Food processing by-products can be considered sources of valuable food ingredients to be exploited in the pharma, cosmetic and food industry, for production of new products with added economic and commercial value.

The NAMASTE project focuses on innovative, comprehensive and industry-relevant approaches for the valorization of citrus by-products and wheat bran through their environmentally and economically sustainable conversion into health-related food ingredients, foods and feeds.

NAMASTE is one of the first joint projects under the coordinated call between the European Union (EU) and the Department of Biotechnology (DBT), Government of India, with participants from both EU countries (Italy, United Kingdom, Spain, Hungary, Netherlands, Germany) and India (Assam, Karnataka, Maharashtra, Tamil Nadu).

**Main results**

- Innovative procedures for the selection, stabilization and the physical/biological treatment of citrus by-products and wheat bran.
- Novel strategies to obtain added value products and food ingredients from the biotechnological treatment of these by-products.
- Production of bioactive molecules and ingredients and their potential for exploitation in the formulation of new food and feed products.

**Expected results**

- Environmental and economic sustainability analysis of the processes and search for new market opportunities for the new food ingredients and the developed technologies.
- Food safety assessment of the applicability of those ingredients for consumer and sensory testing.
- Evaluation of consumer attitudes and preferences towards food products that were developed in the Namaste project.

**Partners**

- AZTI Tecnalia
- Campden BRI
- IFR
- WaddenSeaweed
- PASTEUR
- Battersby & Son Ltd

www.namaste-eu-india.org