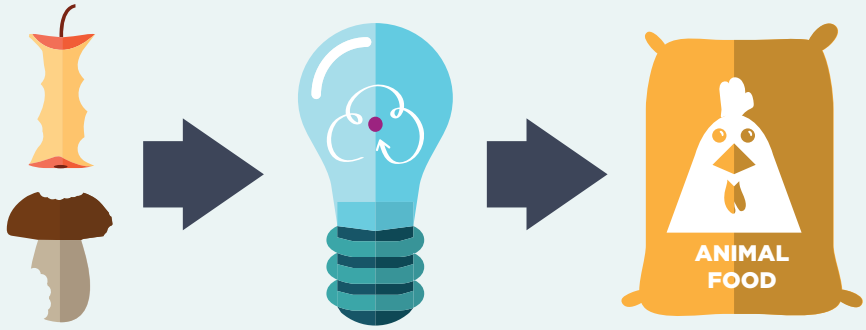
NOSH>AN

Sustainable Production of Functional and Safe Feed from Food Waste



NOSHAN is a project funded by the European Comission that has investigated the process and technologies needed to use food waste for feed production at low cost, low energy consumption and with maximal valorisation of starting wastes.

What have we achieved?

Knowledge

- Full **Database of food waste**: availability and detailed characterisation
- **LCA implementation** on food waste on a large scale system

Technologies

- **Tailored production of pectin derived oligosaccharides** by coupling of hydrolisis and separation
- **Refractive Window Drying** for feed additive production
- **Planetary roller extrusion** for feed production from food waste

Products

- **Olive pomace extract**
- **Bioactive peptides** from rapeseed press cake hydrolysate
- **Oligopectins** from sugar beet pulp

Main impacts

Environmental impacts

- Reducing organic waste
- Increasing reuse potential of food waste
- Reducing the greenhouse emissions

Industrial & economic impacts

- Energy consumption
- Raw materials inputs
- Water usage in the feed chain

This project has received funding from the European Union's Seventh Framework Programme for research, technological development and demonstration under grant agreement No 312140.

Partners: LEITAT Technological Center, Università degli Studi di Parma, Kim Knowledge innovation market, IGV, Ucker Haas, Vertech Group, vito vision on technology, nutrition sciences, ILVO Institute for Agricultural and Fisheries Research, ekodenge, Provalor produkt valorisatie, AQON clean water technology