

NEW APPROACHES FOR *FETEASCĂ NEAGRĂ* GRAPE POMACE VALORISATION

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Romania is an important wine producer ranked 6th among European Union countries according to International Organization of Vine and Wine. An annual evaluation on wine consumption in Romania revealed that *Fetească Neagră* was the most consumed variety of red wine. Thus, the waste from wine industry represents an important environmental issue at national level as well as worldwide; therefore, the concern for the grape pomace reuse becomes a significant part of our research, in an attempt to find new and innovative solutions for its valorisation in different fields.

One of the strategies of valorising the grape pomace is to use it as a raw material to obtain functional foods. An innovative product based on honey and different proportion of *Fetească Neagră* grape pomace powder was prepared, the sensorial properties and overall acceptability of fortified honey samples being evaluated. The results of the study indicate that grape pomace powder can be used as functional ingredient for the development of new product honeybased, contributing to a sustainable process innovation [1].

Another approach of valorising the grape pomace involves exploring the influence of its chemical composition on *in vitro* cultures. Therefore, the effect of the addition of different concentrations of *Fetească Neagră* grape pomace extracts on *in vitro* growth and development of oregano was investigated. It was found that grape pomace hydroalcoholic extracts influenced the regeneration processes of *Origanum vulgare* explants inoculated *in vitro*. The stimulatory effect on the morphogenetic response depends both on the extraction method used and on the proportion in which nutrient medium was supplemented with grape pomace extracts. The research has allowed obtaining significant information concerning the influence of the extraction method on the quality content of extracts and consequently on the potential application of these grape pomace extracts on *in vitro* plant growth and development [2].

Grape pomace still represents a by-product of interest for researchers, offering permanently new approaches for its valorisation.

Keywords: functional food, grape pomace powder and extract, *in vitro* propagation, valorisation

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