BioBoost
Accelerating biobased horticulture

Vinegar from apple peels

Crop	Apple *Malus domestica*
Croppart	Fruit
Application area	Food & feed
Status	Development stage
Relevant plant compounds	Sugars

Description

Marle van de Ven, a student Food Innovation from the Netherlands, participated in the meaningful entrepreneurship program. In this program you find out your strengths and talents and then by means of a 'Purpose' you will work with a social issue. Her goal is to solve food waste in the Netherlands, which is a very complicated problem. That is why she first started focusing on the amount of residual product flows. Each year more than 2000 tons are fermented for energy production, incinerated or end up in landfill. In the apple sector, there is a considerable amount of apple residual streams that are undervalued.

That is why Marle developed Peel Good. With Peel Good she gives value to apple scraps, by turning them into a tasty apple cider vinegar. This vinegar is delicious as flavouring in dressings and marinades. When you buy Peel Good apple cider vinegar, the fruit itself can be used for human consumption, because Peel Good uses the peels that otherwise end up in landfill.

Pros and cons

- Circular economy
- Upgrading of residual flows

Used conversion methods

Biochemical processes

Aerobic/ Anaerobic fermentation

Resources

https://has.nl/nl/has-food-experience/foodjaarboek/2019/green-tech/peel-good

Initiative website