



IT'S TIME TO CARE!

IT'S TIME TO CARE!

ERASMUS+ 2018-2020

PROJECT DURATION: 1 SEPTEMBER 2018 - 31 AUGUST 2020



SUSTAINABLE

SOCIETY

Methodology

Olaines 1.vidusskola

September 2019

Co-funded by the Erasmus+ programme of the European Union. The European Commission support for the production of this publication does not constitute an endorsement of the contents which reflects the views only of the authors, and the Commission cannot be held responsible for any use which may be made of the information contained therein. Project website: www.zstravnik.cz/itc



Experiment carried by the team of Olaines 1.vidusskola on the topic Sustainable Society. Experiments with apples.

Introduction

In Latvia the food and beverage production sector provides investors with a full range of opportunities for success, including a robust supply chain, an experienced workforce, and high quality standards. Domestic producers of Latvia can also effectively track the quality of their products, from ingredients, through production and transit, to market – enabling production of the fresh and natural foods that consumers seek.

Almost 20% of Latvia's territory is arable land, and most ingredients are locally grown—providing producers a robust and efficient supply chain. Producers have a broad range of domestic suppliers to choose from, enabling healthy competition in terms of price and quality. Domestic food and drink makers can effectively track quality of their products from field to table, giving them an edge in the global marketplace—especially as consumers worldwide become increasingly conscious of food ingredients. Indeed, producers in Latvia have achieved awareness and recognition globally through their high quality and great taste.

Key Advantages

- Robust supply chain
- Access to quality ingredients
- Ecological agriculture for natural ingredients
- Abundance of skilled and competitive labour
- Industry standards and sustainability
- Developed transit infrastructure
- Well recognized in CIS markets



IT'S TIME TO CARE!

PROJECT DURATION: 1 SEPTEMBER 2018 - 31 AUGUST 2020



Procedure:

Experiments with apples.

Experiment Nr 1. Apples oxidation experiment

The goal of the experiment is find out which an apple is more natural and free of chemicals: an apple of domestic producers from Latvia or an apple from Poland or an apple from Holland.



An apple from Latvia



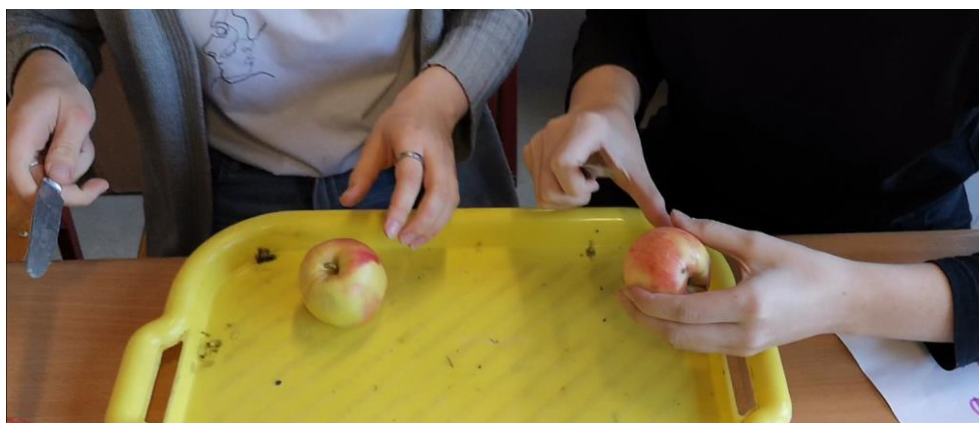
An apple from Poland



An apple from Holand

Step 1

Take all 3 apples and cut in half two sides by knife





IT'S TIME TO CARE!

PROJECT DURATION: 1 SEPTEMBER 2018 - 31 AUGUST 2020



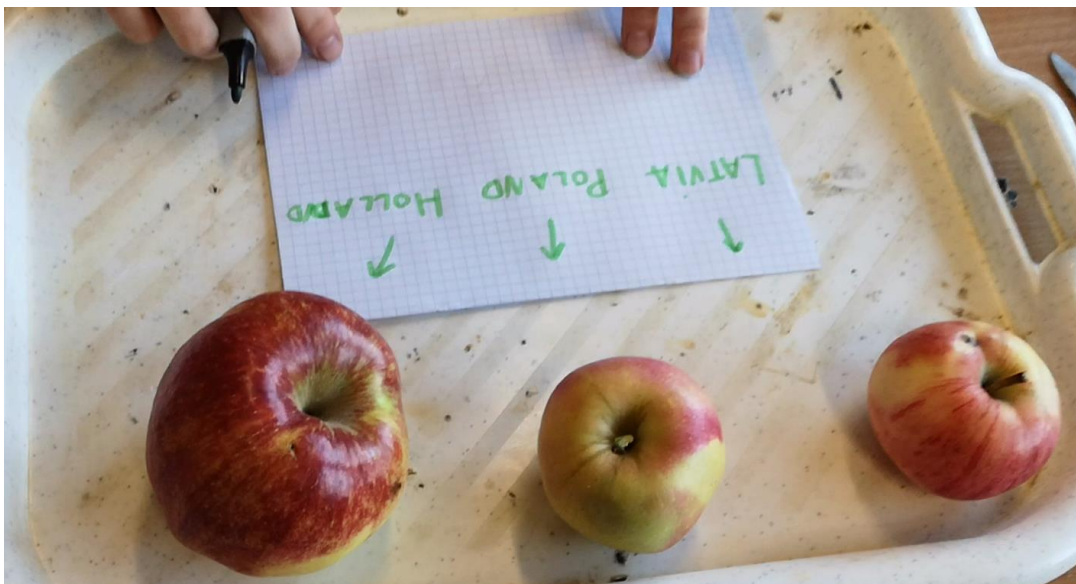
Step 2

Write which apple is which



Step 3

Put all apples on salver



Co-funded by the Erasmus+ programme of the European Union. The European Commission support for the production of this publication does not constitute an endorsement of the contents which reflects the views only of the authors, and the Commission cannot be held responsible for any use which may be made of the information contained therein. Project website: www.zstravnik.cz/itc



IT'S TIME TO CARE!

IT'S TIME TO CARE!

PROJECT DURATION: 1 SEPTEMBER 2018 - 31 AUGUST 2020



Step 4

Put salver with apples on the windowsill and take a two foto in day.



Co-funded by the Erasmus+ programme of the European Union. The European Commission support for the production of this publication does not constitute an endorsement of the contents which reflects the views only of the authors, and the Commission cannot be held responsible for any use which may be made of the information contained therein. Project website: www.zstravnik.cz/itc



IT'S TIME TO CARE!

IT'S TIME TO CARE!

PROJECT DURATION: 1 SEPTEMBER 2018 - 31 AUGUST 2020



Results



1st day



2nd day



3rd day



4th day



5th day



IT'S TIME TO CARE!

IT'S TIME TO CARE!
ERASMUS+ 2018-2020

PROJECT DURATION: 1 SEPTEMBER 2018 - 31 AUGUST 2020



Conclusions

The results show, that the Latvian apple started blowing the first and the juice was released. This means that the local apple is free of antioxidants.

The second the Dutch apple started to rot and even colonies of microorganisms began to appear, just as Latvian apples released juice. A layer of wax could be seen in the apple, which helps to protect against the ambient air.

The Polish apple began to oxidize in the same way as the Latvian and the Dutch apples. The Polish apple did not release juice. This means that Polish apples are sold with a low juice content so they can stay in stores for longer. We study on the Internet that Polish apples can last for two years without rot.

We finally found that domestic goods are much fresher and healthier than foreign goods.