

CONSULTING

GALANAKIS LABORATORIES



Consulting services

Our team provides several consultation reports, knowledge integration and knowledge co-creation documents, state-of-the-art and critical reviews, guides, whitepapers, and other studies for agencies, companies, food industries, investors, Institutions, and consortiums covering the whole spectrum of food and environmental science and technology.

Finding the right strategy, technologies, and potential applications for the recovered ingredients can be time-consuming. We have the experience, technical knowledge, extensive network, and capabilities to deliver the answers you need to achieve these objectives.

Our team has established a prominent open innovation network to help you boost and disseminate your project's outcomes. The so-called *Food Waste Recovery Group* aims at inspiring professionals and companies to extract high added-value compounds from wasted by-products in all stages of food production and re-utilize them in the food chain





The range of our advisory, research, and innovation activities include (but are not limited to):

- Food waste valorization and biorefinery opportunities in different regions of the world
- Sustainability reports and strategies in the agri-food sector
- Strategies to reduce food loss in the supply chain
- Zero waste strategies in the hospitality sector
- Code of conduct and technologies to reduce food loss across the supply chain
- Food waste reduction strategies at the consumer level
- Trends, foresight analysis, and innovation strategies in food and environmental science and technology fields
- Implementation of research and innovation policies
- Innovative food ingredients in consumer wellness
- Implementation guides for innovations in traditional foods
- Approaches to bridge food science and gastronomy and recipes for the reutilization of food processing by-products in meals
- Plant-based and alternative protein sources
- State-of-the-art and commercial opportunities for the valorization of olive mill wastewater as a source of high added-value polyphenols
- Commercialization opportunities for grape processing by-products in the food, cosmetics, agricultural and oenological sectors
- Suggestions and solutions for the sustainable development of the meat sector



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Chemical Analysis - Quality Control

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