Tirnavos Fruit Coop , pioneering once again and with high sense of responsibility, encourages the idea of a Green economy and development by promoting the exploitation of renewable sources and the rational use of energy saving which come from various physical processes.

With coordinated actions of **Tirnavos Fruit Coop** managers and it's scientific staff, having already the refrigeration facilities which are designed focusing on energy saving, checking electronically 24hours and recording all the data to achieve this goal, using already ecological coolant which is environmentally friendly, with a view to its protection, proceeded to award and implementation study to Ms Eleni Makarona's company (environmental engineer).

The study includes:

1. Rainwater harvesting in tanks which are used for the watering of the lawn in the surrounding area as well as the washing of the company trucks.

2. The recycling of any waste which can be collected and placed in the bins in order to reduce pollution and health risks related to the incineration and landfill as well as reducing the amount of waste and disposal costs.

3.The installation of photovoltaic modules on the roof of the building (a dossier has been submitted to the responsible department force ≤100 kw, a total investment of 300.000€) because it is an evolving technology widespread throughout Europe, using the solar power, is an environmental investment, protects the environment, has zero emissions, minimal maintenance and long life up to 30 years.

4. The study also includes the participation in a research project of A.U.TH. (Aristotelio University of Thessaloniki) and it's subject is fungicide without pesticides by having environmental awareness.

Moreover, **Tirnavos Fruit Coop** has assigned to a team of renowned academics the research

for all the actions which must be taken in the prepicking stage of fruit in order to offer consumers safer and healthier products as well as in the postpicking stage particularly of those fruit which is long term storage so as to maintain its freshness and palatability. For the above research, the first estimates are expected in the early spring.