

Title	Optimizing food processing technologies in the context of the circular bioeconomy and climate change, bio-optehpas
Authors	Covaci Ecaterina and Botezatu Nadejda
Institution	Technical University of Moldova
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Description	<p>The project focuses on the development of innovative food products and their exploitation in the food industry, taking into account the impact on nutritional health; the valorization of agri-food by-products/waste and the development of new products with increased biological value, contributing to the reduction of waste and the optimization of the resources use.</p> <p>The exploratory analysis of food security provides critical information for the development and implementation of national food resource management strategies. Overall, this research makes a significant contribution by effectively integrating agri-food resources into the domestic food industry, thus supporting the goals of sustainability, innovation and food security at the national level. It provides a comprehensive perspective on how local resources can be exploited sustainably to meet the current and future needs of society, including for the research training of young specialists.</p>

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Research has shown that grape pomace is a rich source of extractable phenolic antioxidants (polyphenols, especially flavonols, tannins), trace elements, non-fermentable sugars, pigments and other compounds with functional properties. It can be used to fortify food and as a supplement for a dietary cure.