

Abstract

BIOACTIVE-NET: value-added for the European tomato, olive and grape processing industry

Bildstein, M.¹, Vidal, N.², Faraldi, M.³

¹ rz Bremerhaven, Food Technology and Bio Process Engineering department, Fischkai 1, 27572 Bremerhaven, Germany.

² aínsa centro tecnol3gico, Departamento de Transferencia de Tecnología, Parque tecnol3gico de Valencia, c. Benjamin Franklin 5-11, 46980 Paterna (Valencia), Spain

³ Tecnoalimenti S.C.p.A. Via G. Fara 39, 20124 Milano, Italy

*Phone / Fax: +494714832-144/-129, mailto:mbildstein@rz-bremerhaven.de

Poster presentation for the annual convention 2007 FET Symposium (Food Engineering Topics)
Gesellschaft für Thermische Analyse e.V. (GFTFA)
Fachgruppe Technik der Gesellschaft Deutscher Lebensmitteltechnologien (GDL)
Campus der Hochschule Bremerhaven, Germany
12-14 September 2007

Cultivation and processing of tomato, olive, and grape are the main agricultural businesses in the South European countries. Production of tomato paste, olive oil, and wine, respectively, is leading to the generation of millions of tons of processing residues, which are still rich sources of bioactive compounds: high-valuable oils, dietary fibre, vitamins and several secondary plant constituents are interesting food additives (i.e. colorants, antioxidants) or cosmetic ingredients. The extraction and purification of these natural components from very cheap and reliable raw materials can pose an alternative prospect for a profitable utilisation of processing residues and can, in parallel, enhance allocation of natural ingredients on the European market.

Since the 1st of November 2006, the two-year European project BIOACTIVE-NET, financed by the European Commission under the 6th Framework Programme, has been dedicated in the successful assessment and dissemination of strategies for the extraction of bioactive compounds from tomato, olive and grape processing residues in the South European countries. Current research, as well as the production and marketing situation have been assessed and Best Available Technologies (BATs) have been identified. Training modules have been designed specifically for the tomato, olive and grape processing industries, collecting experts' feedback to optimise training effectiveness. A win-win situation is expected to be achieved by mobilising scientific and technological capacities to the benefit of the tomato, olive and grape community in the South European countries.

Keywords: bioactive compounds, processing residues, sustainable valorisation techniques,