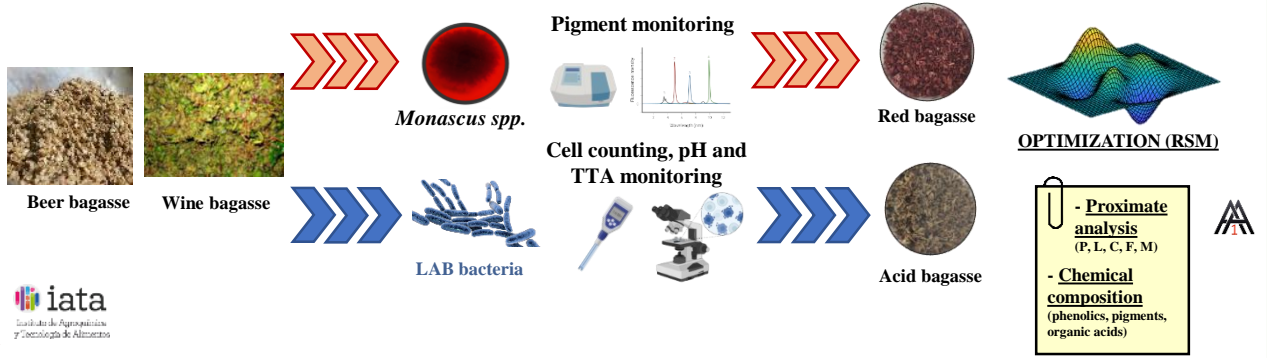


BAGASSE FERMENTATION AS A STRATEGY TO OBTAIN NOVEL INGREDIENTS AND NATURAL EXTRACTS FOR FOOD AND BEVERAGES

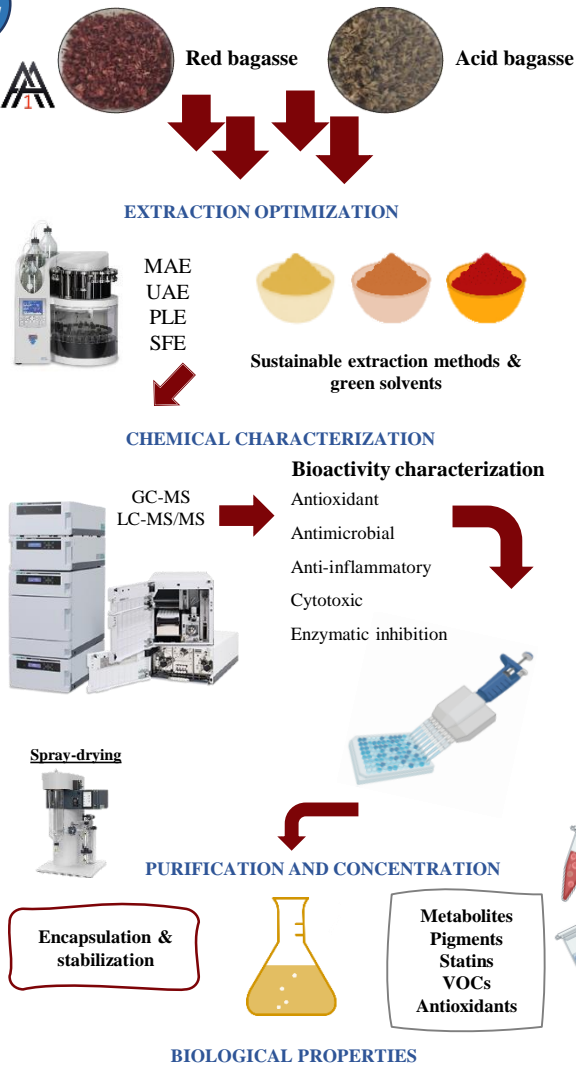
WP1

FERMENTATION AND NUTRITIONAL AND CHEMICAL CHARACTERISATION OF BAGASSE TO OBTAIN INGREDIENTS FOR NOVEL BEER AND BAKERY PRODUCTS



WP2

PRODUCTION OF ENRICHED NATURAL EXTRACTS: EXTRACTION, PURIFICATION, CHARACTERIZATION & ENCAPSULATION



WP3

OBTENTION OF RED AND SOUR BREAD AND BEER BY USING FERMENTED BAGASSE

