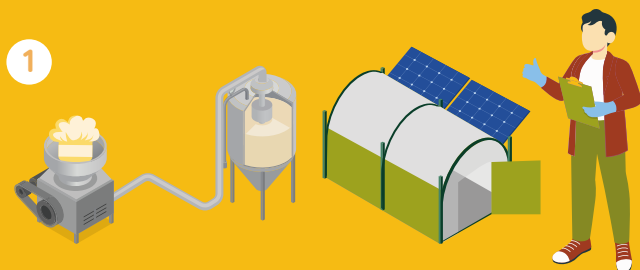




# SUEROVAL Activities

Revalorisation of dairy cheese whey for obtaining a high-value, 100% natural ingredient and the development of a new range of food products



1 Design and development of a two-stage dryer for the dehydration and characterisation of whey.



2 Obtention of chestnut flour by harvesting, peeling, and grinding the chestnuts.



3 Initial development of different products, followed by their characterisation and nutritional analysis.



4 Final product development.



5 Implementation of the dissemination plan.



Total project budget: 179.340,00 €

Total grant: 179.340,00 €

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