



Horizon Europe Brokerage Event
Cluster 6 Calls 2025

Warsaw, 27 May 2025

Recovery of phenolic compounds from food waste for the enrichment of bakery products and the reduction of acrylamide formation

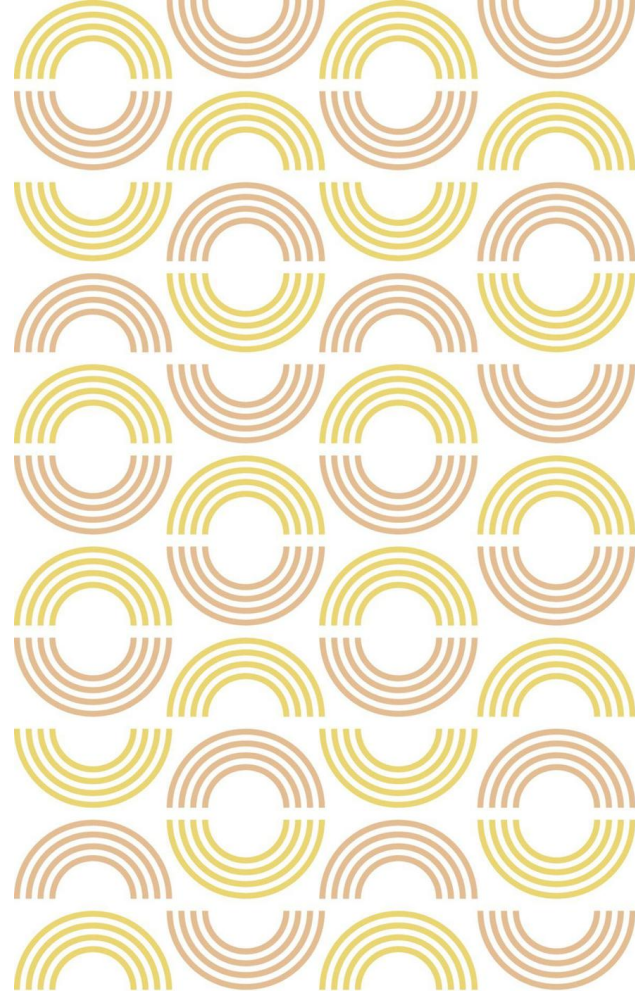
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Topic(s) addressed:

- Valorising food waste
 - Developing functional food products
 - Food safety
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- HORIZON-CL6-2025-FARM2FORK-16: Making food systems more resilient to food safety risks through the deployment of technological solutions
 - HORIZON-CL6-2025-CIRCBIO-01: Novel circular business models to enable the just transition to a sustainable and circular economy

Other topics of interest:

- Food Safety Evaluation Through Heavy Metal Analysis and Human Health Risk Assessment

Project idea

Aim: Extraction of phenolic compounds from food waste to develop functional bakery products.

Objective: Enhance nutritional value and reduce acrylamide formation

Impact:

- Valorisation of food processing by-products
- Contribution to food safety and public health
- Support for sustainable, circular food systems

Cluster 6 Alignment:

- Destination 2: Fair, healthy, and environmentally friendly food systems
- Destination 4: Circular bioeconomy & zero pollution

Consortium Status:

- Currently looking to join a consortium as a partner.



Main expertise offered / sought

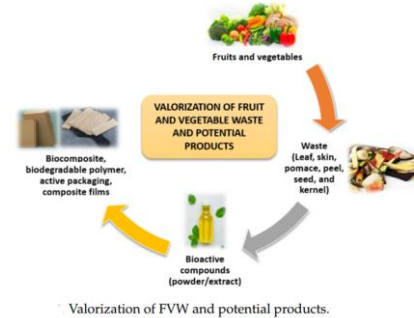
Offered:

- Phenolic extraction from food waste
- Functional bakery product development
- Food safety & acrylamide risk assessment
- Experience in coordinating national R&D projects

Role: Partner

Sought:

- Experts in food processing, toxicology, life cycle assessment
- Industrial partners (e.g. bakery producers, SMEs)
- Support for scale-up and sustainability evaluation



Contact details

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 - PhD in Food and Nutritional Sciences at the University of Reading
 - Karabuk University, Faculty of Health Sciences, Department of Nutrition and Dietetics
- Karabuk University: <https://www.karabuk.edu.tr/en>

- 📍 Location: Karabük, Türkiye
- 🏠 Type: Public university (est. 2007)
- 🎓 Students: Over 50,000 (including international students)
- 🔬 Fields of Expertise: Engineering, health sciences, natural sciences, social sciences

- 💡 Strengths:
 - Modern laboratories and research centers
 - Multidisciplinary academic staff
 - Experience in national R&D projects

- 🌐 International Focus:
 - Open to collaboration in Horizon Europe and other EU-funded programmes
 - Promotes innovation, sustainability, and applied research

