



Finding value from unavoidable food waste

Yorkshire and the Humber: home to innovation for the UK's bioeconomy



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Yorkshire and the Humber is the UK's biggest food producer, with more than 15,000 companies contributing £1.7 billion to the regional economy

- Supermarket giants Asda and Morrisons are both headquartered here and McCain's, Mars, Nestlé, Heinz, Coca-Cola, Arla and Young's all have bases in the region.
- The world's largest pea processing factory at Birdseye's in Hull can process over **5,000 tonnes** of peas a week.
- Yorkshire is home to over **80** real ale breweries producing almost a third of the UK's beer.

The region has nationally unique, pilot-scale facilities that companies can access to help them address their food waste problems.

- The Biorenewables Development Centre (BDC) has a range of technologies to help companies extract valuable chemicals from unavoidable food waste at a scale suitable for commercial decisions.
- The National Centre of Excellence for Food Engineering at Sheffield Hallam University is providing facilities and expertise to help companies reduce waste from food manufacturing.

Around a third of the food we produce is wasted, much of it at the farming and processing stages.

Across Yorkshire and the Humber, innovative food and drink companies are finding new ways to extract value from unavoidable food waste - often in partnership with the region's outstanding research base.

Regional food and drinks companies are developing innovative solutions for creating value from their wastes and by-products.

- Biodiesel supplier, Greenergy, is now working with oil-recycler Brocklesby to make biodiesel out of high-fat waste food such as pies and pasties.
- Quorn is exploring new uses for by-products from their vegetarian food production, with the help of regional partners, such as the BDC.
- Arla foods has developed a method to use acid whey, a by-product from strained yoghurt production, in smoothies and desserts.

BioVale runs two special interest groups (SIGs) to support this sector of the regional bioeconomy.

- The Anaerobic Digestion (AD) SIG serves the region's growing AD sector, which uses waste streams from the region's food and farming businesses.
- The Value from Unavoidable Food Waste SIG works to share best practice and develop new value chains based on unavoidable food waste.



If you want to access the region's biobased chemical innovation or join one of our special interest groups, contact BioVale.
www.biovale.org