PHENOLEXA

Guidelines for the incorporation and transformation of the agri-waste in the PHENOLEXA biorefinery

General Information

The present guidelines summarise all the key aspects of the selected agro-industrial residues of onions, chicory, olive trees and vineyard cultures under study by PHENOLEXA taking into account very important aspects of the cultivation processes and processing chains that will make it easier to process these wastes.

Providing an overview of aspects as: the key actors, which, in terms of production volume across the European Union, are ideal to start looking for the key points where our prized base product is generated, the main actors involved in its generation and processing, process it and transport it for greater efficiency and their costs.

Other important aspects to take into account are the environmental impact and the energy required for their transformation, since the uses proposed by PHENOLEXA for a specific residue may be associated to undesirable environmental effects or energy costs that the current use of it. On the other hand, the current use of waste, makes the environmental and economic impact of the processing by PHENOLEXA much better.

The main interest of these guidelines is to establish a multicriteria assessment with all this information to rank it according to effectiveness and environmental impact that helps decision-making.

With the aim of giving all this information clearly and practically all the material will be condensed by developing these guidelines that identify the process followed by each waste and the actors involved at any given time.

At the end of these guidelines, recommendations of the optimal points for obtaining raw materials for the PHENOLEXA biorefinery based on the best environmental and economic profitability is given as the main conclusion.

AUTHORSHIP

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