

Conversion of surplus cucumbers into valuable products




Crop	Cucumber <i>Cucumis sativus L.</i>
Croppart	Leaf Stem Fruit
Application area	<div style="background-color: #0099cc; color: white; padding: 5px; text-align: center;">Pharma</div> <div style="background-color: #663399; color: white; padding: 5px; text-align: center;">Fine chemicals</div> <div style="background-color: #99cc33; color: white; padding: 5px; text-align: center;">Food & feed</div>
Status	Development stage
Relevant plant compounds	<div style="background-color: #cccccc; border-radius: 10px; padding: 5px; text-align: center;">carbohydrates</div> <div style="background-color: #cccccc; border-radius: 10px; padding: 5px; text-align: center;">fibres</div> <div style="background-color: #cccccc; border-radius: 10px; padding: 5px; text-align: center;">Vitamins and minerals</div>

Description

Bodec has extensive knowledge of the food industry and is an expert in the field of valorisation of fruit and vegetables. To select the optimal extraction technology for cucumbers, the company's chemists and food technologists evaluated a broad spectrum of available methods on lab scale. The primary goal of the project was the extraction of a specific component, however, Bodec also investigated the possibilities for valorisation of secondary residual streams like waste water and vegetable fibres from pulp and leaves. Finally potential customers were approached to discuss the possibilities.

Pros and cons

 Residuals utilised to make a new product

 Challenges in upscaling the product

Used conversion methods

Mechanical-Physical processes

Extraction

Resources

<https://www.bodec.eu/en/case/valorisation-of-residual-streams/> Initiative website