

# Spanish Pilot Plant - SPP



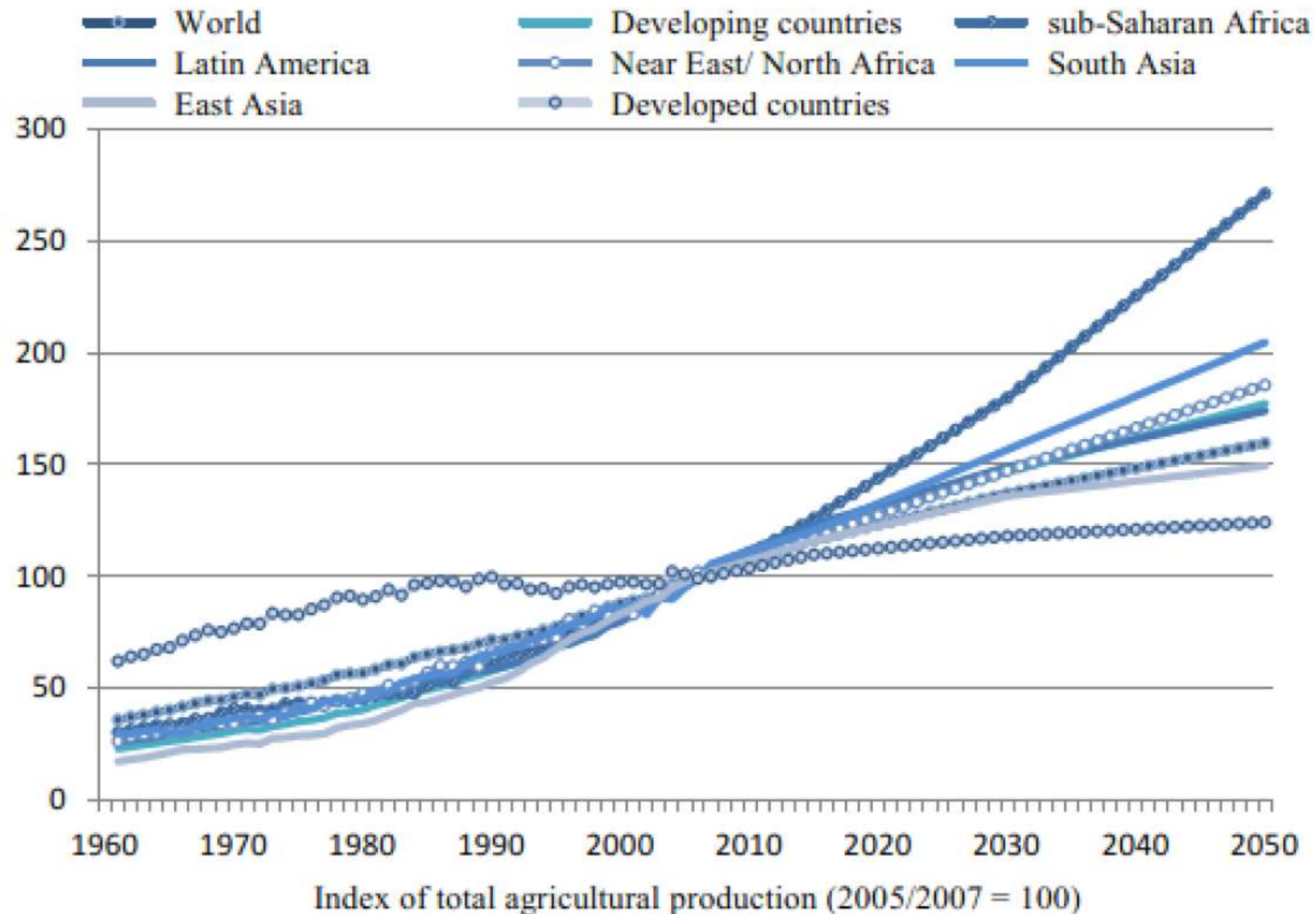
From by-products to food ingredients and bio-fertilizers

**Antonio Cruz-Bañeres - INDULLEIDA 07/01/2021**

## WHY AGROINDUSTRIAL PILOT PLANTS?

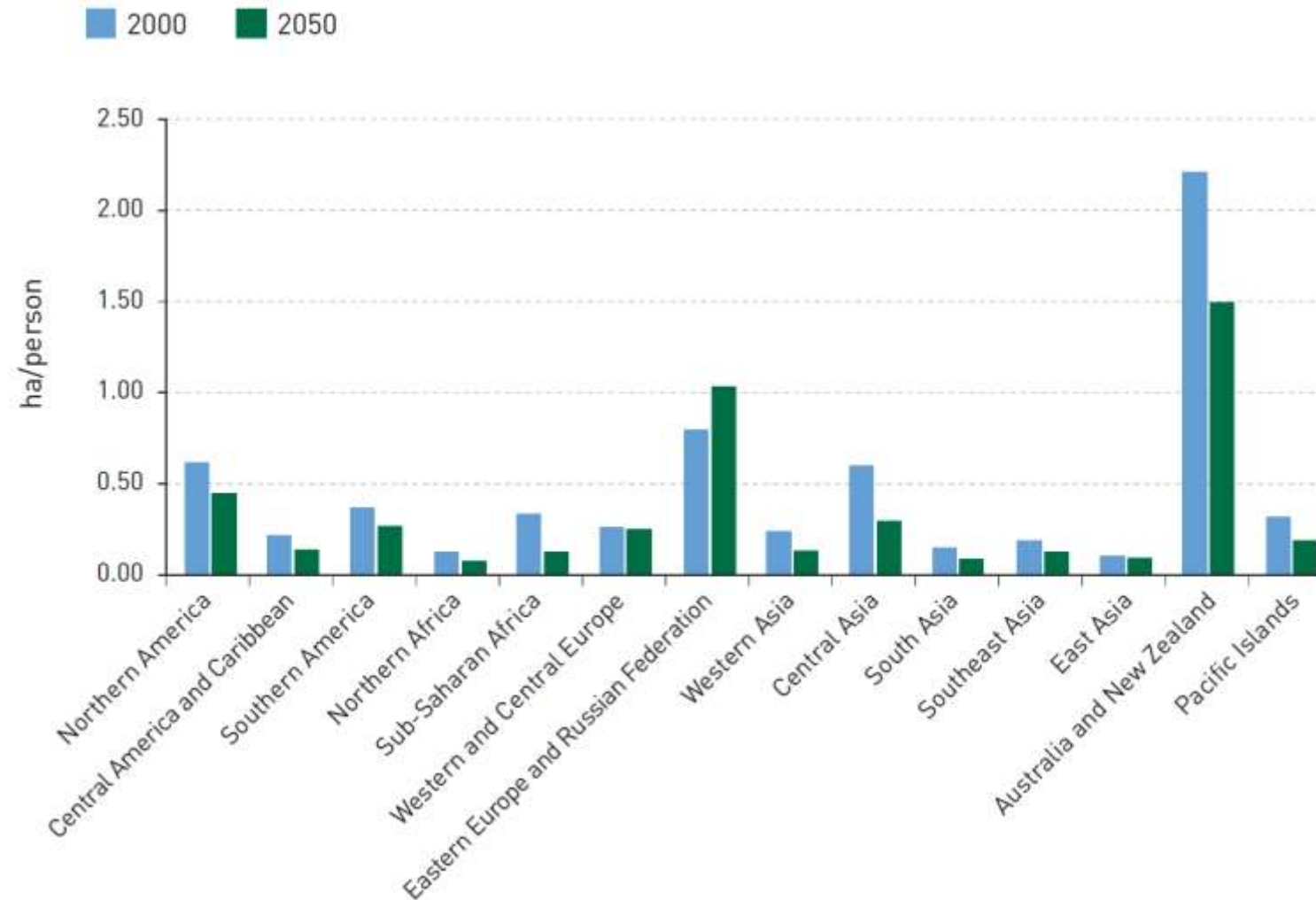
- *One third* of *food is wasted* globally: *1.300 MT/year*.
- Europe wastes *89 MT/year*: *180 kg/year* per European citizen.
- *European Union* is the *first global food exporter* and the second global importer after EEUU.

# FOOD PRODUCTION (FAO)



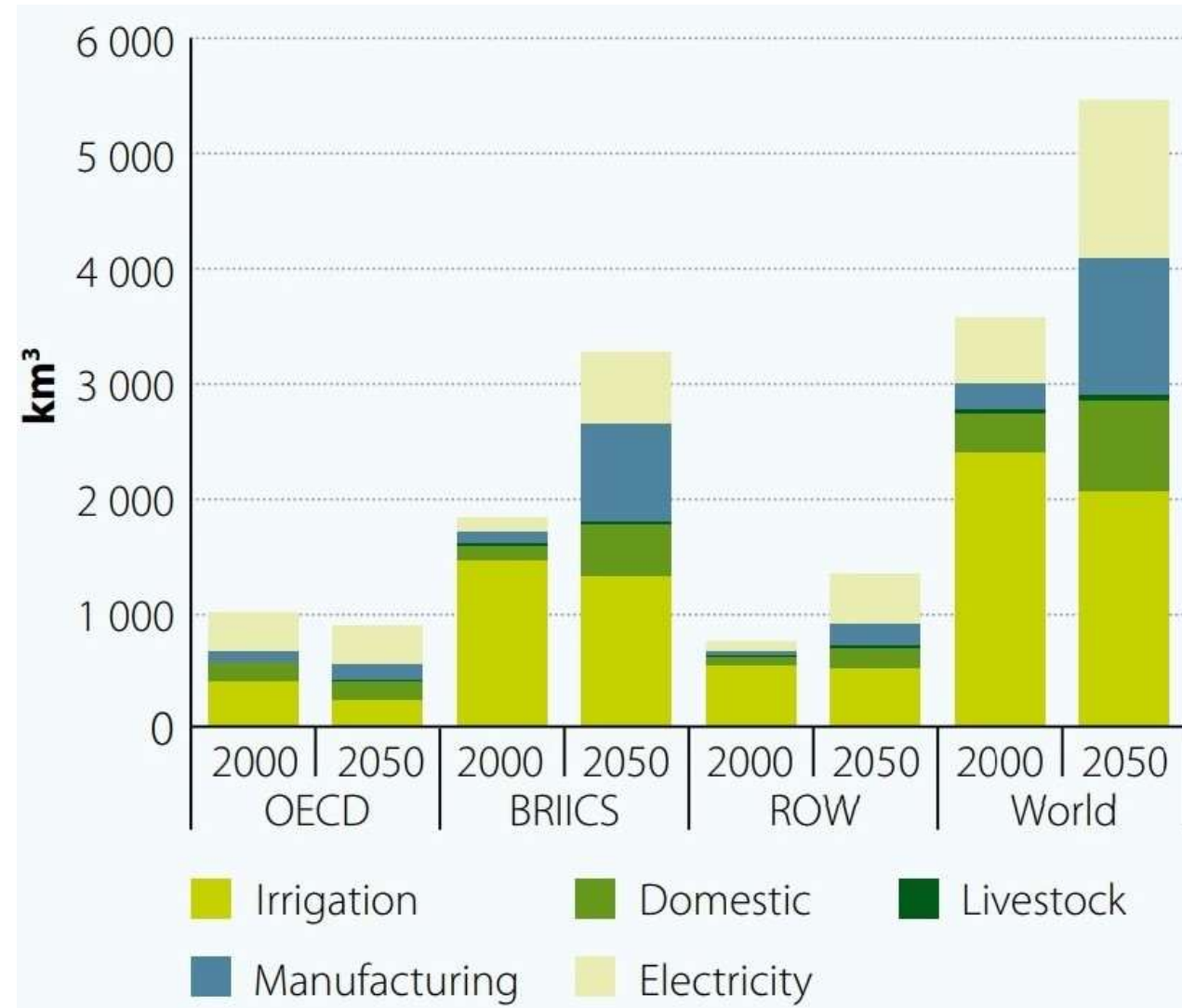
# FOOD PRODUCTION VS NATURAL RESOURCES

## Cultivated land per capita (FAO)



# FOOD PRODUCTION VS NATURAL RESOURCES

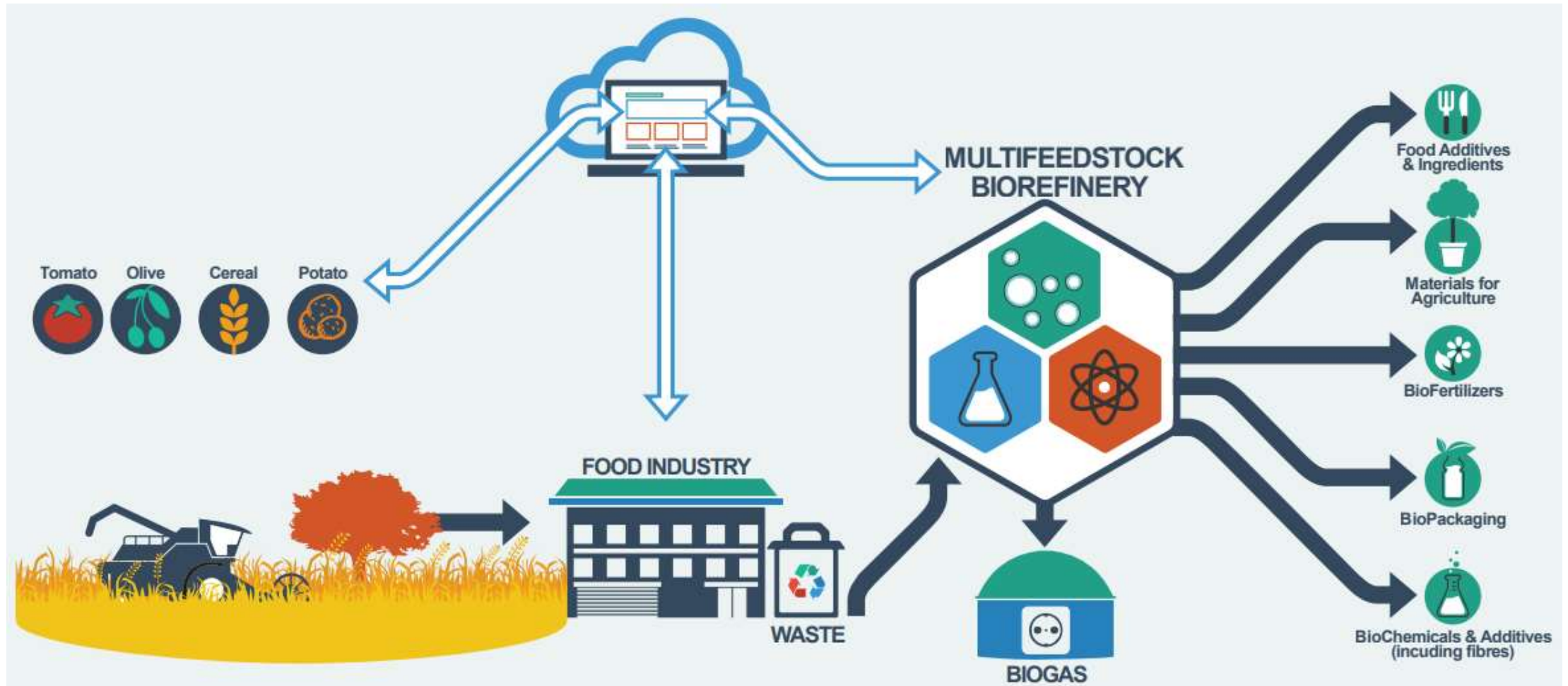
## Global water demand (UNESCO)



## BIOECONOMY GOALS

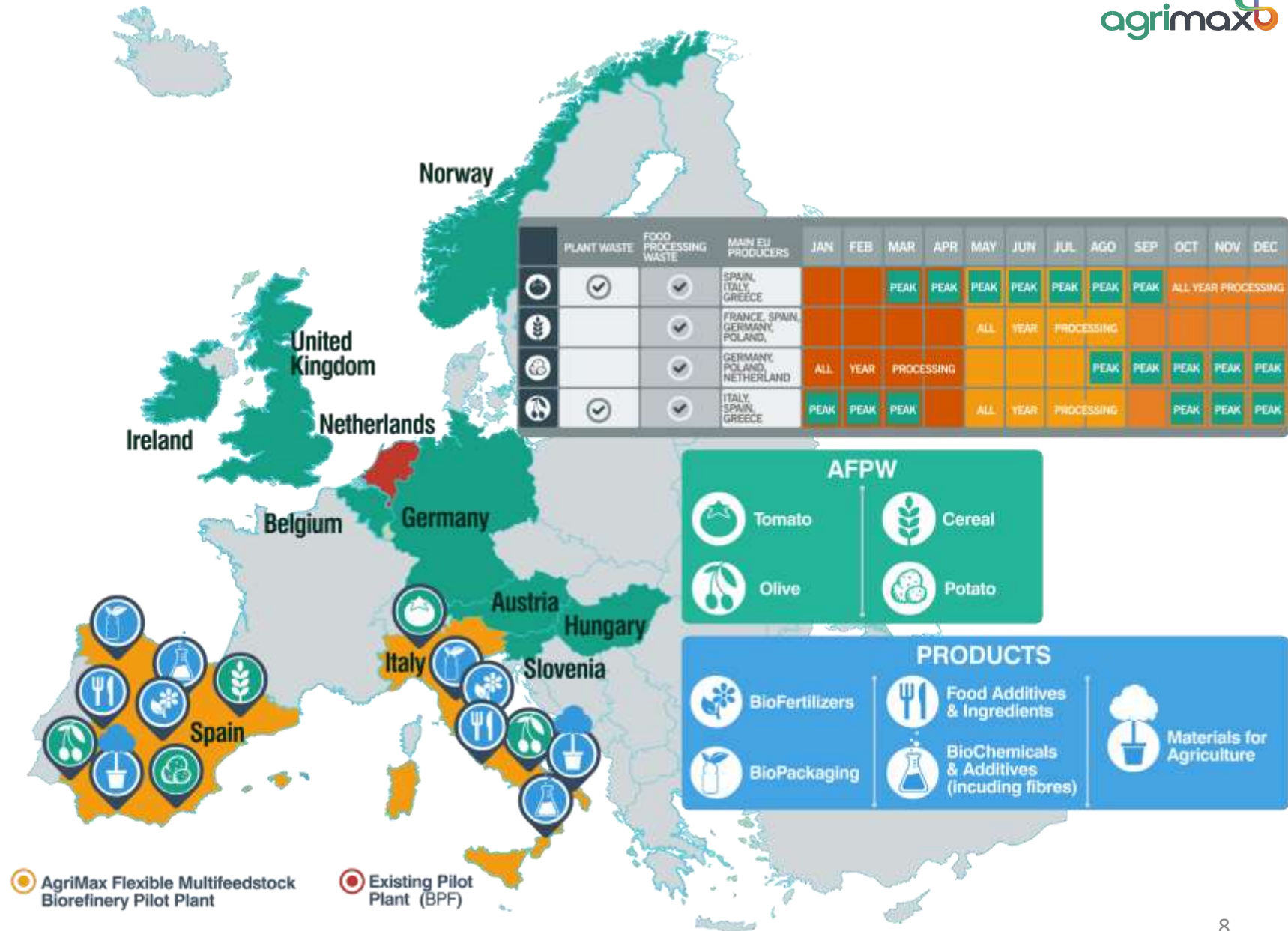
- Incorporate *new processing technologies*, *preserving organoleptic and nutritional properties*.
- Incorporate in the *new food ingredients* convenience and functionality, promoting *consumers health*.
- Promote a *value chain problem solving approach*.
- *Improve* natural resources use *efficiency* (water, soil,...).
- *Intensify* production and *sustainability*.
- *Minimize food waste recovering* residues and *by-products*.

# AGRIMAX OBJECTIVES: NEW PRODUCTS AND PROCESSING TECHNOLOGIES

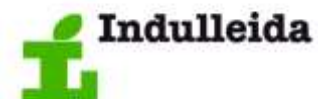
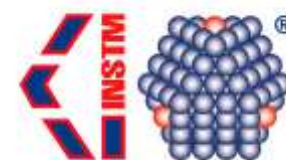


# Demonstration project

Two pilot plants to prove the viability of the proposed approach.



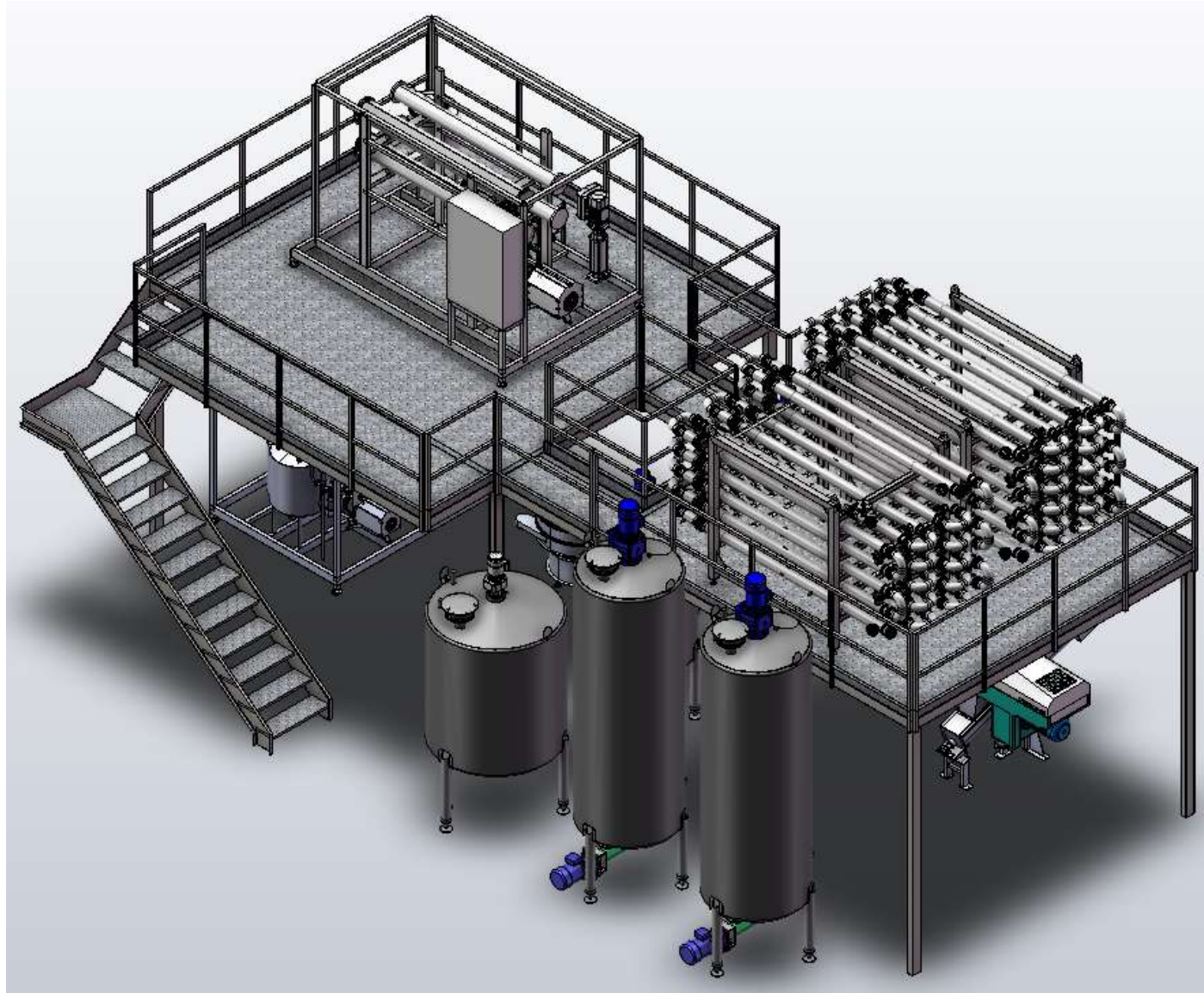
# Collaborative working



## SPP BIOECONOMIC KEY RESULTS AND ACHIEVEMENTS

- ✓ Multi-feedstock and multi-product pilot plant: demonstrated feasible in an operative environment.
- ✓ Scale-up plant modeled.
- ✓ 8 High added value food ingredients in cascade: natural polyphenols, carotenoids and aromas from different by-products.
- ✓ 2 enhanced raw materials for: bio-fertilizers and bio-stimulants.
- ✓ Zero waste: just water 'emissions' after processing by-products.

# SPP ENGINEERING



# SPP BUILDING



# SPP START-UP TRIALS

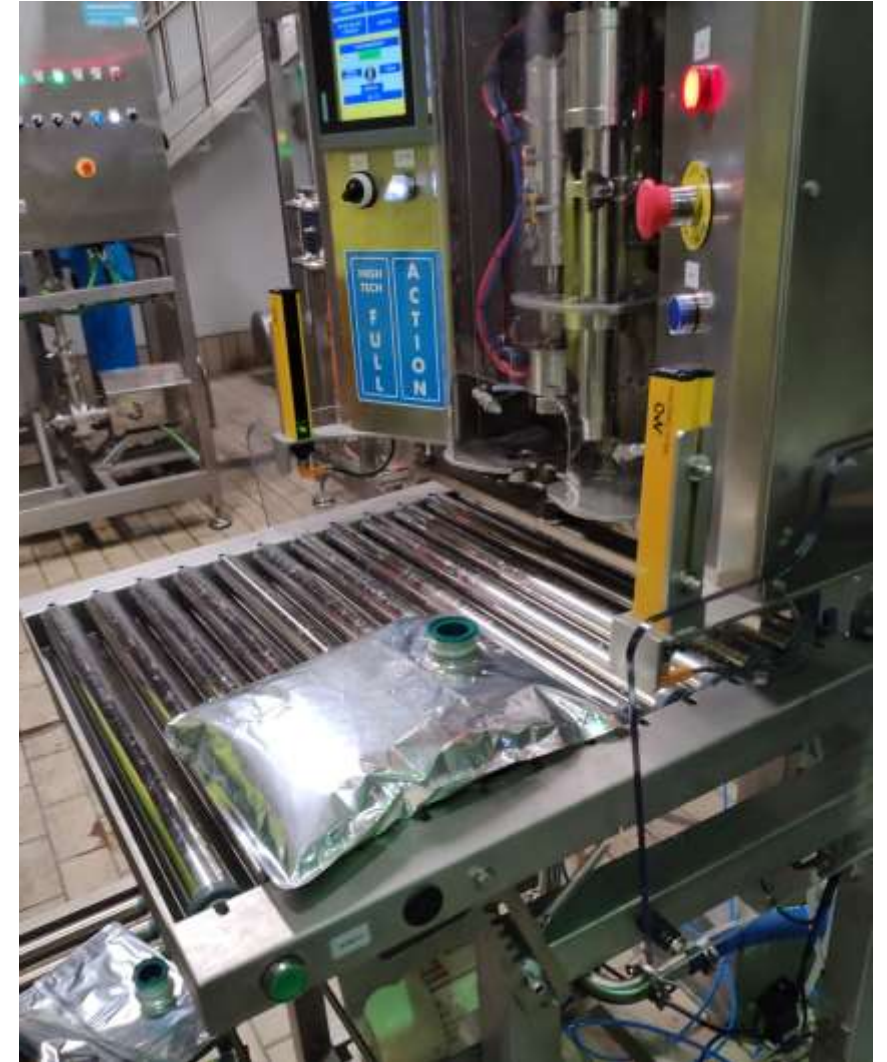


# CEREALS AND POTATOES BY-PRODUCTS TRIALS



- *Cereals by-products* processed at *ITENE's pilot plant* to obtain *compounds for bio-materials*.
- *Potato peels* require *further research* to obtain *high value compounds*.
- *Potato juice by-product protein* obtained at lab scale requires *further research* to be supplied as a *food grade raw material* to the SPP.

# OLIVE POMACE INITIAL TRIALS



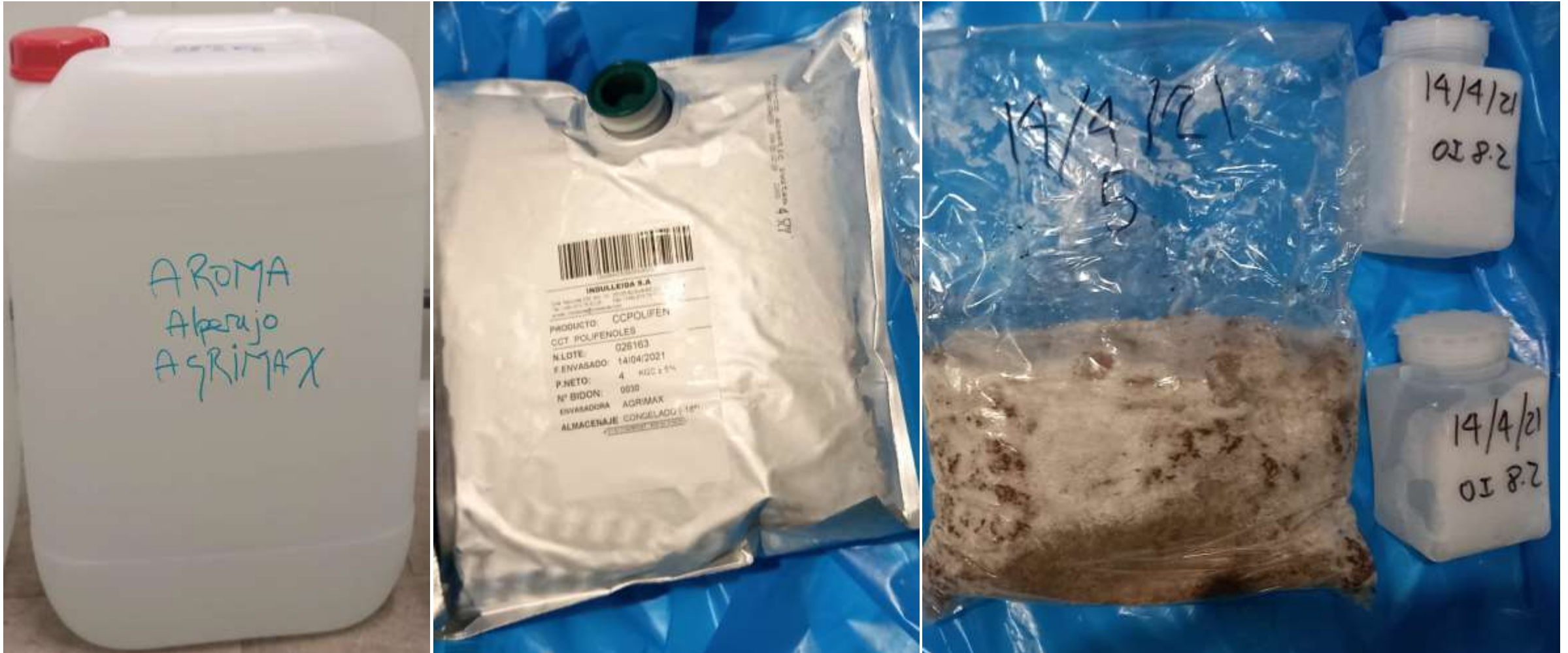
# SPP OLIVE POMACE *INITIAL* *NEW* INGREDIENTS & BY-PRODUCTS



# SPP ACHIEVING *BIOECONOMIC* PROCESSING TRIALS



# SPP OLIVE POMACE *NEW BIOECONOMIC* INGREDIENTS & BY-PRODUCTS



# OLIVE POMACE SPP BIOECONOMIC BY-PRODUCTS FOR BIO-FERTILIZERS



# REJECTED FRESH TOMATOES TRIALS



# REJECTED FRESH TOMATO TRIALS



# REJECTED FRESH TOMATO TRIALS



# REJECTED FRESH TOMATOES BIOECONOMIC FOOD INGREDIENTS



# SPP BIOECONOMIC INGREDIENTS & BY-PRODUCTS APPLICATIONS



## OLIVE POMACE

## REJECTED TOMATOES

# SPP OLIVE & TOMATO BIOECONOMIC INGREDIENTS APPLICATIONS TASTES



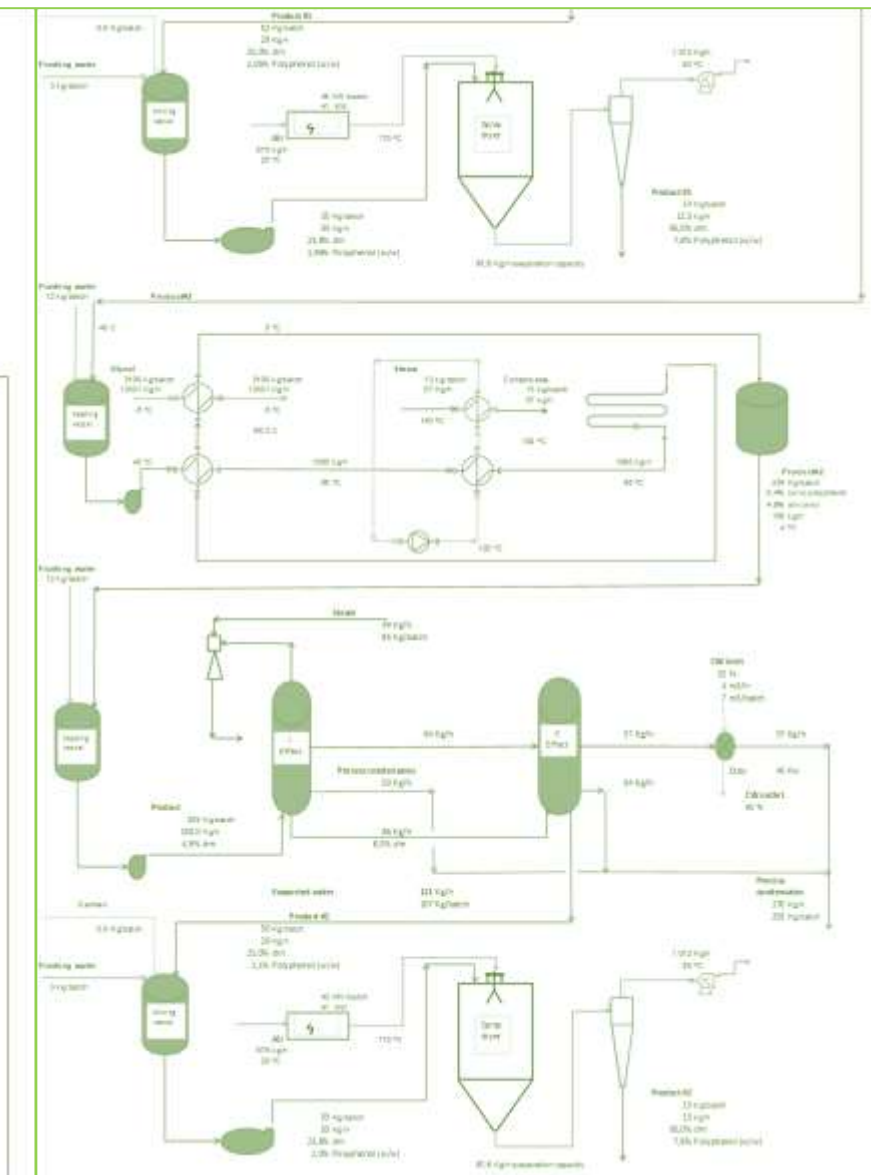
# SPP SCALE UP MODELING TRIALS: *parameters*

**OLIVE  
POMACE**



**REJECTED  
TOMATOES**





## SPP MAXIMUM CAPACITY AND BIOECONOMIC SCALE-UP SIZE

- Scalable pilot plant *demonstrated* operative. Maximum capacity:  
**440 T/year** olive pomace + **2.350 T/year** fresh rejected tomatoes.
- Scaled up plant *modeled*. Maximum capacity:  
**9.000 T/year** olive pomace + **47.000 T/year** fresh rejected tomatoes.

# ZERO WASTE BIOECONOMIC PROCESSING

## SPP MAIN FOOD INGREDIENT: *WATER at end-of-pipe*



**OLIVE POMACE**



**REJECTED TOMATOES**

# BIOECONOMY ↔ PROJECTS (TRL 8&9) ↔ NEW SOLUTIONS

- By-products and residues stabilization processes?
- New techs to increase yields?
- Final products formats and doses?
- Pharma? Food? Fertilizers?
- Nutritional and organoleptic enhancement?
- Scaling up and commercialization trials?
- Economical and environmental *sustainability?*



Thanks for paying attention