

### 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 (Eur per h)		Location of service provision (address)
						Full price	Discount price	
<b>OAC Modeling of fruits and vegetables processing technologies</b>								
1.	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, <a href="mailto:biochem@lsdi.lt">biochem@lsdi.lt</a> Jonas Viškėlis, tel. 8 37 555439, <a href="mailto:j.viskelis@lsdi.lt">j.viskelis@lsdi.lt</a> Marina Rubinskienė, tel. 8 37 555439, <a href="mailto:m.rubinskiene@lsdi.lt">m.rubinskiene@lsdi.lt</a> Česlovas Bobinas, tel. 8 37 555439, <a href="mailto:c.bobinas@lsdi.lt">c.bobinas@lsdi.lt</a>	100	negotiable	negotiable	Sodu str. 5, Babtai, Kaunas distr.
2.	Creation of innovative, biologically valuable products	Creating innovative, with a higher added value, biologically valuable, with	Creating innovative, with a higher added value, biologically	Pranas Viškėlis, tel. 8 37 555439, <a href="mailto:biochem@lsdi.lt">biochem@lsdi.lt</a> Ramunė Bobinaitė, tel. 8 37	100	negotiable	negotiable	Sodu str. 5, Babtai, Kaunas distr.

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		a minimal temperature treatment (eg, for raw food consumers) a variety of fruits and vegetables prototypes.	valuable, with a minimal temperature treatment (eg, for raw food consumers) a variety of fruits and vegetables prototypes, based on OAC user needs.	555439, <a href="mailto:r.bobinaite@lsdi.lt">r.bobinaite@lsdi.lt</a> Marina Rubinskienė, tel. 8 37 555439, <a href="mailto:m.rubinskiene@lsdi.lt">m.rubinskiene@lsdi.lt</a>				
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, anthocyanin content) and energy value determination for fruit and vegetable products.	Pranas Viškėlis, tel. 8 37 555439, <a href="mailto:biochem@lsdi.lt">biochem@lsdi.lt</a> Jonas Viškėlis, tel. 8 37 555439, <a href="mailto:j.viskelis@lsdi.lt">j.viskelis@lsdi.lt</a> Ramunė Bobinaitė, tel. 8 37 555439, <a href="mailto:r.bobinaite@lsdi.lt">r.bobinaite@lsdi.lt</a>	60	70	50	Sodu str. 5, Babtai, Kaunas distr.
4.	Texture analysis of fruit and vegetables and their processed products	Texture analysis for fruit and vegetables and their processed products,	Fruit and vegetable texture analysis (skin and pulp	Ramunė Bobinaitė, tel. 8 37 555439, <a href="mailto:r.bobinaite@lsdi.lt">r.bobinaite@lsdi.lt</a>	50	80	71	Sodu str. 5, Babtai, Kaunas distr.

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		physical properties determination.	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).					
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, <a href="mailto:biochem@lsdi.lt">biochem@lsdi.lt</a> Marina Rubinskienė, tel. 8 37 555439, <a href="mailto:m.rubinskiene@lsdi.lt">m.rubinskiene@lsdi.lt</a> Česlovas Bobinas, tel. 8 37 555439, c.bobinas@lsdi.lt	60	60	50	Sodu str. 5, Babtai, Kaunas distr.