

Collaboration for the improvement of social and environmental conditions

COOPID project | Practice Abstracts | No. 08

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Country/region: Italy

Keywords: circular economy, collaboration, byproducts, wine, bioeconomy

The problem

The pomace is a solid residue derived from the winemaking process that farmers need to dispose. At farm level, usually the waste disposal represents a significant part of the total production costs for farmers. The main problems refer to the fact that the pomace needs to be collected and transported during the harvest period. Furthermore, the processing plants usually needs high volumes to be processed.

The solution

The pomace has great potential because of its multiple use in different sectors: from the food industry providing with the utilization of red food colouring to the pharmaceutical industry where food supplement can be obtained from it. It can also be used as biomass. The farmers could deliver it to nearest processing plants, or it could also be withdrawn by local companies which then will process and further valorise the pomace for other uses. It supports farmer's income differentiation and waste reduction.

Benefits

The valorisation of pomace contributes to the financial sustainability of the farmers which, in this way, are able to diversify their income. From the environmental perspective, it contributes to the reduction of waste.















