Development of novel functional proteins and bioactive ingredients from rapeseed, olive, tomato and citrus fruit side streams for applications in food, cosmetics, pet food and adhesives

GENERAL OBJECTIVE

Contribute to fulfilling the growing global demand for alternative sources of protein and phenolic product stream through development of a bio-refinery approach enabling to recover high-purity functional bioactive compounds

Citrus fruit side streams
Rapeseed meal
pressed cake
Pressed olive pomace
Olive mill waste water
Tomato side streams

Proteins
Polyphenols
Dietary fibres
Pigments

Food
Cosmetics
Pet food
Adhesives

FLEXIBLE BIOREFINERY

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Topic: BBI.2017.R4
Type of Action: Research and Innovation
Total Budget: 3.9 M€
Duration: 36 months (May ’18 – April ’21)
Consortium: 16 partners from seven countries (ES, DK, UK, SI, DE, FR, EL)