

01

### Characterization of olive pomace fiber and horticultural by-products

Components of olive fiber and other vegetables, such as asparagus and, will be analyzed to identify their prebiotic properties and their ability to ferment probiotics useful for animal production.

02

### Development of semi-industrial fermentation systems

From raw materials selected as a result of the prebiotic activity of its fibers, semi-industrial fermentation conditions will be optimized to produce probiotics at a large scale. These conditions will be evaluated for their ability to produce compounds beneficial for animal welfare and resilience.

03

### Evaluation of effectiveness in animal feed

The prebiotics and probiotics produced will be tested on animals, specifically pigs, and chickens, to assess their impact on supporting animal resilience to production challenges, and enhancing meat quality.

04

### Study of environmental and social impact

In addition to improving animal production, the project focuses on redirecting the value chain toward a circular economy model. This will enable sustainable management of by-products, reducing ecological footprints, and promoting the use of local resources.

05

### Project dissemination plan

The dissemination plan will be divided into two parts:

1. **Communication and dissemination:** Creating materials and content, organizing activities to present the project, and sharing updates with a general audience, including target sectors, consumers, and the general public.
2. **Engagement and result transfer activities:** Developing materials and conducting activities specifically designed to encourage implementing innovative solutions developed during the project.



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