GO ORLEAnS - ValOrización de Residuos Lácteos mediante el desarrollo de EnvASe bioactivo

Update: 31 May 2022
https://ec.europa.eu/eip/agriculture/en/find-connect/projects/go-orleans-valorizaci%C3%B3n-de-residuos-l%C3%A1cteos

Geographical location:
Spain

Main geographical location (NUTS3):
Valencia / València

Other geographical locations (NUTS3):
Huelva
Madrid

Keywords:
Waste, by-products and residues management
Food quality / processing and nutrition
Farming / forestry competitiveness and diversification

Main funding source:
Rural development 2014-2020 for Operational Groups (in the sense of Art 56 of Reg.1305/2013)

Project type:
Operational group

Starting date:
2021

End date:
2023

Project status:
Ongoing

Website:
web del proyecto

Title (in English):
GO ORLEAnS – Whey dairy waste valorization through the development of bioactive packaging

Objective of the project (native language):
Objetivos: valorizar el residuo proveniente de la elaboración de queso de cabra y oveja, obtener nuevos compuestos activos, elaborar quesos con bioaditivos naturales, desarrollar envases activos innovadores y obtener nuevos probióticos para alimentación animal. Estos objetivos van enfocados las necesidades del sector lácteo: valorización del lactosuero y reducción de su impacto ambiental, mejora de la calidad de los productos y de la competitividad de las empresas; reducción desperdicios alimentarios y valorización en otros mercados
como probióticos para alimentación animal, que impactan en el bienestar animal y en la calidad del sector agroalimentario.

**Objective of the project (in English):**

Objectives: to value the whey waste from the production of goat and sheep cheese, to obtain new active compounds, to produce cheeses with natural bio-additives, to develop innovative active packaging and to obtain new probiotics for animal feeding. These objectives are focused on the needs of the dairy sector: whey valorization and reduction of its environmental impact, improvement of the quality of the products and the competitiveness of the companies; reduction of food waste and valorization in other markets as probiotics for animal feed, which have an impact on animal welfare and on the quality of the agri-food sector.

**Description of activities (native language):**

1. Valorización de un residuo de la industria láctica, suero láctico dulce proveniente de la elaboración de queso de cabra y oveja. 2. Obtención y determinación de la capacidad antimicrobiana de compuestos activos naturales obtenidos a de la fermentación de cepas antimicrobianas en suero láctico. 3. Desarrollo de recubrimientos activos para su uso en envases activos para el envasado de queso. 4. Elaboración de productos saludables basados en la bioconservación y sustitución de aditivos sintéticos por ingredientes bioactivos naturales beneficiosos para el consumidor. 5. Obtención de nuevos probióticos para consumo animal que reduzca el uso de antibióticos tradicionales.

**Description of activities (in English):**

1. Whey valorization from the dairy industry: sweet whey from the production of goat and sheep cheese. 2. Obtaining and determining the antimicrobial capacity of natural active compounds obtained from the fermentation of antimicrobial strains in lactic serum. 3. Development of active coatings for use in active packaging for cheese packaging. 4. Development of healthy products based on bioconservation and replacement of synthetic additives with natural bioactive ingredients beneficial to the consumer. 5. Obtaining new probiotics for animal consumption that reduces the use of traditional antibiotics.

**Total budget:**
598660
- **Project coordinator**

  **Contact person:**
  ASOCIACIÓN DE INVESTIGACIÓN DE MATERIALES PLÁSTICOS Y CONEXAS (AIMPLAS)

  **Address:**
  València Parc Tecnològic, Carrer de Gustave Eiffel, 4, CP46980 Paterna (Valencia)

  **E-mail:**
  dgpro@aimplas.es [1]

  **Phone:**
  34 963 51 51 00

  **Partner category:**
  Researcher

- **Further details**

  **Audiovisual material:**
  [you tube][2]

  **Description of the context of the project:**

  The project has its origin in three problems:
  1. Whey waste valorization generated in the production and elaboration of cheese, being the dairy industry one of the most polluting industries in Spain and, within it, cheese production is the most polluting due to the whey waste it generates.
  2. Synthetic food additives, related to degenerative diseases, and its worldwide increase.
  3. Loss of products such as fresh cheese due to its short shelf life, among others.

  Additionally, the project covers 5 important global needs of the agri-food sector:
  1) To reduce the amount of whey waste from the manufacture of goat and sheep milk cheese. Reduction of the environmental impact of the goat and reel sector. Creation of wealth and employment in the primary sector through the establishment of biotechnology-based companies that efficiently value fermented whey.
  2) To reduce the losses of perishable products in distribution and consumption, as is the case of certain cheeses through the use of active packaging and preservatives developed in fermented whey.
  3) To improve product quality through R + D + i. Healthier cheeses and feed through the use of natural preservatives.
  4) To improve the competitiveness of farms and the dairy industry through internationalization.
  5) To adapt to the demands of consumers who require ecological products, free of synthetic additives, but at the same time safe and with long expiration periods.