

Potá · Ria

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PROJECT TITLE

Holistic utilization of pomegranate: Wine (Ria), Oil, Compost

CLIENT

Wine Industry
Food Industry

OUR TEAM

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POMEGRANATE WINE PRODUCTION



The pomegranate wine can be sweet, semi-sweet and semi-dry. It is already produced at an experimental level (Patent 10066710/2008100755) with an approved brand and trademark (203401/2009) with the name **Ria** (the name of the pomegranate in Ancient Greece). The distinguished pomegranate-ruby color; with a complex expressive aroma and pleasant taste are its main advantages. Modern scientific studies have shown multiple benefits for human health from the consumption of pomegranate and its juice due to the presence of many antioxidants and other ingredients such as vitamins A, B, C.

POMEGRANATE OIL PRODUCTION

The spores of pomegranate seed contain a type of oil which is very rich in:

- Antioxidants
- Estrogen
- Vitamins
- very rare fatty acids

Therefore, it is a valuable raw material for the cosmetics industry. Particular interest exists for anti-cancer and other medicinal properties.



COMPOST PRODUCTION FROM POMEGRANATE PERICARPS



The pomegranate pericarps can produce compost, which in addition to its nutritional value, it is presumed to have antimicrobial properties and at the moment it is studied for its activity against pathogens in the soil. This compost type is expected to contribute significantly in pest protection in organically grown vegetables. Simultaneously, compost production achieves lower environmental impact of the proposed activity.