

WINE



As red wine ages, its color is becoming paler and more translucent.



Some people fear wine, they suffer from "oenophobia"!



OLIVE OIL



Olive trees do not lose leaves in winter and produce olives through the whole year. They are also drought friendly.



Olive trees can survive for thousands of years. There are 2000 years old olive trees bearing edible crops around the Mediterranean sea.



BEER



Recipe for beer mostly consists of 4 components: water, malted grains (usually barley), hops and yeast.



In beer argot, beer enthusiast is called cerevisaphile - derived from Ceres, the name of the Roman goddess of agriculture, vis, meaning strength.



JUICE



Fresh juice contains the vitamins and minerals of the fruit it is made of, but lacks in healthy fiber.



There are a lot of nutrients in the peel.
Use it when juicing fruit and vegetables.



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HONEY



Honey consists of 80% of sugar and 20% of water.



The bees need to visit about 2 million of flowers to make 450g of honey.



CREAM



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Cream is the fattest component of unpasteurized milk. It accumulates at the surface layer of milk.



Whipped cream is included in recipes from 16th century!



SOUP

Any
vegetable



Traditionally, soups are divided into two groups – clear or thick soups.



In Poland, strawberry soup with pasta is served, both hot and cold!



MILK



A cow produces about 20 liters of milk per day and after giving birth it can go up to 40 liters.



There is as much calcium in one-fourth cup of broccoli, or seven oranges or six slices of wheat bread as in one glass (2.4 deciliter) of milk.



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BUTTER



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Butter is created by separation of fats during churning of cream.



It takes about 10,4 kilograms of milk to make 500 grams of butter.



CHEESE



There is up to 2000 varieties of cheese in the world produced of cow, buffalo, sheep, goat, horse and camel milk.



Cheese helps protect tooth enamel and has antibacterial effect. On top of that, cheese is a great source of calcium, protein and phosphorus.



MEAT



In 1961, an average consumption of meat worldwide was 23 kg per person. It has risen to an average consumption of 43 kg per person in 2014.



To produce one kilogram of beef meat, 25 kilograms of animal food is needed.



FLOUR



Up to 20000 flour particles are made from one whole grain of wheat.



Eating whole wheat flour decreases the risk of developing type II. diabetes.



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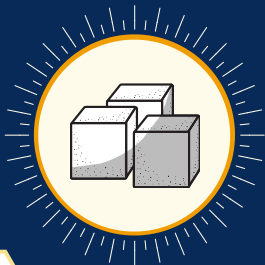
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SUGAR



One teaspoon of sugar might contain only 15 calories but one tablespoon is three times that amount, 45 calories!



Sugar's ability to absorb liquid is used in medicine. Sugar dressing absorbs moisture which prevents bacteria growth and promotes wound healing!



TOMATO PASTE



Tomato paste is a thick concentrate of tomatoes which is very rich in taste.



A traditional Sicilian recipe of tomato paste consists of cutting them in half, cooking them with seasoning, draining, processing through food mill (twice), spreading on a table and dry the paste in the sun. It takes up to 3 days!



JAM



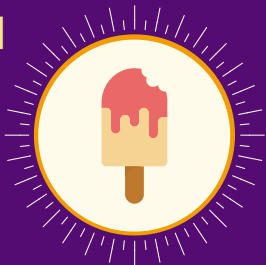
Fruits already contain natural pectin thickening the mixture into jam. In the past jam used to be made using only fruits and sugar and cooking it until thickened.



Sailors used to stock their ships with jam to prevent lack of vitamin C which results in scurvy – bleeding of gums.



ICE CREAM



The first written ice cream recipe comes from 1665.

Vanilla flavor is the most popular flavor.



You need approximately 50 licks to finish one scoop of ice cream!



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COOKIES



A tradition of making Christmas cookies begun in medieval ages.



Word "cookie" origins from Dutch "koekje", meaning little cake!



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BOTTLE MACHINE



PROCESSING



MACHINE



GRINDING



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JAR



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MACHINES



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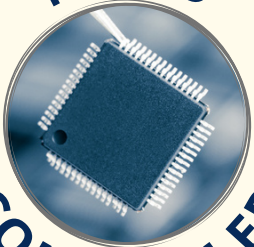
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MICRO CONTROLLER

A blue microcontroller chip with gold pins is centered within a circular frame. The word "MICRO" is arched above the chip and "CONTROLLER" is arched below it, both in a bold, blue, sans-serif font.

A microcontroller is a miniature computer, which contains a single integrated circuit with a processor core, memory and programmable input and output peripherals.




for every



you farm

3D MODELING AND PRINTING



In agriculture, three-dimensional modelling is used in the reconstruction of plants in 3D, allowing to understand the characteristics of the plants, to detect diseases, to evaluate the quality of the crop and to differentiate between weeds and plants

3

every round

SOIL



MONITOR[®]



it helps to identify plant nutritional needs. The soil is not always able to provide all the necessary nutrients, which leads to decreased productivity and quality, and expose plants to a higher risk of diseases and pests.

1

1

for every



you farm

RAINWATER



COLLECTOR[©]



Technology plays an extremely important role in decreasing the pollution and waste of natural resources that come from agriculture. Therefore, it is essential to develop and use systems that allow the generation and capture of water.

3

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you farm

WEATHER



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STATION

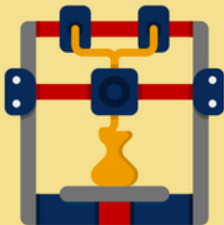


Equipment that monitors the climatic conditions, providing the measurement of the characteristics of the surroundings, namely, measurement of the wind speed and wind direction through an anemometer in conjunction with a microcontroller.

3

every round

STEM



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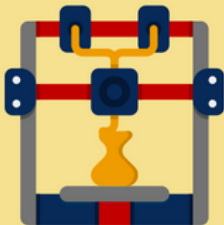
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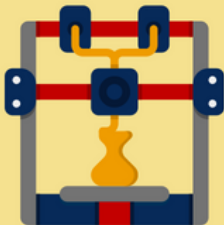
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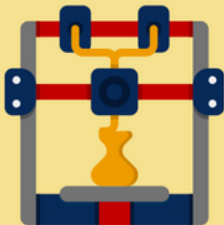
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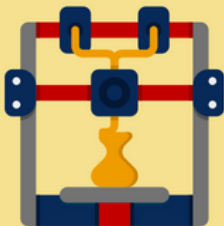
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