

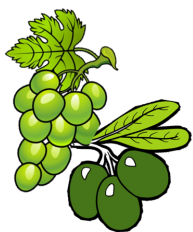


European project within the framework of the Horizon 2020 programme

PROJECT

Up4Health's project has the objective of recovering the by-products generated during industrial processes, obtaining functional ingredients that can be used in other industries, as food industry. Amerex, by using polyphenols retrieved from olive and grape pomace, wants to create a product that can avoid oxidation and increase shelf-life of different food products.

OBJECTIVES



Meat products

To keep the colour of food products longer, avoiding oxidation of fat and/or protein (longer shelf-life of those products).



Juices and sauces

To increase the food safety of the product, which can be affected by the development of spoilage microorganisms.

RESULTS

Colour maintenance



Control



BIAMEX - UP4HEALTH

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