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## Valorization of cheese dairy and winery wastes for the production of high value – added products

The objective of the project is the development of innovative and sustainable bioprocesses for the utilization of cheese dairy and winery waste in the production of high added– value products. Based on enzymatic or microbial bio–conversion techniques, the winery lees and the whey from cheese dairies will be used to develop adhesive resins and waxes suitable for application in composite wood panels.

A specialized R&D institute will help to develop the new bio–conversions.

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**Duration:** 26/1/2011 – 25/1/2014

**Partner:** Chimar Hellas / chese–dairy: “Nikolaos KARAKANAS”/ Wine factory: “Art of vineyard – Theodoros Stavrakis”

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