

# Assessment of the use of grape stem from wineries as a second-generation feedstuff to produce a new feed ingredient for ruminants (dairy sheep and cattle)

**NEWFEED: Turn food industry by-products into secondary feedstuffs via circular-economy schemes**

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Grape stem from wineries as a second-generation feedstuff to produce a new feed ingredient for ruminants (dairy sheep and cattle). AZTI / Spain.

## CASE STUDY 1

# Grape stem-based ingredients for dairy sheep and cattle

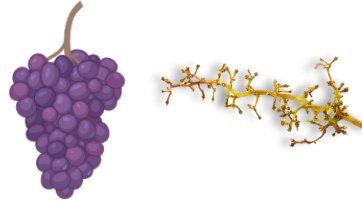


# CASE STUDY 1

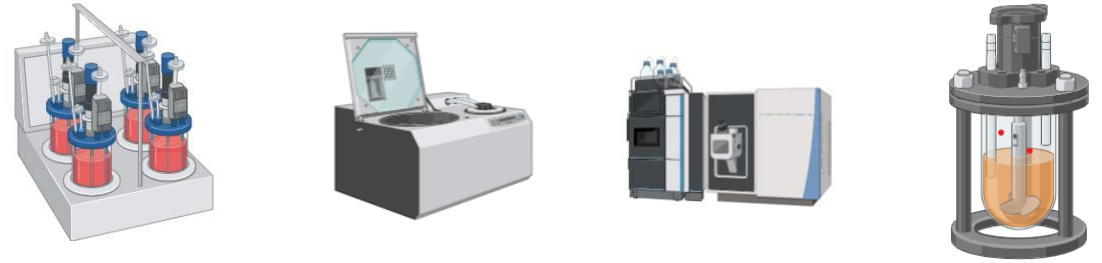
## Grape stem-based ingredients for dairy sheep and cattle



**BAIGORRI** provided grape stems



**AZTI** optimized and scaled up the processing



**RIERA** scaled up the entire process



**NEIKER** determined the feeding strategy based on the analysis of the obtained ingredients



Representative of **agriculture and feed sector**



## Current situation

- EU is the world-leading producer of wine (75 % in Italy, Spain and France)
- Annual production: 167 million hectoliters (1,5 kg of grape -1 L wine) > 750.000 Tn GS



1 Kg → 0.03-0.07 Kg

- Fibres
- Polyphenols
- Sugars



**10,000 tons**

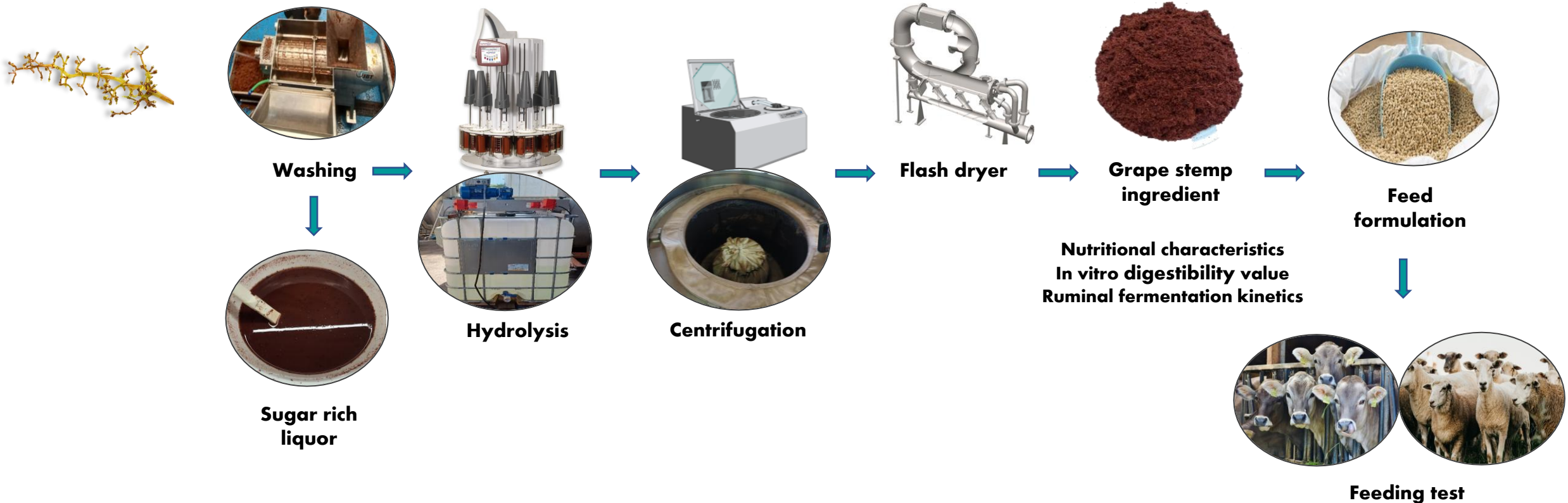
Parameters	Unit	Value
Moisture	%	7.43
Ashes	%	6.28
Energy	kJ/100 g	1480
Protein	%	4.07
Total Carbohydrates	%	81.58
Neutral detergent fibre	%	40.81
Acid detergent fibre	%	40.81
Lignin acid detergent	%	19.72
Starch	%	4.90
Total sugars	%	19.74



**Grape stems are the only by-product of winemaking that is managed as a waste**

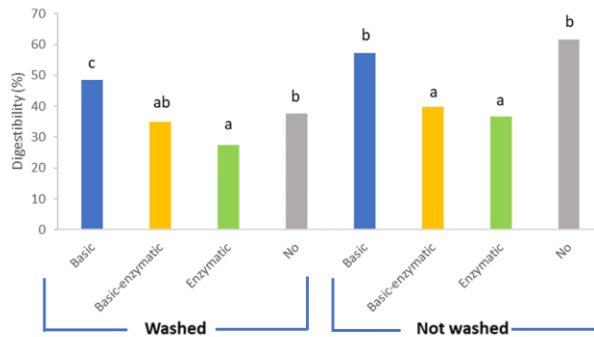
# Objective

*Optimize an innovative valorisation and feeding strategies to turn grape stems into high value secondary feedstuff for animal feed and to test and validate the proposed value chain as secondary feedstuffs for animal feed (TRL 6-7). Including a multi-actor approach strategy - from the by-product generation, collection, processing-stabilizing, feed formulation, animal husbandry, consumer acceptability, sustainability, and regulatory aspects.*



# Optimization of hydrolysis

- **Optimization of the hydrolysis process in laboratory scale to improve the nutritional and in vitro digestibility value**



Wash	Hydrolysis	Conditions
Yes	1. NaOH	1% NaOH, ratio 1:1.25 w/w 90 °C 3 h 250 rpm
No	2. Cellulolytic Enzymes	Enzymes 2 % 55 °C 20h
	3. NaOH + Cellulolytic enzymes	Consecutive processes



lead to a decrease in polyphenols and sugars

cal drying

all treatments only when samples are washed due to

Article

## Evaluation of Valorisation Strategies to Improve Grape Stems' Nutritional Value as an Ingredient for Ruminants' Diets

David San Martin <sup>1,\*</sup>, Jone Ibaruri <sup>1</sup>, Nagore Luengo <sup>1</sup>, Jorge Ferrer <sup>1</sup>, Aser García-Rodríguez <sup>2</sup>, Idoia Goiri <sup>2</sup>, Raquel Atxaerandio <sup>2</sup>, Jaime Zufía <sup>1</sup>, Estibaliz Sáez de Cámara <sup>3</sup> and Bruno Iñarra <sup>1</sup>

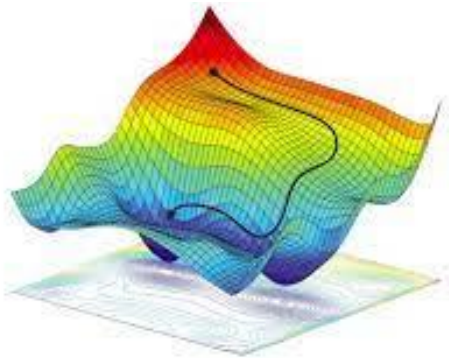
# Optimization of hydrolysis

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	3. NaOH + Cellulolytic enzymes	Consecutive processes

Factor	Selected conditions
Temperature (°C)	90
Time (h)	2.3
Solids (%)	33.0

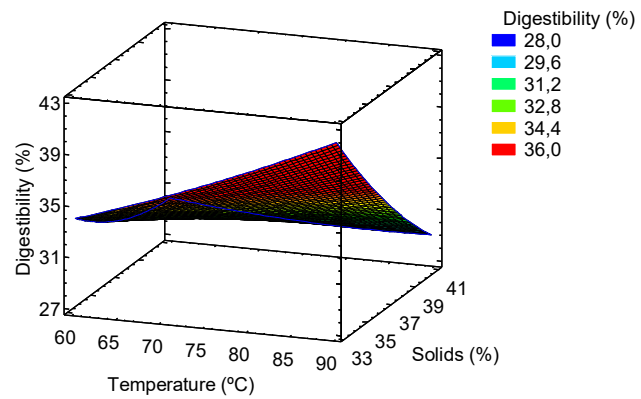
	Non-hydrolysed sample	Hydrolysed sample
Protein (%)	5.5	5.9
Ash (%)	9.1	12.6
NDF (%)	45.0	44.0
ADF (%)	40.6	43.7
ADL (%)	24.2	31.9
TRS (%)	234	211
TPC (mg/g)	38.0	32.9
IVOMD (%)	30.31	43.0
Total VFA (mmol)	5.32	5.39





● Lab scale

● Optimization



● Pilot scale



# Scaling up the process 1. New ingredient production

## Sourcing and transport



## Grinding (69 % of moisture- 18° brix)



## Hydrolysis + Mechanical dewatering



## Washing

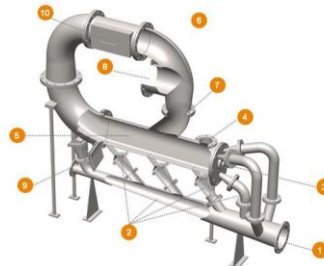
Grape stem → 0.65 (80% moisture)  
Liquor → 0.35 (6-7 ° brix)



## Flash drying



- 1 Hot air (or N<sub>2</sub>) inlet
- 2 Hot air distributor
- 3 Feeding (solids & susp.)
- 4 Feeding (wet solids)
- 5 Drying chamber
- 6 RINA-JET™ Turbo Dryer
- 7 Recycling
- 8 Exhaust. Dry product exit
- 9 Inspection door
- 10 Inspection gate



**Dried grape stems (10 % of moisture)**

## Scaling up the process 2. Animal efficiency trials with dairy sheep and dairy cow



# Animal efficiency trials with dairy sheep

- **36 multiparous dairy ewes**

To assess the effect in dairy sheep of incorporating dried grape stems hydrolysed or not on:

1. **Milk yields**
2. **Milk quality**
3. **Curds sensory properties**
4. **Enteric methane emissions**

## 28 days for data collection

- Milk production measured daily
- Sampled weekly to monitor the milk composition (Protein, Fat, Lactose and FA profile)
- Methane concentration 2 days/week



# Animal efficiency trials with dairy sheep

Concentrate formulation: isoenergetic and isoproteic

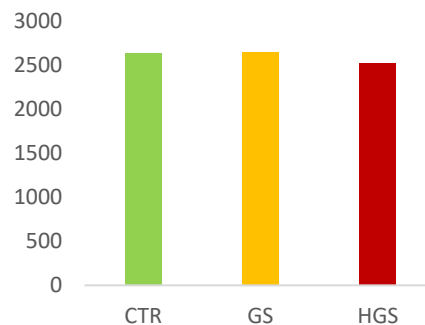
	CTR	GS/HGS
<b>Ingredients (%)</b>		
Barley	5	19
Oats	53	24
Maize	10	15
ddgs	0	5
Rapeseed meal	21	16
Rapeseed oil	5	5
Molasses	3	3
Grape stems		<b>10</b>
VIT-MIN	3	3
<b>Nutritive value</b>		
UFL	1,01	0,99
CP (%)	15,8	16,1
Fat (%)	8,9	9,3
Starch (%)	32,2	32,6



# Animal efficiency trials with dairy sheep

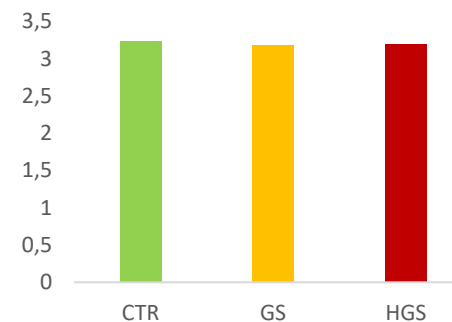
## Results

*Milk yield (mL/d)*



**P=0.482**

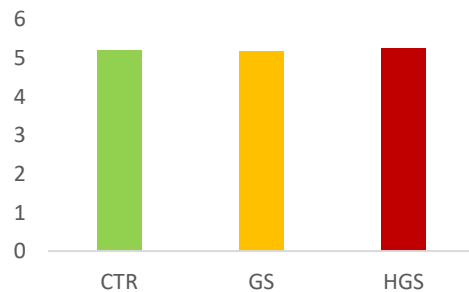
*Dry matter intake, kg/d*



**P=0.918**

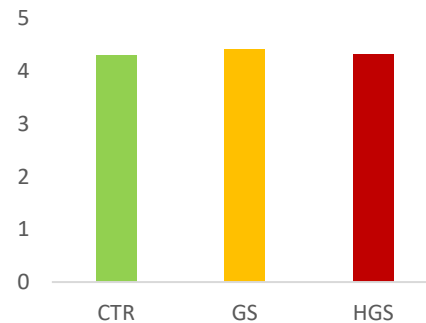
*Milk composition, %*

**Fat**



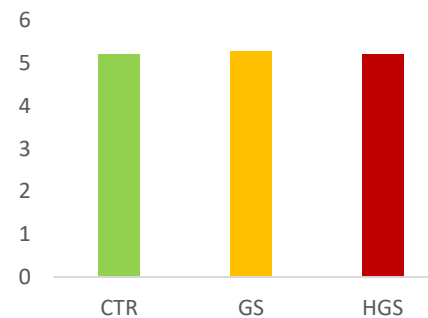
**P=0.864**

**Protein**



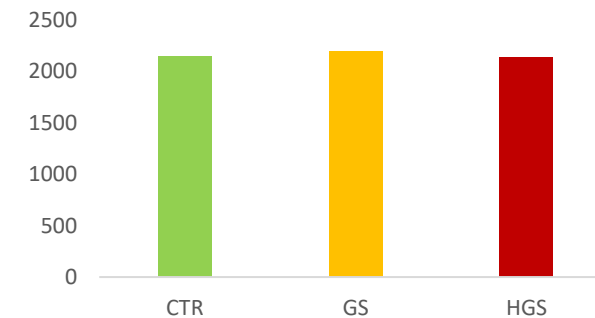
**P=0.366**

**Lactose**



**P=0.129**

**Protein-Fat Corrected Milk yield (mL/d)**

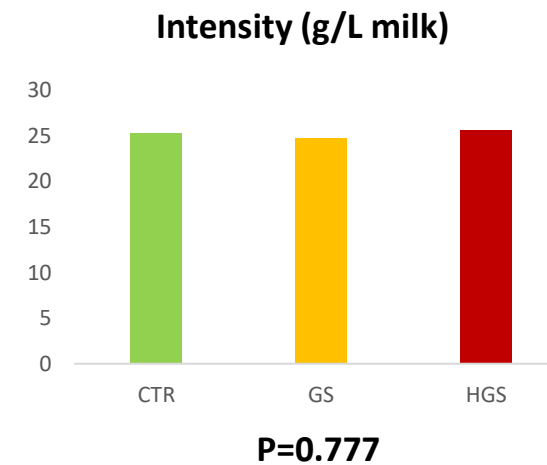
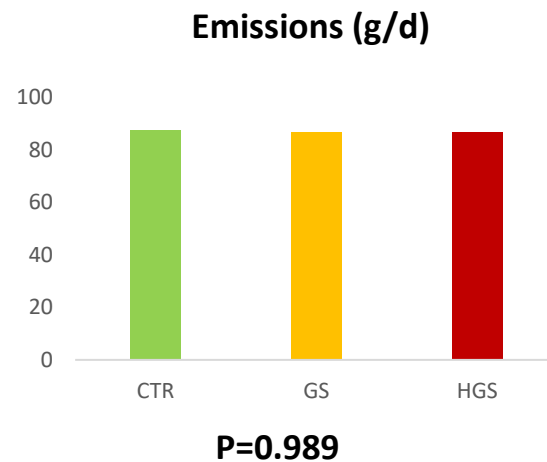


**P=0.818**

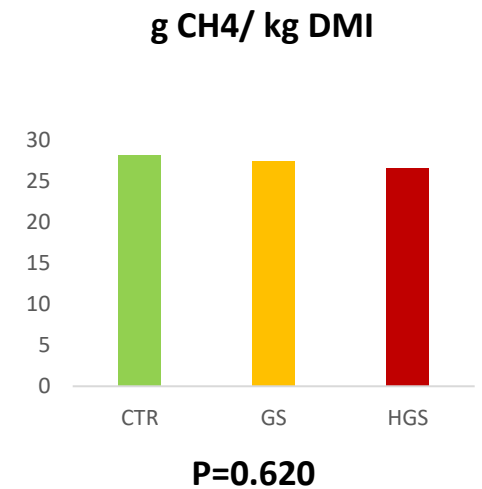
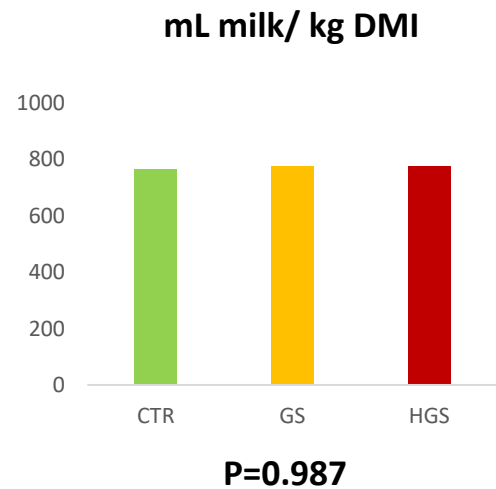
# Animal efficiency trials with dairy sheep

## Results

### *Methane emissions*



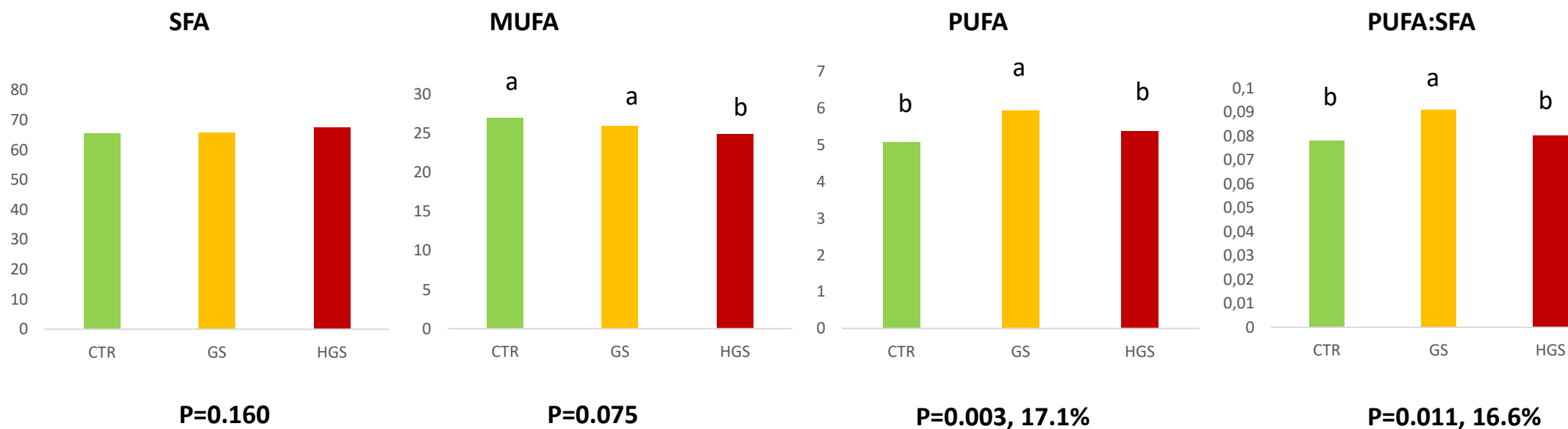
### *Production efficiency*



# Animal efficiency trials with dairy sheep

## Results

*Milk fatty acid profile, %*

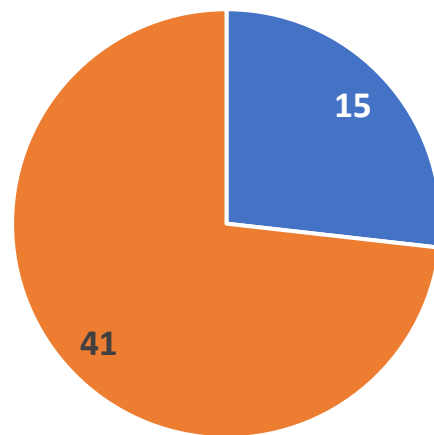


- GS Improved milk fatty acid composition towards a healthier one

# Animal efficiency trials with dairy sheep

## Results

### Curdles sensory properties



■ Correct ■ Incorrect

56 consumers

>23 correct answers to conclude that consumers can distinguish them

- Consumers cannot distinguish curdles produced with milk obtained from ewes consuming 10% GS

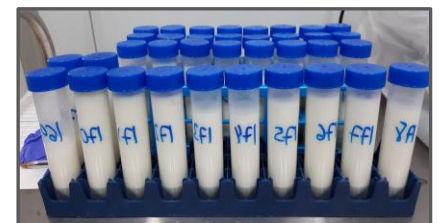
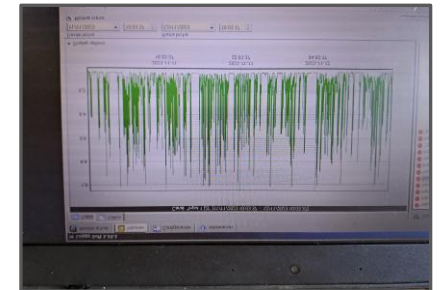
# Animal efficiency trials with dairy cows

- **16 cows** have paired according to breed, parity and milk production

To assess the effect in dairy cows of incorporating dried grape stems:

1. **Milk yields**
2. **Milk quality**
3. **Curds sensory properties**
4. **Enteric methane emissions**

- Methane emissions measured daily
- Milk production measured daily
- Milk sampled to monitor the milk composition: at the beginning and end of the trial
- Milk fatty acid profile: once at the end of the trial
- 25 litres of milk per treatment was sampled for the milk sensory analysis



# Animal efficiency trials with dairy cows

## Concentrate formulation: isoenergetic and isoproteic

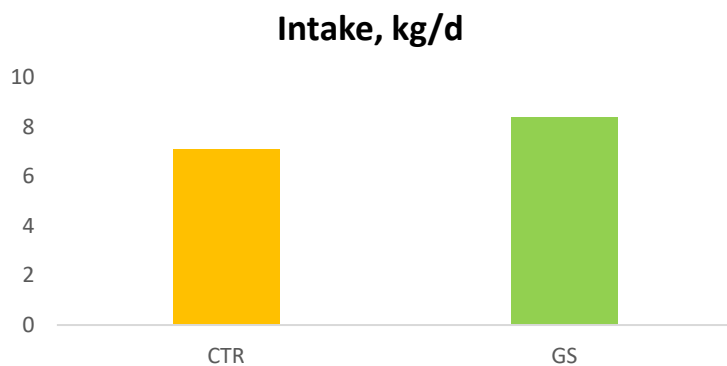
	CTR	GS
<b>Ingredients (%)</b>		
Maize	34.2	37.0
Soybean meal	25.1	28.7
Palm kernel meal	15.0	8.0
Wheat middlings	14.4	4.0
Rapeseed meal	2.0	3.0
Sunflower meal	1.1	1.0
<b>Grape stems</b>		<b>10.0</b>
Fat salts	2.9	2.9
Molasses	2.0	2.0
Calcium carbonate	1.7	1.7
Sodim bicarbonate	1.1	1.1
Sodium chloride	0.2	0.2
Minerals	0.3	0.3
<b>Nutritive value</b>		
UFL	1.02	1.01
CP (%)	19.0	19.0
Fat (%)	6.0	6.0
Starch (%)	25.0	25.0



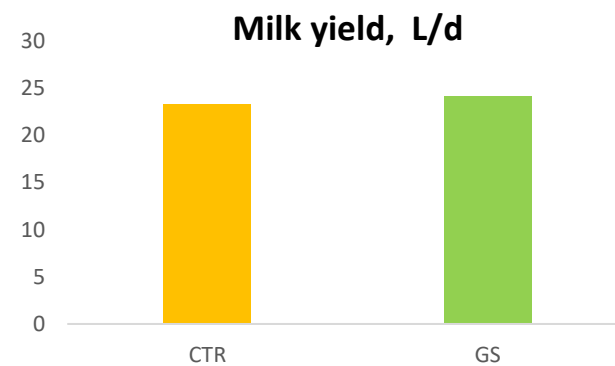
# Animal efficiency trials with dairy cows

## Results

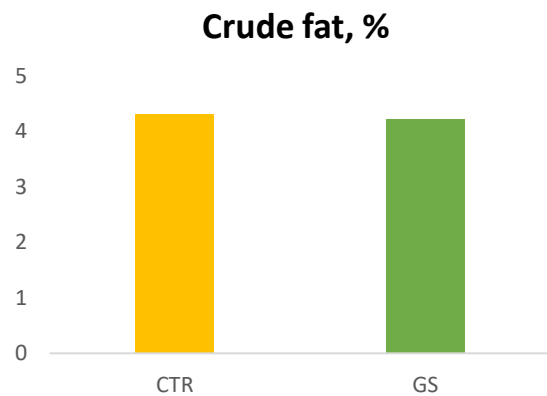
### *Intake and productive performance*



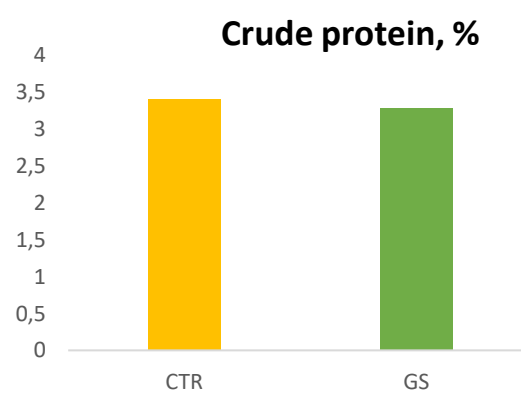
**P=0.016**



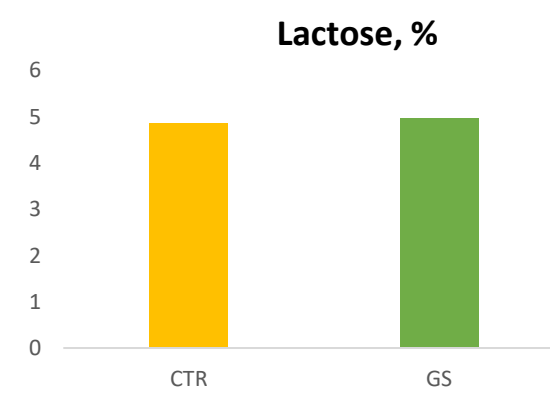
**P=0.499**



**P=0.697**



**P=0.076**

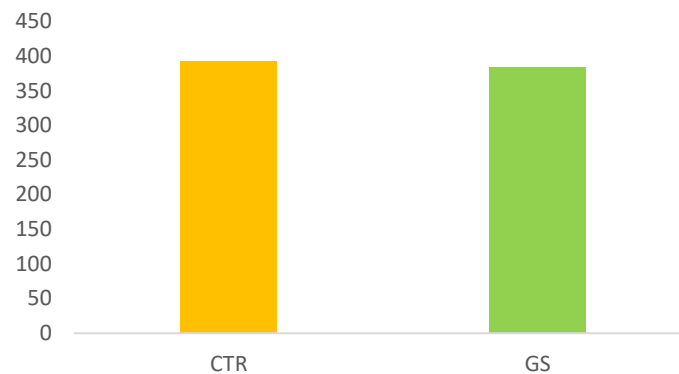


**P=0.164**

# Animal efficiency trials with dairy cows

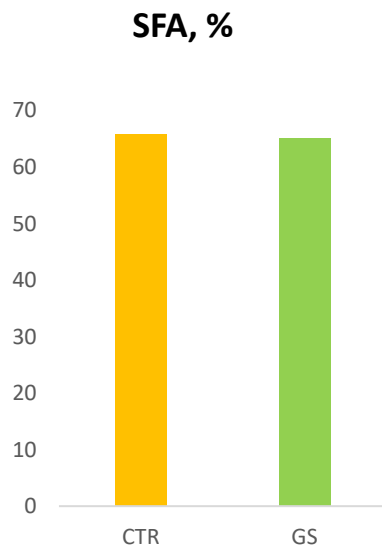
## Results

*Methane emissions g/d*

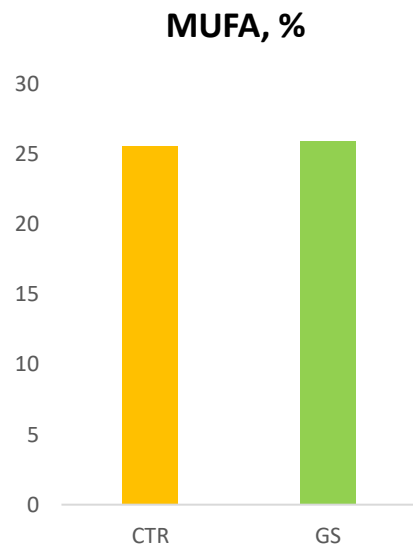


**P=0.748**

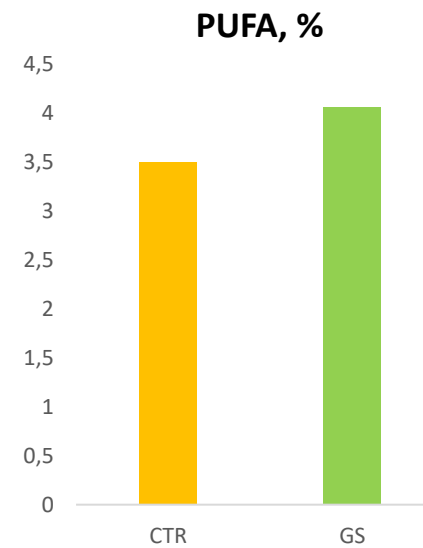
*Milk fatty acid profile*



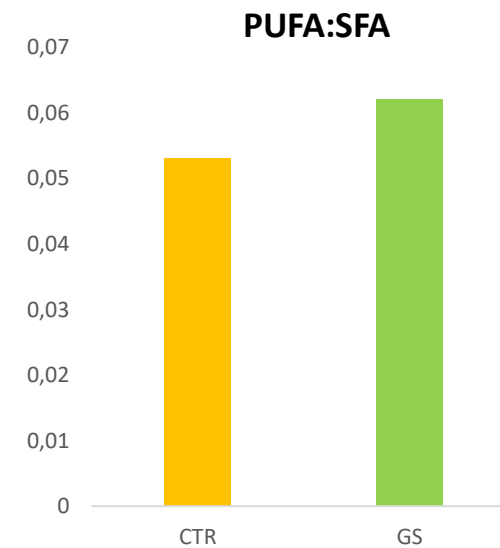
**P=0.447**



**P=0.687**



**P=0.022; 16.3%**

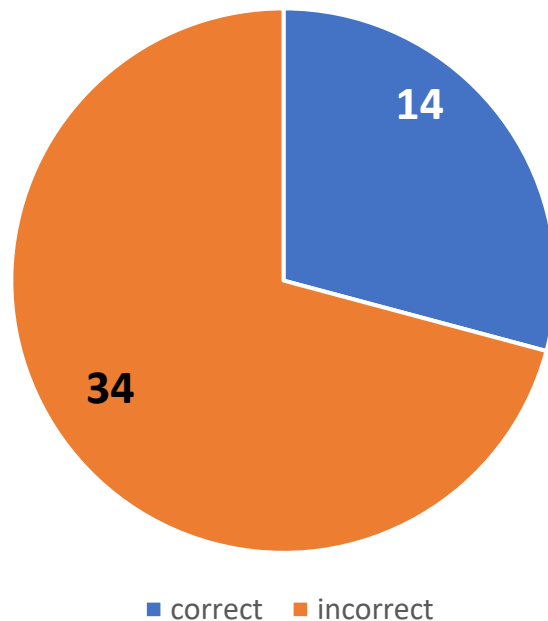


**P=0.031; 16.9%**

# Animal efficiency trials with dairy cows

## Results

### Curdles sensory properties



48 consumers

>25 correct answers to conclude that consumers can distinguish them

- Consumers cannot distinguish milk obtained from cows consuming 10% GS

## CONCLUSIONS

- The **washing** process **reduces the sugar content** improving drying efficiency and solve the fermentation processes associated with the high sugar content in the raw material.
- Although **alkali hydrolysis** also **reduced sugar content** and **increased fibre components**, **digestibility was improved** compared to control.
- **Hydrolysing** grape stems does **not** provide **any productive advantage in terms of animal efficiency** parameters that can justify the process.
- **Grape stems** in the concentrate (**10 % inclusion**) **increases milk PUFA** without impairing milk production or composition, methane emissions or production efficiency.
- Consumers cannot distinguish curdles produced with milk obtained from animals consuming 10% GS. **Consumer acceptance.**
- **Unprocessed, simply washed and dried grape stem** yielded **better results** in feeding trials compared to the hydrolysed one, **making them a cost-effective alternative.**

# Thank you for your attention!



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## Project Partnership



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