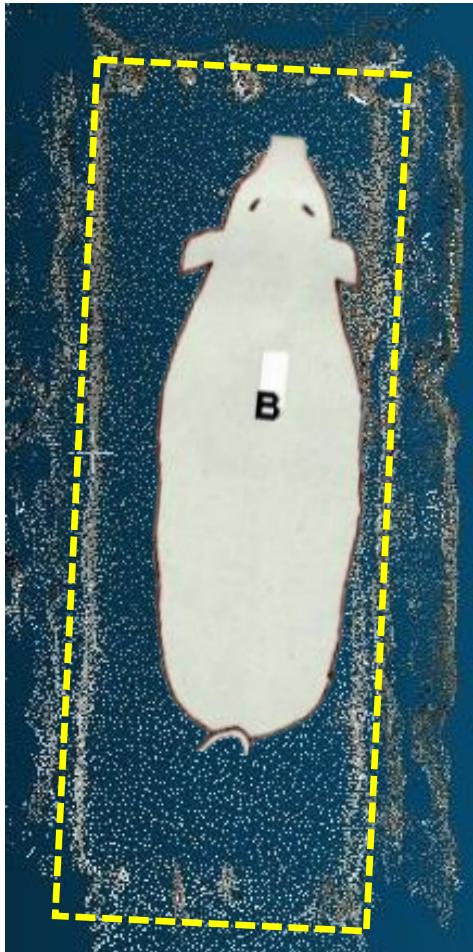
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Sensors & IoT: pork



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STELVIOTECH

Trace product here:

Search by product name, EAN code or batch ID 

Or scan the QR in the product box 

You searched 109182717

X Go back to detail

46 results matches your search

- Pizza tradionale Pizzas D'Italia Premium BATCH ID 1091827171TRA
- Pizza tradionale Pizzas D'Italia Premium BATCH ID 1091827172TRA
- Pizza tradionale Pizzas D'Italia Premium BATCH ID 1091827173TRA
- Pizza tradionale Pizzas D'Italia Premium BATCH ID 1091827173TRA
- Pizza tradionale Pizzas D'Italia Premium BATCH ID 1091827176RA
- Pizza tradionale Pizzas D'Italia Premium BATCH ID 1091827171TRA
- Pizza tradionale Pizzas D'Italia Premium BATCH ID 1091827171TRA

 3 raw components
Click to view and trace components

- Queso para pizza**
Quesos Murcia Batch ID: 1928181819101001
- Jamón York PANPI2018**
Jamones Macario Batch ID: 1928181819101001
- Masa PZAAJAA**
Harinas Procesadas SA Batch ID: 1928181819101001

X Go back to results

Pizza tradionale Pizzas D'Italia Premium BATCH ID 1091827171TRA

STEP DETAILS LOCATION CERTIFICATES X

 Sanitización de Instalaciones
Verified by Stelviatech

Pizzas D'Italia Premium desinfecta las instalaciones cada 24 horas según recomendación del Ministerio de Consumo para productos alimenticios.

 Uso de energías renovables
Verified by Stelviatech

Pizzas D'Italia Premium usa un 95% de energías renovables en su planta de fabricación y horneado.

 Batch creation 16 JUL 22

In this step we receive all our raw materials from local farms and prepare them to be part of our pizza.

Proveedor de Queso: Quesos Murcia
Lote de Queso: 1928181819101001

Proveedor de Jamón: Jamones Macario
Lote de Jamón: 1928119281101001

Proveedor de Masa: Harinas Procesadas SA



Blockchain: Traceability w/ QR + consumer app

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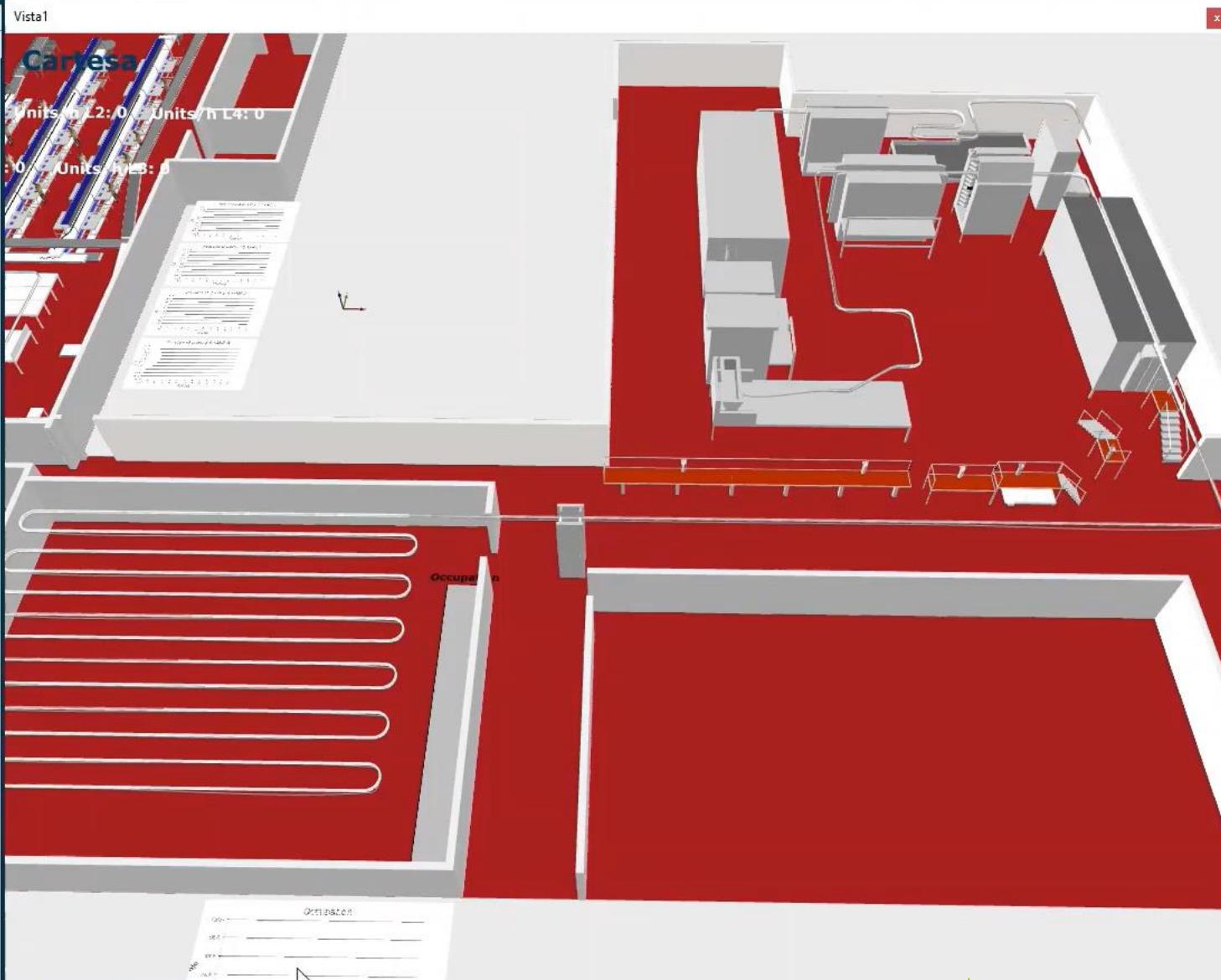


Tiempo Real 10 64 Tiempo de pausa: 0.5 d 0,00 h 0%

Velocidad: Posición 3.204 -28.636 0.000 m

Editor de parámetros de entrada - gris

Parámetros de entrada	
Entidad	Valor
PigletsArrival_Rate	<res>/addsources/Data.xlsx
BaselinePlanning_Input	<res>/addsources/Data.xlsx
LabourNecessities_Output	<res>/addsources/Data.xlsx
PersonnelShifts_Input	<res>/addsources/Data.xlsx
SimulatedPlanning_Output	<res>/addsources/Data.xlsx


Parámetros de salida - gris

Salida	Valor
Simulación.FechaHoraActual	sep 07, 2022 09:20
OUT.Ham1_CycletimePerKg	0 h
OUT.Ham1_Throughput	0 kg/s
OUT.Ham2_CycletimePerKg	0 h
OUT.Ham2_Throughput	0 kg/s
OUT.Ham3_CycletimePerKg	0 h
OUT.Ham3_Throughput	0 kg/s
OUT.Ham4_CycletimePerKg	0 h
OUT.Ham4_Throughput	0 kg/s
WASTE.By-productType_II	[kg/d]
WASTE.By-productType_III	[kg/d]
WASTE.ResidualBiomass	[kg/d]
WASTE.Blood	[l/d]
WASTE.Hair	[kg/d]
WASTE.PigCarcasses	[kg/h]
WASTE.OtherCarcasses	[kg/d]
WASTE.Sludge	[kg/d]
WASTE.SanitaryWastewater	[l/h]
WASTE.IndustrialWastewater	[l/h]
WASTE.Paper	[kg/d]
WASTE.Plastic	[kg/d]
WASTE.DeathPigsFromTranspot	[kg/d]
WASTE.Manure	[kg/h]



Spectra Set

- Old damage
- good
- new damage



Ctic Cita.
CENTRO TECNOLÓGICO

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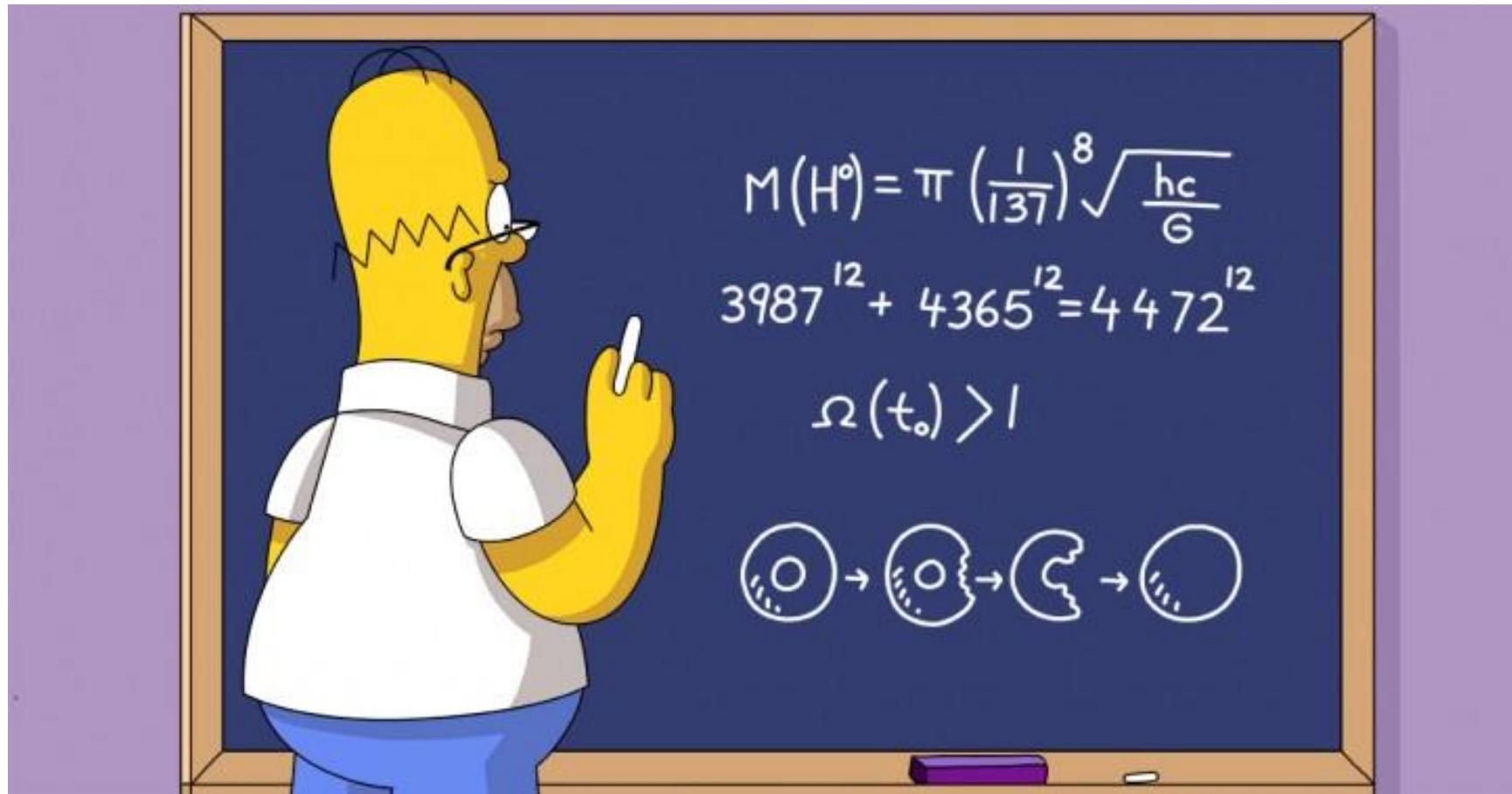


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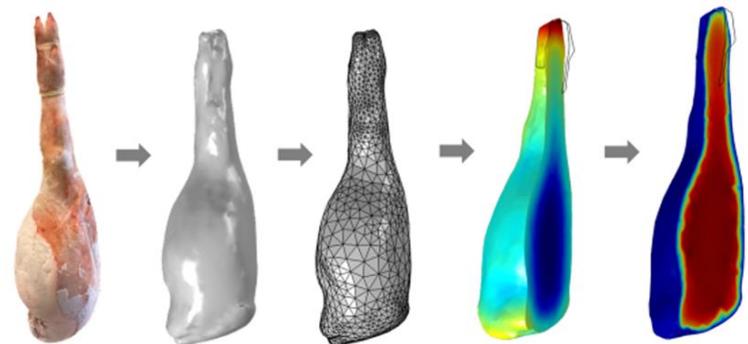


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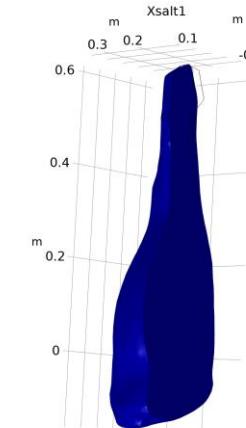
MODELIZACIÓN DE PROCESOS ALIMENTARIOS



MODELIZACIÓN DE PROCESOS ALIMENTARIOS SIMULACIÓN DEL SECADO DE JAMÓN CURADO

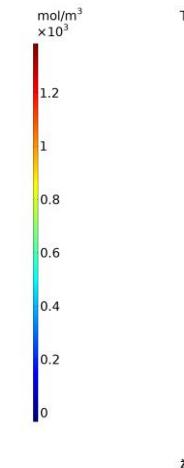


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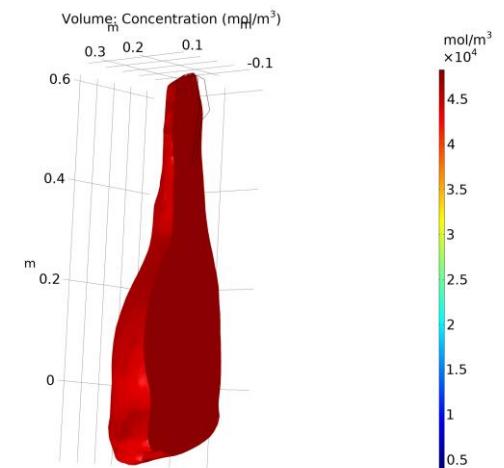


Concentración Sal

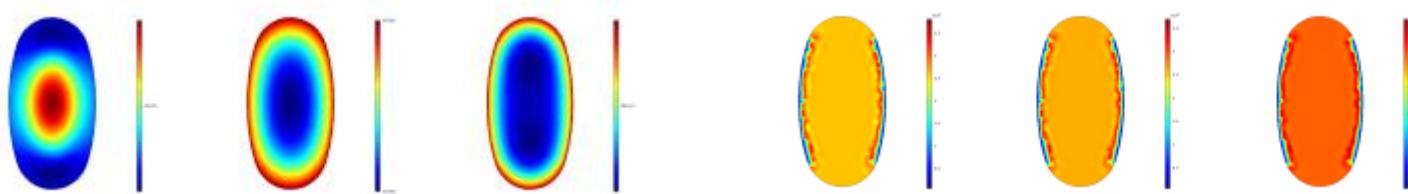
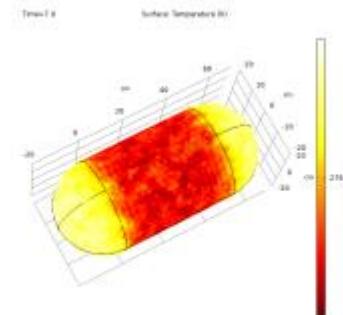
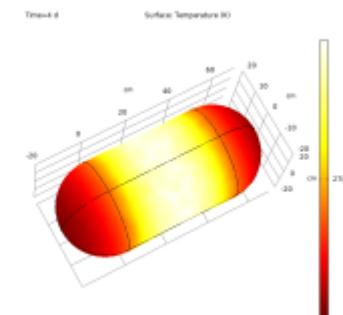
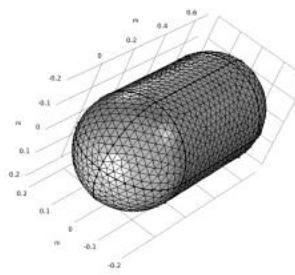
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Concentración Agua



MODELIZACIÓN DE PROCESOS ALIMENTARIOS SIMULACIÓN DEL CURADO DEL CHORIZO RIOJANO



MODELIZACIÓN DE PROCESOS ALIMENTARIOS

MODELO DE PREDICCIÓN DE LA FIBROSIDAD DEL CARDÓ

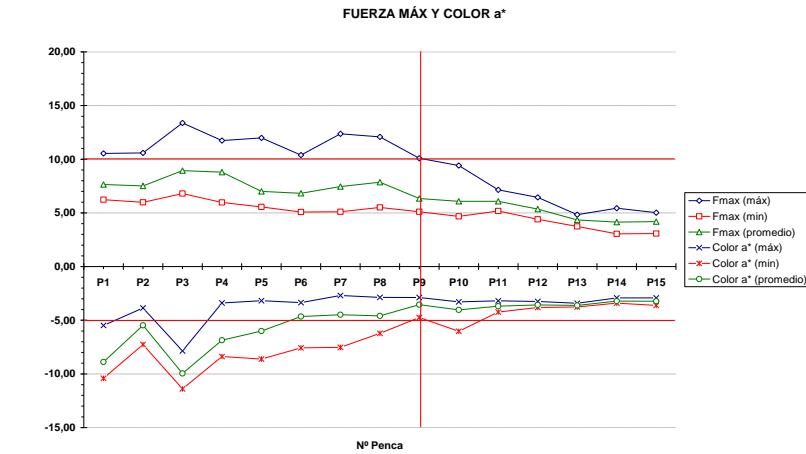
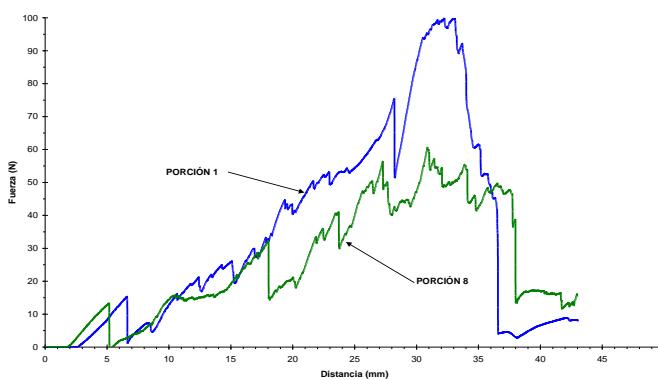
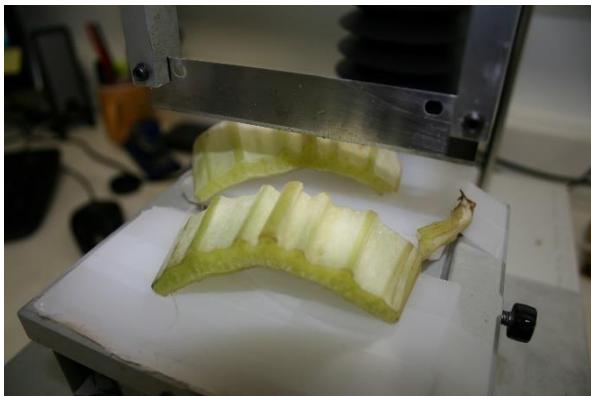
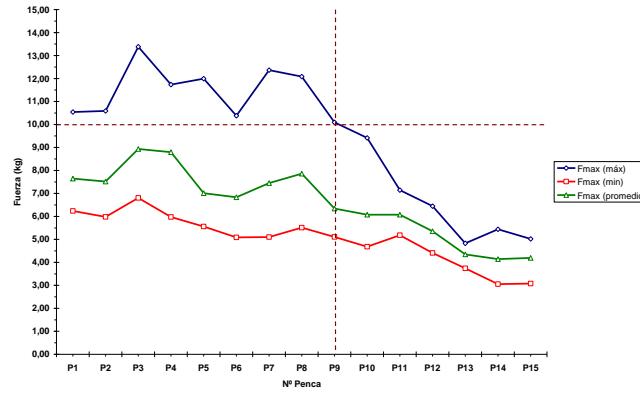
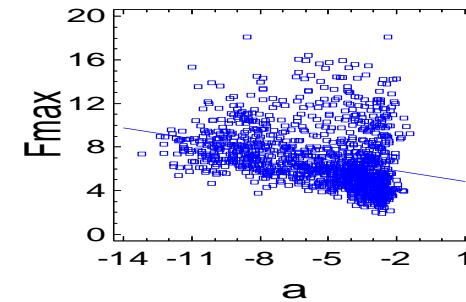
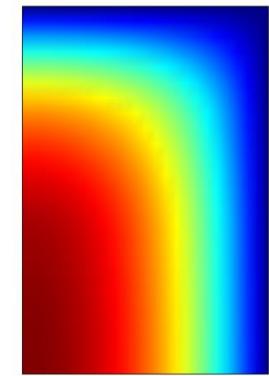
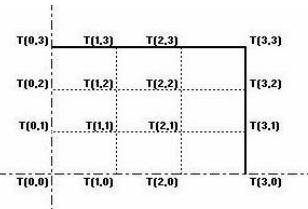
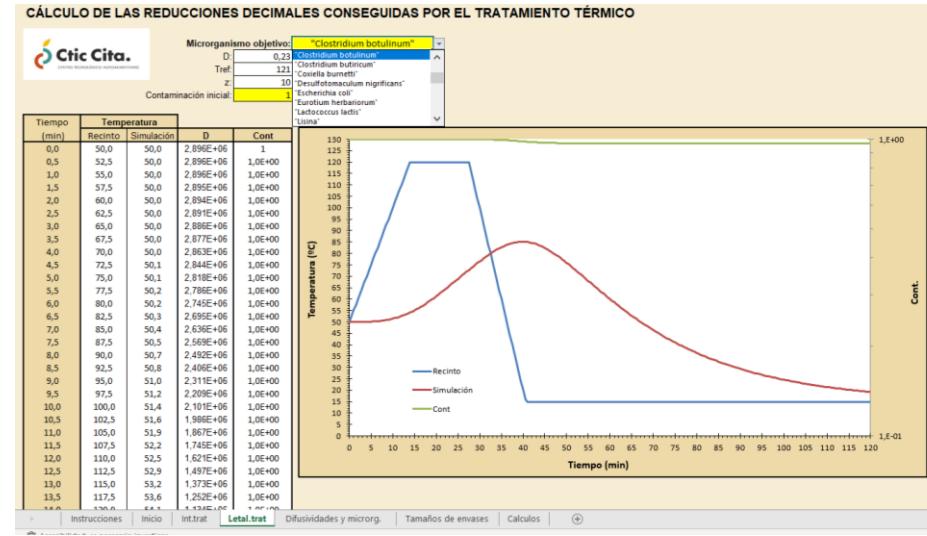
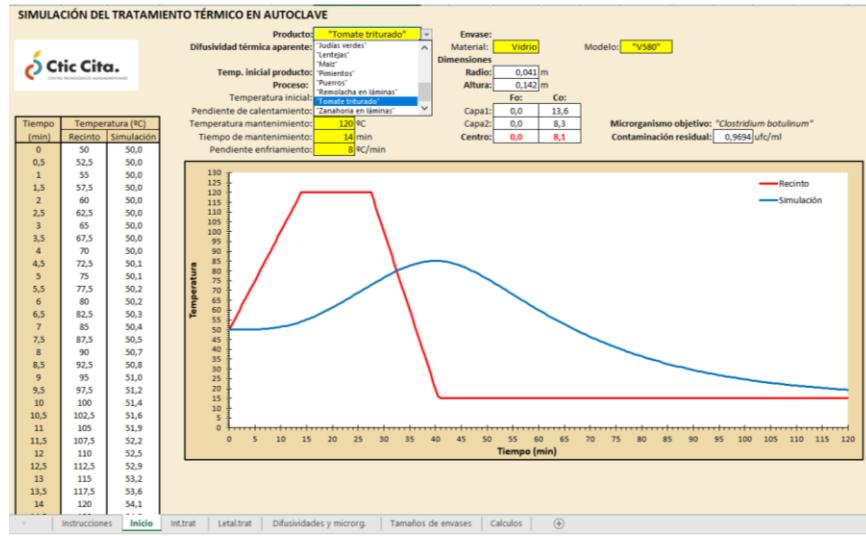


Gráfico del Modelo Ajustado



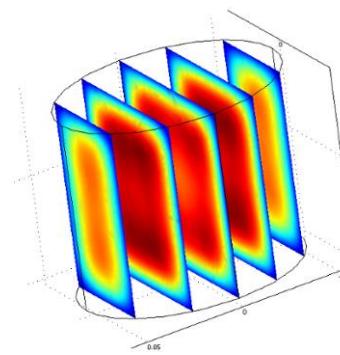
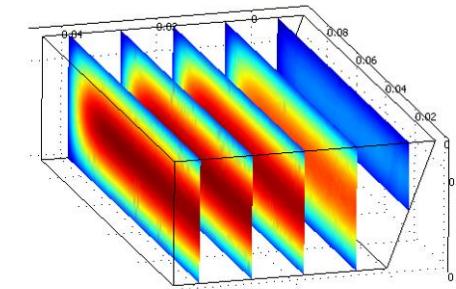
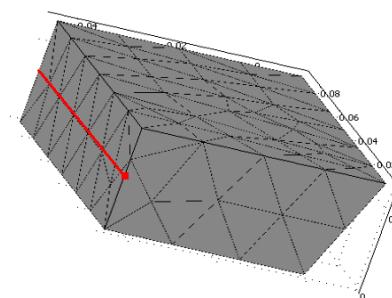
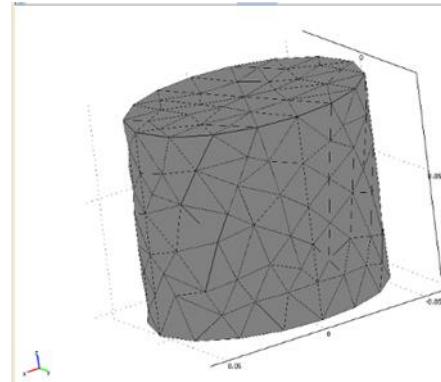
MODELIZACIÓN DE PROCESOS ALIMENTARIOS

SIMULACIÓN DEL TRATAMIENTO TÉRMICO EN CONSERVA (ENVASES CILÍNDRICOS)



MODELIZACIÓN DE PROCESOS ALIMENTARIOS

SIMULACIÓN DEL TRATAMIENTO TÉRMICO EN CONSERVA (ENVASES FLEXIBLES)



MODELIZACIÓN DE PROCESOS ALIMENTARIOS

SIMULACIÓN DEL CALENTAMIENTO POR INDUCCIÓN ELECTROMAGNÉTICA

