

# INCREASED VALORIZATION OF APPLES POMACES AND APRICOT PITS:

1.PRODUCING VINEGAR-  
BASED CLEANING AND  
BIOSTIMULATING  
PRODUCTS

2.EXPLORING BIOCHAR-  
BASED CLIMATE POSITIVE  
REGIONAL BUSINESS  
MODELS

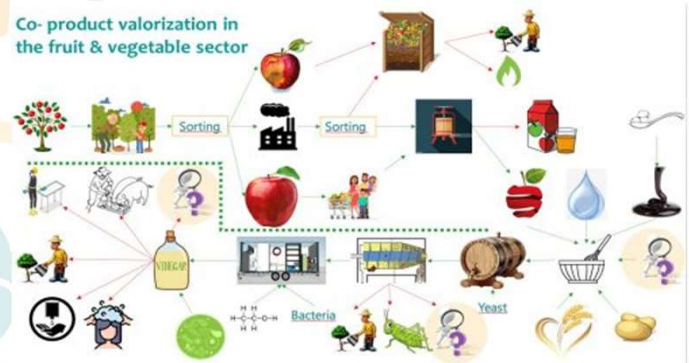


# A CASCADE OF COPRODUCT VALORIZATION TO GENERATE NEW REGIONAL CIRCULAR BUSINESS MODELS, INCREASED ADDED-VALUE, & LINKS BETWEEN FARMERS AND PROCESSORS

Currently, apple pomaces are directly bio-digested and apricot pits are not valorized in a local and transparent manner.

Making vinegar from apple pomaces can **ENHANCE CIRCULAR ECONOMY** and **RELATIONSHIPS** between processors and farmers as the vinegar can be used for detergent and/or bio-stimulating applications, while the left-over is bio-digested.

**AN INNOVATIVE REGIONAL BUSINESS CONCEPT CAN VALORIZE APRICOT PITS** and other woody coproducts using pyrolysis technology to produce renewable heat and biochar-based fertilizer.



Case study partners are exploring the potential for **INCREASED ADDED VALUE** generated per unit of fruit sold, **NEW SUSTAINABLE CIRCULAR** and **REGIONAL BUSINESS MODELS**, and improved **LINKS BETWEEN FARMERS AND PROCESSORS**.

**INTERESTED IN LEARNING MORE?**

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