

Trends and development in food waste valorization

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Food biomass is considered nowadays as one of the most promising source for the production of **energy, power, natural chemicals and materials**. Food biomass valorization opens up the door to new products that were previously not possible due to limitations such as **cost** or **natural resources availability**. Today, processes are already well established for transforming biomass into power, heat, biofuel, chemicals, biomaterials, food ingredients, animal feed and valuable products. The main source are vegetable and fruits peels, winery by-products, milk whey, olive pomace, etc. Food waste is generated by the food industry, restaurants-hotels, and householder leftovers. During the presentation, we will discuss different processes that can be used today for the valorisation of the biomass of fruits and vegetables. In addition, we will discuss the pros and cons of valorisation vs. reduction of food waste from the start.