**Top Carrot Pesto, Nutrition Benefits, Agricultural Wastes, and UN's Sustainable Development Goals**

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Background: Approximately 52% of fruits and vegetables are wasted during several stages of post-harvest, sale, and consumption. In 2018, 1.45 million tons of carrots were produced in the United States. Carrot leaves (tops) are either wasted or used in animal consumption. Therefore, input resources are wasted (Sustainable Development Goal (SDG) #12) and potential nutritional value is not utilized (SDG #2).

Objective: Improve sustainability indicators of carrot production by developing a new food product (Top Carrot Pesto) using wasted carrot top greens.

Methods: All ingredients were obtained from a local supermarket. A kitchen blender was used to blend the ingredients, which were sunflower seeds (16.6g), nutritional yeast (21g), extra virgin olive oil (41.17g), water (45ml), lemon juice (14.5ml), basil (5g) and carrot greens (25g). Food Processors Nutrient Analysis Software (ESHA) was used to calculate the micro and macronutrients of the product.

Results: Nutrient Analysis results revealed that for a 56g serving size, Top Carrot pesto contains 455 mcg vitamin K, 2.7g Fiber, and 8.3mg vitamin C. These values are higher than Classico Basil Pesto (a popular commercial product) in all of the listed micronutrients except for vitamin K.

Conclusion: Preliminary evaluation of the proposed product (Top Carrot Pesto) showed promising nutritional benefits and potential contribution to Sustainable Development Goals of the United Nations. Further objective and subjective analyses are required to test the acceptability and shelf-life of this product.