

PROJECT SPAREC

Study of the application of treatments and technologies to the sustainable processing of agri-food waste to obtain elicitors and value-added chemical products

SPAREC, which is developed in international cooperation and within the framework of the SUSFOOD2 network (European Framework Program H2020), is an industrial research and experimental development project whose main objective is to propose innovative solutions to manage the waste generated in the production flows of the wine and fruit juice industry, in order to extract high added value compounds for use as ingredients, chemicals and additives in food, as well as elicitors to reduce the need for agrochemicals by acting on the immune system of plants.

CONSORTIUM:

- Partners: Universidad Complutense de Madrid-Coordinator-(Spain), Pago de Carraovejas (Spain), Instituto Nacional de Agricultura e Investigación y Tecnología de Alimentos (Spain), Plant Response (Spain), University of Picardie Jules Verne-(France), ELYS Conseil SASU (France) Research Institute for Papers and Fibers (Norway) and ASA Spezialenzyme (Germany).



PAGO DE CARRAOVEJAS

FINCA Y BODEGA

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GRANT DETAILS:

- Grant: Cooperative R&D project - RED SUSFOOD2 (HORIZON 2020)
- Organization: Instituto para la Competitividad Empresarial de Castilla y León (Institute for Business Competitiveness of Castilla y León)
- Type of aid: Subsidy of 61% of the budget.
- Budget:
 - Total: 1.890.088 €.
 - Pago de Carraovejas: 171,088 €.
- Financing:
 - Total: 1,176,316 € 1,176,316
 - Pago de Carraovejas: 104.363,68 €.

DURATION:

- Start date: 01/04/2018

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