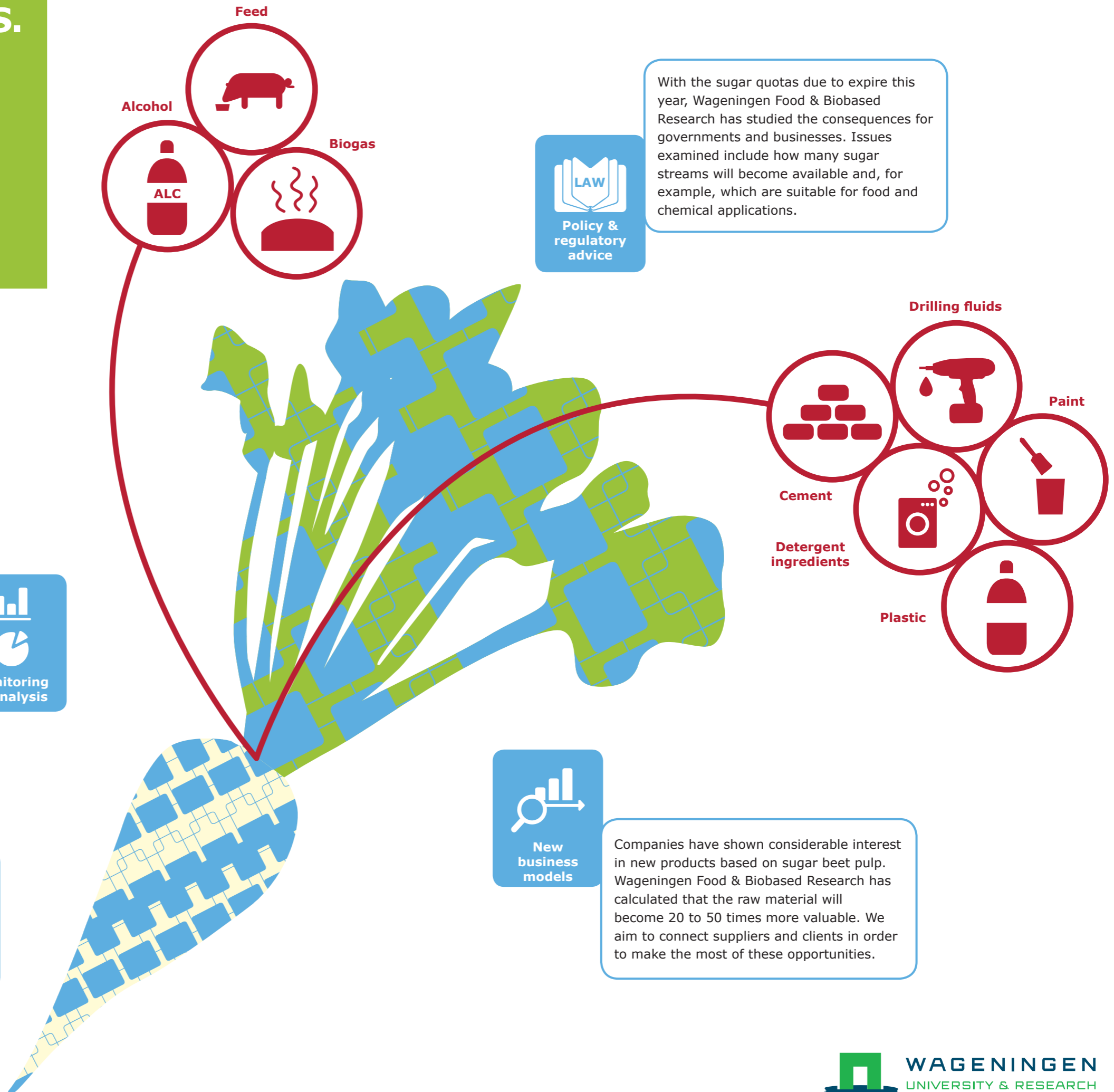


FROM BEET TO BOTTLES. AND MORE.

Would you like to get more value from carbohydrate-rich raw material streams such as sugar beet? Now you can! Research by Wageningen Food & Biobased Research shows that sugar beets offers the agrifood and chemical industry new high-value applications.

OUR SERVICES

- Monitoring & Analysis
- New business models
- Process & product design
- Policy & regulatory advice
- Consumer understanding
- Supply chain management
- Data management



With the sugar quotas due to expire this year, Wageningen Food & Biobased Research has studied the consequences for governments and businesses. Issues examined include how many sugar streams will become available and, for example, which are suitable for food and chemical applications.

LAW
Policy & regulatory advice

Wageningen Food & Biobased Research has mapped out dozens of commercially interesting applications for sugar beet pulp, including fibre fractions and galacturonic acid.

Monitoring & Analysis

Chemical and technological conversion routes have been compared to find the most cost-efficient and/or energy-efficient route that meets the demands of producers and clients alike.

Process & product design

New business models

Companies have shown considerable interest in new products based on sugar beet pulp. Wageningen Food & Biobased Research has calculated that the raw material will become 20 to 50 times more valuable. We aim to connect suppliers and clients in order to make the most of these opportunities.