sagentia innovation

Food waste upcycling



Our client was interested in reducing waste across their supply chain and was specifically looking for opportunities to upcycle food waste streams such as fruit pomaces and seed cakes.

We explored different routes to delivering commercial and nutritional value with upcycled ingredients, for example through the non-extractive processing of by-products into powders and the isolation of high value compounds in food and beverage, pharmaceutical, or cosmetic applications.

Building from estimates of annual global availability of selected food by-products, we recommended appropriate upcycling strategies for key ingredients to the client.

Technologies

Domain expertise

- Commercial analysis
- Research

- Food and beverage
- Upcycling
- Food waste
- Nutrition

