



LIFE14 ENV/ES/000326



CALL: LIFE Environment and Resource Efficiency

## Newsletter 6- Semester 1, 2018

### Recycling of citrus industry scrap into natural additives for food industries

#### DEMONSTRATIONS

The optimization of the LIFECITRUS process has been achieved and companies from the Region of Murcia, and from other areas of Spain and the world, have been able to meet through meetings and demonstrations in plant, the possibilities offered by the recycling of citrus by-products for the development of new ingredients and foods. 18 tests were carried out in order to establish a protocol for the process and subsequently, we contacted about 200 companies (mainly from Spain and Italy) to present the results and the viability of the LIFECITRUS process. Finally, 17 different companies from Murcia and Spain have developed more than 20 demonstration actions with the project staff at the plant located at the National Technological Center for Food and Preservation in Murcia.



Finally, our thanks to ASAJA Murcia for their interest in the transfer of information to their associated farmers and especially to Toñifruit, Eurocaviar, Coato and Lorusso and Saez companies for their interest in the LIFECITRUS project.



#### SOCIOECONOMIC IMPACT

A report has been made that examines the initial socio-economic situation of the Region of Murcia to assess the impact of the LIFECITRUS project's actions on the economy and its population. It is taken into account that the agrifood sector in the Region of Murcia, closely linked to the fruit and vegetable processing industry, is a generator of a potentially valuable by-product, and therefore can generate wealth for the area.

At the start of the LIFECITRUS project, about 50 fresh citrus fruit trading companies were registered in the Region of Murcia and approximately 15 citrus processing companies. All of them are potential generators of the by-product to be used in the LIFECITRUS project. After this report, a greater number of target companies of the LIFECITRUS process has been determined, but above all an interest of the local population to devote efforts in the valorisation of citrus by-products without the need to apply large costs.

#### COURSES DIRECTED TO TECHNICIANS

Three editions of the LIFECITRUS course have been held with the participation of more than 30 people from 16 different companies and students from 7 training centers with training to perform tasks in the food industry. In the first semester of 2018 the two editions of the LIFECITRUS course have been carried out according to the established schedule.



#### PROJECT MONITORING

From the start of the project, in September 2015, until the next project completion, in August 2018, meetings of the working group and visits of Neemo LIFE TEAM Monitoring Expert have been held to ensure compliance with the proposed objectives of the program LIFE of the European Union. In addition, we have informative brochures to continue bringing recycling to society within the concept of Circular Economy.



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#### DISSEMINATION AND TRANSFER

On January 17, 2017, the second day of open doors to the media in the demonstration plant was held. The Director of the Institute of Development of the Region of Murcia (INFO), Mr. Joaquín Gómez, and the President of the CTC, Mr. José García, were able to attend the media and highlight the work carried out by the LIFECITRUS project for the development of the agri-food sector.



A lot of headlines appeared in local newspapers, but we can highlight the publication in the online newspaper, Murciadiario, with the title "A European project revolutionizes food from citrus waste" (published on Wednesday, January 17, 2018 in the innovation section from murciadiario.com)

On the other hand, the dissemination of the project to interested staff has been continuous. Until the middle of June, the demonstration plant has been visited by about 400 people in more than 50 visits organized for technicians, journalists, students and technicians of public organisms.

Finally, project technicians have participated in different forums of interest, highlighting the participation in conferences of other European projects, food fairs (such as CIBUS 2018) and congresses related to food and beverages (such as the 9th International Chemistry Congress, ANQUE 2018).



The coordinator of the project, Dr. García, visits the Curiosity Program (7 Television Region of Murcia) on April 17, 2018

The results of the LIFECITRUS project have been included among the contents of the Curiosity program and it can be said that their participation has shown that there is an interest on the part of farmers in the Region of Murcia to know the possibilities offered by the LIFECITRUS project to their discards In addition, ASAJA Murcia has been contacted in order that the results obtained reach a greater number of farmers.



#### NETWORKING

It has maintained contact with other LIFE projects and working groups related to the agri-food sector, achieving a network capable of promoting the development of the sector within the "Circular Economy".

In addition, our project has been used as a success case to introduce the concept of Circular Economy in young high school students in the Almería area (which also has citrus growing fields and potential food companies for the implementation of the LIFECITRUS project ).

