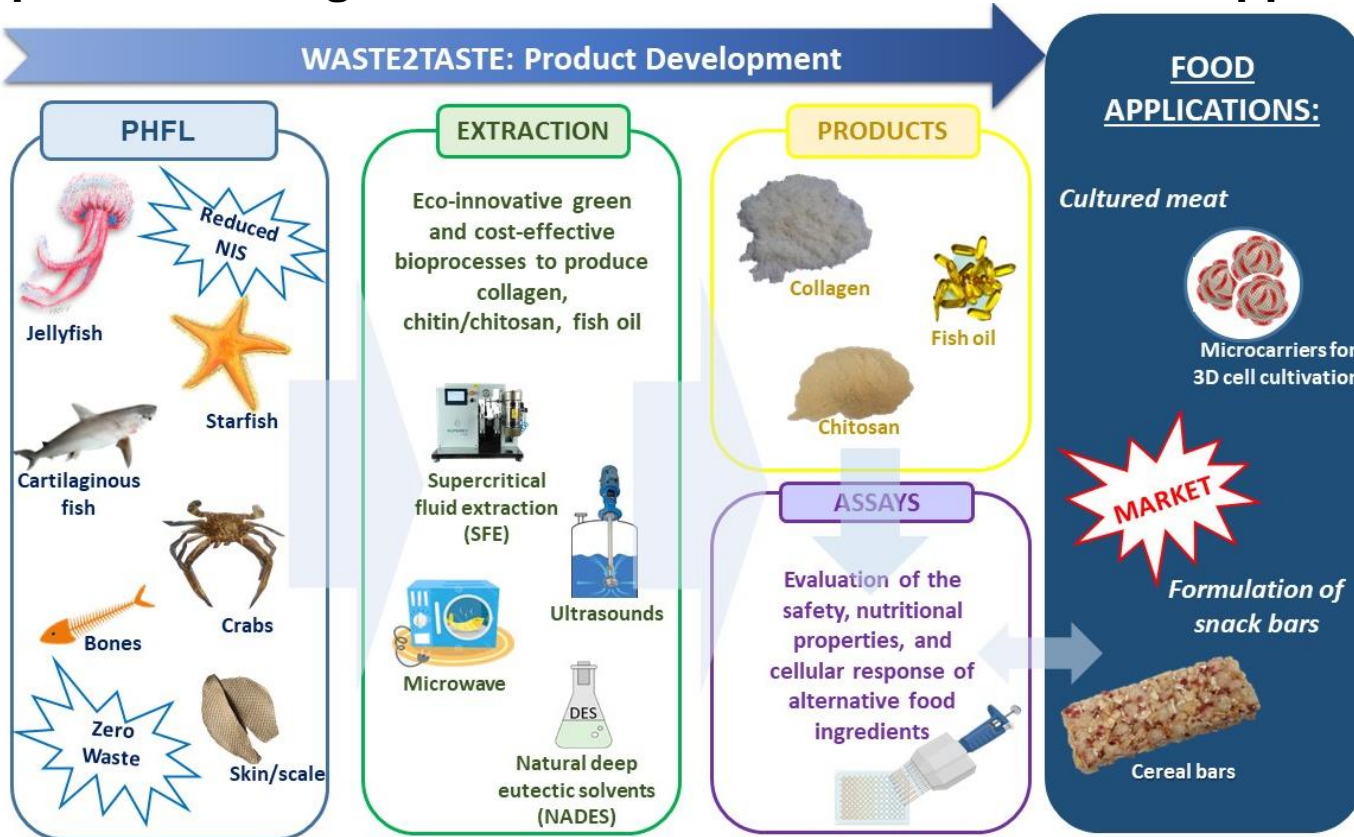




## From waste to taste: exploring innovative food applications of postharvest fish losses

### Overall aim and impact

WASTE2TASTE will develop eco-innovative green and cost-effective bioprocesses to produce collagen, chitin/chitosan, and fish oil, to be applied by the food industry

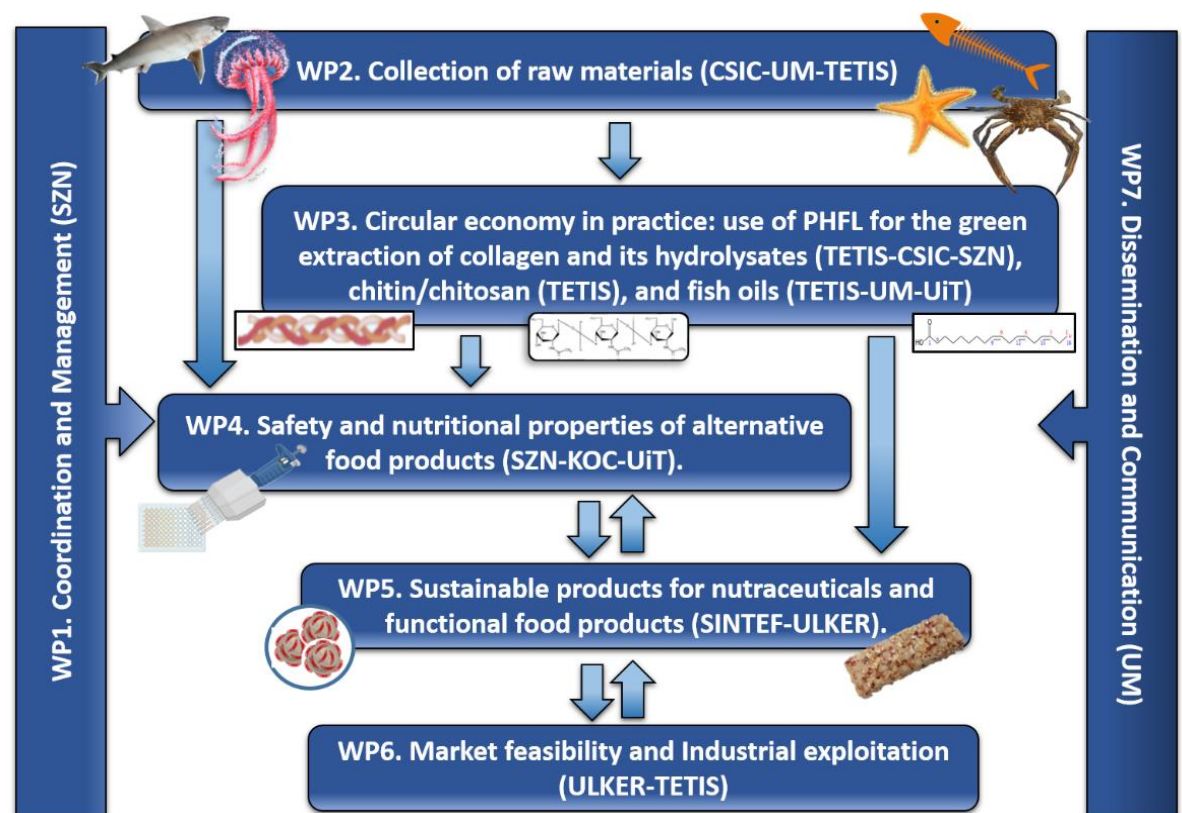


@ Valorization of fishing waste, reducing both waste and the presence of invasive species, developing products of high commercial value for food use

@ Implementation of “green” extraction processes to reduce both dangerous reagents and contaminants and expensive processes

### Work programme

WASTE2TASTE is an integrated project with 7 WPs that continuously communicate and collaborate, in order to develop a sustainable and complete process of producing a product, which is affordable, marketable and meets consumer preferences



#### COORDINATOR



#### 4 ACADEMIC PARTNERS



### Partnership

WASTE2TASTE partnership is composed of a multidisciplinary group of 8 Partners from 5 countries (Italy, Malta, Spain, Norway, Türkiye), covering several Atlantic and Mediterranean sea basins

