

# Provide

## PROTEIN AND BIOMOLECULES SOURCES FOR NUTRITIONAL SECURITY AND BIODIVERSITY OF BAKERY PRODUCTS IN A CIRCULAR FOOD SYSTEM

Main object :

to promote circularity in the agrifood systems, fostering the sustainability of production and consumption and supporting the valorization of otherwise wasted by-products, thus reducing food losses significantly.

Specific objectives :

- OBJ1: identify by-products rich in nutrients and bioactives and investigate their nutritional profile
- OBJ2: valorize wastes and by-products and increase the efficiency and sustainability of conventional technological processes usable during bakery production
- OBJ3: promote circular Food Systems and models for Responsible Research and Innovation
- OBJ4: define strategies to put the newly developed products into the market, facilitate technology transfer and promote consumer acceptance



*This will be based on “green” innovation processes, which will use also material from organic products and therefore the resulting new products can be marketed “organic”.*

Country	Partner Institution	Principal Investigator	Funding Agency
Germany		Michael Rychlik	
Italy		Claudia Zoani	
Romania		Nastasia Belc	
Morocco		Abdellah Zinedine	
Norway		Turid Rustad	