

Waste back to Food!?

Who are we?

Business led Contract Research company

***Specialised in Polysaccharide Chemistry
Focussed on Food Texture and Nutrition
Active in Open Innovation for 16yrs***



**One third of the world's food is wasted
– 1.3 billion tonnes per year**



**enough to feed 3 billion people,
or 10 times the population of the USA**

source: Tristram Stuart/FAO

GLOBAL TARGETS

- food security
- **minimising food loss & waste**
- **sustainability**
- smart use of under-utilised resources
- meeting reduction targets

CONSUMER DRIVERS

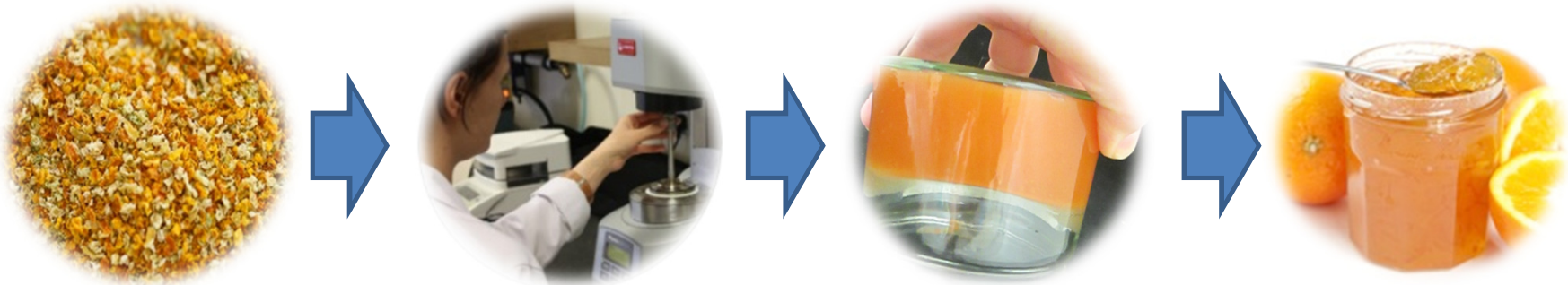
- “naturally functional”
- fewer & simpler ingredients
- “free from”
- less additives
- intrinsically healthy
- **less processed**
- **Eat more Fibre**

INDUSTRY BENEFITS

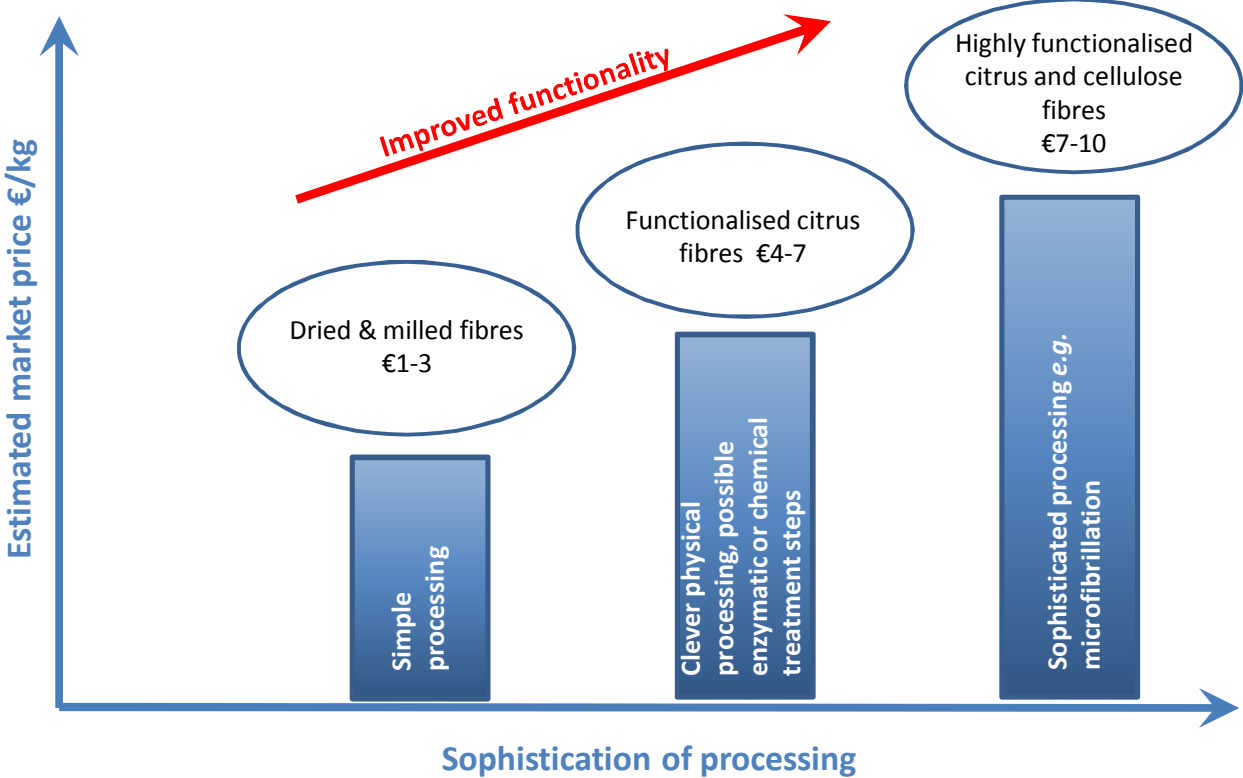
- **reduced waste burden**
- added value
- diversification in offerings
- **clean label**
- cost

Developing new food fibres

- **Stop thinking like chemists and think like CHEFS!!!!**
- **Holistic approach** – *in situ* activation or improvement of function properties.
- **Intelligent processing** methodologies to **upgrade** new or under-utilised raw materials and downstream materials.
 - processing **waste from fruit & vegetables**, cereals, seeds, herbs, spices and seaweed.
 - **Sustainable** sources of **label friendly** water binders/gelling agents



Potential value for fibres



Challenges in dealing with Food waste



- Stabilisation of waste streams- How to stop the rot!
- Efficient dehydration to maintain the goodness
- 'Milling' to very fine particle size OR micronization

All opportunities to collaborate