Title: Olive3P - Innovative Sustainable Food System for Olive Oil Production: Converting Solid and Liquid By-products into Edible Yeast and Biopesticide

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Project Partners:
Morocco, Turkey

Project Overview

Olive3P is an international research project committed to addressing the environmental impact of olive oil production by rethinking how its by-products are managed. Each year, the industry produces large quantities of organic waste, such as olive stones and olive mill wastewater, that, if left untreated, contribute to soil and water pollution and place a burden on local ecosystems and small producers.

To meet these challenges, Olive3P promotes a circular and sustainable food system. By transforming solid and liquid by-products into valuable, natural resources, the project supports both environmental protection and economic development in Mediterranean olive-growing regions.

Project Objectives

- Minimize the environmental footprint of waste generated by olive oil production.
- Convert by-products into high-value resources, such as edible yeast and biopesticide, through circular economy strategies.
- Foster sustainable innovation among small and medium-sized producers across the Mediterranean region.

By bridging scientific innovation with practical solutions, Olive3P aims to strengthen food system resilience and promote greener, more inclusive practices in the olive oil sector.

Keywords: Olive oil sector, olive mill effluent, valorization of by-products, circular economy, edible yeast, biopesticide.

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