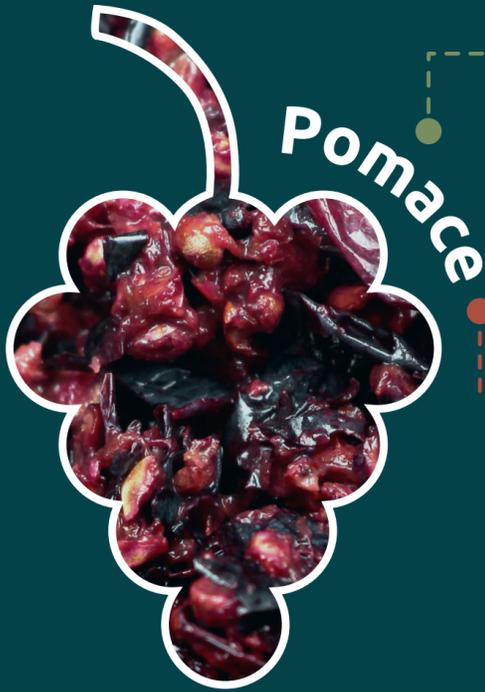


Don't miss the potential!

By-products matter.



Erythritol

The yeast *Moliniella* can transform the glucose and fructose in grape seeds and peels into erythritol. This **low-calorie sweetener** is also a safe sugar substitute for people suffering from diabetes.

Flavonoids

Grape seeds and peels contain a significant number of flavonoids. These flavonoids can be extracted and utilized as a **food supplement**, adding nutritional value to various products.

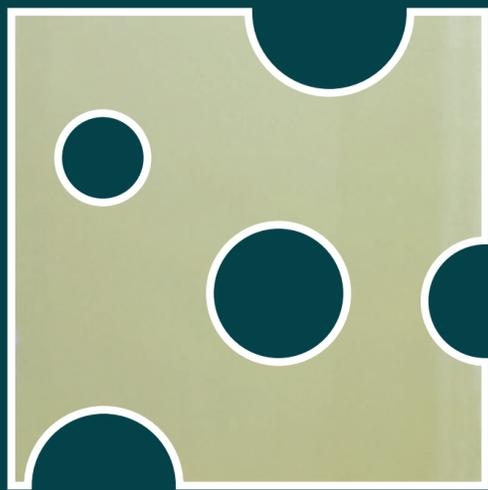
Protein

Cheese whey and brewer's spent grain are rich sources of protein that can be extracted from these by-products and used to increase the protein content of **meat substitutes** and other alternatives to animal products.

Brewer's spent grain



Cheese whey



Oil

When proteins are extracted from cheese whey, a sugar-rich residue remains. It can be used to grow yeast that produces fats with **qualities similar to palm oil**.

Organic acids

Acetic acid and other organic acids are needed to adjust the pH of reactions in industrial processes, e.g., during the production of **bioplastics**. Producing organic acids from cheese whey or potato peels could be a sustainable alternative to the traditional fossil-based production.

Glycoalkaloids

These potent compounds are naturally present in potato peels. Glycoalkaloids can be added to pesticides as active component that **acts against pests**.



Potato peel

Polyphenols

Artichoke leaves and potato peels possess compounds with antioxidant activity. These natural compounds can be used as **active cosmetics ingredients** in skin care creams.

