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Waste to Worth: Sustainable Processing Solutions







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AGRICULTURAL RESEARCH SERVICE MISSION

ARS conducts research to develop and transfer solutions to agricultural problems of high national priority and provides information access and dissemination to:

- Ensure high-quality, safe food and other agricultural products,
- Assess the nutritional needs of Americans,
- Sustain a competitive agricultural economy,
- Enhance the natural resource base and the environment, and
- Provide economic opportunities for rural citizens, communities, and society as a whole.



WASTE TO WORTH



National Program Leader: Dr. Gene Lester

NP306: Quality and Utilization of Agricultural Products

- Add Value to Lower Grade Agricultural Products
- Utilize Agricultural Co-Products
- Enhance Sustainability of Food Supply
- Develop Novel Health Promoting Foods
- Provide Economic Opportunities for Rural Communities
- Reduce Food Insecurity

Processing Solutions Result in Novel Food and Nonfood Products

Undersized or Blemished Produce

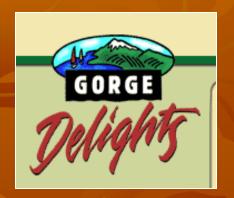


Convert to Puree and Process into Healthy Foods

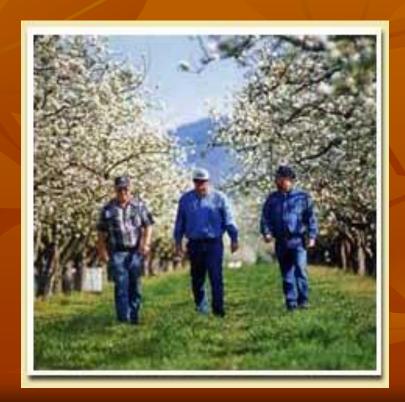
Forming Technology



100% Fruit Bars







100% Fruit Bars







- •Sell Just Fruit bars and other labels annually
- Amounts to half million pounds of fresh fruit annually
- •Sold around globe Iran, Japan, Mexico, Canada, Peru, etc.

Casting Technology







Fruit and Vegetable Edible Films













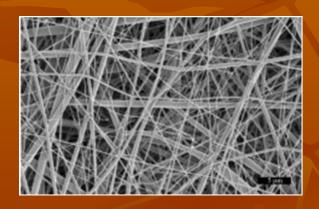
Fish Processing Co-Products



Extract Gelatin and Process into Value Added Products

Fish Gelatin Films and Nanofibers





HPFR and BRU, Albany, CA

Potato Skins

Rice Hulls





Process into Bioproducts

Biodegradable Plates and Utensils





Lin Shu Liu, Wyndmore, PA Bill Orts, Albany, CA

Wine Grape Pomace

Olive Pomace





Process into Healthy Food Ingredients



WholeVine TM Products



Grape Skin and **Seed Flours**







Crackers

Grape Seed Oil

Cookies

Wine Grape Pomace

The Washington Post I'll have the chardonnay

By Lenny Bernstein Updated: April 25 at 7:00 am



Olive Pomace, Leaves and Water







UC Davis Olive Center at the Robert Mondavi Institute

Turning Waste into Worth Through Innovation

Thank you.