

A lighter delicacy

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Project Information (EN)

This project proposes an alternative way to manage the 2.3 million tonnes of EU feather waste from slaughterhouses by converting its nutrient component into a new edible product. Chemically, chicken feathers are composed of approximately 91% protein (

Projectinformatie (NL)

Dit project stelt een alternatieve manier voor om de 2,3 miljoen ton verenafval van slachthuizen in de landen van de Europese Unie te gebruiken door de voedingscomponent ervan om te zetten in een nieuw eetbaar product. Chemisch gezien bestaan kippenver

Image List

Filename	Caption	Credit
a-lighter-delicacy-final-image-00_1599165893.jpg	A new kind of delicacy from chicken by product	Pichaya Sampanvejsobha and Prod Bangkok Co.,Ltd.
a-lighter-delicacy-final-image-01_1599165894.jpg	Air-drying process of waste chicken feathers	Pichaya Sampanvejsobha and Prod Bangkok Co.,Ltd.
a-lighter-delicacy-final-image-02_1599165894.jpg	The meat can be prepared in any techniques	Pichaya Sampanvejsobha and Prod Bangkok Co.,Ltd.
a-lighter-delicacy-final-image-03_1599165894.jpg	Meat structure indulges melt-in-the-mouth texture	Pichaya Sampanvejsobha and Prod Bangkok Co.,Ltd.
a-lighter-delicacy-final-image-04_1599165894.jpg	The meat offers high quality food replication	

The images above are included in the ZIP under /images.