



### **Kicking off the PROLIFIC project: The second life of vegetables, mushrooms and coffee**

*New, technological and industrial solutions to transform waste from the agro-food industry into food products, animal feeds, packaging materials and cosmetics.*

28 September 2018 - Transforming waste from legumes, mushrooms and coffee into new food products, animal feeds, packaging materials and even cosmetics – this is the ambitious goal of PROLIFIC, a new European research project with prestigious partnership of 17 partners from 8 European countries.

The project is financed with over 4.5 million euros from the Bio-Based Industries Joint Undertaking (BBI JU), a public-private partnership between the European Union (H2020 program) and the Bio-based Industries Consortium (BIC), an organization that connects large and small / medium enterprises, research institutions, universities and public and private bodies at European level involved in the development of the circular bio-economy.

The partners involved will work to develop technological and industrial solutions for the recovery of proteins and other bioactive molecules (such as fibres and polyphenols) from the processing waste of the agro-food industry, in particular the production of legumes, mushrooms and coffee. The aim is to produce 16 prototypes of products for the food sectors (vegan / vegetarian, cereal-based, meat-based products), feed (for poultry and pigs), bioactive packaging (for food and cosmetics), and cosmetics.

Coordinated by the School of Life Sciences of the University of Applied Sciences and Arts Northwestern Switzerland (HLS FHNW) (Switzerland) in collaboration with the University of Bologna, the PROLIFIC project is carried out by a broad partnership of research centres, universities and industrial companies from Italy, Spain, Belgium, Germany, Greece, France and Cyprus.



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