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Sommario/riassunto

This book explores the valorization of fruit and vegetable waste, detailing methods to extract valuable compounds from by-products of the processing industry. It covers the potential uses of waste from various fruits, including guava, amla, apple, avocado, banana, Burmese grape, citrus, dates, and ginger. Each section discusses the nutritional and phytochemical composition of the waste, its bioactive potential, and possible applications in health, cosmetics, food industry, and more. The book aims to provide comprehensive insights into sustainable practices for utilizing waste, targeting researchers, industry professionals, and students in food science and environmental studies.
