

The PROLIFIC project – an overview

Workshop Residual Biomasses for Eco-compatible and Sustainable Food Packaging

11-12 September 2019 Trieste, Italy

Annalisa Tassoni, PROLIFIC Scientific Coordinator, UNIBO











WORKSHOP

Residual Biomasses for Eco-compatible and Sustainable Food Packaging

11-12 September 2019 Trieste, Italy AREA Science Park -Ed. C1 - Conference Hall





Wednesday, 11 September 2019

14:30 - 15:00 Registration & Welcome 15:00 - 15:15 The PROLIFIC project - an overview Annalisa Tassoni - University of Bologna - Italy PROLIFIC Scientific Coordinator 15:15 - 15:45 Biorefinery: from agrifood waste to value-added chemicals Lucia Gardossi - University of Trieste - Italy 15:45 - 16:15 Valorization strategies of food residues towards sustainable materials Annamaria Celli - University of Bologna - Italy 16:15 - 16:45 Coffee Break 16:45 - 17:15 Biobased and sustainable food packaging Patrizia Cinelli - University of Pisa - İtaly 17:15 - 17:45 Monomers and materials from coffee by-products Luciano Navarini - illycaffè spa - Italy

Thursday, 12 September 2019

09:00 - 09:30 Conserve Italia's approach to sustainability Marika Bondi - Conserve Italia - Italy

09:30 - 10:00 COOPBOX's experience in bio-based packaging: starting from PLA and continuing with the GLOPACK project

Silvia Codelupi, R&D COOPBOX Group S.p.A. - Italy

10:00 - 10:30 Valorisation of agri-food residues for the food packaging sector, potentials and criticalities Giorgia Spigno - S. Cuore University Piacenza - Italy

10:30 - 11:00 Coffee break

11:00 - 11:30 Polyhydroxyalkanoates (PHA)-compounds in food packaging applications

Carsten Niermann - FKuR Kunststoff GmbH - Germany 11:30 - 12:00 Sustainable food packaging materials

Osvaldo Bosetti - Goglio S.p.A. - Italy

12:00 Farewell

For more info visit

www.prolific-project.eu













Registration

Organised by















PROJECT: **PROLIFIC (2018-2022) financed by H2020-BBI-JU (GA n. 790157)**

Integrated cascades of **PRO**cesses for the extraction of proteins and bioactive molecules from Legumes, Fungi and Coffee agro-industrial side streams

Philippe Corvini (FHNW, administrative EU coordinator)

Annalisa Tassoni (UNIBO, scientific EU coordinator)







BBI 2017.R4 – PROTEINS AND OTHER BIOACTIVE INGREDIENTS FROM SIDE STREAMS AND RESIDUES - Deadline 7th September 2017

RIA project (Research & Innovation Action)

Grant Agreement N°: 790157

Duration: 4 years

Project started 1st September 2018 – Ends 31th August 2022

Funding from EU: 4.97 M€

Total cost: 5.3 M€



Partnership



Participant No	Participant organisation name	Participant short	Country	Туре
		name		
1 (CO)	Fachhochschule Nordwestschweiz	FHNW	Switzerland	RTD
2	Alma Mater Studiorum – Università degli Studi di Bologna	UNIBO	Italy	RTD-associated BBI member
3	Innovacio i Recerca Industrial i Sostenible SL	IRIS	Spain	SME
4	Università degli Studi di Parma	UNIPR	Italy	RTD
5	Stazione Sperimentale per l'Industria delle Conserve Alimentari	SSICA	Italy	RTD
6	Celabor scrl	CELAB	Belgium	SME-Full BIC member
7	Institut für Getreideverarbeitung GmbH	IGV	Germany	SME
8	Stolzenberger Bakerei	SB	Germany	SME
9	Bio Base Europe Pilot Plant vzw	ВВЕРР	Belgium	SME-associated BBI member
10	Conserves France	CONS	France	Large
11	RTD TALOS Ltd.	TALOS	Cyprus	SME
12	COSMETIC	COSM	Greece	SME
13	illycaffè S.p.A.	ILLY	Italy	Large
14	Nutrition Sciences N.V.	NS	Belgium	Large
15	Pleurette SAS	PLEUR	France	SME
16	FEMTO Engineering S.r.L.	FEMTO	Italy	SME
17	Innovacoop S.r.L.	INNOV	Italy	SME

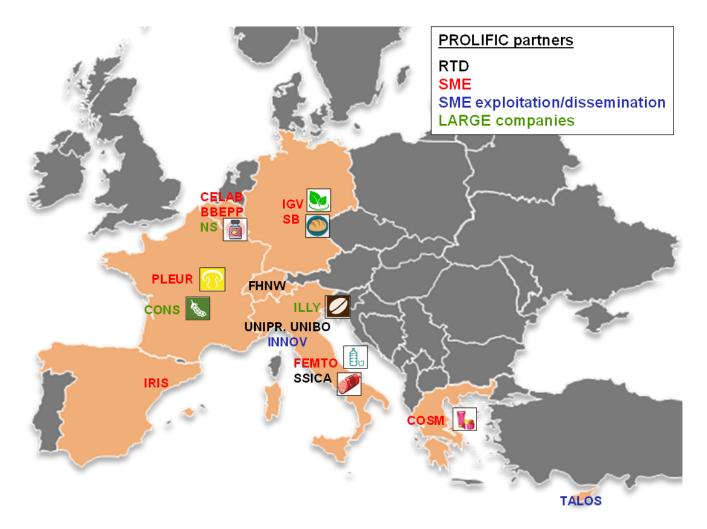
17 partners from 7 EU countries (Belgium, Cyprus, France, Germany, Greece, Italy, Spain) and 1 **Associated country** (Switzerland)

of which:

4 RTD 10 SMEs 3 Large Companies









FEEDSTOCKS



Legume provider



Fungi provider



Coffee provider

FINAL PRODUCTS



Food - Cereal-based



Food – Vegetarian and ∨egan



Food – Meat



Cosmetic - creams, toothpaste



Packaging – coating for dry meat, packaging for meat and cosmetics, coffee capsules



Feed – pigs and poultry





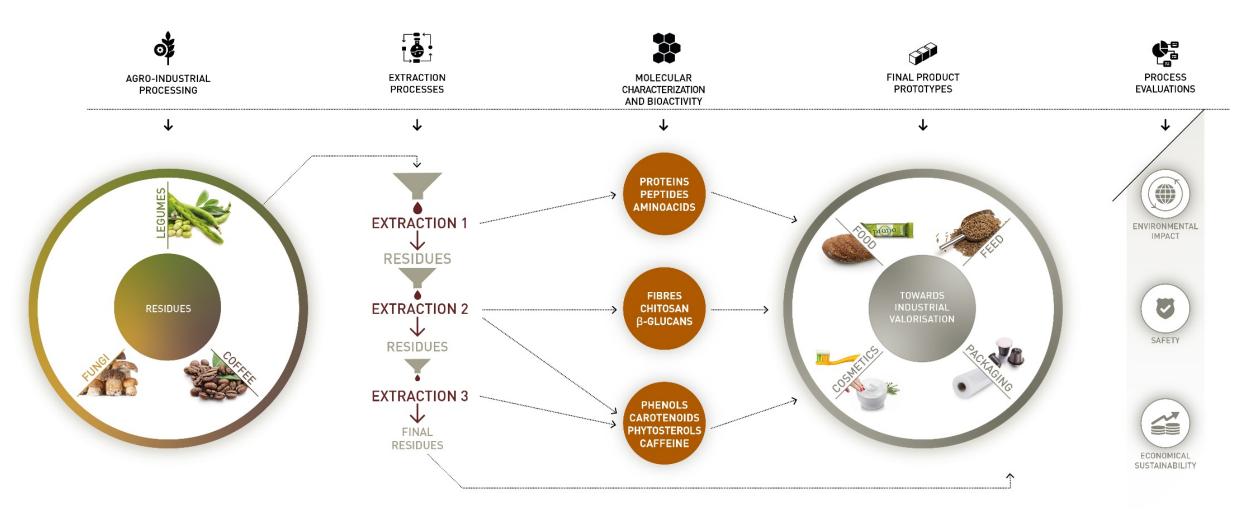
During PROLIFIC



- A flexible, integrated and fully scalable at industrial level cascading approach to extract and/or convert PROTEINS, peptides and amino acids, and a wide array of other bioactive (cellulose/hemicellulose, chitosan, b-glucans, polyphenols, carotenoids, molecules phytosterols, caffeine) from the three selected biomass processing residues, will be developed
- At least five completely new bio-based value chains will be set up
- Depending on final applications, TRL will progress from 3-4 up to 5-8
- At least 16 product prototypes will be produced and validated at industrial level in 4 different industrial fields (food, feed, cosmetic, polymers/packaging).

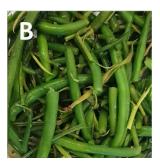
Project idea





Type of feedstocks



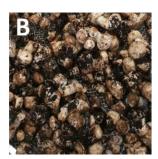




LEGUMES (from CONSERVES FRANCE/ITALY)

- Non compliant: fresh seeds of peas, fresh greenbeans, rehydrated chickpeas

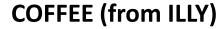






FUNGI (from PLEURETTE)

- Processing cuttings, left overs and mycelium of Agaricus bisporus, Pleurotus ostreatus, Lentinus edodes



- Silver skin and non compliant coffee seeds



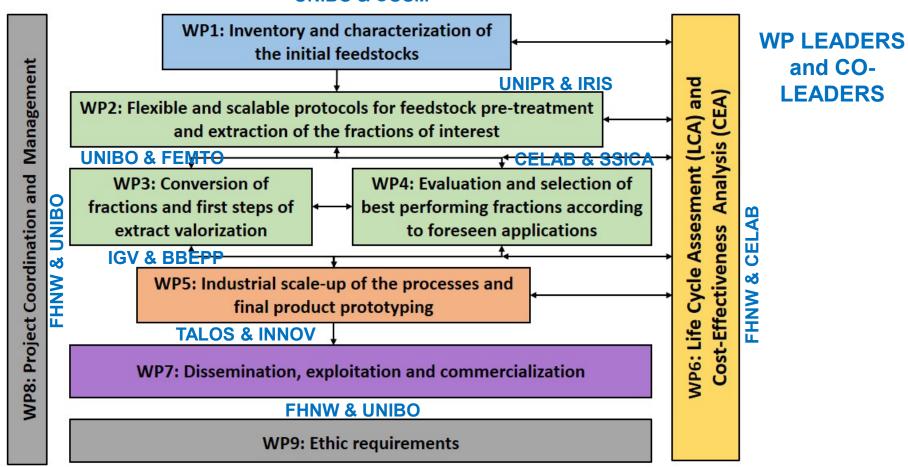




PERT scheme



UNIBO & COSM



PROLIFIC is actually at Month 12



PROLIFIC		DURATION - DELIVERABLES - MILESTONES																																
		1st year 2nd year												3rd year								4th	4th year											
DESCRIPTION OF WORK PACKAGES AND TASKS	1	2	3 4	5	6	7 8	9	10 1	1 12	13	14 15	16	17	18 19	20 21	1 22	23 2	4 25	26 27	7 28	29 3	0 31	32	33 34	35	36 37	38	39 4	0 41	42 4	3 44	45 4	46 47	1
P1: Inventory and characterization of the initial feedstocks					1	M	П		Н	П			Н	+		\top		+		\top	\top				Н	+		\top				\top	+	+
 k1.1 Inventory, availability and sustainability of selected feedstocks Salte of the art on processing technology and valorization review. Specification requirements on target compounds by producers/end-users and compliance with existing regulations k1.3 Molecular and safety characterization of initial feedstocks 				D	D D	/D			F																							Ŧ		
2: Flexible and scalable protocols for feedstock pre-treatment and extraction of the fractions of interest											м			м																				
k 2.1 Pne-treatent, protein extraction, fractionation and characterization k 2.2 Recovery of valuable non protein compounds from residual solid fibre-rich fractions									F					OVD	D																	\equiv	=	
3: Conversion of fractions and first step of extracts valorization														/M												М								
k 3.1 Concentration and further fractionation of extracts k 3.2 Biochemical biocatalytic conversion of protein extracts k 3.3 Stabilization of extracted k 3.4 Utilization of extracted bioactive fractions and extraction residues in polymer formulation for packaging														D D)								D						#		
4: Evaluation and selection of the best performing isolated fractions according to foreseen applications									Т														м	M/M				h	1					
k 4.1 Safety compliance of the extracts k 4.2 Fraction selection for food k 4.3 Fraction selection for connection k 4.4 Fraction selection for connection k 4.4 Selection of formulations for polymens and composites for packaging k 4.5 Fraction selection for fee																								D		D D							D	
5: Industrial scale up of the processes and final product prototyping							H		t																		м						M	-
\$5.1 Set up of scale up processes for the production of selected fractions \$6.2 Food products protohyping \$6.3 Commission formulation and prototyping \$6.4 Prototyping of polymeis and composites based formula for packaging \$6.5 Feed products prototyping																											D					1	D D D	_
6: Life-Cycle Assessment (LCA) and Cost-Effectiveness Analysis (CEA)										Н				м																			М	
k 6.1 Products selection, data collection and estimations 6.2 Feasibility assessment for LCA and CEA analysis 6.3 Life-Cycle Assessment (LCA) of the foreseen products and technologies 6.4 Cost-Effectiveness Analysis (CEA) of the foreseen products and technologies 6.5 Review of regulations for the foreseen products														D D														1)				D D	
P7: Dissemination, exploitation and commercialisation				М																														I
kr 7.1 Developing dissemination strategy and action plan kr 7.2 Dissemination and networking activities kr 7.3 Communication activities kr 7.4 IPR and exploitation activities kr 7.5 Data Management Plan (DMP)				D	D D)																
98: Project coordination and mangement																																		
(8.1 Coordination, project meetings and reporting Overall legal and contractual management 8.3 Financial and administrative management 8.4 Coordination of knowledge and innovation management activities		D																																
9: Ethic requirements																																		ı
9.1 Ehic requirements related to the environment and research health and safety procedures Ehic requirements related to humans 2.3 Ehic requirements related to similas Ehic requirements related to similas		D			D/D D			40 4	4 42		44 45	46	47	40 40	20 20	4 00	22 2	4 25	20 2	7 20	20. 2	0 24	20	22 24	25	20 22	20	20 4	0 44	40		45	10 .	-
	1 1st y		3 4	5	6	8 1	9	10 1		13 nd y		16	17	18 19	20 21	1 22	23 2	4 25 3rd		28	29 3	0 31	32	33 34	35		year	39 4	U 41	42 4	5 44	45 4	16 47	





- Map the availability and sustainability of the selected feedstocks (legumes, fungi and coffee residues) during and after the project (WP1).
- Define the specifications and compliance with existing regulations of residue derived compounds (WP1, WP5, WP6 and WP7).
- Set up of <u>flexible and fully industrially scalable biorefinery extraction protocols</u> for the isolation of proteins and bioactive compounds from plant residues (WP2, WP4 and WP5).
- Convert the extracted fractions into valuable ingredients to <u>specific final applications tailored to</u> <u>the needs of industrial end-users</u> (WP3 and WP5).

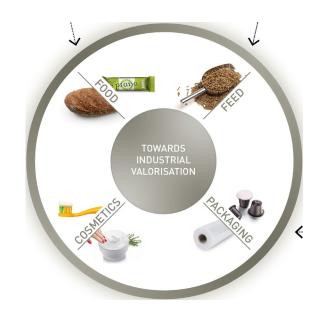


• Select, validate and demonstrate the use of extracted/converted fractions as ingredients in the <u>food</u> sector (WP4 and WP5).

at least 8 food product prototypes (cereal-based, vegetarian/vegan, meat-based) will be produced, validated and subjected to sensory evaluation and/or consumer acceptability panels in order to evaluate their marketability

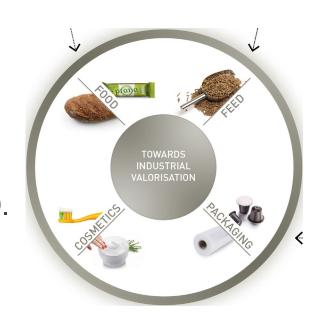
• Select, validate and demonstrate the use of extracted/converted fractions as ingredients in cosmetic sector (WP4 and WP5).

at least 2 cosmetic product prototypes (creams and toothpaste) with improved functionalities will be produced and validated.





- Select, validate and demonstrate the use of extracted/converted
 fractions as ingredients in the animal feed sector (WP4 and WP5).
 at least 2 feed product prototypes will be produced and validated (with improved functional properties and/or nutritional values) for pigs and poultry.
- Select, validate and demonstrate the use of extracted/converted fractions as ingredients/additives in <u>packaging</u> sector (WP4 and WP5).
 at least 4 bioactive and/or biodegradable packaging prototypes for food and cosmetics among which: meat coating, biodegradable and bioactive coffee capsules, bioactive cosmetic packaging, biocomposites, will be produced and validated.





 Demonstrate the safety & regulatory compliance, as well as the environmental & financial sustainability of the developed processes and products (WP6).

Life Cycle Analysis and Cost-Effectiveness Analyses will be performed starting from the very beginning of the project through the entire duration of the project

• Successfully disseminate the project results and foster their efficient exploitation (WP7).

2 specialised workshops will be organised by partners (on packaging and food applications)

Create exploitation roadmap consolidating commercialisation plans and business opportunities towards successful market entry of the products

Networking with a large number of European cooperatives and cooperative enterprise associations gathering various producers of biomass, to attract maximize impact and exploitation possibilities.

PROLIFIC: first results

- Biomass availability, amounts and logistic have been assessed
- Compliance of foreseen protocols/products with existing regulations has been assessed
- All feedstocks have been analysed for their molecular composition and for the abscence/presence of biological or chemical contaminations
- At leat 3 different extraction protocols are being tested for each feedstock and first protein and fiber extracts were obtained and are under characterization







Fiber extracts (SSICA)

Protein extracts (SSICA)



PROLIFIC's partners







































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ProlificH2020





The PROLIFIC project leading to this application has received funding from the Bio Based Industries Joint Undertaking (JU) under grant agreement No 790157. The JU receives support from the European Union's Horizon 2020 research and innovation programme and the Bio Based Industries Consortium.

PROLIFIC is member of the BIOREFINE CLUSTER EUROPE