



Tackling Europe's food waste problem

Using olive residues to develop novel products for the food and packaging sectors

The harvesting and processing of olives generates large amounts of waste, such as leaves, stones, skins and pulp.

The project has built a flexible, multi-feedstock pilot plant in the North of Spain to develop the following by-products from olive oil production:

- Phenolic compounds: antioxidant ingredients, active packaging and edible food coatings.
- Natural aromas.
- Fibres: composite material for agricultural applications, such as plant pots.

An online stakeholder platform will coordinate the provision of waste from regional producers to ensure that the pilot plant runs throughout the year, maximising efficiency.

Get in touch:

For further information, visit www.agrimax-project.eu



An innovative approach

- 90% of olive pomace and leaves arriving at the pilot plant will be valorised.
- Capacity to process: 200-1000 kg/h of olive oil by-products and wastes (per batch).
- Processing 1 ton olives generates up to 800 kg of pomace; in addition each hectare produces around 125kg of leaves, both are rich in bioactive compounds (polyphenols) and contain a high fraction of fibres.
- Residues are broken down using ultrasound and heat, and - when necessary - a range of enzymes.
- The same equipment and processes can be used to create a range of biobased products from multiple feedstocks.
- An online stakeholder platform will coordinate the provision of wastes and by-products from regional producers to ensure that the pilot plant runs throughout the year, maximising efficiency.

Creating environmental, societal and economic impacts

- High-value food ingredients are created using wastes and by-products.
- New business opportunities and skilled jobs are created.
- The impacts of the products and their production are assessed via; life cycle analysis, techno economical assessment and a societal and ethical analysis.

