

# VIN



Avec le vieillissement du vin rouge, sa couleur devient plus pâle et plus translucide.



Les personnes qui ont peur du vin souffrent d'« oenophobie » !



# HUILE D'OLIVE



Les oliviers ne perdent pas leurs feuilles en hiver et produisent des olives toute l'année. Ils sont également résistants à la sécheresse.



Les oliviers peuvent survivre pendant des milliers d'années. Il y a des oliviers de 2000 ans qui produisent des récoltes comestibles autour de la mer Méditerranée.



# BIÈRE



La recette de la bière se compose principalement de 4 ingrédients : eau, grains maltés (généralement de l'orge), houblon et levure.



Dans l'argot de la bière, l'amateur de bière est appelé *cerevisaphile* - dérivé de *Cérès*, le nom de la déesse romaine de l'agriculture et *vis*, ce qui signifie force.



# JUS



Le jus frais contient les vitamines et les minéraux du fruit dont il est fait, mais manque de fibres saines.



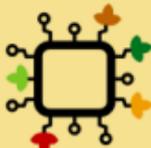
Il y a beaucoup de nutriments dans la peau. Utilisez-la pour le jus des fruits et légumes.



# PRODUCTS



# CARDS



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Incubator



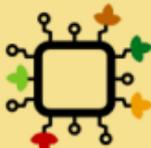
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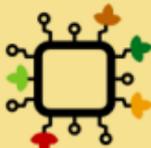
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# MIEL



Le miel consiste en 80 % de sucre et 20 % d'eau.



Les abeilles doivent parcourir environ 2 millions de fleurs pour produire 450 g de miel.



# CRÈME



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©



La crème est le composant le plus gras du lait non pasteurisé. Elle s'accumule à la surface du lait.



La crème fouettée fait partie de recettes du XVI<sup>e</sup> siècle !



# SOUPE

Un  
légume



Traditionnellement, les soupes sont divisées en deux groupes - les soupes claires ou épaisses.



En Pologne, on sert une soupe aux fraises avec des pâtes, chaude et froide !



# LAIT



Une vache produit environ 20 litres de lait par jour et après avoir mis bas, cela peut aller jusqu'à 40 litres.



Il y a autant de calcium dans 32 g de brocoli, ou sept oranges ou six tranches de pain de blé que dans un verre (2,4 décilitres) de lait.



# BEURRE



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Le beurre est créé par la séparation des graisses lors du barattage de la crème.



Il faut environ 10,4 kilogrammes de lait pour faire 500 grammes de beurre.



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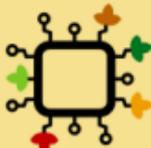
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# FROMAGE



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Il existe dans le monde jusqu'à 2000 variétés de fromage produites à partir de lait de vache, de buffle, de brebis, de chèvre, de cheval et de chameau.



Le fromage aide à protéger l'émail des dents et a un effet antibactérien. De plus, le fromage est une excellente source de calcium, de protéines et de phosphore.



# VIANDE



En 1961, la consommation moyenne de viande dans le monde était de 23 kg par personne. La consommation moyenne est passée à 43 kg par personne en 2014.



Pour produire un kilogramme de viande de bœuf, il faut 25 kilogrammes de nourriture animale.



# FARINE

Toute  
céréale



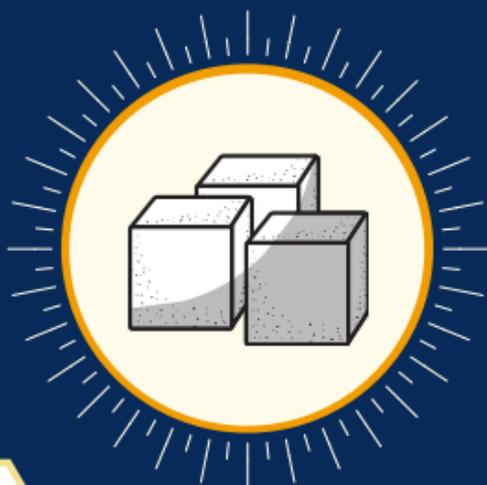
Jusqu'à 20 000 particules de farine sont fabriquées à partir d'un seul grain de blé entier.



La consommation de farine de blé complet diminue le risque de développer un diabète de type II.



# SUCRE



Alors qu'une cuillère à café de sucre ne contient que 15 calories, une cuillère à soupe en contient trois fois plus, soit 45 calories !



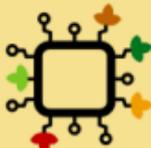
La capacité du sucre à absorber les liquides est utilisée en médecine. Le pansement de sucre absorbe l'humidité, ce qui empêche la croissance des bactéries et favorise la guérison des plaies !



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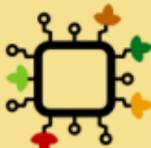
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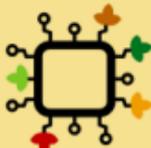
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# PURÉE DE TOMATES



La purée de tomates est un concentré épais de tomates très riche en goût.



Une recette traditionnelle sicilienne de purée de tomates consiste à les couper en deux, à les faire cuire avec un assaisonnement, à les égoutter, à les faire passer par un moulin à légumes (deux fois), à les étaler sur une table et à les faire sécher au soleil. Cela prend jusqu'à 3 jours !



# CONFITURE



Les fruits contiennent déjà de la pectine naturelle, ce qui épaissit le mélange en confiture. Autrefois, la confiture était fabriquée uniquement à partir de fruits et de sucre et cuite jusqu'à épaississement.



Les marins avaient l'habitude de remplir leurs navires de confiture pour éviter le manque de vitamine C, qui provoque le scorbut, c'est-à-dire le saignement des gencives.



# CRÈME GLACÉE



La première recette écrite de crème glacée date de 1665.

La saveur de la vanille est la plus populaire.



Il faut environ 50 léchages pour finir une boule de glace !



# BISCUITS



La tradition des biscuits de Noël remonte à l'époque médiévale.



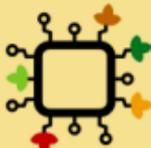
Le mot "cookie" vient du néerlandais "koekje", qui signifie petit gâteau !



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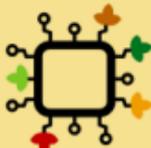
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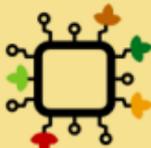
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# MACHINE À BOUTEILLES



# MACHINE DE TRAITEMENT ©



# MACHINE À BROYER



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# MACHINE



©

# À BOCAL



# MACHINES



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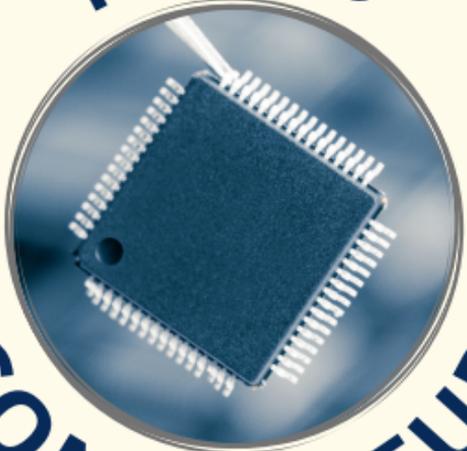
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# MICRO CONTRÔLEUR

A square, blue microcontroller chip with numerous pins around its perimeter, centered within a circular frame. The background of the frame is a gradient of blue and white.

Un microcontrôleur est un ordinateur miniature contenant un seul circuit intégré avec un noyau de processeur, une mémoire et des périphériques d'entrée et de sortie programmables.



pour  
chaque



que tu  
récoltes

# MODÉLISATION ET IMPRESSION 3D

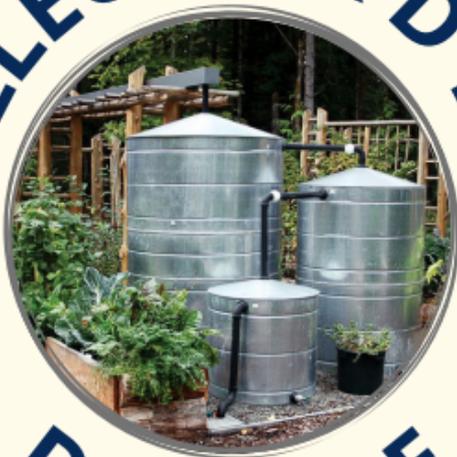


En agriculture, la modélisation tridimensionnelle est utilisée pour reconstruire les plantes en 3D, ce qui nous permet de comprendre les caractéristiques des plantes, de détecter les maladies, d'évaluer la qualité de la culture et de différencier les mauvaises herbes des plantes.

**3**

à chaque tour

# COLLECTEUR D'EAU DE PLUIE



La technologie joue un rôle important dans la réduction de la pollution et du gaspillage des ressources naturelles qui proviennent de l'agriculture. Il est donc essentiel de développer et d'utiliser des systèmes qui permettent la production et le captage de l'eau.

3

pour  
chaque



que tu  
récoltes

# MONITEUR



# DE SOL



Il permet d'identifier les besoins nutritionnels des plantes. Le sol ne peut pas toujours fournir tous les éléments nutritifs nécessaires, ce qui entraîne une baisse de productivité et de qualité et expose les plantes à un risque plus élevé de maladies et de parasites.

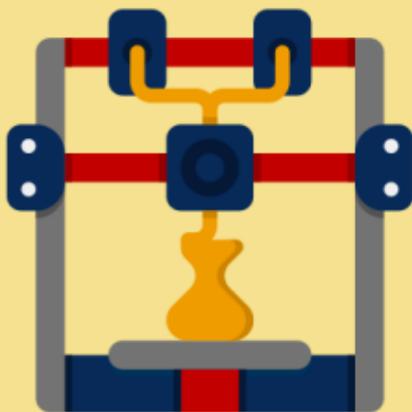


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chaque



que tu  
récoltes

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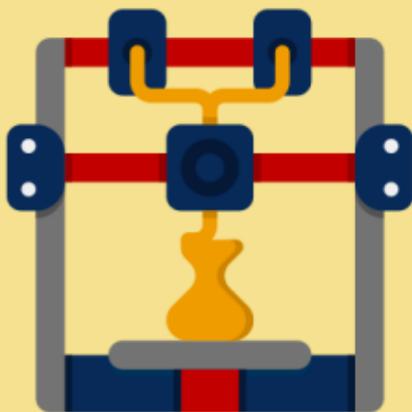
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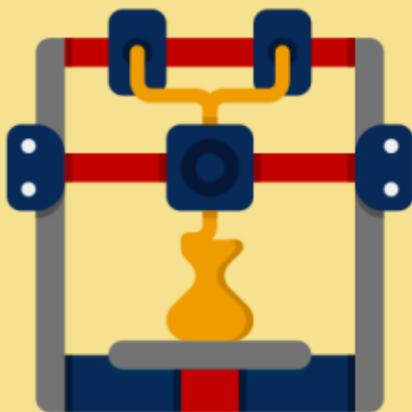
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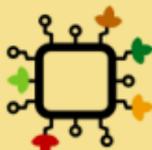
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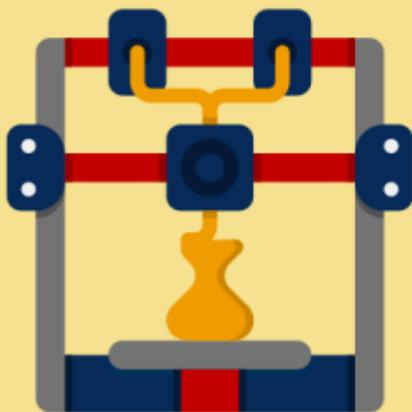
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# STATION



# MÉTÉO

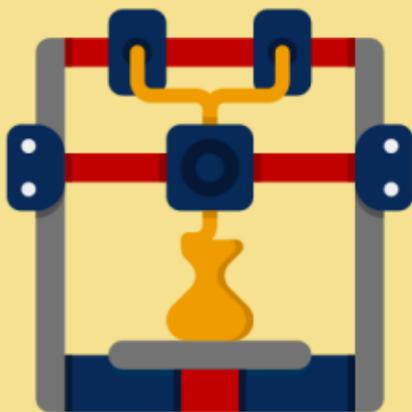


Équipement qui surveille les conditions climatiques, permettant la mesure des caractéristiques de l'environnement, à savoir la mesure de la vitesse et de la direction du vent grâce à un anémomètre en liaison avec un microcontrôleur.

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