



LIFE14 ENV/ES/000326



Call: LIFE Environment and Resource Efficiency

Newsletter 2- Semester 1, 2016

Recycling of citrus industry scrap into natural additives for food industries

From February 15, 2016 is ready the processing line for citrus by-products to operate in the CTC.

The LIFECITRUS Project was completed in February the implementation of the citrus processing line products in the pilot plant located on the building of National Canning Technology Center (CTC), mainly based on physical operations and equipment for heat treatment of the product obtained. Specifically in the line can be processed up to 200 kg of raw material and includes a new computer system high-speed cutting.

The new equipment can obtain a puree of citrus, available for use as a food ingredient, having the following technical characteristics:

- Bucket capacity: 40 L.
- Full stainless steel construction, according to UE requirements.
- Fitted with 2 independent engines, control panel, switches, electrical control panel.
- Blade holder for more than 6 knives.

During the first half of 2016, various media at regional level have echoed our project emphasizing its contribution to the improvement of environmental quality companies.

Information: www.lifecitrus.eu

We are also working on a proposed action and related socio-economic impact of the project in the region of Murcia, and it has developed a survey that is available on the project website. Do not hesitate to collaborate with LIFECITRUS filling out the survey: <http://www.lifecitrus.eu/index.php/es/proyecto/documentos>

DISSEMINATION

Difussion to stakeholders

The project has been disseminated to different interest groups through actions explanatory description of LIFECITRUS project and the processing line. We can emphasize the transfer technicians food companies in the region of Murcia and surrounding areas, as well as technical futures companies in the sector that currently form at the University of Murcia (Master of Food Technology) and the Integrated Training Center and Experiences agricultural (CIFE) Molina de Segura oriented processed fruit and vegetable sector.

Moreover, other food companies have been the subject of transfer and R & D groups at regional and international levels (Agricultural Chemistry Department of the University of Murcia) and (IBA-Romania). In any case, the staff has shown interest in the project results and possible optimization.



**VISIT TO US,
WE ARE WAITING FOR YOU!!**

