

Sweden's biggest Science Center Universeum offers french fries without added oil or fat

**Where should innovative cooking of french fries be launched if not on the largest Science Center in Sweden - Universeum in Gothenburg? French fries are cooked with steam and hot air – which is healthy, environmentally friendly and good for the working environment. And the flavour is just as good as traditional cooking, says the Swedish chef Leif Mannerström.**

At Universeum, they are happy about the new technology.

- We have always had a focus on children and adolescents. Therefore, we never wanted to serve unhealthy fast food. Now, with good conscience, we can offer french fries with very little fat, says Eric Edblad, Marketing Manager at Universeum.

It's SSP - The Food Travel Experts that runs the restaurant at Universeum and who have chosen to test the LightFry oven from EatGood.

- The oven has many advantages. First, the good result matches our passion for fresh food and drinks. Secondly, the cooking is good for both the work environment and surrounding as well as for health and flavour, says Raine Englund, Operation Director at SSP Sverige.

The taste is of course one of the main concerns when choosing a new cooking method for the world's most popular side dish. The Swedish chef Leif Mannerström was very sceptical before he tasted.

- After a couple of french fries, I remember I said to my colleagues: "This is what french fries should taste like." They are phenomenally good. And getting rid of frying oil in restaurants does a lot for both safety and the environment, says Leif Mannerström.

The company EatGood, who has worked on developing the LightFry oven for a couple of years, is very excited. The cooperation with SSP is one of several interesting collaborations.

- We're in contact with a couple of big fast food chains and suppliers of kitchenware. French fries are basically good food. It's the cooking process with frying oil that's the problem, giving increased fire risk, high demands for expensive ventilation and high fat fries. This is avoided using our oven that provides french fries with up to 60 % less fat than traditionally cooked french fries, says Jonas Andersson, Sales Manager at EatGood.

*EatGood is located in Borås, Sweden, and the ovens are built in Habo, Sweden. The company's vision is that people should be allowed to eat food they love without taking any health risks. Therefore they develop solutions that make unhealthy foods healthier. Solutions that don't require a change in consumer behaviour.*

### **About SSP**

SSP, The Food Travel Experts, is the leading restaurant company in the travel environment. SSP operates restaurants, bars, cafes and shops in airports, railway stations, motorway service stations, shopping malls, conference centres, sport arenas and in key locations. After 60 years in the industry, SSP currently has over 30 000 employees who take care of more than five million customers each week. The company has operations in more than 140 airports and 250 rail stations, and operates over 2150 units in more than 30 countries worldwide. SSP has a broad portfolio with over 200 international, local and franchise trademarks. These include Upper Crust, Starbucks, Caffè Ritazza, Burger King, M & S Simply Food, Bonne Journée, Pizza Hut, Caviar House & Prunier, and the leading Japanese brand Ajisen Ramen as well as concepts such as the Montreux Jazz Cafe in Geneva and the Bambini Wine Room in Sydney. The brand portfolio is tailored for each specific location and is determined by variables such as passenger profile, customer needs, location, size and design. Read more on [www.foodtravelexperts.com](http://www.foodtravelexperts.com).

### **Contact SSP**

Raine Englund, Operation Director SSP Sverige

Ph: +46 (0)8 797 75 25

M: +46 (0)73 688 15 40

[raine.englund@ssp.se](mailto:raine.englund@ssp.se)

### **About Universeum**

Universeum is Scandinavia's most visited science center with a mission to positively influence children and young people's attitude towards science, technology and mathematics. We do this with an 8000 square meter adventure full of ingenious knowledge and cool experiences. We are open every day, year round, and you will find us in the centre of Gothenburg.