

Pomace, Scraps & Spoilage

DESCRIPTION

In the manufacture of juices, jellies and canned fruits and vegetables for human consumption, the unused portions of the fruit or vegetable – the peel, pulp and/or cores – is referred to as pomace. Each fruit and vegetable's pomace has a different make-up, but a processing plant that handles multiple species do not necessarily segregate the residues. Bruised, immature or rotten fruit and vegetables are also removed from processing.

CLASSIFICATION

Starches and sugars

SOURCE INDUSTRY

Fruit & vegetable processing. See the [Grains & Crops industry roadmap](#).

ANNUAL VOLUME GENERATED IN WISCONSIN

Unknown.

CURRENT APPLICATIONS

Animal consumption

COST

Disposal/landfill costs. Pomace is sometimes sold at a nominal per-pound rate.

APPLICABLE BIOREFINING PROCESSES

[Aerobic digestion/composting](#), [anaerobic digestion](#), [biomass gasification](#), [fast pyrolysis](#), [fermentation of lignocellulosic biomass](#), [thermochemical liquefaction](#)

REFERENCES

Interdisciplinary Modules to Teach Waste or Residue Management in the Food Chain.
Department of Hotel, Restaurant, Institution Management and Dietetics, Kansas State University.
www.oznet.ksu.edu/swr/Home/Project_Summary.htm (26 April 2004).