Tara H. McHugh, Ph.D.
Research Leader
Healthy Processed Foods Research Unit
Western Regional Research Center, USDA/ARS, Albany, CA
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
FOOD WASTE

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
FOOD WASTE

Fish Processing Co-Products

Extract Gelatin and Process into Value Added Products
Fish Gelatin Films and Nanofibers

HPFR and BRU, Albany, CA
FOOD WASTE

Potato Skins

Rice Hulls

Process into Bioproducts
Biodegradable Plates and Utensils

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

Wine Grape Pomace

Olive Pomace

Process into Healthy Food Ingredients
WholeVine™ Products

Grape Skin and Seed Flours

Crackers

Grape Seed Oil

Cookies
I’ll have the chardonnay

Olive Pomace, Leaves and Water

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

UC Davis Olive Center
at the Robert Mondavi Institute
Turning Waste into Worth Through Innovation

Thank you.