Spanish Pilot Plant - SPP



From by-products to food ingredients and bio-fertilizers

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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.

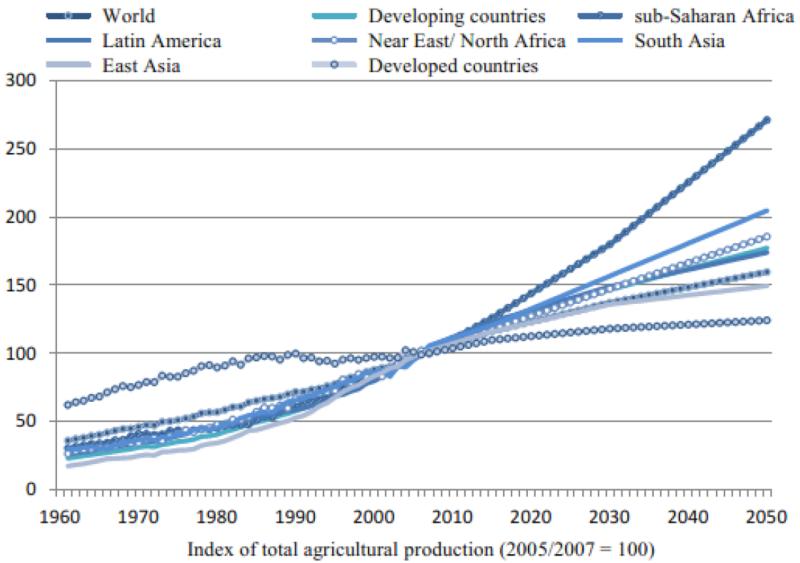






FOOD PRODUCTION (FAO)









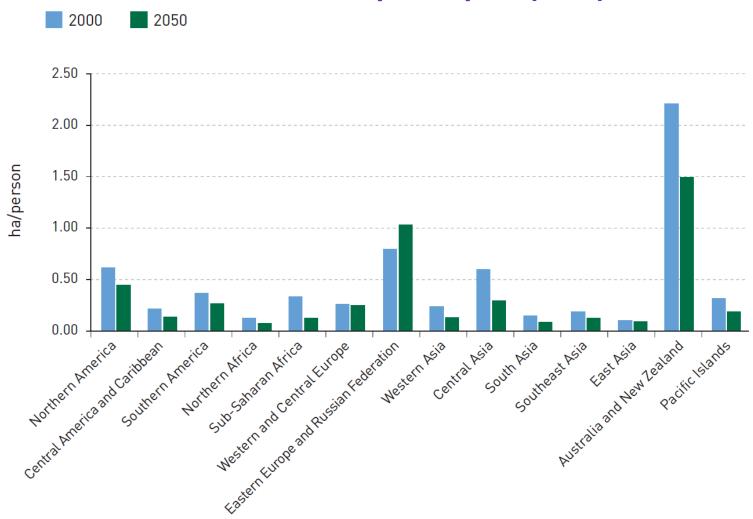


2020 research and innovation programme under grant agreement No. 720719.



FOOD PRODUCTION VS NATURAL RESOURCES

Cultivated land per capita (FAO)





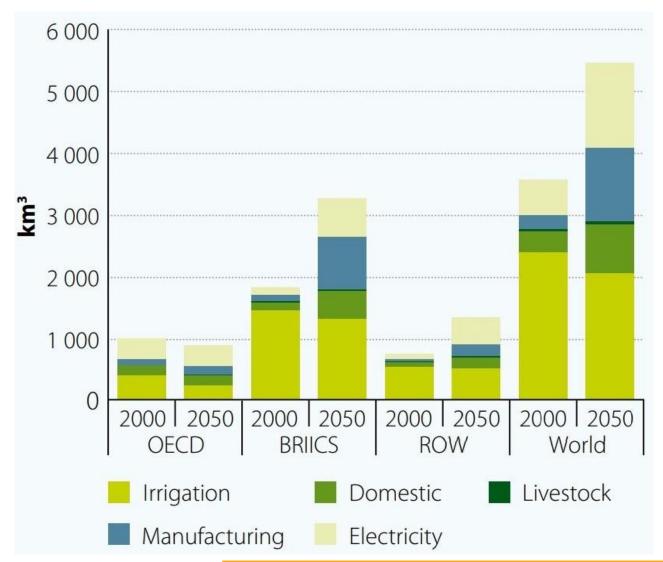






FOOD PRODUCTION VS NATURAL RESOURCES

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.

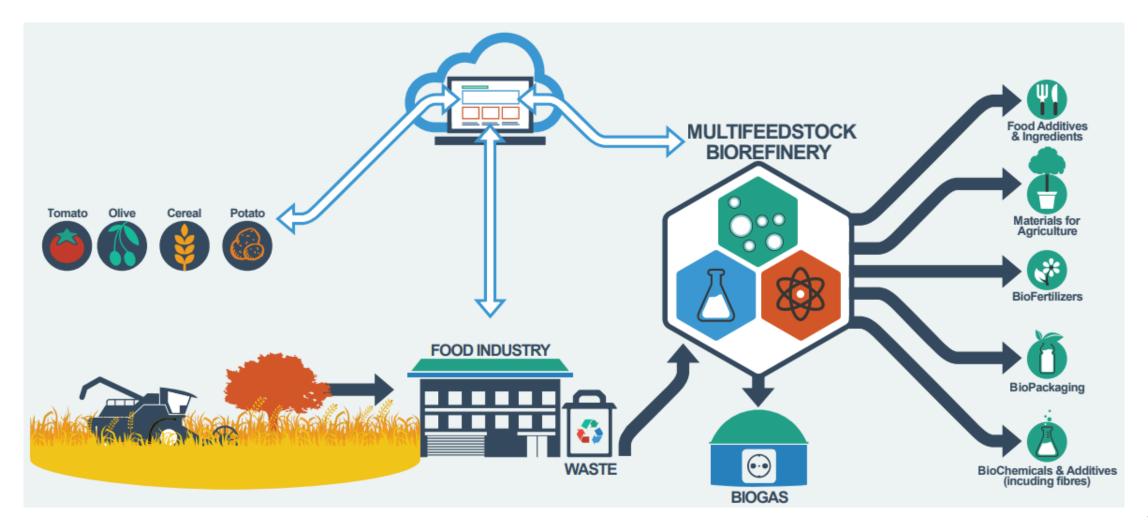








AGRIMAX OBJECTIVES: NEW PRODUCTS AND PROCESSING TECHNOLOGIES











SPP BIOECONOMIC KEY RESULTS AND ACHIEVEMENTS

- ✓ Multi-feedstock and multi-product TRL-7 pilot plant: demonstrated feasible in an operative industrial environment.
- ✓ Scale-up industrial plant modeled.
- √ 8 Added value TRL-7 food ingredients in cascade: natural polyphenols, carotenoids and aromas from olive oil and fresh tomatoes' by-products.
- ✓ 2 enhanced TRL-7 raw materials from olive oil by-products for: biofertilizers and bio-stimulants.
- ✓ Zero waste: just water 'emissions' after processing by-products.

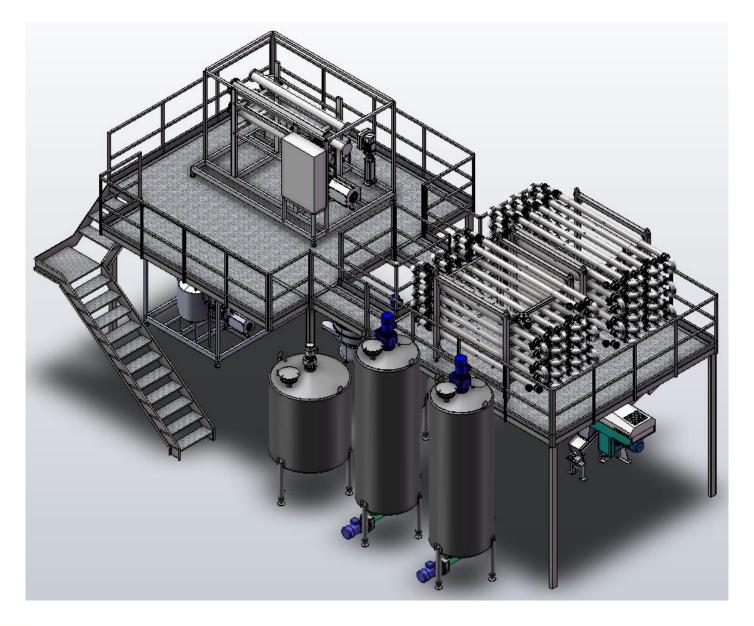








SPP ENGINEERING





SPP BUILDING



















SPP START-UP TRIALS









agrimax

OLIVE POMACE INITIAL TRIALS



















SPP OLIVE POMACE INITIAL NEW INGREDIENTS & BY-PRODUCTS













SPP ACHIEVING BIOECONOMIC PROCESSING TRIALS







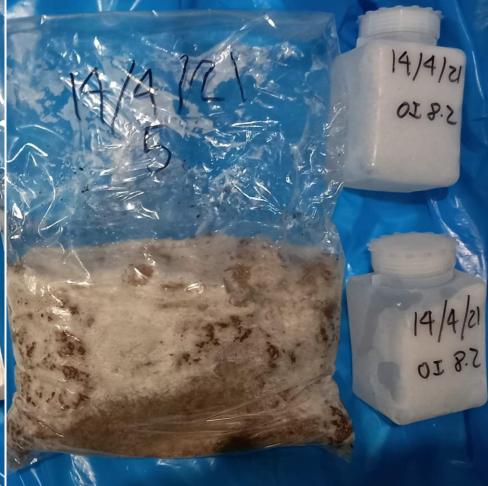




SPP OLIVE POMACE NEW BIOECONOMIC INGREDIENTS & BY-PRODUCTS









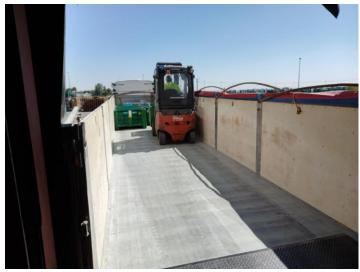




OLIVE POMACE SPP BIOECONOMIC BY-PRODUCTS FOR BIO-FERTILIZERS



















REJECTED FRESH TOMATOES TRIALS























REJECTED FRESH TOMATO TRIALS











REJECTED FRESH TOMATO TRIALS









REJECTED FRESH TOMATOES BIOECONOMIC FOOD INGREDIENTS











SPP BIOECONOMIC FOOD INGREDIENTS EXTRACTION TECHNICAL YIELDS

- Olive pomace bio-active food ingredients recovery yield: 85 %
 - Hydroxytyrosol.
 - Oleuropein.
 - Ferulic acid.
- Rejected tomatoes bio-actives food ingredients recovery yield: 67 %
 - Lycopene.
 - 6-carotene.
 - Ferulic acid.









SPP BIOECONOMIC INGREDIENTS & BY-PRODUCTS APPLICATIONS

























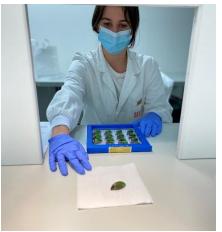




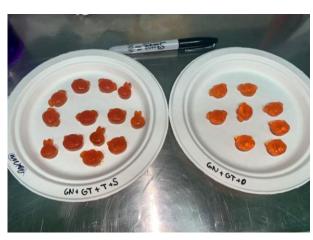


SPP OLIVE & TOMATO BIOECONOMIC INGREDIENTS APPLICATIONS TASTES













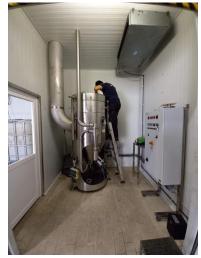




SPP OLIVE BIOECONOMIC INGREDIENTS FORMATS



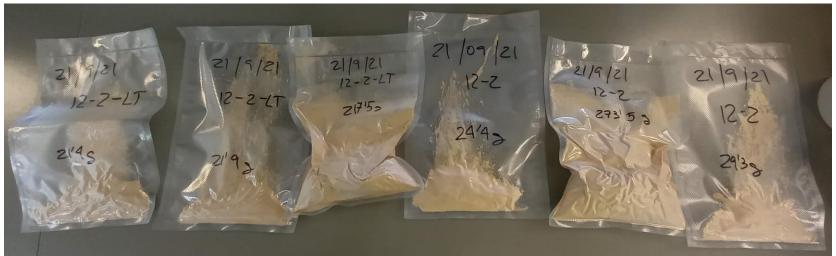
Dehydrated format food ingredients from by-products demonstrated feasible.

















SPP SCALE UP MODELING TRIALS: parameters



OLIVE POMACE







REJECTED TOMATOES

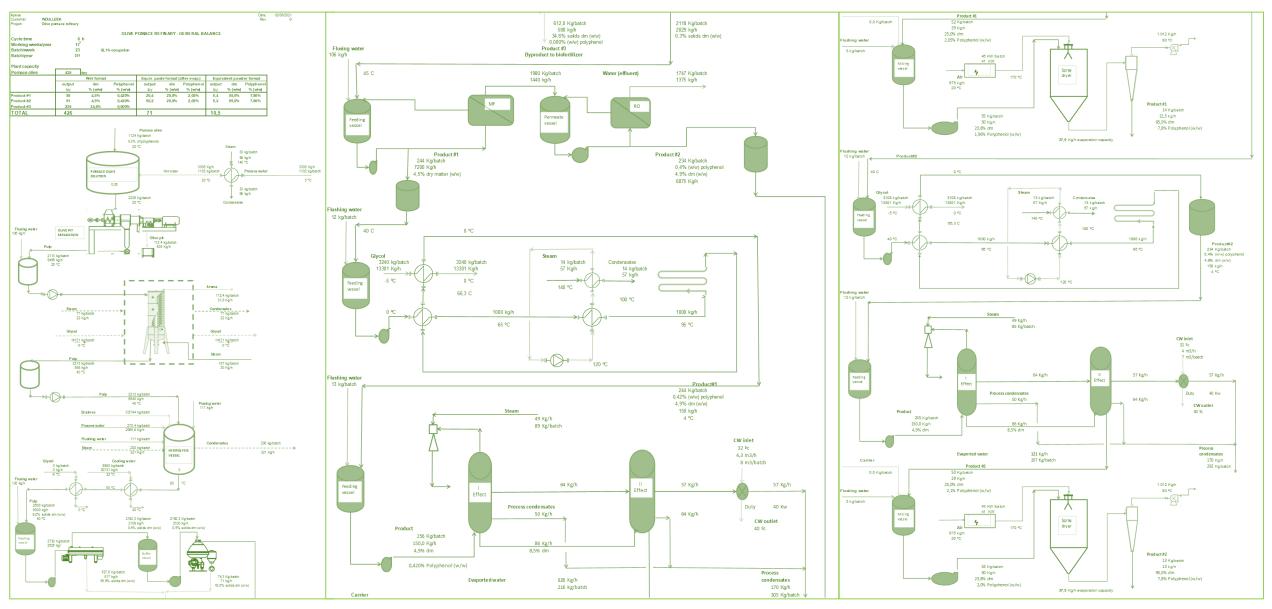






SPP SCALED UP BIOECONOMIC MODEL













SPP MAXIMUM CAPACITY AND BIOECONOMIC SCALE-UP SIZES

- Scalable pilot plant *demonstrated* operative. Maximum capacity: **440 T/year** olive pomace + **2.350 T/year** fresh rejected tomatoes.
- Small-scale industrial plant modeled. Maximum capacity:
 1.300 T/year olive pomace + 7.000 T/year fresh rejected tomatoes.
- Large-scale industrial plant modeled. Maximum capacity:
 9.000 T/year olive pomace + 47.000 T/year fresh rejected tomatoes.









LARGE-SCALE INDUSTRIAL TECHNO-ECONOMIC FIGURES

FULL-SCALE LIQUID OUTPUTS CAPACITY	OLIVE POMACE	TOMATO
Aroma (Tn/year)	969	1.980
Semi-solids for food or bio-fertilisers (Tn/year)	2.980	4.752
Carotenoids (Tn/year)	-	10.250
Polyphenols (Tn/year)	5.474	4.920

Internal Rate of Return IRR	18,30%
CF/I updated	204%
Pay Back - ROIC	7 years
Investment (I)	37.227.783,98€
Working capital first 2 years	4.360.810,13 €
Cash Flow (CF) updated	73.314.464,02 €
Annual Updating Rate	4,00%

Direct (qualified) jobs: 47
Indirect jobs (not induced jobs): 235









ZERO WASTE BIOECONOMIC PROCESSING SPP MAIN FOOD INGREDIENT: WATER at end-of-pipe



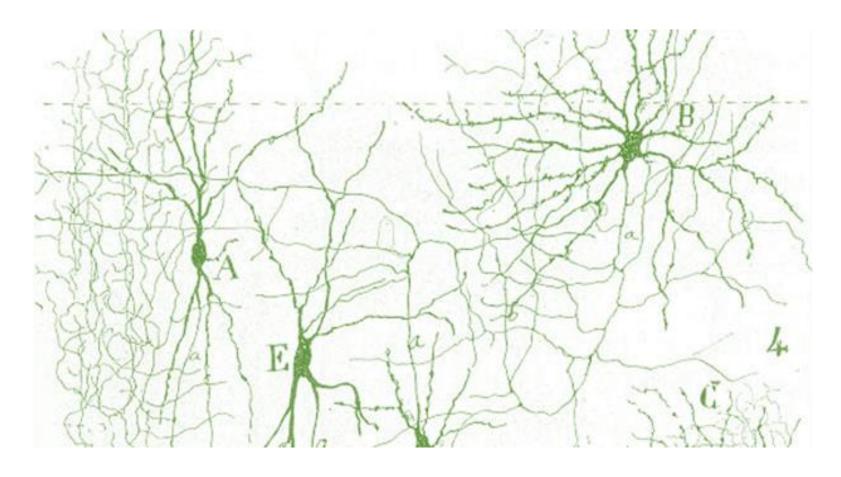
OLIVE POMACE

REJECTED TOMATOES









Thanks for paying attention





