

FFoQSI

**Austrian Competence Centre for
Feed and Food Quality, Safety &
Innovation**

Programme: COMET – Competence
Centers for Excellent Technologies

Programme line: COMET-Centre

Type of project: Feed & Food Side-
Stream Management, 2025-2028,
multi-firm



Seeds, oilcake, and oil.

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INNOVATIVE OILS - LESS WASTE

DEVELOPMENT OF INNOVATIVE OILS WITH SIMULTANEOUS IMPROVED UTILIZATION
OF PRODUCTION WASTES

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A wide variety of oilseeds are grown in the region and pressed into oil. Two of the oldest known cultivated plants are black cumin and flax (also known as oil flax). The oils from these two plants, which have health-promoting properties, are currently experiencing a comeback. The stability and composition of the finished oils depend on various parameters, which we will examine more closely in our project. Different varieties will be tested for their suitability and the influence of different pressing conditions on the quality of the oil will be determined.

Seeds and the oils produced from them.

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Impact and effects

By adding herbs or spices during oil production, new oils are to be developed that not only taste and smell good, but are also as stable as possible and have health-promoting properties. The aim is therefore to investigate what influence these additives have on the quality and stability of an oil and which components are responsible for this. Another important point is to exclude the occurrence of possible chemical or biological contaminations and impurities.

The production of untreated natural and very high-quality oils produces large quantities of press cake. At present, these are mainly used as animal feed. These press cakes contain other important nutritional components in addition to the remaining valuable oil. In addition to proteins and fiber, they contain minerals and compounds with phytochemical properties. The aim is to find new uses for the press cakes.

To do this, it is necessary to know the ingredients in more detail, but properties such as stability and product safety must also be known.



The influence of different seeds on oil quality is being investigated in FFOQSI.

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Projektkoordination (Story)

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- VFI GmbH, OÖ
- Innov8 GmbH, OÖ

This success story was provided by FFOQSI and by the mentioned project partners for the purpose of being published. FFOQSI is a COMET Centre within the COMET – Competence Centers for Excellent Technologies Programme and funded by BMIMI, BMWET, Lower Austria, Upper Austria and Vienna. The COMET Programme is managed by FFG. Further information on COMET: www.ffg.at/comet