



ORIGIN

From the harvesting of the grapes used in making wine, the following products are obtained; Wine: 70 - 72%, Pomace: 10 -12% and Lees: 3- 4%. 20% of this pomace proves to be dry pips, the by-product which is the subject of this project.

Other by-products:
Marc (Eau-de-vie), Vegetable oils, Bio-ethanol, natural tartaric acid and ecological organic and plant-based fertiliser.

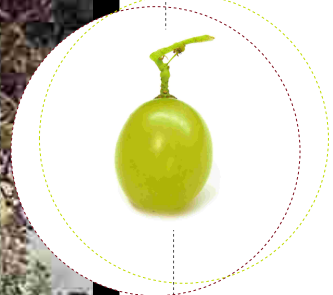


A I M S

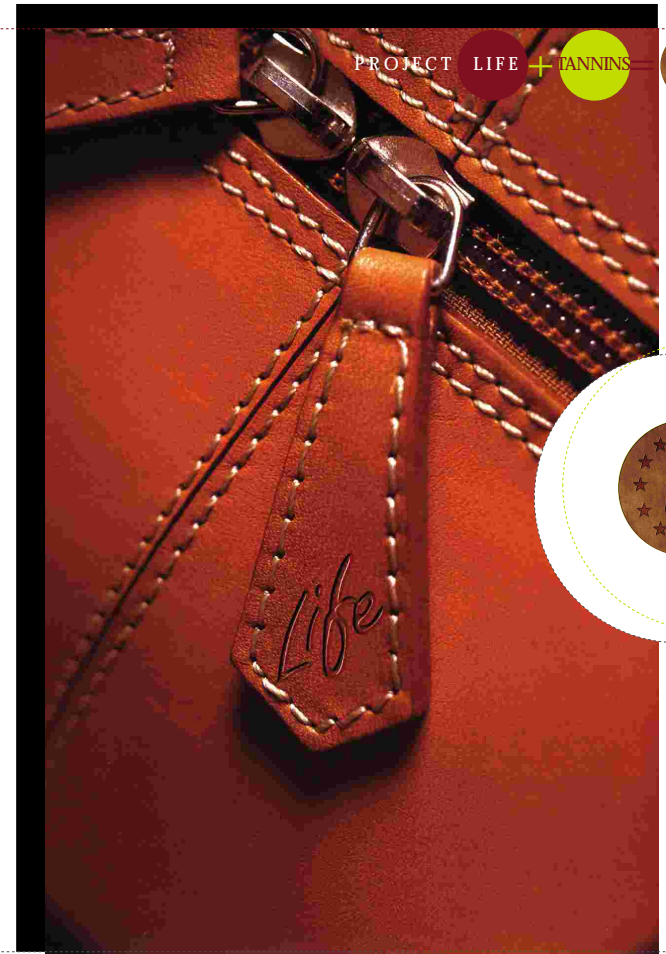
- To demonstrate the technical and economic feasibility of the replacement of traditional plant extracts with those obtained from waste products from the winemaking process.
- To select the ideal source from among the by-products available, determine the process and set up a pilot plant for obtaining tannin extract, and test this in an industrial context in the tanning of leather.



A D V A N T A G E S



- Avoids the need to cut down certain species of trees used in the tanning industry (quebracho, mimosa, chestnut and other less common species)
- Maximum recovery of a by product of the wine industry, which is currently only used for compost and generating energy.
- Replaces a product in powder form with a liquid, making it easier to handle and reducing the energy consumption necessary for concentrating the tannin.



T A S K S

- Analysis of the geographical distribution of wine by-products and their characteristics at global level.
- Extraction of the oil and tannin from the pips by working first on a laboratory scale, leading to the subsequent setting up of a pilot plant for applying the tannins obtained to hides.
- Design and construction of a prototype for demonstration purposes for extracting the tanning component from the grape pips on a semi-industrial scale.
- Industrial trials in tanning with the tanning extract, carrying out comparative studies with the current system.
- Management of remaining waste products and dissemination activities.