

3. Services provided in OAC

No.	Service	Specific description of service	Potential of use (specific activities)	Person providing service (name, surname, phone, e-mail address)	Availability of service for open access (hours per month)	Tariff of use of service (€ per h)		Location of service provision (address)
						Full price	Discount price	
1	Fruit and vegetable quality assessment according to EU quality standards	Assessment of fresh fruit and vegetable quality for defects and their severity, quality class, the recommendations of the production quality, in accordance with the EU standards of quality.	Fruit and vegetable quality class, defects, quality examination for farmers, wholesale and retail businesses.	Pranas Viškelis, tel. 8 37 555439, biochem@lsdi.lt	50	negotiable	negotiable	Sodu str. 5, Babtai, Kaunas distr.
2	Chemical composition and energy value determination for fruits and vegetables.	Chemical composition and energy value determination for fruit and vegetables.	Chemical composition (monosaccharide, disaccharide, total sugars, soluble solids, organic acids, ascorbic acid, carotene, lycopene and its isomers, nitrates, solids, polyphenols, antioxidant activity, active acidity, anthocyanin content) and energy value determination for fruit and vegetables.	Pranas Viškelis, tel. 8 37 555439, biochem@lsdi.lt Jonas Viškelis, tel. 8 37 555439, j.viskelis@lsdi.lt Ramunė Bobinaitė, tel. 8 37 555439, r.bobinaite@lsdi.lt	60	70	50	Sodu str. 5, Babtai, Kaunas distr.
3	Chemical composition and energy value determination for fruit and vegetable products.	Chemical composition and energy value determination of processed fruit and vegetable products	Chemical composition (monosaccharide, disaccharide, total sugars, soluble solids, organic acids, ascorbic acid, carotene, lycopene and its isomers, nitrates, solids, polyphenols, antioxidant activity, active acidity,	Pranas Viškelis, tel. 8 37 555439, biochem@lsdi.lt Jonas Viškelis, tel. 8 37 555439, j.viskelis@lsdi.lt Ramunė Bobinaitė, tel. 8 37 555439, r.bobinaite@lsdi.lt	60	70	50	Sodu str. 5, Babtai, Kaunas distr.

			anthocyanin content) and energy value determination for fruit and vegetable products.					
4	Texture analysis of fruit and vegetables and their processed products	Texture analysis for fruit and vegetables and their processed products, physical properties determination.	Fruit and vegetable texture analysis (skin and pulp strength, resistance to indentation stiffness, crisp, and so on.), physical properties of processed products (crisp – for dried products, viscosity – for jams, pastry fillings, fruit sweets and so on., viscosity – for juices, nectars).	Ramunė Bobinaitė, tel. 8 37 555439, r.bobinaite@lsdi.lt	50	80	71	Sodu str. 5, Babtai, Kaunas distr.
5	Fruit and vegetable species and varieties evaluation for processing.	Evaluation of fruit and vegetable species and varieties for processing, recommendations for the most suitable products to the provided fruit and vegetable samples.	Evaluation of fruit and vegetable species and varieties processing by chemical, physical and technological properties of a whole, and includes recommendations for the most suitable products to the provided fruit and vegetable samples.	Pranas Viškelis, tel. 8 37 555439, biochem@lsdi.lt Marina Rubinskienė, tel. 8 37 555439, m.rubinskiene@lsdi.lt Česlovas Bobinas, tel. 8 37 555439, c.bobinas@lsdi.lt	60	60	50	Sodu str. 5, Babtai, Kaunas distr.
6	Fruit, vegetables, aromatic plants chemical composition data bank	Different species and varieties of fruit and vegetables and aromatic plants chemical composition database in electronic form.	Different species and varieties of fruit and vegetables and aromatic plants chemical composition database can be used by businesses and researchers assessing nutritional value of individual species and varieties of the biologically valuable substances by the suitability of	Pranas Viškelis, tel. 8 37 555439, biochem@lsdi.lt	60	negotiable	negotiable	Sodu str. 5, Babtai, Kaunas distr.

			one or another processing.					
7	Fruit and vegetable processing technology modeling and optimization	Modeling and optimization for fruit and vegetables processing technologies.	Modeling and optimization for fruit and vegetable processing technologies: various methods of drying (convection, contact, sublimation, Fluid incineration, IR, natural, with active ventilation, microwave, microwave-vacuum, spray-dry and so on., Juice production of various technologies (batch, continuous operation , low speed equipment, grinding, crushing, sieving, etc.), nectars, drinks, lyophilized products, and so on.	Pranas Viškėlis, tel. 8 37 555439, biochem@lsdi.lt Jonas Viškėlis, tel. 8 37 555439, j.viskelis@lsdi.lt Marina Rubinskienė, tel. 8 37 555439, m.rubinskiene@lsdi.lt Česlovas Bobinas, tel. 8 37 555439, c.bobinas@lsdi.lt	100	negotiable	negotiable	Sodu str. 5, Babtai, Kaunas distr.
8	Creation of innovative, biologically valuable products	Creating innovative, with a higher added value, biologically valuable, with a minimal temperature treatment (eg, for raw food consumers) a variety of fruits and vegetables prototypes.	Creating innovative, with a higher added value, biologically valuable, with a minimal temperature treatment (eg, for raw food consumers) a variety of fruits and vegetables prototypes, based on OAC user needs.	Pranas Viškėlis, tel. 8 37 555439, biochem@lsdi.lt Ramunė Bobinaitė, tel. 8 37 555439, r.bobinaite@lsdi.lt Marina Rubinskienė, tel. 8 37 555439, m.rubinskiene@lsdi.lt	100	negotiable	negotiable	Sodu str. 5, Babtai, Kaunas distr.