

# NeoGIANT

**The power of grape extracts:  
antimicrobial and antioxidant properties  
to prevent the use of antibiotics in farmed  
animals: 101036768**

D8.1

Due date of deliverable: 30/11/2022

Actual submission date: 29/11/2022



Horizon 2020  
European Union Funding  
for Research & Innovation

## TABLE OF CONTENTS

|   |    |
|---|----|
| TABLE OF CONTENTS .....                                   | 1  |
| PROJECT INFORMATION .....                                 | 2  |
| DELIVERABLE DETAILS.....                                  | 3  |
| 1 INTRODUCTION .....                                      | 4  |
| 1.1 Key information about data collection template: ..... | 4  |
| 1.2 Objectives of Data collection template .....          | 4  |
| 1.3 Template use instructions .....                       | 4  |
| 1.4 Index of tabs and tables.....                         | 5  |
| 2 FLOW DIAGRAM TAB.....                                   | 5  |
| 3 COMPOSITIONS .....                                      | 5  |
| 4 EXTRACT INPUTS, OUTPUTS & COSTS.....                    | 6  |
| 5 EXTRACTION PROCESS & EQUIPMENT .....                    | 8  |
| 6 PRODUCT INPUTS, OUTPUTS & COSTS.....                    | 10 |
| 7 FORMULATION PROCESS & EQUIPMENT .....                   | 12 |
| 8 PRODUCT STORAGE & STABILITY.....                        | 14 |
| 9 END-USER PRODUCT REQUIREMENTS .....                     | 15 |

## PROJECT INFORMATION

**Project full title:** The power of grape extracts: antimicrobial and antioxidant properties to prevent the use of antibiotics in farmed animals

**Acronym:** NeoGiANT

**Call:** H2020-LC-GD-2020-4

**Topic:** LC-GD-6-1-2020


**Start date:** 1<sup>st</sup> October 2021

**Duration:** 48 months

**List of participants:**

| No.          | Acronym | Participant organisation name   | Country        |
|--------------|---------|---|----------------|
| 1<br>(Coord) | USC     | Universidade de Santiago de Compostela  | Spain          |
| 2            | MRI     | Moredun Research Institute  | United Kingdom |
| 3            | IBPRS   | Instytut Biotechnologii Przemysłu Rolno-Spożywczego im. prof. Waława Dąbrowskiego | Poland         |
| 4            | VRI     | Veterinary Research Institute   | Czech Republic |
| 5            | MATE    | Nemzeti Agrárkutatási és Innovációs Központ                                       | Hungary        |
| 6            | FUB     | Freie Universität Berlin  | Germany        |
| 7            | FCUP    | Universidade do Porto – Faculdade de Ciências                                     | Portugal       |
| 8            | ULL     | Universidad de La Laguna  | Spain          |
| 9            | UNE     | Asociación Española de normalización  | Spain          |
| 10           | JU      | Jihočeská Univerzita  | Czech Republic |
| 11           | CONICET | Consejo Nacional de Investigaciones Científicas y Técnicas                        | Argentina      |
| 12           | ASAJA   | Asociación Agraria de Jóvenes Agricultores  | Spain          |
| 13           | ATM     | Anitom S.L  | Belgium        |
| 14           | i-GRAPE | i-GRAPE   | Spain          |
| 15           | CTA     | Contactica S.L  | Spain          |
| 16           | NUS     | Nutrition Science   | Belgium        |
| 17           | CZV     | CZ VACCINES   | Spain          |
| 18           | LBE     | LIFEBIOENCAPSULATION SL   | Spain          |
| 19           | BIAN    | BIANOR BIOTECH  | Spain          |
| 20           | MAGA    | MAGAPOR S.L.  | Spain          |

## DELIVERABLE DETAILS

|                            |   |
|----------------------------|---|
| <b>Document Number:</b>    | D8.1  |
| <b>Document Title:</b>     | Data collection template for LCSA and process eco-design of NeoGiANT  |
| <b>Dissemination level</b> | PU – Public   |
| <b>Period:</b>             | PR1   |
| <b>WP:</b>                 | WP8   |
| <b>Task:</b>               | Task 8.1  |
| <b>Author:</b>             | CONTACTICA S.L.   |
| <b>Abstract:</b>           | D8.1 is a data collection template designed for partners to introduce parameters and values from best experiments with grape marc extraction and product formulation to be used in Life Cycle Sustainability Assessment (LCSA) and process eco-design in WP8. |

| Version | Date       | Change    |
|---------|------------|-----------|
| 1       | 25/11/2022 | Version 1 |
|         |            |           |

### Disclaimer

The views and opinions expressed in this document reflect only the authors' views, and not necessarily those of the European Commission.

## 1 INTRODUCTION

This document shows the data collection template that has been designed for partners to introduce parameters and values from best experiments with grape marc extraction to be used in Life Cycle Sustainability Assessment (LCSA) and process eco-design in WP8.

### 1.1 Key information about data collection template:

Regarding the collection of the required data, which includes various types of sensitive and massive information, the authors would like to highlight that:

- The actual instrument that will be used to collect information is an excel file containing all tables to be completed. Not all partners will have to fill all tabs, as the information collection follows the Life Cycle stages of NeoGiANT product and consequently requires different information alongside the value chain.
- The data collection will be performed by means of interview sessions with partners to instruct them on how to use the spreadsheet, and, in some cases, collect raw data from partners for subsequent processing and input on the spreadsheet by CTA.
- It is assumed that all shared data is confidential and will be used by CTA only for the purposes of WP8.

### 1.2 Objectives of Data collection template

As the WP8 aims for a full LCSA assessment of NeoGiANT solutions from environmental, economic and social perspective, different types of data are required to perform a coherent analysis: from material resource use to price range of final products, various tables have been prepared to follow the life cycle stages of the NeoGiANT solutions from cradle (i.e., grape marc obtention) to grave (i.e., final application on animals). In parallel, to perform the simulation of grape extraction and evaluate the feasibility of scale-up processes, it is highly desirable to gather tables from different experiments (different solvents, trials, conditions, applications etc) and compositions, to improve the accuracy of the simulation and the eco-design assessment.

### 1.3 Template use instructions

Cells have been customized to guide you to know where to put each type of information.

Partners are asked to follow the colour code indicated on Table 1.

Table 1. Colour code of data collection template

|   |   |
|---|---|
| TEMPLATE SECTION  | READ ONLY: title of section - helps guide which project sector is being studied   |
| Requisite   | READ-ONLY: details of the requisite or parameter that is being requested  |
| input (any text)  | FILL IN cell with text-type data (and numbers if necessary)   |
| input (numbers)   | FILL IN cell with numeric-type data   |
| input (drop down list)  | FILL IN cell by choosing from drop down list. If you do not find the option adequate to your case, choose <b>OTHER</b> and describe issue on comments section   |
| > Comments, suggestions and guidance from the template - to be overwritten or deleted | OVERWRITE cell with additional information or <b>DELETE</b> text as needed. As new information is introduced, the color of the comments in gray text should be changed to black. Any information left in gray will not be considered as official input. |

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## 1.4 Index of tabs and tables

To facilitate navigation, the opening tab of the Excel file has a welcome page with an index of tables. The data collection template is composed of the following tables, each one on its specific excel tab:

- ➔ Flow Diagrams
- ➔ Compositions
- ➔ Extract Inputs, Outputs & Costs
- ➔ Extraction Process & Equipment
- ➔ Formulations Inputs, Outputs & Costs
- ➔ Formulation Process & Equipment
- ➔ Product storage & Stability
- ➔ End-user Requirements

## 2 FLOW DIAGRAM TAB

This tab is a blank page reserved for partners to introduce any flow chart, drawing, scheme that may help to clarify their process.

## 3 COMPOSITIONS

For the accuracy of process simulations, the full compositions of the materials used and obtained in the extraction process should be disclosed. Especially for the grape marc extraction process, it is desired that partners disclose the full composition, i.e., components with their CAS numbers and percentage, all adding up to 100%, of the following raw materials:

- ➔ GRAPE MARC
- ➔ SOLVENTS
- ➔ DISPERSANT (SAND)

Additionally, it is highly desirable to have access to the composition obtained for some intermediate streams, by-products and, of course, the final product:

- ➔ CAKE RESIDUE
- ➔ EXTRACT COMPOSITION
- ➔ OTHERS (template available as needed)

Below on Table 2 are two examples of the composition template:

Table 2. Composition template examples

| Grape marc composition   |             |                 |             |                | Dispersant / Sand composition  |             |                 |             |                |
|--|-------------|-----------------|-------------|----------------|--|-------------|-----------------|-------------|----------------|
| <b>Description</b>   |             |                 |             |                | <b>Description</b>   |             |                 |             |                |
| > Raw material obtained from wine makers. Add the most accurate composition that adds up to 100% mass. |             |                 |             |                | > Dispersant (sand) used in the grape marc fragmentation operation. Add any relevant information about the sand. |             |                 |             |                |
| <b>Sample code</b>   |             |                 |             |                | <b>Sample code</b>   |             |                 |             |                |
|  |             |                 |             |                |  |             |                 |             |                |
| <b>Component</b>   | <b>CAS#</b> | <b>Quantity</b> | <b>Unit</b> | <b>Comment</b> | <b>Component</b>   | <b>CAS#</b> | <b>Quantity</b> | <b>Unit</b> | <b>Comment</b> |
|  |             |                 |             |                |  |             |                 |             |                |
|  |             |                 |             |                |  |             |                 |             |                |
|  |             |                 |             |                |  |             |                 |             |                |
|  |             |                 |             |                |  |             |                 |             |                |
|  |             |                 |             |                |  |             |                 |             |                |
|  |             |                 |             |                |  |             |                 |             |                |
|  |             |                 |             |                |  |             |                 |             |                |
|  |             |                 |             |                |  |             |                 |             |                |
|  |             |                 |             |                |  |             |                 |             |                |
|  |             |                 |             |                |  |             |                 |             |                |
|  |             |                 |             |                |  |             |                 |             |                |
|  |             |                 |             |                |  |             |                 |             |                |

#### 4 EXTRACT INPUTS, OUTPUTS & COSTS

This table covers the life cycle of the grape extract from grape marc sourcing to extract obtention. This table will be filled in for every extract sample that may have resulted into promising extract. Here, for every stage, information will be required to perform assessments about:

- Job creation potential: feedstock annual availability.
- LCA: gathering of resources used to manufacture the extract and outputs:
  - Material and energy inputs (solvents, utilities, and other relevant variables used).
  - Material outputs (compute any losses, residues, products, or by-products generated).
- LCC: investment needed to purchase and operate (energy requirements) key equipment to execute every stage of the process and unitary costs of energy and materials.

The structure designed for data collection of this section is shown on table 3.

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Table 3. Extract inputs, outputs & costs

| Back to introduction  | EXTRACT DEVELOPMENT - INPUTS, OUTPUTS & COSTS |                               |                            |                                 | Comments about experiment |  |                      |                      | INPUT (process parameters, entries) |                        |         |                  | OUTPUT (products, by-products, residues) |                       |             |                        | Production equipment information |                    |                                  |   |                            |         |
|-----------------------|---|-------------------------------|----------------------------|---------------------------------|---------------------------|--|----------------------|----------------------|-------------------------------------|------------------------|---------|------------------|--|-----------------------|-------------|------------------------|----------------------------------|--------------------|----------------------------------|---|----------------------------|---------|
|                       | Extract sample code                           | Duration of stage process (h) | Number of workers required | Effort of workers per stage (h) | Workforce cost (£/h)      | Input parameter                                      | Quantity input (min) | Quantity input (max) | Unit input                          | Unitary price (£/unit) | Comment | Output parameter | Quantity output (min)                    | Quantity output (max) | Unit output | Unitary price (£/unit) | Comment                          | Key equipment used | Equipment power consumption (kW) | Equipment usage intensity (h used/h of process stage) | Cost of equipment (£/unit) | Comment |
| Life Cycle stage      |   |                               |                            |                                 |                           |  |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |
| Grape marc generation |   |                               |                            |                                 |                           | Total feedstock annual availability                  |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |
| Transport             |   |                               |                            |                                 |                           | Distance to origin (grape marc transportation modal) |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |
| Freezing storage      |   |                               |                            |                                 |                           | Grape marc mass                                      |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |
|                       |   |                               |                            |                                 |                           | Grape marc volume occupied in freezer                |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |
|                       |   |                               |                            |                                 |                           | Storage temperature                                  |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |
|                       |   |                               |                            |                                 |                           | Storage time   |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |
| Fragmentation         |   |                               |                            |                                 |                           | Grape marc mass                                      |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |
|                       |   |                               |                            |                                 |                           | Dispersant type                                      |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |
|                       |   |                               |                            |                                 |                           | Dispersant quantity                                  |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |
|                       |   |                               |                            |                                 |                           | Fragmentation time                                   |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |
|                       |   |                               |                            |                                 |                           | Solvent type   |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |
|                       |   |                               |                            |                                 |                           | Solvent quantity                                     |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |
|                       |   |                               |                            |                                 |                           | Maceration time                                      |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |
|                       |   |                               |                            |                                 |                           | Filter type  |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |
|                       |   |                               |                            |                                 |                           | Single-use filter quantity                           |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |
| Extraction            |   |                               |                            |                                 |                           | Extract volume                                       |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |
|                       |   |                               |                            |                                 |                           | Extract weight                                       |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |
|                       |   |                               |                            |                                 |                           | Solid residue (filter cake)                          |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |
|                       |   |                               |                            |                                 |                           | Total phenolic content (TCC)                         |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |
|                       |   |                               |                            |                                 |                           | Antioxidant activity (AA)                            |                      |                      |                                     |                        |         |                  |  |                       |             |                        |                                  |                    |                                  |   |                            |         |

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## 5 EXTRACTION PROCESS & EQUIPMENT

This section is dedicated to zoom into the engineered extraction process and gather relevant information for process simulation and scale-up. As the amounts of grape increase to an industrial level, is there need for additional equipment or auxiliary processes besides what has been done in the lab? For every step of the extraction, the key information requested in this tab is:

- ➔ Equipment used: model, power and usage intensity.
- ➔ Process control parameters: what parameters can be controlled (i.e., changed) as the process happens; partners are expected to detail expected range values and inform the appropriate units.
- ➔ Quality control parameters: what parameters are monitored (e.g.: analysed) as the process happens to guarantee that the output obtained is acceptable; partners are expected to detail expected range values and inform the appropriate units.
- ➔ Other parameters: list any other relevant parameters or issues of concern (e.g.: temperature should not go above a certain value, etc.).

The structure designed for data collection of this section is shown on table 4.



## 6 PRODUCT INPUTS, OUTPUTS & COSTS

This table covers the life cycle of the final product from extract sourcing to formulation in the desired format.

This table will be filled in for final product formulation that may have resulted into promising extract.

Here, for every stage, information will be required to perform assessments about:

- ➔ Job creation potential: number of workers required for each stage, as well as their dedicated effort
- ➔ LCA: gathering of resources used to manufacture the extract and outputs:
  - Material and energy inputs (solvents, utilities, and other relevant variables used).
  - Material and energy outputs (compute any losses, residues or by-products generated).
- ➔ LCC: investment needed to purchase and operate (energy requirements) key equipment to execute every stage of the process.

The structure designed for data collection of this section is shown on table 5.



Since there are various types of final product formats, this table has been designed to be customized according to the process. A few of the categories of process stages to be detailed are:

- ➔ Extract transportation; Storage
- ➔ Solution preparation; Dispersion (and compression)
- ➔ Formulation / mixing; High-shear homogenization
- ➔ Evaporation; Drying; Lyophilization; Spray drying
- ➔ Final product packaging; Storage

## 7 FORMULATION PROCESS & EQUIPMENT

This table is a template for supplementary, nice-to-have, information to support on the assessment of scale-up viability of formulation of final products. Partners are invited to share the same type of information asked on section 5 for extracts, but for their formulation manufacturing processes. The table is also customizable according to product format. Subjected to confidentiality and relevance to WP8. The structure designed for data collection of this section is shown on table 6.





## 9 END-USER PRODUCT REQUIREMENTS

This template is designed to collect data about the key performance indicators of the intended final products and applications. Each final product application will have its own table. End-users are requested to report market information such as intended countries of commercialization, expected price ranges of extract, as well as quality requirements for the extract. Finally, application details are solicited, such as administration and dosage levels (which can vary greatly according to application). Also, partners are inquired about some collateral effects of the NeoGiANT product use since those are relevant to assess the impacts of the product when performing the LCA. The structure designed for data collection of this section is shown on table 8.

Table 8. End-user requirements

| <a href="#">Back to Introduction</a>                       | END-USER PRODUCT REQUIREMENTS |                       |                        |                  |                     |
|--|-------------------------------|-----------------------|------------------------|------------------|---------------------|
| Application  | Target animal                 | Product format        | Final formulation type | Final product ID | Extract sample code |
| Final product name   |                               |                       |                        |                  |                     |
| Function description                                       |                               |                       |                        |                  |                     |
| Functional unit of product                                 |                               |                       |                        |                  |                     |
| Performance against benchmark                              |                               |                       |                        |                  |                     |
| Target Countries for product use                           |                               |                       |                        |                  |                     |
| Requirement for NeoGiANT extract                           | Minimum value allowed         | Maximum value allowed | Unit                   | Comment          |                     |
| Density  |                               |                       |                        |                  |                     |
| Total polyphenol content (TPC)                             |                               |                       |                        |                  |                     |
| Antioxidant capacity (AA)                                  |                               |                       |                        |                  |                     |
| Product dosage   |                               |                       |                        |                  |                     |
| Range of feasible prices to acquire extract                |                               |                       |                        |                  |                     |
| Specific quality indicator (eg.: total motility, etc.)     |                               |                       |                        |                  |                     |
| > Quantified collateral effects (e.g. excrement variation) |                               |                       |                        |                  |                     |
| > Other requirements or collateral effects                 |                               |                       |                        |                  |                     |