

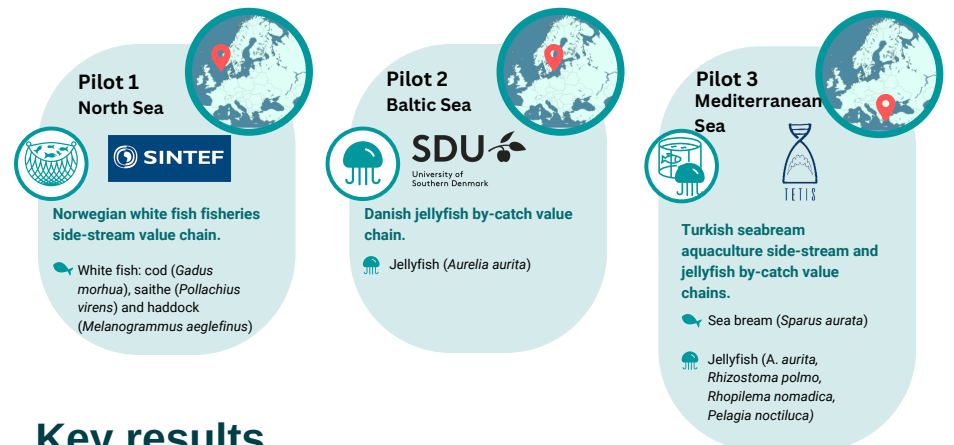
FOODIMAR



Smart valorisation of key side-streams from fisheries and aquaculture in climate-friendly sustainable high-quality food market applications.

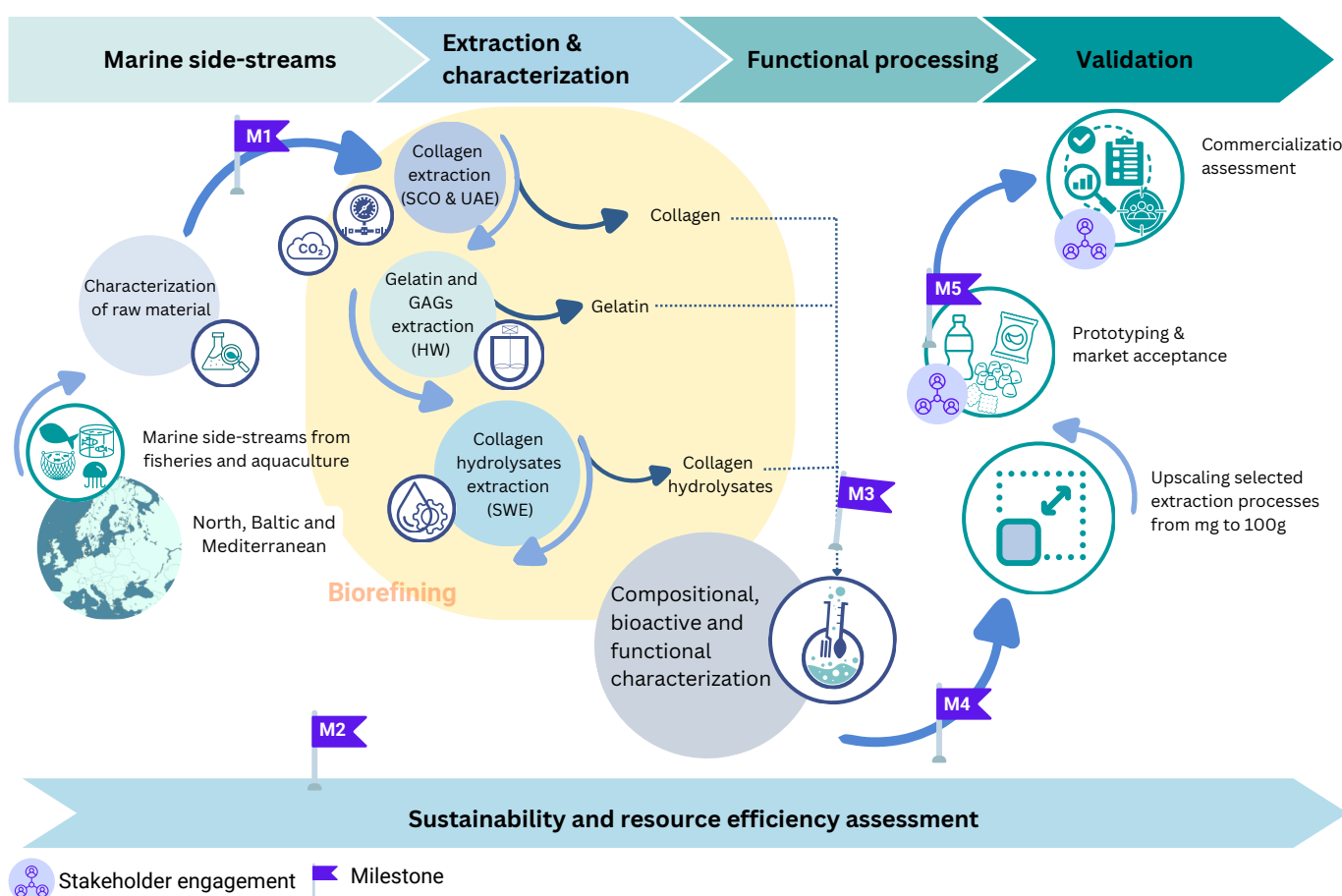
Today's food systems face numerous challenges, with climate change being a major one. Seafood plays a key role in transitioning towards sustainable and nutritious food systems. The seafood processing industry results in considerable side-streams, often discarded and underused, rich in bioactive compounds for high-value markets like nutraceuticals and functional foods.

FOODIMAR aims to develop innovative, cost-effective, and climate-friendly methods to produce high-quality marine collagen, gelatine, and GAGs to meet the needs of industry and consumers.



Key results

- New processing methods and a recipe to produce functional materials from seafood side-streams.
- An Open Science Portfolio of Biomass Characterization and Product Applications.
- A roadmap for commercialization of new products from seafood side-streams.
- A framework and tools for ensuring the sustainability of tested value chains to support startups and decision-makers with sustainable resource management.



Expected Impacts

- Increase sustainability and resilience of European fisheries and aquaculture.
- New job opportunities.
- Increase the competitiveness of EU businesses.
- Reduce waste.
- Reduce dependence on imports.

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