



Tackling Europe's food waste problem

Using tomato waste to make novel products for the food and packaging sectors.

There is a major opportunity for the tomato processing industry to valorize side streams and reduce waste. Europe produces more than 3 million metric tons of tomato post harvest waste every year and this includes 300,000 tons of tomato processing waste (skins and seeds).

This project has built a flexible, multi-feedstock pilot plant (biorefinery) in the North of Italy which is making a range of products from tomato processing waste, including:

- **Cutin:** a natural polymer which can be used as a biobased lacquer to coat metal food packaging.
- **Lycopene:** an antioxidant, which can be used as an additive for the food industry.

The residues from this process can be used to produce fertilisers for the agricultural sector or biogas or they can be returned directly to the land for soil enrichment.

Get in touch:

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

An innovative approach

- Pilot plant capacity to batch process 500 kg/h.
- The same equipment and processes can be used to create a range of biobased products from multiple feedstocks.
- An online stakeholder platform coordinates the provision of waste from regional producers to maximise pilot plant efficiency.
- Sustainable methods developed to store tomato waste before processing.
- Reduces tomato waste to be disposed of in compliance with the guidelines established in the EU waste directive 2008/98/EC.

Creating environmental, societal and economic impacts

The impact of the products are assessed via; life cycle analysis, techno-economical assessment and a societal and ethical analysis. The new products will:

- Increase the value of crop and food processing waste.
- Reduce waste disposal costs and waste to landfill
- Open new markets for sustainable, biobased products

