

Vinegar from apple peels



Crop

Apple

Malus domestica

Croppart

Fruit

Application area

Food & feed

Status

Development stage

Relevant plant compounds

Sugars

Description

Marle van de Ven, a student Food Innovation from the Netherlands, participated in the meaningful entrepreneurship program. In this program you find out your strengths and talents and then by means of a 'Purpose' you will work with a social issue. Her goal is to solve food waste in the Netherlands, which is a very complicated problem. That is why she first started focusing on the amount of residual product flows. Each year more than 2000 tons are fermented for energy production, incinerated or end up in landfill. In the apple sector, there is a considerable amount of apple residual streams that are undervalued.

That is why Marle developed Peel Good. With Peel Good she gives value to apple scraps, by turning them into a tasty apple cider vinegar. This vinegar is delicious as flavouring in dressings and marinades. When you buy Peel Good apple cider vinegar, the fruit itself can be used for human consumption, because Peel Good uses the peels that otherwise end up in landfill.

Pros and cons

- + Circular economy
 - + Upgrading of residual flows
-

Used conversion methods

Biochemical processes

Aerobic/ Anaerobic fermentation

Resources

<https://has.nl/nl/has-food-experience/foodjaarboek/2019/green-tech/peel-good>

Initiative website