

BResilient



Funded by the
European Union



RESILIENCE SKILLS HUB FOR SMES

WHAT IS THE “SKILLS HUB”?

A skills hub is created in the framework of B-Resilient project with the aim to support European Food Production SME's resilience. This skills hub is **a word document tool** with links to different resources, that will be made available for SMEs regularly, and that **will be gathering knowledge on biomass valorisation and zero waste in general during the project lifetime**; this skills hub is specifically created and will be fed by the partners themselves to help the SMEs to improve their resilience by the optimal use of their biomass.

FIVE THEMATICS PRIORITISED:

Five specific value chains have been prioritised for the scope of the project in order to help the partners to explore more deeply the challenges and opportunities in the biomass market. These value chains are cereals and wheat bran, dairy, spent grains, stone fruits and apples, and grapevine & winemaking. You will find in that skills hub specific biomass analysis as well as articles or videos dedicated to these value chains. You will also find content about other value chains in part IV.

WHAT IS B-RESILIENT PROJECT?

The B-Resilient project aims to increase the use of available raw materials and the valorisation of secondary streams into biobased ingredients. In particular, it will enable SMEs in food production and processing to become more resilient through the optimal use of biomass.

TABLE OF CONTENTS

1	CEREALS AND WHEAT BRAN	4
2	DAIRY	4
2.1	DOING WITHOUT ADDITIVES AND RELYING ON THE SPECIFIC PROPERTIES OF MILK PROTEINS!.....	4
3	SPENT GRAINS.....	4
4	STONE FRUITS & APPLE.....	4
5	GRAPEVINE & WINEMAKING.....	4
6	OTHER VALUE CHAINS	4
6.1	IN MORBIHAN (FRANCE), TERREMO'LOGIC'S EGGSHELLS ARE A HIT	4
7	GENERAL ELEMENTS/RESOURCES ON RESILIENCE FOR FOOD PRODUCING AND PROCESSING SMES	5

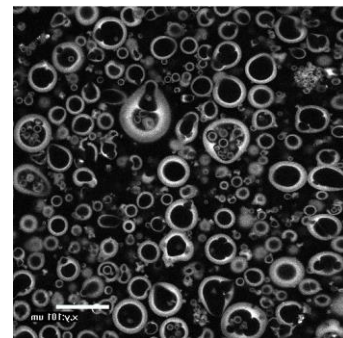
1 CEREALS AND WHEAT BRAN

More content to come.

2 DAIRY

2.1 Doing without additives and relying on the specific properties of milk proteins!

Sum up of the content: Started in 2014, the French collaborative project PROFIL cumulates nearly 60 years of research and development, condensed into 6 years! PROFIL stands for Functionalized Milk Protein Assemblies for Innovation in the Dairy Industry. PROFIL focuses on the properties of serum milk protein assemblies to replace preservative and texturing additives in dairy products.



Click on the link to know more about it: https://www.pole-valorial.fr/en/success_stories/profil-2/

3 SPENT GRAINS

More content to come.

4 STONE FRUITS & APPLE

More content to come.

5 GRAPEVINE & WINEMAKING

More content to come.

6 OTHER VALUE CHAINS

6.1 In Morbihan (France), Terremo'logic eggshells are a hit

Sum up of the content: This company has created an innovative solution for recycling eggshells as an agricultural amendment. It has invested 800,000 euros in its manufacturing process. It is reaching saturation point, and a second line is being studied.



Terremo'Logic will transform 6,000 tonnes of eggshells this year, collected from five Breton "casseries". Located in Lizio (Morbihan), the Terremo'Logic team will then grind and heat these shells using a unique and confidential process.

Click on the link to know more about it: https://www.pole-valorial.fr/voy_content/uploads/2023/03/article-terremologic-22-3-23.pdf

7 GENERAL ELEMENTS/RESOURCES ON RESILIENCE FOR FOOD PRODUCING AND PROCESSING SMES

More content to come.