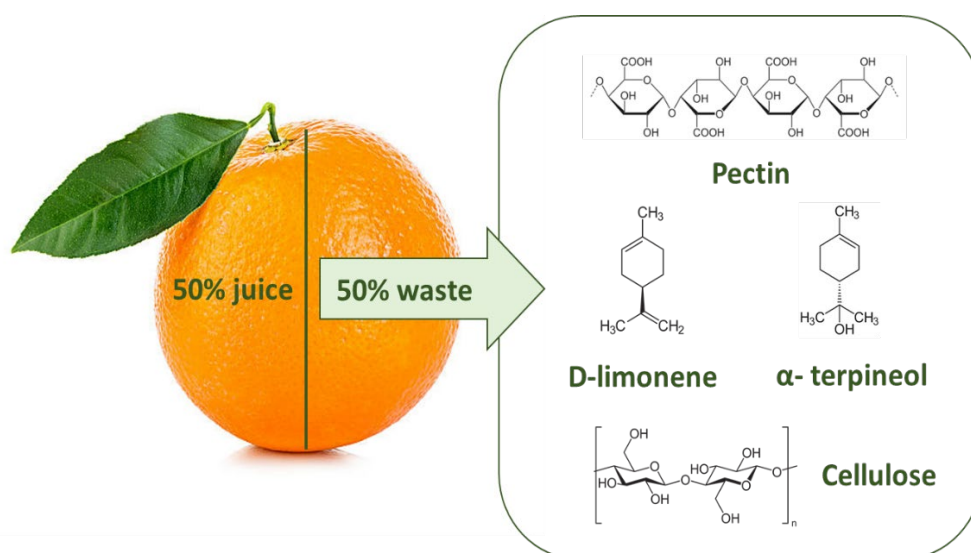


Waste valorization in the fruit juice industry for a Circular Bioeconomy

Juice fruit waste represent a sustainable and renewable resource that can be integrated into biorefinery platforms for valorization into:

- a) a wide range of high-value products such a pectin and bioactive compounds.
- b) energy recovery: obtaining pellets and bioethanol

In this research project we will optimize a green and sustainable extraction process of valuable biocompounds from orange and apple juice fruit waste for applications in food, pharmaceutic, and cosmetic industries.



We are seeking a highly motivated student in Chemistry, Chemical Engineer or related studies to conduct research using analytical chemistry methods.

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Key words: Green extraction, zero waste, circular bioeconomy, waste biorefinery, food processing sustainability, botanical bioactive ingredients.

References: *J. Agric. Food Chem.* 2022, 70, 6805–6832