
**“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



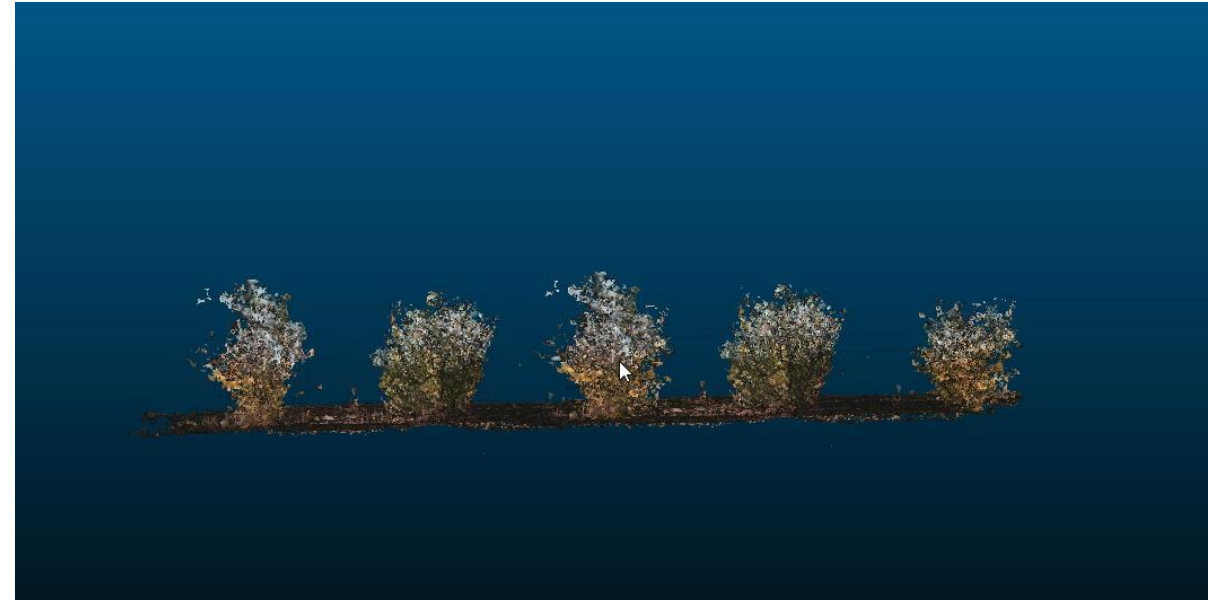
Internet of Things



Software Analytics



Sensors & IoT: peaches



Objects being tracked: 9



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.



Guess!



BBTWINS

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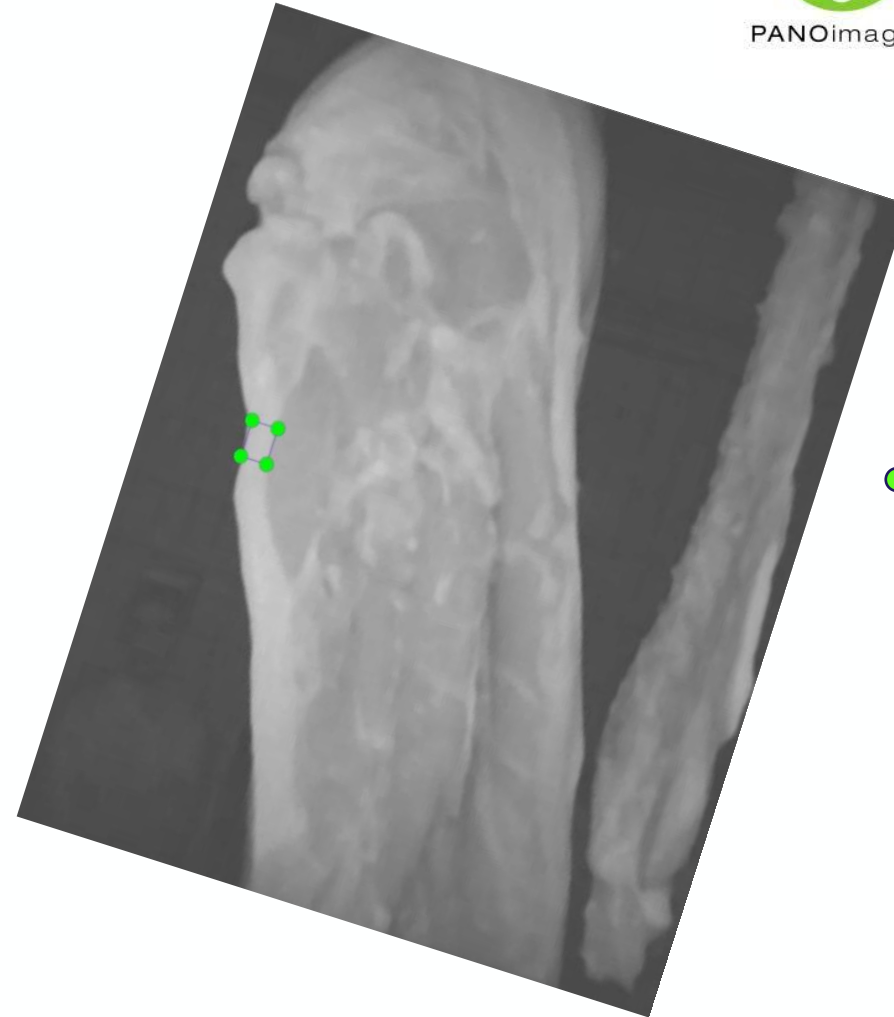
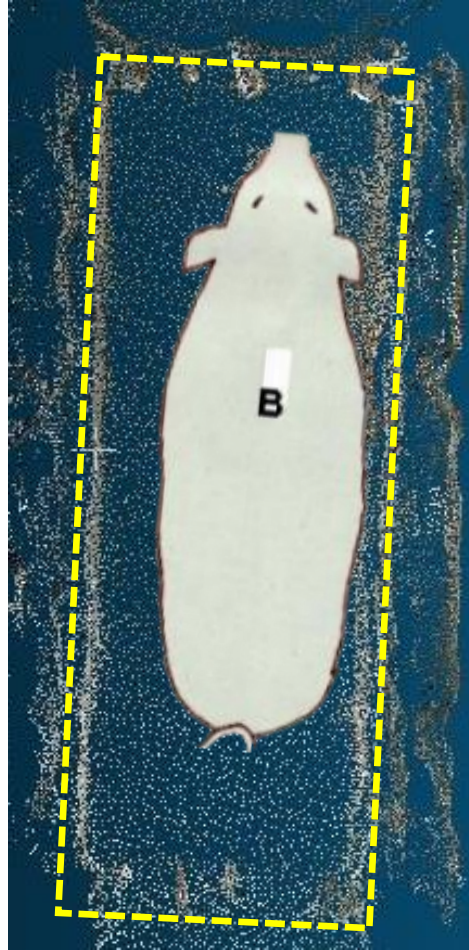


Bio-based Industries Consortium



Horizon 2020
European Union Funding
for Research & Innovation

Sensors & IoT: pork



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STELVIOTECH

You searched 109182717

46 results matches your search

- Pizza tradizionale**
Pizzas D'Italia Premium
BATCH ID 1091827171TRA
- Pizza tradizionale**
Pizzas D'Italia Premium
BATCH ID 1091827172TRA
- Pizza tradizionale**
Pizzas D'Italia Premium
BATCH ID 1091827173TRA
- Pizza tradizionale**
Pizzas D'Italia Premium
BATCH ID 1091827173TRA
- Pizza tradizionale**
Pizzas D'Italia Premium
BATCH ID 10918271716RA
- Pizza tradizionale**
Pizzas D'Italia Premium
BATCH ID 1091827171TRA
- Pizza tradizionale**
Pizzas D'Italia Premium
BATCH ID 1091827171TRA

STELVIOTECH

Go back to detail

Pizza tradizionale
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

STELVIOTECH

Go back to results

Pizza tradizionale
Pizzas D'Italia Premium
BATCH ID 1091827171TRA

STEP DETAILS LOCATION CERTIFICATES

- Sanitización de Instalaciones**
Verified by Stelviotech
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 Stelviotech
Pizzas D'Italia Premium usa un 95% de energías renovables en su planta de fabricación y horneado.

STELVIOTECH

Go back to results

Pizza tradizionale
Pizzas D'Italia Premium
BATCH ID 1091827171TRA

STEP DETAILS LOCATION CERTIFICATES

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: **1928181819101001**

Proveedor de Masa: **Harinas Procesadas SA**

Blockchain: Traceability w/ QR + consumer app

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Spectra Set

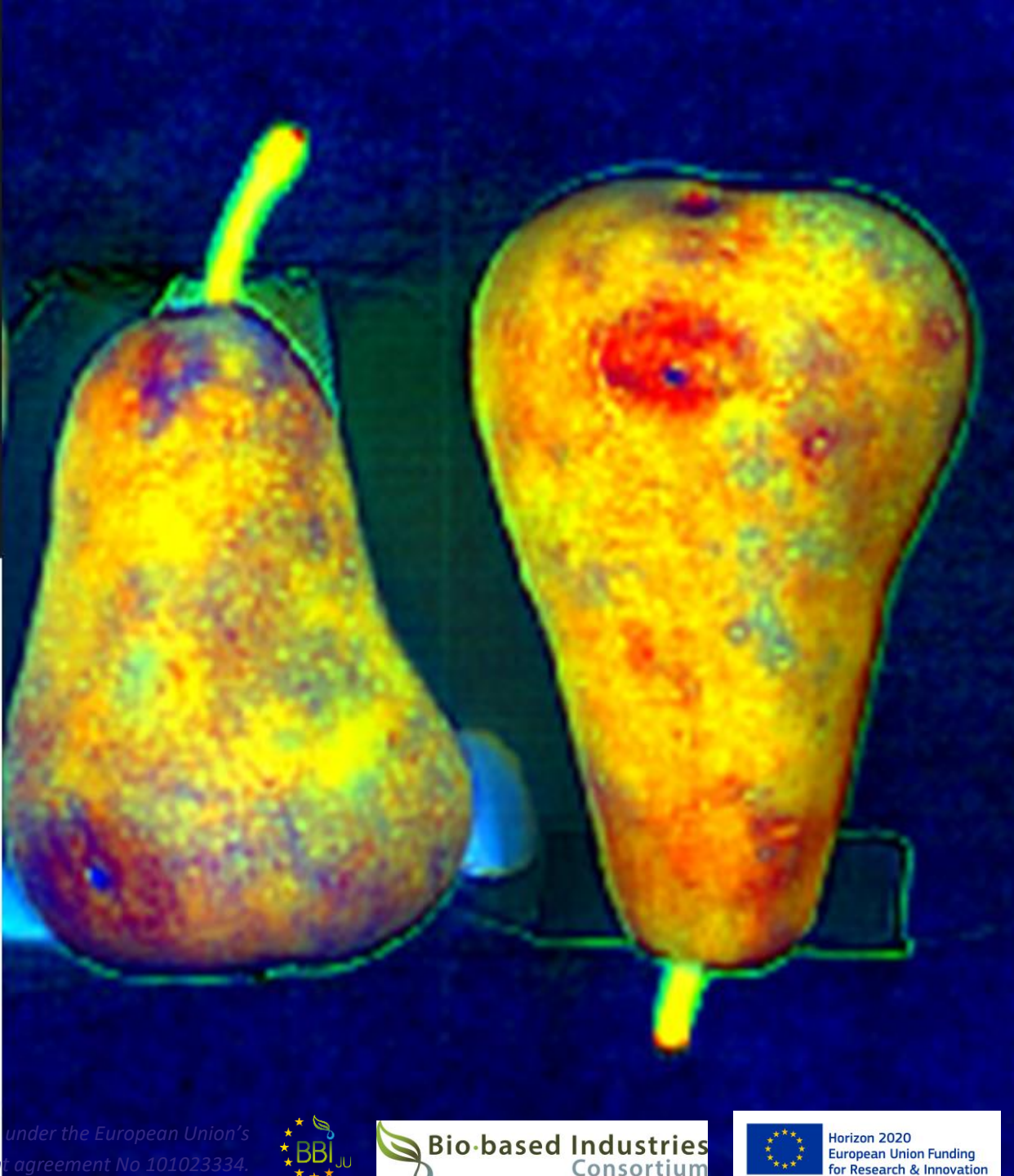
-  Old damage
-  good
-  new damage



BBTWINS



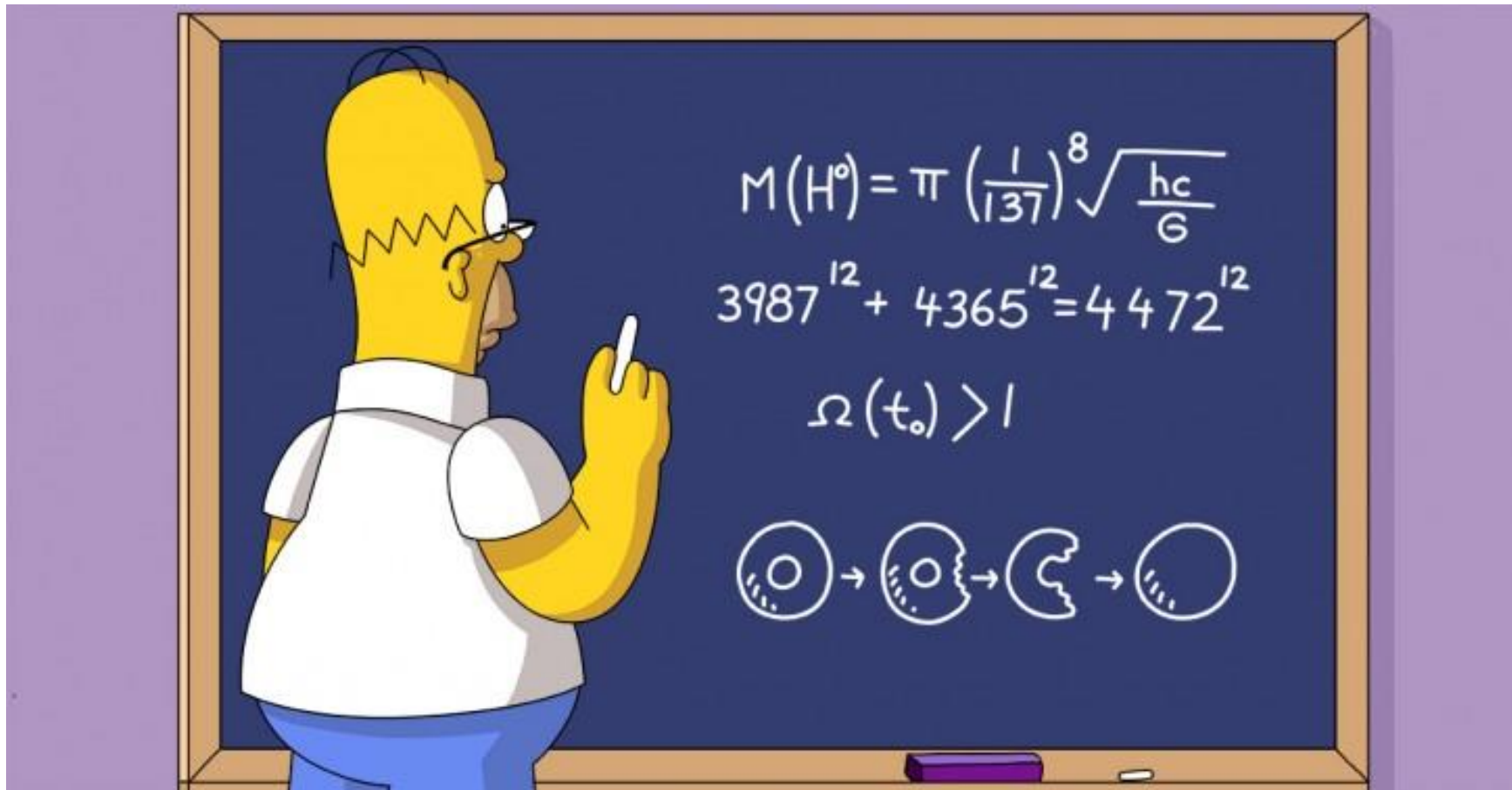
Ctic Cita.
CENTRO TECNOLÓGICO



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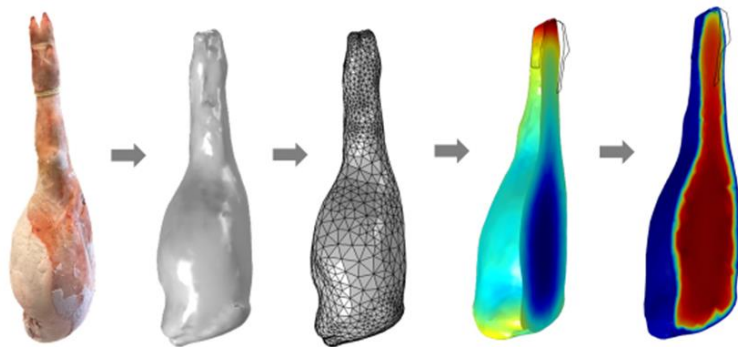


MODELIZACIÓN DE PROCESOS ALIMENTARIOS

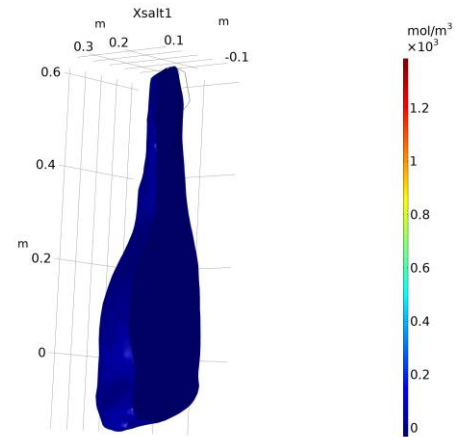


MODELIZACIÓN DE PROCESOS ALIMENTARIOS

SIMULACIÓN DEL SECADO DE JAMÓN CURADO



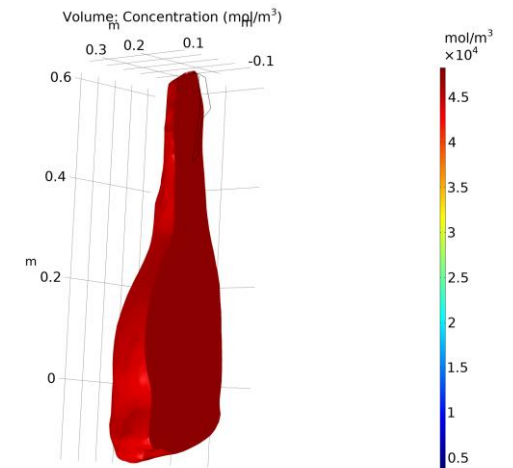
Time=0 d



Concentración Sal

Concentración Agua

Time=0 d

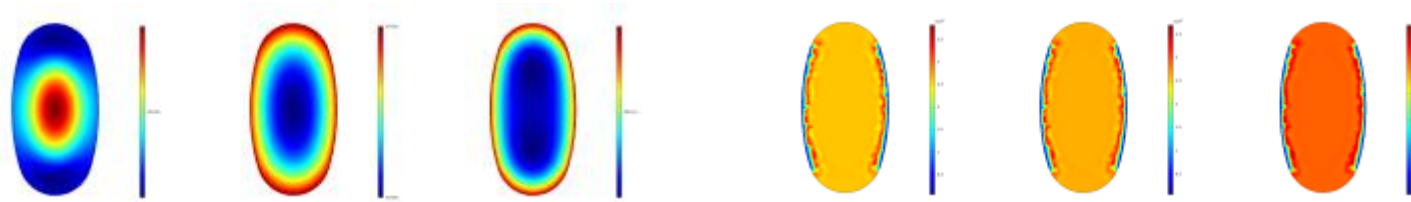
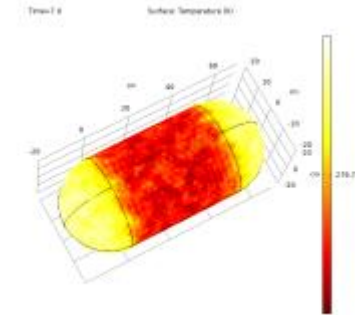
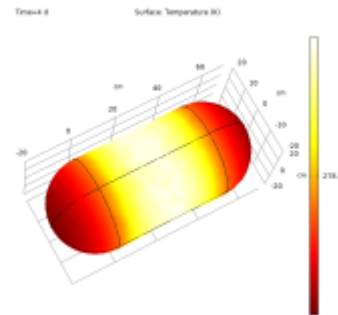
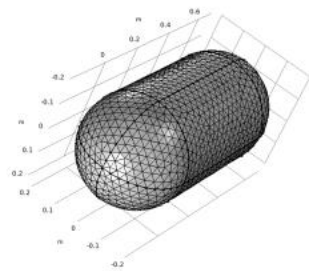


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MODELIZACIÓN DE PROCESOS ALIMENTARIOS

SIMULACIÓN DEL CURADO DEL CHORIZO RIOJANO



MODELIZACIÓN DE PROCESOS ALIMENTARIOS

MODELO DE PREDICCIÓN DE LA FIBROSIDAD DEL CARDO

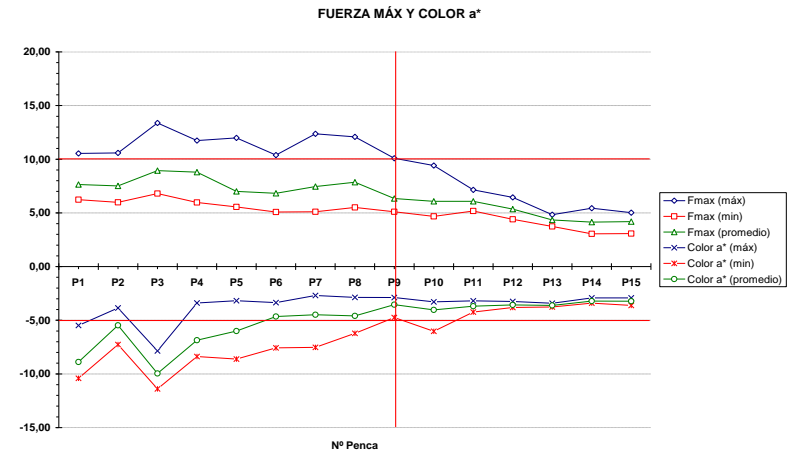
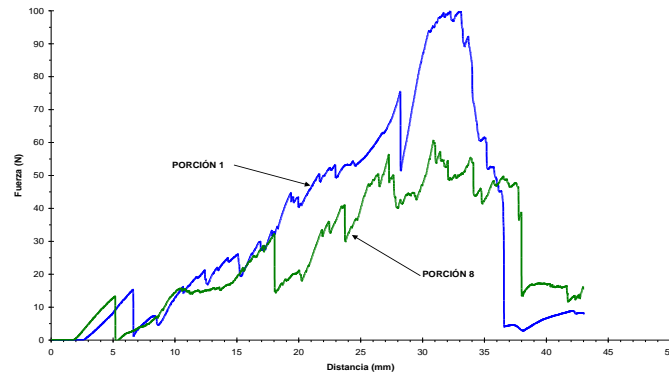
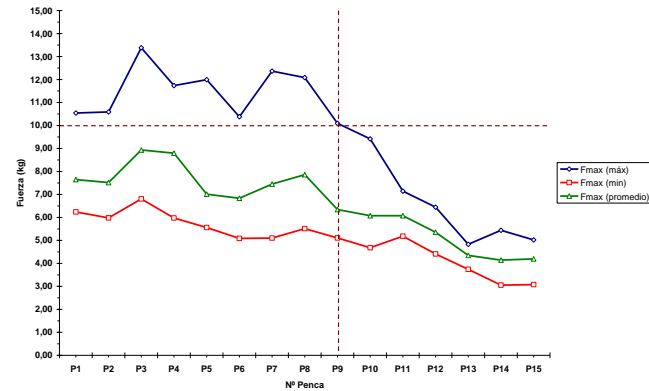
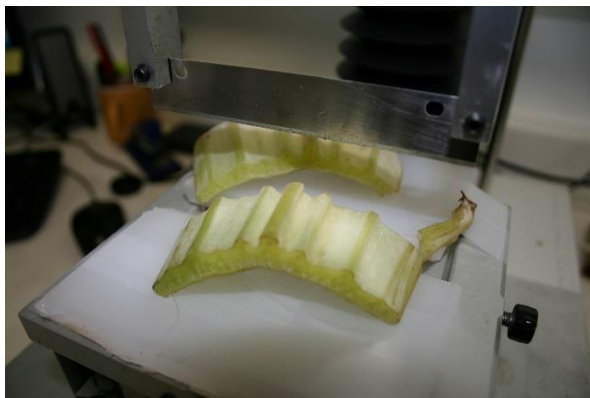
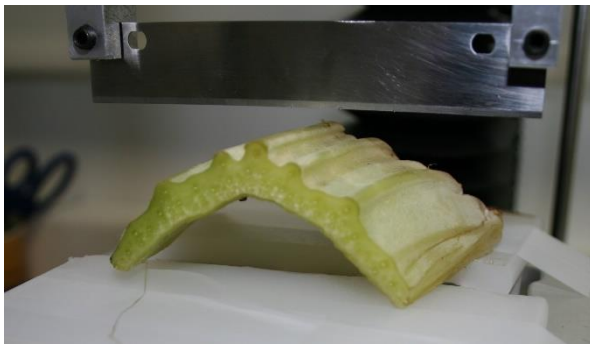
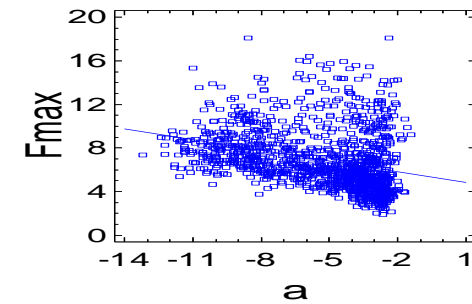
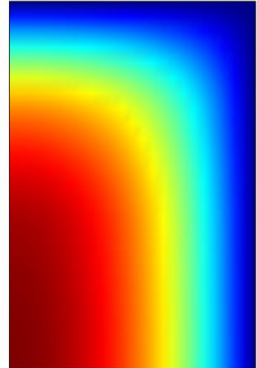
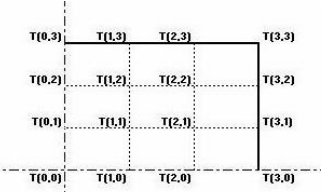
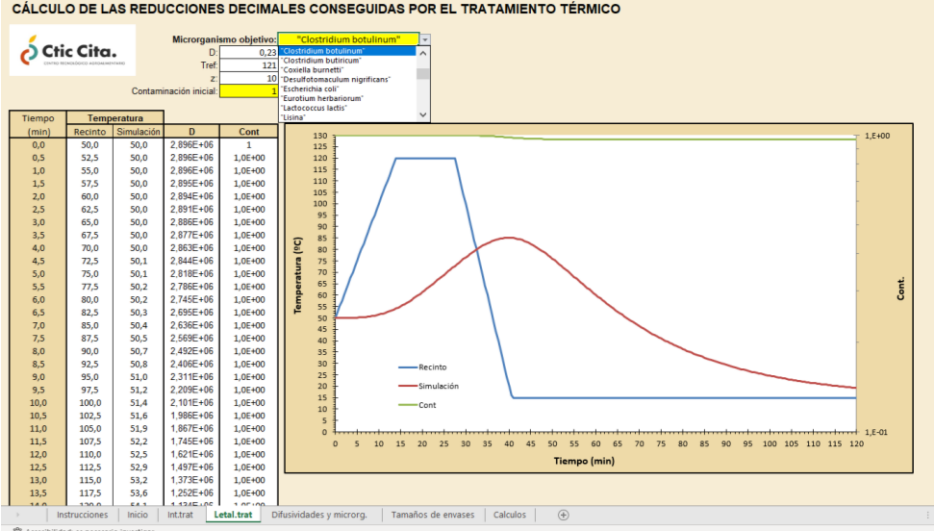
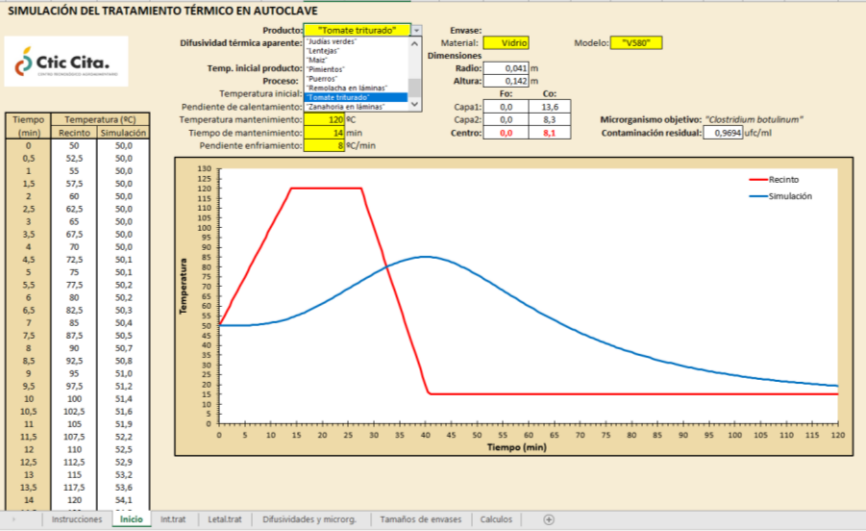


Gráfico del Modelo Ajustado



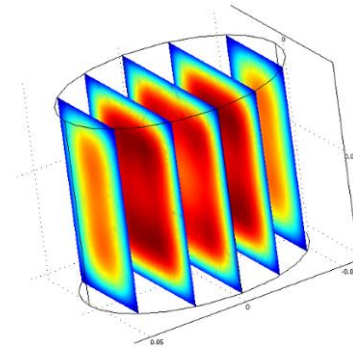
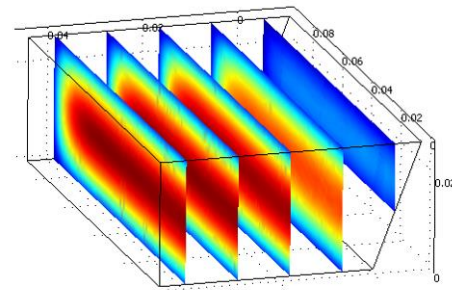
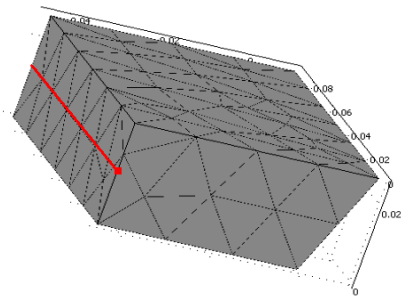
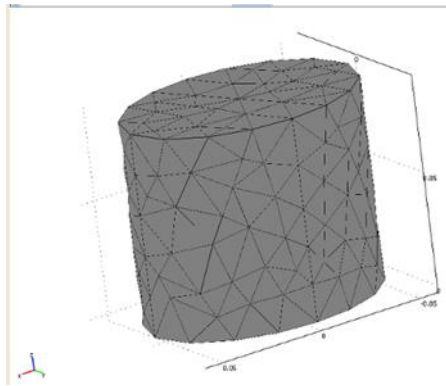
MODELIZACIÓN DE PROCESOS ALIMENTARIOS

SIMULACIÓN DEL TRATAMIENTO TÉRMICO EN CONSERVA (ENVASES CILÍNDRICOS)



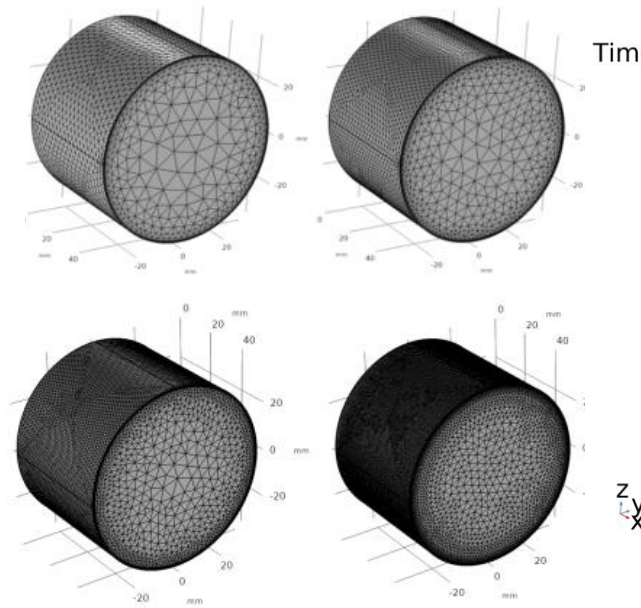
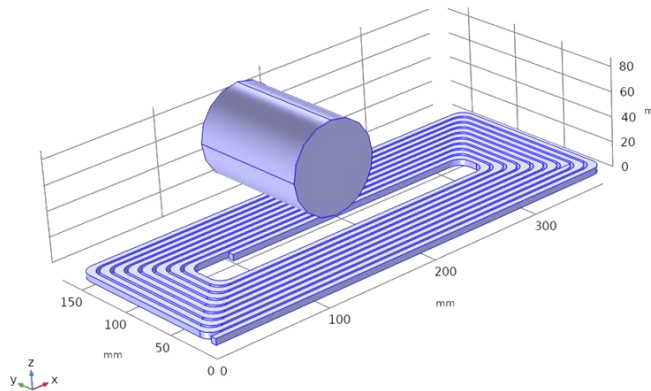
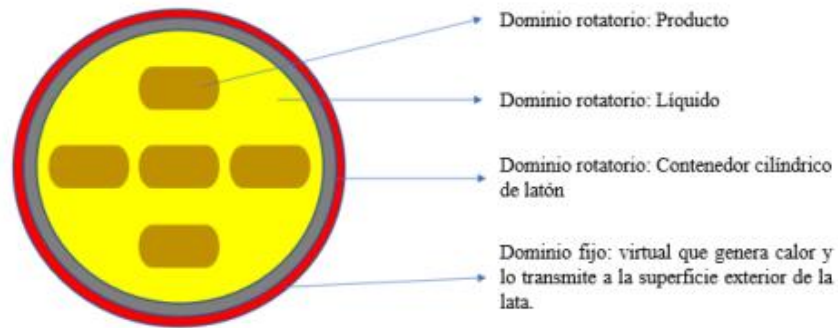
MODELIZACIÓN DE PROCESOS ALIMENTARIOS

SIMULACIÓN DEL TRATAMIENTO TÉRMICO EN CONSERVA (ENVASES FLEXIBLES)



MODELIZACIÓN DE PROCESOS ALIMENTARIOS

SIMULACIÓN DEL CALENTAMIENTO POR INDUCCIÓN ELECTROMAGNÉTICA



Time=0 s

Volume: Temperature (degC) Line: 1 (1)

