

## MEDIA RELEASE

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### **WIN FOR LOCAL GREEN TECH START-UP SEEDING THE TRANSFORMATION OF WINE WASTE TO HIGH-VALUE NUTRIENT PRODUCT**

Start-up Viridi Innovations, has partnered with Swisse Wellness, Swinburne University of Technology, Geelong-based engineering firm Austeng, and Fight Food Waste Cooperative Research Centre (CRC) to develop a highly-efficient process that transforms grape seeds otherwise destined for landfill into high-value nutrients in a cost effective way .

Viridi's managing director Nick Terziovski said that global health company Swisse Wellness has expressed interest in using the highly desirable antioxidants which is a highly sought after ingredient in the Australian nutraceutical industry and even more so in this context given its local "clean and green" origins.

Nick Mann, Regional CEO of global health and wellness company Swisse Wellness says, "We have been proud to support this wonderful initiative in partnership with Viridi Innovations, Swinburne University of Technology and Austeng, converting a former waste stream into usable raw materials, for complementary medicine. This further supports our commitments to our sustainability strategy and principles."

"If implemented in Australia, this green tech innovative process could see the grape waste from wine production reduced by up to 35-40 percent each year with that waste transformed instead to high value nutraceutical products. That's a lot of waste not going to landfill and a positive step forward to make the local wine industry more globally competitive," Mr Terziovski said.

"We have fully developed a small-scale pilot plant and are now market-ready and seeking interest from investors to help scale-up."

Furthermore, Mr Terziovski said that this process being delivered in Australia could help propel significant job growth while building a highly valuable product and new revenue streams.

"Currently Australia imports polyphenol antioxidants, which is inefficient and detrimental to our global climate. Using local wine production waste, we can now source this product locally and create new, climate-friendly jobs and potentially export to the world," Mr Terziovski said.

Professor Enzo Palombo from Swinburne University of Technology said that through research and testing, it was found that the antioxidant extracts could also be powderised in high purity, making the material more readily accessible, easily packaged and transported. This opens up local and global opportunities for Australia.

Fight Food Waste CRC Chief Executive Officer Dr Steven Lapidge says transforming food waste into new food products has a multitude of benefits – reducing environmental impact, creating new revenue streams, and preventing loss of nutrients.

"Investment in research and development allows the delivery of new high-value commercial opportunities like this one, while at the same time helping fight food waste in Australia."

See link to Fight Food Waste website for more details -[Project Summary project \(fightfoodwastecrc.com.au\)](https://fightfoodwastecrc.com.au)

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