

Bioeconomy Case Study



COUNTRY

Portugal, Mainland

PROJECT PROMOTER

Instituto Politécnico de Bragança

FUNDING

ERDF, EUR 2 506 560

DURATION

2018 - 2021

CONTRIBUTION TO

• creating value through increased cooperation among value chain actors

KEYWORDS

Added value, cooperation, agri-food industry

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WEBSITE

www.valornatural.pt

ValorNatural – Natural additives for the food industry

The initiative

ValorNatural is a project dedicated to the research and development of high added value natural ingredients for industrial



applications. The use of food additives has increased exponentially in recent years, mainly because of the food industry, which uses them to improve the shelf life of products to make them more appealing. However, the use of additives is associated with hazards for human health and thus there is an increasing demand for foods that are free of synthetic additives.

The project aims to develop natural ingredients for use in the agri-food industry, benefiting both consumers and producers. The initiative is based upon the circular economy principle. It will invest in green methods to extract high-value molecules, that can be used as natural additives, from the cultivation of plants and mushrooms. Although natural additives are a promising alternative, they still have several limitations which the project aims to tackle. Firstly, it is necessary to ensure the availability of natural sources that have the target ingredients, preferably through sustainable crops and the use of bio-waste. It is also important that the extraction of natural additives is done using environmentally friendly technologies, and for this it is necessary to develop new equipment and to optimise existing processes.

- indirectly (e.g. in spin-offs of the initiative, suppliers, transport).

