



Interreg Atlantic Area

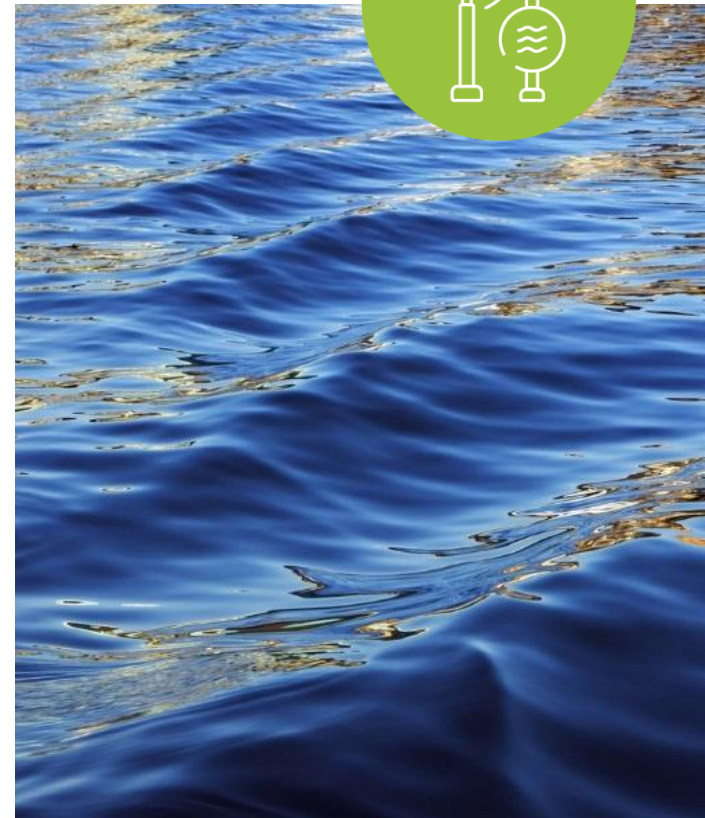


Co-funded by the European Union

AQUAFISH



Vers une valorisation durable des produits de la mer
AQUACULTURE & FISHERIES 0.0
16 avril 2026



What products have been developed
within the project for valorization?

CTAQUA - Aquaculture Technology Centre

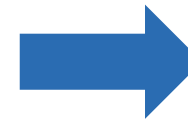
Innovative food products from by-products and by- catch



The Challenge: Resource Inefficiency

Current Issue: Heavy overexploitation of marine resources vs. high volume of wasted by-catch, low value commercial discards and by-products

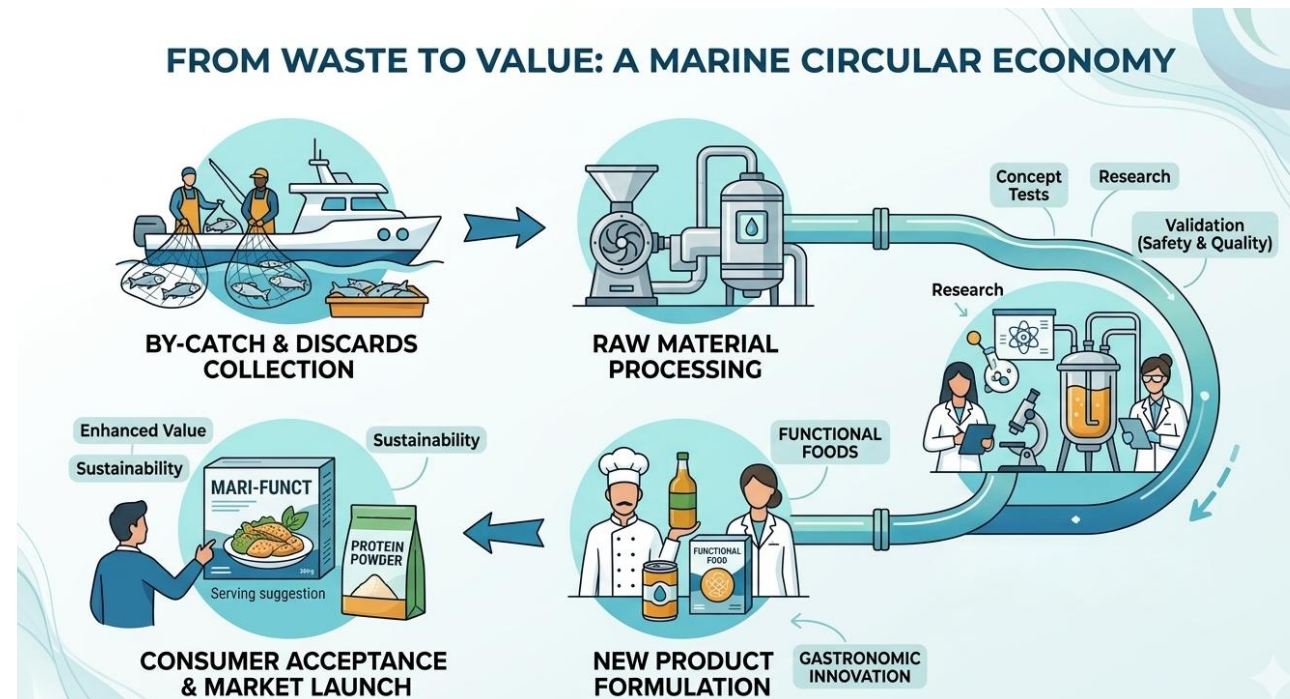
The Solution: Implementing **Circular Economy** principles to turn "waste" into added value



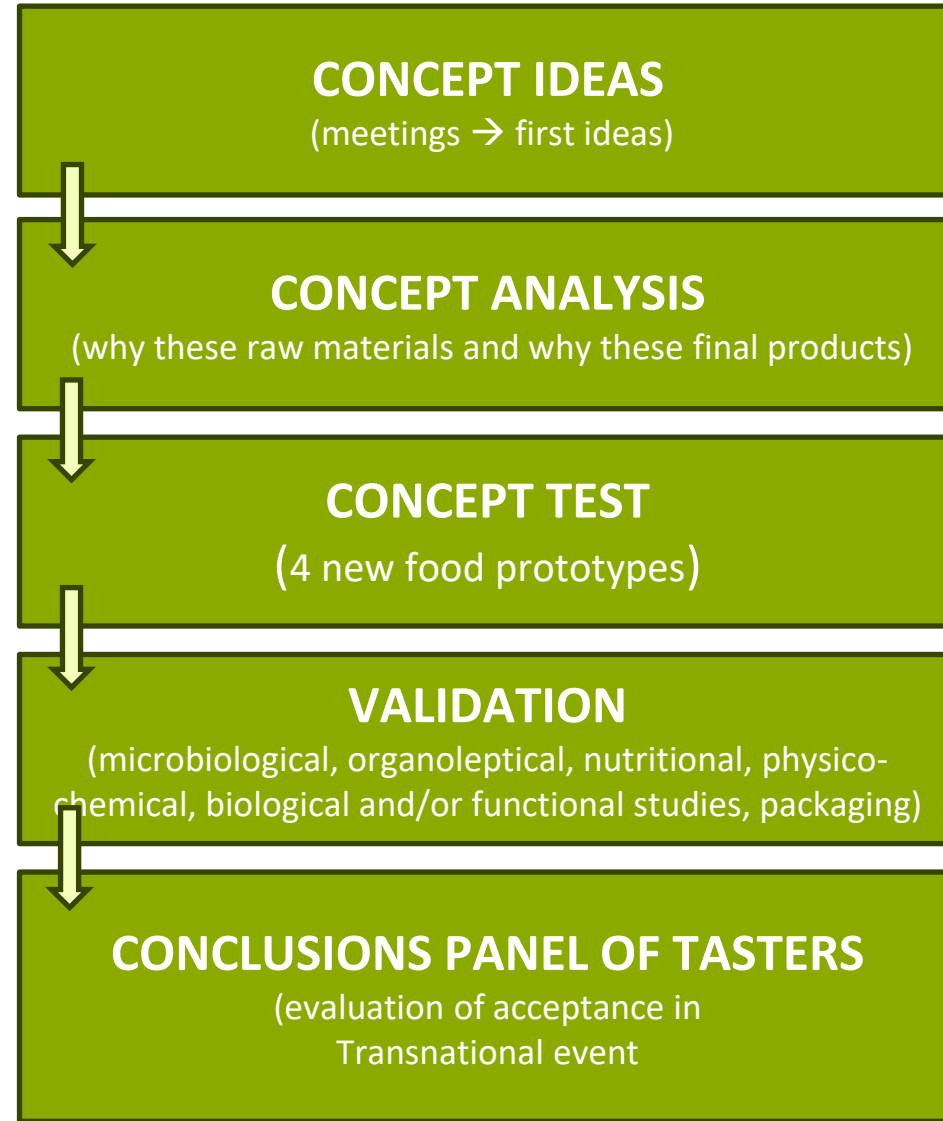
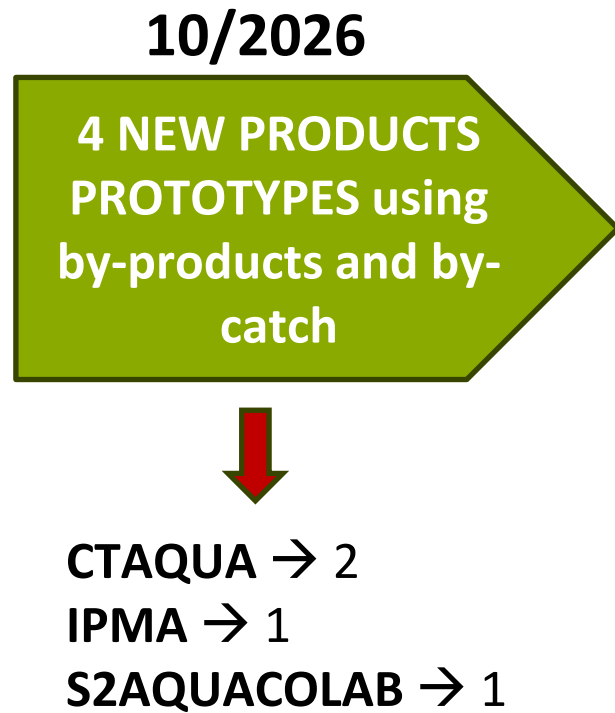
Innovative food products from by-products and by- catchName of activity

The objective : to analyze and develop different potential new functional food products taking by-products and by-catch from action 1.1 as raw material

- Concept ideas → Concept tests (R+D+I Pilot Plant)
- Validation of raw material, product transformation and prototypes (microbiological and organoleptic studies)
- Validation of possible packaging and storage
- Evaluation of acceptance
- Gastronomic evaluation (recipes with by-products and by-catch from this activity or other partners)



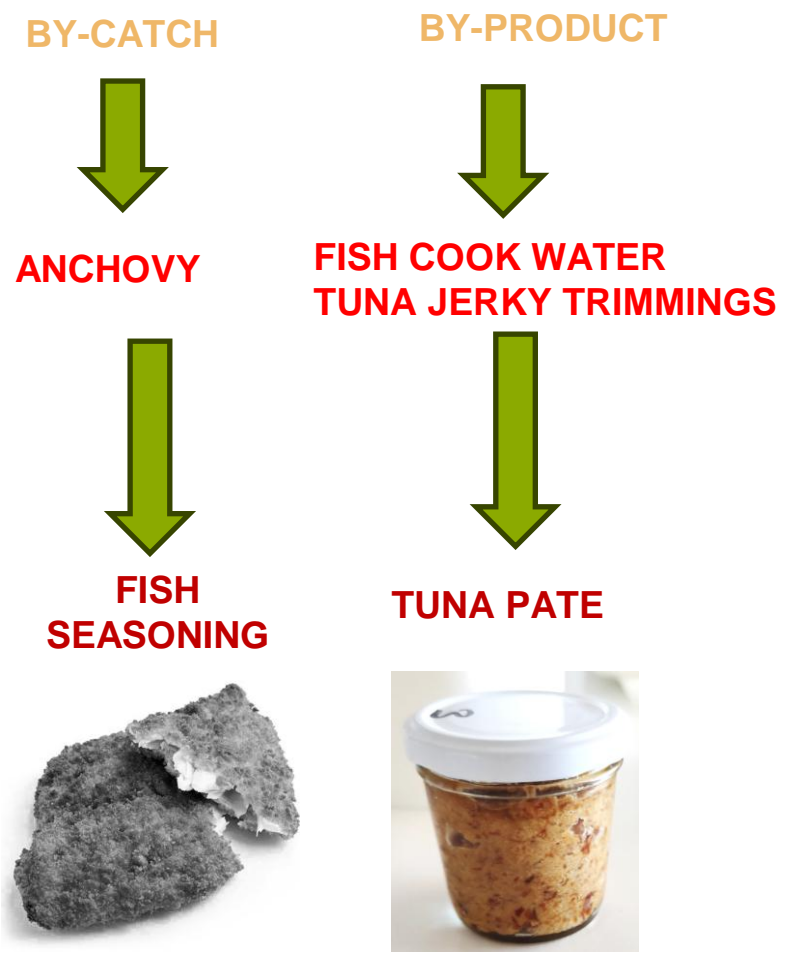
Objectives



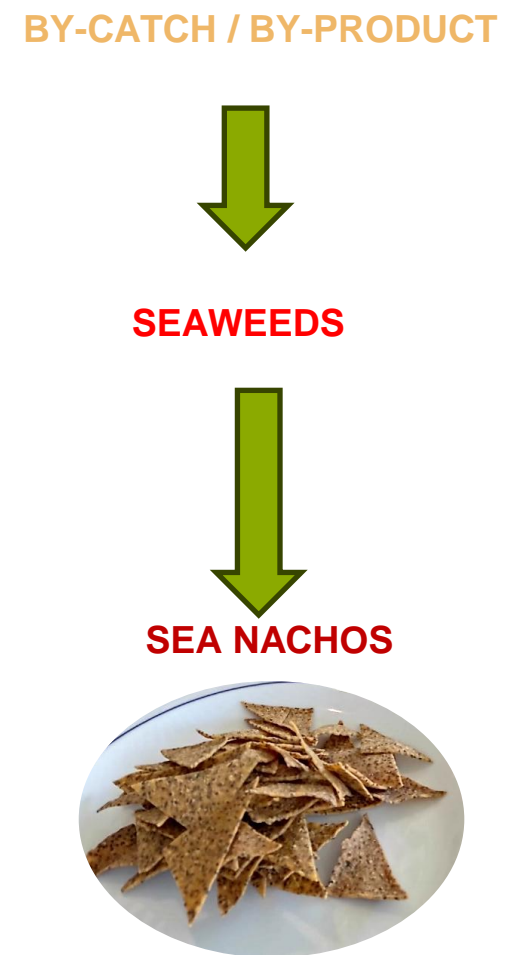
DELIVERABLES:

DEVELOPED PRODUCTS

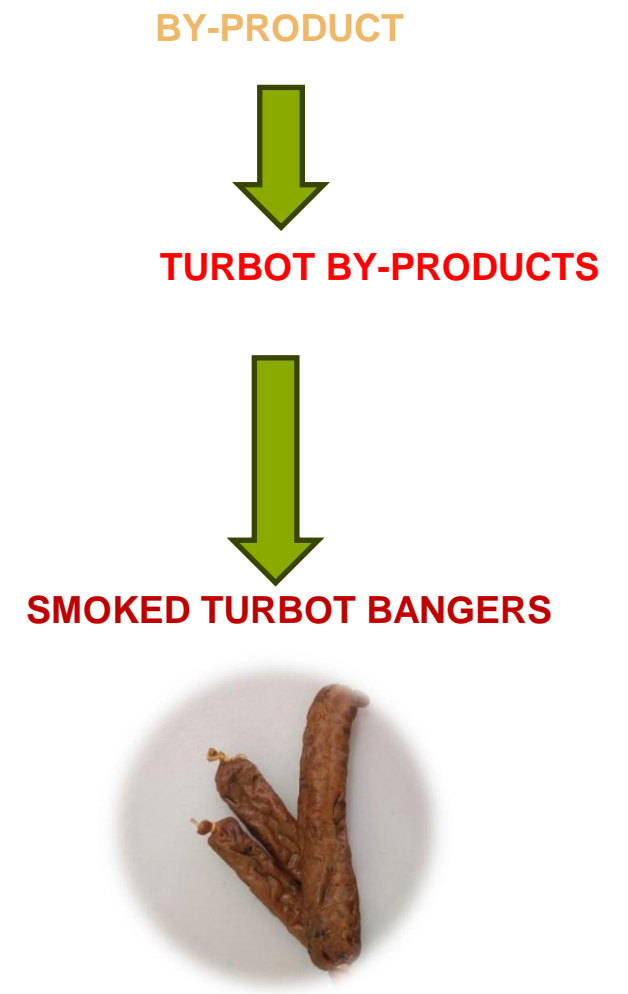
CTAQUA



IPMA



S2AQUACOLAB



Innovative food products from IMTA raw materials

IMTA: Nature-Inspired Aquaculture

Integrated cultivation of different, complementary species in one ecosystem.

Key Advantage: Simulates a natural food web → **Nutrient Recycling.**

Waste from species (e.g., Abalone) feeds others (e.g., Seaweed & Holothurians), creating a highly efficient, low-impact system.

- **Abalone:** Premium protein source.
- **Ulva Seaweed:** Mineral & Fiber-rich extractor. Protein source.
- **Holothuria:** Functional benthic cleaner (Calcium and collagen source).



DELIVERABLES: DEVELOPED PRODUCTS

From IMTA to Innovation

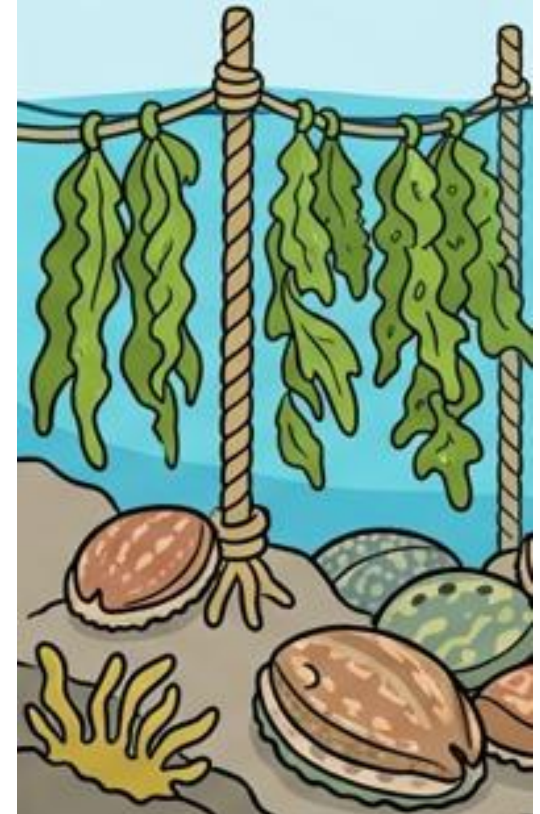
Functional Energy Bar

- Blend of Holothuria powder & Ulva Seaweed powder (functional compounds)
- Targeting performance nutrition with a unique marine source.

Culinary Diversity - Recipe Strategy:

Continuing the implementation of the 4 consumer-focused recipes.

Showcasing the culinary versatility and accessibility of fresh **Abalone and Holothuria** beyond traditional preparations.



DELIVERABLES: DEVELOPED PRODUCTS



DELIVERABLES:
DEVELOPED PRODUCTS

S2AQUACOLAB



DELIVERABLES: DEVELOPED PRODUCTS

Case-studies of seaweed-based functional Food/Burger

FUNCTIONAL FOOD: are those which, due to their nutritional properties and based on scientific evidence, offer additional health benefits

Product rich in neuroprotective nutrients with the potential to prevent an/or delay cognitive decline associated with aging, such as Alzheimer's disease.



CONCLUSIONS

Providing visibility and identity: Turning "anonymous" or "discarded" ingredients into distinct products, breaking cultural and market barriers

Ensuring economic viability: Incentivizing sustainable practices by generating products with higher profit margins

Advancing towards "Zero Waste": Guaranteeing that every byproduct becomes the ingredient for the next process

Closing biological cycles: Ensuring nutrients return to the system, eliminating the concept of waste

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Thank you
Obrigada
Go raibh maith agat
Merci
Gracias

