

Part I: Introduction

1. Food waste management, valorization, and sustainability in the food industry
2. Classification and target compounds
3. The universal recovery strategy

Part II: Conventional Techniques

4. Conventional macroscopic pretreatment
5. Conventional macro and micromolecules separation
6. Conventional extraction
7. Conventional purification and isolation
8. Conventional Product formation

Part III: Emerging Technologies

9. Emerging Macroscopic Pre-treatment
10. Emerging Macro- and micro-molecules separation
11. Emerging Extraction
12. Emerging Purification and isolation
13. Emerging Product formation

Part IV: Commercialized aspects and applications

14. Cost and safety issues of emerging technologies against conventional techniques
15. Recovery and applications of enzymes from food wastes
16. Applications of compounds recovered from olive mill waste
17. Application of compounds from grape processing by-products: Formulation of dietary fibre and encapsuled bioactive compounds
18. Plant-based by-products
19. Applications in bakery products

20. Valorization of meat by-products
21. Potential applications of food industrial by-products in the dairy industry
22. Antimicrobial compounds improve food shelf-life
23. Foods and supplements
24. Cosmetics