Green technology to obtain bioactive compounds from grape marc

White grape marc is a very rich source of natural bioactive compounds, mostly polyphenols. This is due to the characteristics of white-wine production, which is carried out by exclusively fermenting the must squeezed from the grapes, without any contact with the remains of pulp, skin and seeds.



This enables the obtaining of natural extracts with excellent antimicrobial and antioxidant properties for their use as functional ingredients within the framework of the NeoGiANT project.

The recovery and valorization of white grape marc offers an innovative solution to wine producers, as it solves the over-storage of this by-product, which is generated by thousands of tons in a short period of time each year. i-Grape Laboratory has developed and patented a simple and versatile method to produce natural polyphenolic extracts from agri-food waste material.

This extraction procedure is:

- Uses non-contaminating materials with hydro-organic mixtures considered GRAS
- Easily scalable methodology allowing an industrial production
- Constitutes a cost-effective, efficient, and green solution in sustainable Circular Economy production systems
- Sustainable under environmentally friendly conditions,

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