FRUITS: Citrus Fruits (grapefruit, lemons, limes, mandarins, oranges)


FRUITS: Pome Fruits (apples, pears)


FRUITS: Stone Fruits (apricots, cherries, peaches, plums)


FRUITS: Berries \& Small Fruits $\mathbf{3}$ (currants, strawberries)

| preparation of juice |
| :--- | :--- |
| preparation of other fruit products |
| canning of fruits |



## VEGETABLES: Root and Tuber Vegetables 1 (potatoes)

miscellaneous preparation of vegetables preparation of other vegetable products
feedsuff
microwaving vegetable
dehydration
preparatiuon of canned vegetables


## VEGETABLES: Root and Tuber Vegetables 2 (carrots)



## VEGETABLES: Bulb Vegetables (onions)


dehydration
preparation of other fruit products


## VEGETABLES: Fruiting Vegetables 1 (tomatoes)



## VEGETABLES: Fruiting Vegetables $\mathbf{2}$ (chilli peppers, sweet peppers)



## VEGETABLES: Fruiting Vegetables 3 (gherkins)



## VEGETABLES: Fruiting Vegetables 4 (melons, pumpkins)



## VEGETABLES: Brassica Vegetables (head cabbage, savoy cabbage)



## VEGETABLES: Leaf Vegetables, Fresh Herbs and edible flowers 1 (lettuce, spinach)



## VEGETABLES: Leaf Vegetables, Fresh Herbs and edible flowers 2 (mint)

preparation of oil

## VEGETABLES: Legume Vegetables (beans (with pods), beans (without pods), peas)



## VEGETABLES: Fungi, Mosses and Lichens (cultivated)

| preparation of cooked vegetables |
| :--- | :--- |
| preparation of canned vegetables |
| dehydration |



