



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



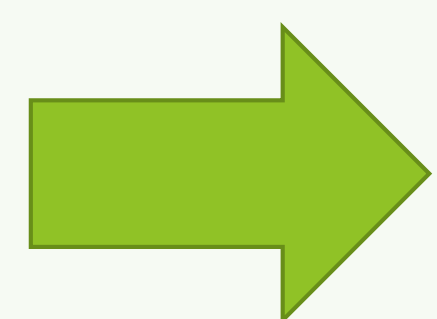
Pressed olive pomace  
Olive mill waste water



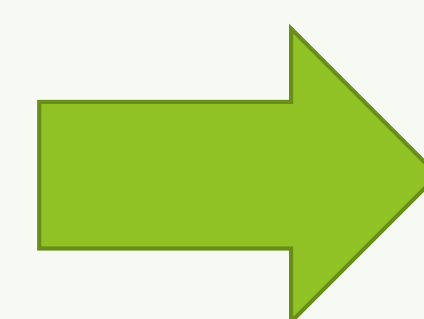
Tomato side streams



GENERIC BIOREFINERY



Proteins  
Polyphenols  
Dietary fibres  
Pigments



Food  
Cosmetics  
Pet food  
Adhesives

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AGRO  
BUSINESS  
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Consortium