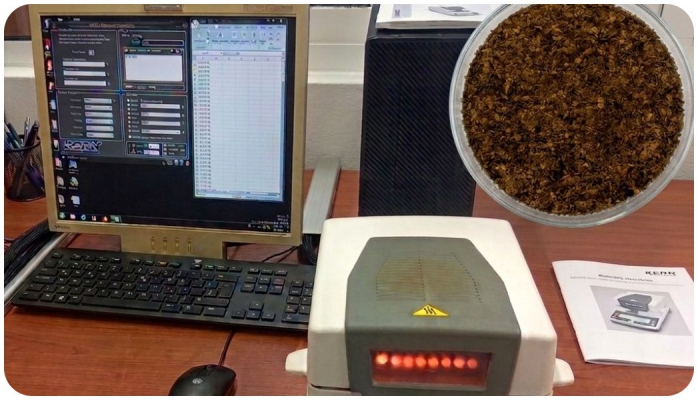
LAUREATES SPOTLIGHT | Greece

BIONIRO

From rejected table olives to a clean-label functional ingredient

Athos Olive turns lower-grade pitted Chalkidiki green table olives into a **standardised, shelf-stable olive powder** for food and nutraceutical applications.



THE CHALLENGE

~3% of processed table olives are rejected at visual quality control. Today they go to low-value oil recovery and their bioactive value is lost.

WITH BIONIRO: THREE STEPS TO MARKET

Desalting and drying protocol

Multi-batch

A validated process, repeatable from batch to batch.

Product specification

Shelf life

A specification sheet backed by shelf-life data.

Techno-economic feasibility

Roadmap

A feasibility study and an exploitation roadmap.

THE IMPACT

A new product line from ~43 tonnes of discards a year

With no extra cultivation or harvesting. Developed with the Laboratory of Food Chemistry and Technology, Aristotle University of Thessaloniki.



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