

HOW SUSTAINABLE IS SUSTAINABILITY? RECOVERY OF BIOACTIVES FROM FOOD PROCESSING WASTE

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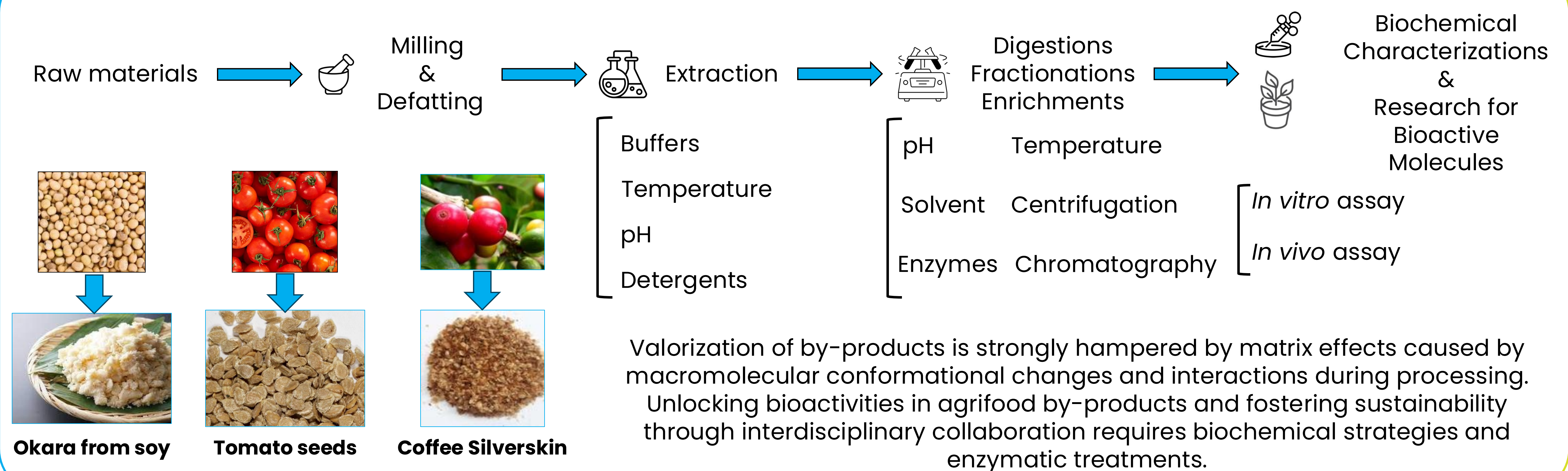
SPOKE, WP E TASK DI APPARTENENZA

Spoke 8, WP 8.1, Task 8.1.1

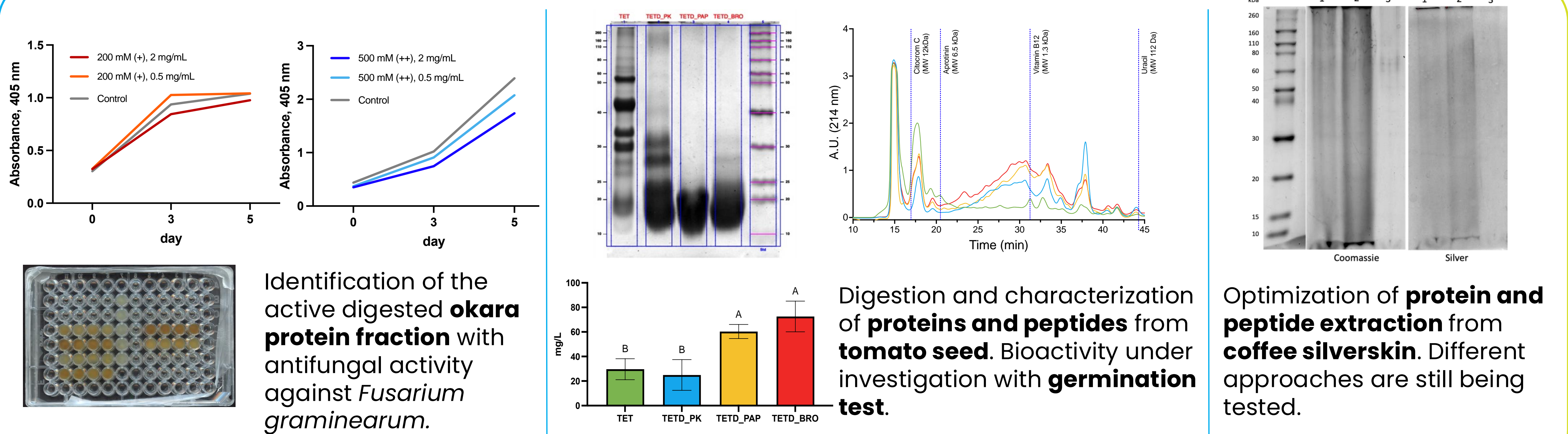
ABSTRACT

The agri-food industry generates significant by-products, often seen as waste. These by-products, such as coffee silverskin and tomato seeds, contain valuable bioactive compounds. Traditional disposal methods, like incineration or landfilling, contribute to environmental pollution. Revalorizing these materials can lead to high-value products for biostimulation, green pesticides, and nutrition. Challenges remain in extracting and utilizing these compounds due to matrix effects. Turning by-products into useful resources offers sustainable solutions and reduces waste.

WORKFLOW



RESULTS



CONCLUSIONS

The recovery of bioactives from food processing waste highlights critical challenges for the agri-food sector. Matrix effects impede the exploration of biological activities such as biodefense or biostimulation, stemming from molecular changes that occur during processing.

Overcoming these challenges requires innovative biochemical strategies and enzymatic treatments.