

EvoFIBER

Sustainable Solutions in Dietary Fiber from Olive Pomace

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BACKGROUND

- Portugal reached the status of **6^o largest olive oil producer** in the world.
- Olive oil production in 2021/2022: **200 000 ton**.
- ▲ 120%** compared with previous year.

THE PROBLEM

- Olive pomace (OP) is an underexplored **by-product** of olive oil production;
- About **40%** of olive oil production is pomace;
- Portugal has a **low processing capacity** of the OP;
- Current manufacturing industry using **low-sustainable methods**;

EVOFIBER PROJECT

EvoFIBER project: Develop sustainable solutions for the management and valorisation of olive pomace based on a circular bioeconomy model.

THE SOLUTION

- Reduce the operating costs of olive oil producers by offering an olive pomace management service;
- Develop a sustainable and low-cost method to transforming OP into customized **DIETARY FIBERS**;
- Established objective quality standards for dietary fibers from olive pomace as a **food ingredient**;
- Advance the knowledge of the biochemical composition of these new dietary fibers combining their functional properties with their organoleptic characteristics;
- Diversify the supply of dietary fibers available on the market.

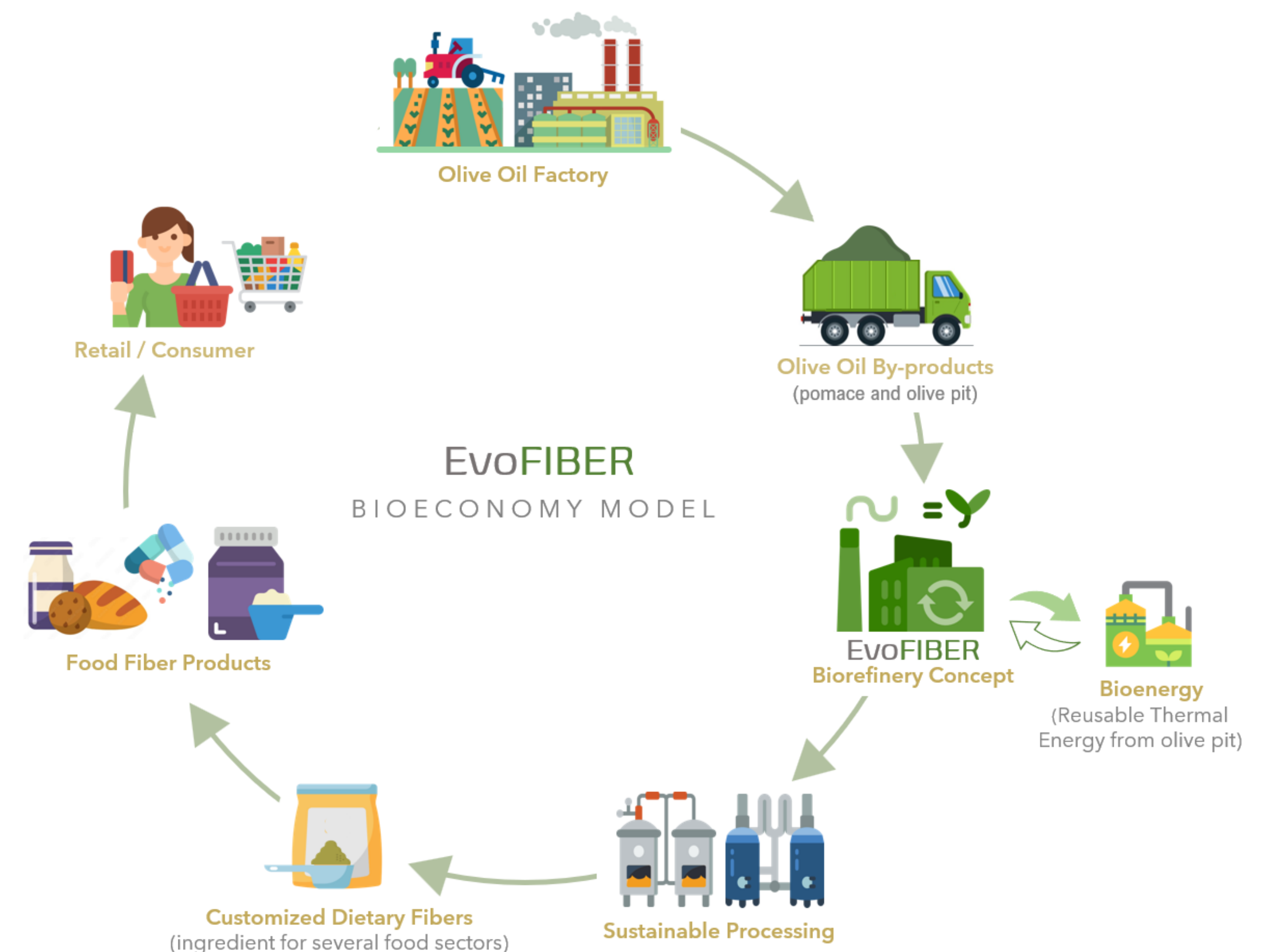


Figure 1. Circular design representing the main objectives of the EvoFIBER project:

MARKET & OPPORTUNITIES

Dietary Fibers



Market Segment



Source: Mordor Intelligence and Precision Reports (2022)

DIETARY FIBERS from OP



DIETARY FIBERS from olive pomace have proven biotechnological potential due to their high nutritional value.

- +60% of fibers
- + 70% of fatty acids
- +10% of protein
- Antioxidant activity
- Phenolic compounds