

## Scientists from Cádiz turn wine waste into healthy cookies and marmalade

LOCATION: Puerto Real (Cádiz)

DURATION: 1'19"

**SUMMARY:** Researchers of the University of Cádiz has given a gastronomic use to the waste of Jerez's winery to make marmalades and cookies. This waste has a high content in antioxidants and fibre; o gives these products healthy properties. It can also be used to make cookies. Also, they are working on chocolates filled with vine essence, keeping all the healthy properties of wine but without alcohol.

### VTR:

Trying this delicious marmalade no one would say that it is made with waste, but it is true, it is made with Jerez wine's waste. These remains not only contain a high nutritional value but also help to...

**ÁNGEL OLACHEA**  
Researcher of the University of  
Cádiz

*"Not ageing so soon."*

**CARMELO GARCÍA**  
Researcher of the University of  
Cádiz

*"It is giving not just antioxidants present in the pomace, but also other interesting properties as fibre."*

And it hasn't been made in a pastry shop, they produce it in a lab of the University of Cádiz. They turn a waste into something useful and at the same time eliminate a problem existing in Jerez's wineries, that each year produce...

**CARMELO GARCÍA**  
Researcher of the University of  
Cádiz

*"Twenty tons per campaign."*

**FERNANDO HIDALGO**  
Researcher of the University of  
Cádiz

*"Ecologically speaking the elimination of this waste may be even a problem."*

**CARMELO GARCÍA**  
Researcher of the University of  
Cádiz

*"The management of this waste causes a cost."*

But the gastronomical proposals of this lab go beyond, this waste can also be used to make cookies. Also, they are working on chocolates filled with vine essence, of course Jerez wine, with all its healthy properties but without alcohol.

**CARMELO GARCÍA**  
Researcher of the University of  
Cádiz

*"We do it with wine, brandy, also with vinegar."*

Products that will be launched into the market in a few months.

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