

# **DAINME-SME**

## DAIRY INNOVATION FOR MEDITERRANEAN SMES





The aim of the project is **to improve circular economy** of the dairy SMEs, in the Mediterranean countries. This objective will be achieved through the introduction of innovative technologies and the development of new valuable dairy products.

## THE GENERAL OBJECTIVES ARE

#### VALORISATION OF BY-PRODUCTS OF CHEESE-MAKING DAIRIES,

through the separation of valuable protein fractions, or through their transformation into fresh foods.

#### TURN THE USE OF WHEY FOR FEED OR FOR WASTE

(in some countries, directly to the rivers) into high valuable and nutritional products for human nutrition.

#### VALORISATION OF MILK AND WHEY FROM GOAT AND EWE MILK.

These animals normally are feed with grazing, which is very important for the biodiversity and rural maintenance of the biosystems.

#### VALIDATION OF NEW FOOD PROCESSING TECHNOLOGIES,

which will improve sustainability and final quality product, compared with actual processes. The development of these new technologies will also boost the creation of jobs in the area.

## DAINME-SME HAS FOUR SPECIFIC OBJECTIVES

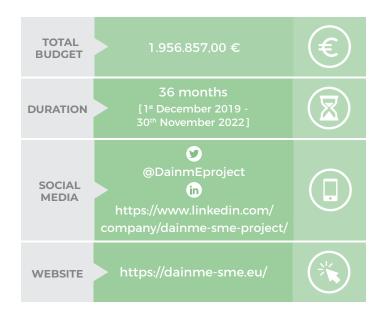
- # Enable small dairies to dry their milk or whey, with the development of a new system to dry liquid foods, with much less investment and energy costs, than traditional systems need at this moment.
- # Increase the sustainability of the spray-drying process (the most intensive energy user on food processing), by reducing the 20-30 % the energy used (and it can be from renewable source). Afterwards, this emerging technology may then be applied at all kind of dairy powders, and other foods, all around the word.
- # Development of new whey protein fractions, for infant food and sports drinks, based on goat and ewe's cheese whey. Afterwards, the new technology may then be applied to cow's milk/whey, at any place.
- **#** New strategy to valorise minor whey volumes, or for dairies without technological competences, based on the elaboration of dairy products with the whey protein produced with the cheese-making.

## **EXPECTED IMPACTS**

- **# Deployment of wider, faster and profitable innovative solutions** by smallholders and SMEs, overcoming the barriers to market uptake.
- **# Strengthen the food-processing sector** in line with Mediterranean values and heritage improving competitiveness.
- **# Create opportunities for growth, diversification and job creation** particularly for smallholders and agro-food SMEs.
- **# Strengthen Mediterranean food value chains**, supporting product quality, healthy food consumption and consumer trust.
- **# Reduce the negative impacts of food value chains** on the environment with particular reference to water.
- # Support the transition from a linear to a circular economy.



### MEDITERRANEAN AGRI-FOOD DAIRY SECTOR.





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