

Dip sauce made from fermented peas



Crop

Pea

Pisum sativum L.

Croppart

Seed

Application area

Food & feed

Status

Development stage

Public availability

Non-public

Relevant plant compounds

proteins

Description

In the horticultural sector, there are daily heels of vegetables and fruit that do not end up in the consumer chain. They are too small, have a slightly different colour and weird shape. Most are used to make compost from being thrown away. In addition, there are also large message stems and leaves.

VIVES has been investigating how these residual flows can be used as effectively as possible. With rejected peas (combined with cream and mint), VIVES has developed a sustainable and tasty dip sauce.

Pros and cons

-  Upgrading the value of a very important residual stream in Europe
 -  Creating a sustainable and healthy snack
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Used conversion methods

Mechanical-Physical processes

Milling

Biochemical processes

Aerobic/ Anaerobic fermentation

Resources

<https://www.bioboosteurope.com/en/news/students-vives-develop-a-dip-sauce-with-residual-streams-for-bioboost> Initiative website