



Análisis de las propiedades funcionales de productos a partir de subproductos agroindustriales: Revisión sistemática [

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text (article)

Analítica

Using agro-industrial waste from the food sector promotes sustainability in the circular economy. Waste traditionally managed through incineration or landfills contains valuable nutrients such as carbohydrates, proteins, lipids, vitamins, and bioactive compounds. The aim of this article was to identify the main functional properties of products made with agro-industrial waste. The systematic review was carried out using the PRISMA methodology, which covered information about residues from fruits, vegetables, cereals, cattle, sheep, poultry, fish, and the dairy industry. Agro-industrial fruit waste, such as peels and seeds, is rich in phenols. Bovine and sheep by-products, such as internal organs, present proteins, and collagen, are useful in functional foods. Fish waste, mainly the skin and swim bladder, provides gelatin rich in amino acids for food and pharmacy. Poultry waste, such as chicken feet and skin, is a source of collagen for edible gelatin and industrial applications. These wastes are a rich source of functional ingredients, offering benefits in the prevention of chronic diseases and the promotion of general well-being, in addition to contributing to environmental sustainability and innovation in the food industry

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