



## WORKSHOP March 17, 2016

organized by ISVV and VALUXTRACT partners

Hôtel Mercure centre Comédie - Montpellier - F

### Valorization of New High Added Value Compounds from European vine and wine production solid wastes – technological, economical and social issues -



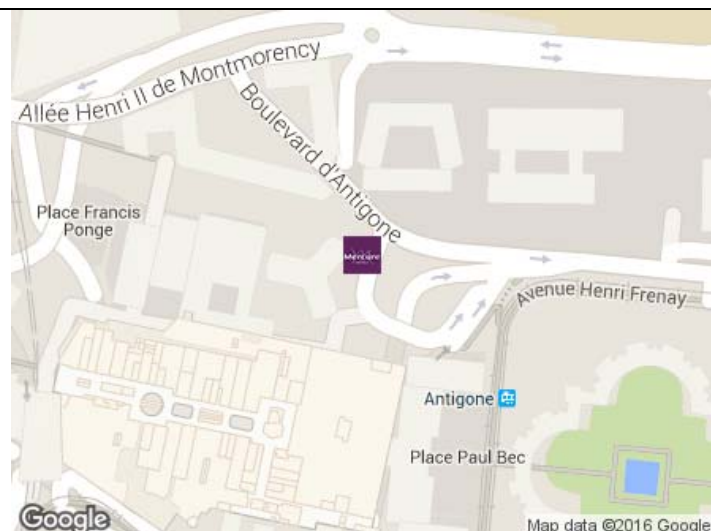
#### Aim of the workshop

The extraction yield of bio-active compounds from plant materials is influenced mainly by the process of extraction. The traditional extraction technique employs large amounts of solvents. New processes such as Pulsed Electric Fields, High Voltage Electric Discharges and Subcritical Water Extraction could increase the extraction of the valuable products without organic solvent. Purification techniques using membrane processes could be utilized as an eco-innovative alternative approach to traditional methods. The aim of the **VALUXTRACT** program was the valorization of the grape solid wastes with green processes to produce high added value compounds for different applications: extraction and purification of polyphenols from vinification wastes for cosmetic, pharmaceutical and agro-food industries; extraction of polyphenols and aromatic compounds from wood wastes (grape shoots, barrels and chips) for wine or food flavor industries... Results obtained during the VALUXTRACT program will be presented and can be resumed as in the following:

- Evaluation of the technical and economical feasibility of the processes for the extraction of HAVC;
- Identification of the best set parameters for the extraction and purification (treatment time, specific energy,...) to optimize yield of compounds from by-products (organic wastes and wood wastes);
- Application of the valuable molecules in wine industry.

#### Workshop Venue

**Hôtel Mercure Centre Comédie - Montpellier**



#### Address:

6 RUE DE LA SPIRALE  
LANGUEDOC ROUSSILLON  
34000 MONTPELLIER  
FRANCE

**GPS :** N 43° 36' 33.12" E 3° 53' 8.67"

#### Station

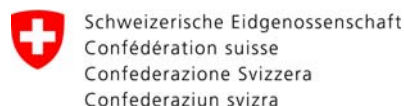
Montpellier (1.00 km / 0.63 mi)

#### Airport

MEDITERRANEE MONTPELLIER AIRPORT (10.00 km / 6.25 mi) -  
Navette gratuite

#### Highway exit

Montpellier est (7.00 km / 4.38 mi)





## **WORKSHOP March 17, 2016**

**VALUXTRACT**

[www.valuxtract.univ-bordeauxsegalen.fr/](http://www.valuxtract.univ-bordeauxsegalen.fr/)



### **Programme:**

8.30 - 9.00: Registration

9.00 - 9.45: Some examples of biorefineries: let's think differently, **Pr. Carlos VACA-GARCIA**, Laboratoire de Chimie Agro-Industrielle (LCA) - Toulouse (F)

9.45 - 9.55: Presentation of the VALUXTRACT programme, **Pr. Martine MIETTON PEUCHOT**, Institut des Sciences de la Vigne et du Vin (ISVV) - Bordeaux (F)

9.55 - 10.10: Amounts of waste (pruning wood and pomace) in the wine making process, **Hermann MORAST**, Christoph SCHÜßLER, Dr. Gergely SZOLNOKI, Pr. Rainer JUNG, Hochschule Geisenheim University (HGU) - Geisenheim (D)

10.10 - 10h40: Storage optimization of red grape pomace for polyphenol preservation, **Anne-Claire SILVESTRI**, Laure STEINER, Pr. Jean Philippe BURDET, Haute école de Viticulture et d'œnologie, Changins (CH)

10.40 - 11.10: Application of electrotechnologies for the treatment of red grape pomace, **Sylène BRIANCEAU**, Mohammad TURK, Pr Eugène VOROBIEV, UTC - Compiègne (F)

### ***11.10 - 11.30: Coffee Break***

11.30 - 12.00: Extraction by subcritical water and purification of extracts by membrane processes, **Sami YAMMINE**, Martine MIETTON-PEUCHOT, Rémy GHIDOSSI, ISVV- Bordeaux (F)

12.10 - 12.30: Energy aspects, **Dr. Arnaud MASSOT**, Fabrice MEUNIER, Amarante Process, ADERA - Bordeaux (F)

12.30 - 13.00: Discussion and perspectives

### ***13.00 - 14.00 : Lunch***

14.00 - 14h30 : Effect of adding phenolic extracts to wine and a socio economic studies with wines containing phenolic extracts, **Hermann MORAST**, Christoph SCHÜßLER, Dr. Gergely SZOLNOKI, Pr. Rainer JUNG, HGU - Geisenheim (D)

14.30 - 14.45: Present valorisation of co-products in distilleries, **Dr. Laurent BRICARD**, Union des Distilleries de la Méditerranée - Vallon Pont d'Arc (F)

14h45 - 15h00: New cosmetic active ingredients obtained by subcritical water extraction of agro-food co-products, **Dr. Xavier VITRAC**, Phénobio - Martillac (F)

### ***15h00 - 15h30: Discussion and perspectives***

**INSCRIPTION: 80€**

to register follow the link:

<http://goo.gl/forms/QfyKjps6wQ>