#EMD2023

EMD

EUROPEAN MARITIME DAY

Brest

24-25 May 2023























zетō





CIRCular valorisation of industrial ALGAE waste streams into high-value products to foster future sustainable blue biorefineries in Europe Budget: 10.332.894 €























































- 3 research centres
- 1 university
- 2 non-profit organizations

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TOWARDS THE BLUE BIOECONOMY











Marine biomass...

Is underexploited, underrated and mostly unknown Its cultivation/harvesting..

its carrivation, narvesting..

Does not compete with arable land

Does not consume sweet water resources

Less dependant on climate factors



TOWARDS THE BLUE BIOECONOMY



Laminaria hyperborea



Gelidium sesquipedale



Saccharina latissima









Algae processing usually...

Involves traditional (aggressive) processes

Sustainability is neglected in the process chain

Directed towards very specific market niches

65-97% of biomass is handled as a residue!

Gels

Vegan protein

Stabilizers

Soluble fibre

Texturizing

Immunomodulating

Anti-inflammatory



THE CONCEPT

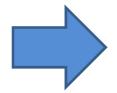






Residues: Dicards, solid cakes, effluents







Upcycled high added-value ingredients





OBJECTIVES

Waste reduction

Sustainable exploitation

Circular Economy

Ingredients







+sustainable



+affordable





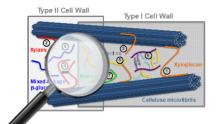


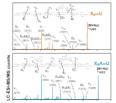
THE CONCEPT

¿Subtrate?

¿Processing?

Characterization





Structure - Functionality





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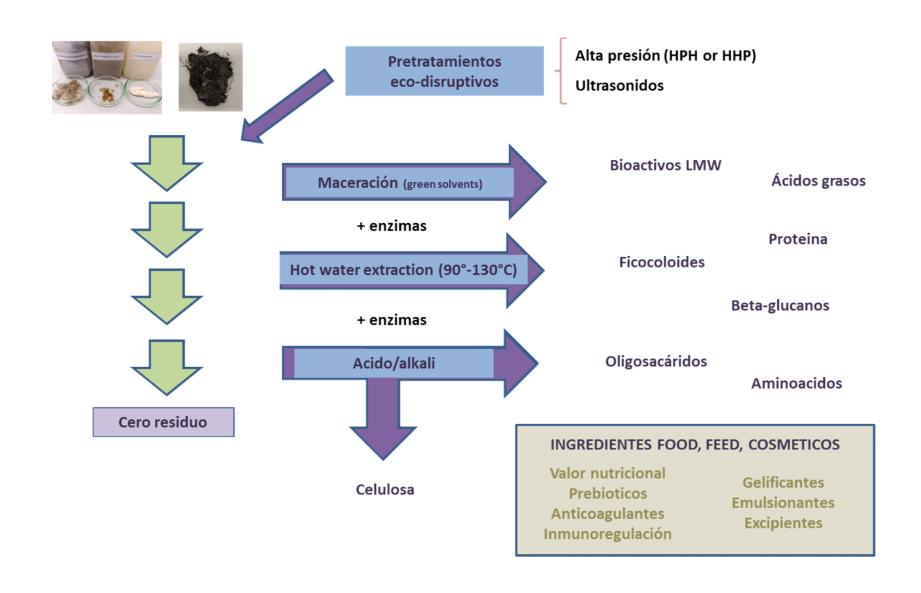
+affordable







THE CONCEPT





EXPECTED OUTCOMES

Animal Feed



2 formulations with >10% CIRCALGAE ingredients (>200 kg demonstrator)





Digestible, vegan protein/fiber with high nutritional value

Microbiome and innate inmune system modulation

Food Ingredients





5 formulations with >5% CIRCALGAE ingredients (>20 kg)









Vegan Protein

Texturizers

Saturated fat substitutes

...used for vegan meat, healthy snacks



EXPECTED OUTCOMES

Cosmetic ingredients









CIRCALGAE based texturizing excipients

CIRCALGAE bioactives

Antiintiflammatory inmunostimulating anti-coagulating

body milk/ shower gel with algae excipients (> 50 kg)

facial solution for oily skin (> 10 L)

Toothpaste (>300 tubes)

powder shampoo (>300 bottles)

hydrating serum for sensitive skin (>300 bottles)





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