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RoFry®-News

Pilot project for healthy meals starts at school in Raesfeld

"Mmmh, crispy, pure potato taste, delicious!" That is a short selection of the spontaneous reactions, which could be heard on November 29, 2010 in the canteen of the local school in Raesfeld.

Principal Matthias Stroetmann, Johannes Röring, member of the German Bundestag and member of the committee for nutrition, consumer and agriculture, mayor Andreas Grotendorst and Margitta Ubert presented the pilot project for healthy meals together with a group of pupils.

Besides transmitting knowledge about healthy and balanced food, this project is also about offering the young people something healthy during their lunch break, which they also accept. It's a fact that today chips and finger food are extremely popular with children that. In turn food, which is generally considered as healthy, is not in high demand.

Today's teenagers are already called the „fingerfood generation“, a fact that results from eating habits that have completely changed in the last few years. Whether you like it or not: School catering that purely focuses on healthy food will sooner or later meet refusal of its customers. As a consequence a big part of the children looking for a meal during lunch break will leave the school-yard and buy their beloved food elsewhere.



Margitta Ubert and two girls from the local school taste chips from RoFry®.

But popular fingerfood and healthier nutrition do not necessarily have to be extremes. This is proven by the pilot project at this particular school in Raesfeld: For some weeks now RoFry® is part of the kitchen equipment, developed by UBERT GASTROTECHNIK GMBH. This innovative deep frying technology, patented in several respects, cooks regular deep frying products without additional oil. Frying oil that is very often highly loaded.



Golden-brown French Fries:
Children love them!

The decisive factor of RoFry® is that this technology cooks chips and fingerfood in almost the same time and quality as a high-power deep fat fryer.

UBERT distributes RoFry® around the globe. Due to the growing nutritional awareness of people around the world as well as the cost savings that RoFry® brings, the technology from Raesfeld enjoys a constantly growing popularity.

“It is not only important for us, that the pupils of the Alexander School learn much about healthy food and nutrition. It is also important, that they eat accordingly. The utilization of RoFry® during lessons in home economics as well as using RoFry® in our canteen that is already a huge step into the right direction, because everybody likes the taste”, says principal Matthias Stroetmann.

Of course on that day there was also the chance to get a taste of the chips from RoFry®: Crispy, brown and “just delicious”. That was not only remarked by the pupils.

Best regards,
UBERT GASTROTECHNIK GMBH

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LOW FAT & MORE TASTE
ROFRY
BY UBERT

