

SUSTAINABLE VALORIZATION OF AGRI-FOOD WASTES AND BY-PRODUCTS

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The by-products generated by the food industry represent a significant worldwide source of waste. Particular challenges in the area of sustainable development arise from the management of waste storage and food sector byproducts. The circular economy requires a continuous system of production and reuse of resources and waste that can be used in many fields. The outer layers of fruits and vegetables can be valuable components of the human diet due to their content rich in bioactive compounds. Despite their well-known health benefits, by-products of industrial fruit and vegetable processing continue to be underutilized. The aim of this study is to explore the functional potential of antioxidant components derived from vegetable processing by-products. These sources have high bioactive concentrations and might be excellent natural ingredient alternatives for a variety of foodstuffs, nutraceuticals, and cosmetics.

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