



LIFE14 ENV/ES/000326



Call: LIFE Environment and Resource Efficiency

Newsletter 3- Semester 2, 2016

Recycling of citrus industry scrap into natural additives for food industries

THE PROCESS

The Region of Murcia is one of the largest exporters of lemon in the world, in addition to include fresh processing companies also includes juices and citrus concentrate companies. These companies generate citric by-products that can be valued at the company itself to obtain new natural ingredients.

The challenge of the project is to obtain purees from citrus rind that can be applied to all types of food and does not alter its organoleptic properties.

This requires different stages of grinding, washing and enzymatic inactivation.

Once obtained the mash opens a wide range of possibilities to any company of the sector that is in the search of the development of increasingly natural foods.

This process has already treated about 2 tons of citrus by-products (lemon and orange) and with the current tangerine campaign is expected to continue increasing the amount.



NEW FOODS

Since there is no product similar to that obtained in the market, its inclusion in the elaboration of new foods has been tested. During the last months, foods such as preserves and jams have been developed due to the gelling ability of the puree, but also vegetable creams and pastry and bakery products.



VIABILITY OF THE LIFECITRUS PROCESS

According to the results obtained so far, the by-products of the citrus processing industry can be valued within the industry itself through a technically feasible process.

In addition, it can be said that the placing on the market of a natural substitute for pectin generates a new line of industrialization, which has been evaluated in a positive way. The price of commercial powdered pectin has been determinant to obtain a positive result as a net profit.

DEMONSTRATIONS

In addition to the information provided to companies since the beginning of the project, since the end of October, they have been in direct contact with them to present the new ingredient obtained and its application in new products.

SOCIOECONOMIC IMPACT

We continue to work on the evaluation of the socio-economic impact of the project in the Region of Murcia, and for this a survey has been prepared and is available on the project website. Do not hesitate and collaborate with LIFECITRUS by filling out the survey at: <http://www.lifecitrus.eu/index.php/en/proyecto/documentos>





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Open Doors to the Media

On November 9, 2016, the CTC organized an Open Doors Day to publicize the LIFECITRUS project to the media. The day counted on the tasting of products elaborated with the new natural ingredient. Journalists and invited companies were able to try from butter pastries to paparajotes, whose recipe incorporated the new ingredient, and also could check the gelling ability of the same in strawberry jams. This demonstrated the possibilities of application of the ingredient in different food sectors.

In the news section of the project web page, the press and television publications are linked.



DISSEMINATION AND TRANSFER

As in previous months, the project has been disseminated to different interest groups. On this occasion we can highlight the visit to the pilot plant of food groups such as THE GBFOODS and Hero Spain, S.A.

Our project has also been sent to the Autonomous Community of the Region of Murcia and last September we had the visit of Mr. Francisco Abril Ruiz (Director General of Simplification of Business Activity and Digital Economy of CARM).



Finally, the presence of LIFECITRUS project at the Food Matters Live Fair, held in London from November 22 to 24, was attended by thousands of attendees, and we could disseminate the use of the ingredient.

NETWORKING

Since June of this year we have been in contact with technicians from research centers in Romania, Portugal and Spain. In addition, we have had the opportunity to network with European projects such as LIFE ECOCITRIC, LIFE GISWASTE and LIFE FOOD WASTE TREATMENT.

