

## BULGARIA

### Agri-food integration & quality

**Location**  
Karnobat

**Programming period**  
2014 – 2020

**Priority**  
P3 – Food chain and risk management

**Measure**  
M4 – Investments in physical assets

**Funding (BGN)**  
Total budget 2.6 mil  
EAFRD 0.9 mil  
National/Regional 0.2 mil  
Private 1.5 mil

**Project duration**  
2016 – 2018

**Project promoter**  
KARNOBATPLOD JSC

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**Modernisation of a cannery with new machinery leading to improved competitiveness and a stronger local short supply chain.**

### Summary

Karnobatplod JSC is a company producing a wide range of canned fruit and vegetables without preservatives. The company needed to make improvements in order to respond to the increasing demand for high quality food. Support from the RDP helped the company to set up new refrigeration facilities and to acquire new equipment including stone removal machines, a peach peeling machine, a polishing machine, and an automated production line for the labelling and packaging of finished products.



### Results

The new machinery and equipment will facilitate increased production at a higher level of quality; processing large volumes of fruits and vegetables which, at very low market prices, would otherwise remain unused.

The investment will strengthen the local short supply chain, as greater quantities of fruit can be purchased directly from the local producers without intermediaries.

### Context

Karnobatplod JSC is a company that produces a wide range of canned fruit and vegetables without preservatives. Karnobatplod products are among the most popular in the country, and also sell well in international markets. The enterprise is located in what is traditionally a fruit-growing area (primarily peaches, cherries and plums), with fruit compotes accounting for the majority of the company's produce. An investment was needed to enable Karnobatplod to respond to a growing demand for canned foods without preservatives.

### Objectives

The main objective of this investment is to improve the company's efficiency, productivity and working conditions, as well as the quality, safety and traceability of the produced foods.

### Activities

The project activities included:

- The construction of a new refrigeration facility in order to extend the production process time and thus develop new, niche products.

- The acquisition of new machines and equipment to increase the daily and seasonal processing capacity, while improving the quality. The new machinery will also replace manual labour, thus going some way to countering the effects of a shortage of workers in the area. The machinery acquired included:
  - Two new stone-removal machines, replacing the current technologically outdated and worn-out ones;
  - A machine for the automated peeling of peaches and a polishing machine;
  - A rotor machine for voluminous telescopic filling;
  - A labelling and packaging line for finished products, taking into account the increase in production volume.

### Main results

The introduction of high-tech production equipment will lead to a gradual increase in the plant's production capacity. This will allow for the use raw materials which at very low market prices might otherwise go to waste.

The new refrigeration equipment will increase the volume of fruit that can be processed by the plant and in this way strengthen the local short supply chain; as greater quantities of fruit can be purchased directly from the local producers without intermediaries.

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### Additional sources of information

n/a