

Valorization of food waste from sauce production processes

CHALLENGE

Develop innovative projects to valorize sauce production waste, currently used as animal feed. The challenge is to maximize their food reuse in an economical and alternative way, considering that the production process is standard for all sauces recipes.

KEY ACTIVITIES/ACHIEVEMENTS

Involving partnerships consisting of doctoral students and specialized research centers and using design methodologies such as design thinking, we guided the design of strategies to solve the challenge presented. The goal was to identify innovative activities that could generate a positive impact on the local, national and international economic system. The design process made it possible to structure strategies aimed at addressing the challenge presented. Cutting-edge technological solutions were proposed to **extract greater value from food waste, facilitate the transition** to a circular economy, and promote industrial symbiosis practices.

