

PRESS RELEASE
Wednesday, 25 January 2023

Conference Spotlights Solutions for Valuable Exploitation of Seafood Side-streams

Cost efficient solutions for sorting and prolonging the side-stream shelf life, decision tools to optimise the side-stream use and techniques for converting seafood side-streams into new ingredients are some of the solutions to be presented at the conference.

The conference “Get more value form your seafood side-streams” will take place on 24 April 2023 in Barcelona and is based on the many interesting results achieved in the European project WaSeaBi that has been running for more than three and a half years. The focus of the conference will be on development of high value products from side-streams that emerge from seafood companies, and thereby enable the seafood companies to deliver healthy and climate smart products to consumers while growing their businesses. The results are based on side-streams from herring, cod, hake, salmon as well as mussel cooking water.

A sound and sustainable use of the already caught fish

- With this conference we want to give the seafood industry new inspiration on ways to use seafood side-streams and show them concrete solutions that will enable them to use the side-streams for high value purposes, says Anni Simonsen, Senior Innovation Manager at Food & Bio Cluster Denmark, who is the organiser of the conference.

- Today we experience, inflation, increasingly high food prices in general and very low consumer confidence. Therefore, an increased business focus on sound and sustainable use of the already caught fish is more important than ever to ensure that we make the most value of the resources available, Anni continues.

- This demands new solutions from the industry and therefore it is a pleasure to showcase knowledge and solutions from industry to industry.

During the conference you can discover how Sweden Pelagic, Barna, Royal Greenland Seafood, Pescados Marcelino and Jeka Fish have been working with concrete development of side-streams in their respective productions and how Nutrition Sciences has been working on using some of the output as ingredients in their nutritional feed products. Further, participants will have the



Horizon 2020
European Union Funding
for Research & Innovation

This project has received funding from the Bio Based Industries Joint Undertaking (JU) under the European Union's Horizon 2020 research and innovation programme under grant agreement No 837726. The JU receives support from the European Union's Horizon 2020 research and innovation programme and the Bio Based Industries Consortium. This output reflects only the author's view and the JU cannot be held responsible for any use that may be made of the information it contains.

opportunity to hear expert presentations and join the discussions about the specific solutions to the challenges of tomorrow.

Finally, the day will include a networking dinner where the participants will have the chance to network exclusively with European seafood representatives and policy makers as well as the WaSeaBi-partners.

The WaSeaBi partners hope to see you at the conference on 24 April in Barcelona. The conference takes place the day before the Seafood Expo Global on 25-27 April 2023.

REGISTRATION AND FURTHER INFORMATION

We have the great opportunity to offer you conference participation free of charge, however there are only a limited number of seats, so register now to secure your seat at the conference.

[Register here.](#)

The conference will take place on 24 April 2023 from 17:00-22:00 hours at Hotel Miramar Barcelona (Address: Plaça de Carlos Ibáñez, 3, 08038 Barcelona, Spain).

Contact

Anni Simonsen, Senior Innovation Manager at Food & Bio Cluster Denmark, +45 5074 9830
asi@foodbiocluster.dk or

Helle Friis, Innovation Manager at Food & Bio Cluster Denmark, +45 27736040
hvf@foodbiocluster.dk

Facts about WaSeaBi

- WaSeaBi is a four-year project that aims to optimise the utilisation of seafood side-streams by developing new methods to produce nutritious and tasty ingredients.
- The project brings together an interdisciplinary team of 13 partners from five European nations which include Technical University of Denmark, Food & Bio Cluster Denmark, Chalmers University of Technology, AZTI, EIT Food, Sweden Pelagic, Royal Greenland, Alfa Laval, Pescados Marcelino, Jeka Fish, Barna, Nutrition Sciences, Ghent University.
- The project receives funding from the Bio Based Industries Joint Undertaking (JU) under the European Union's Horizon 2020 research and innovation programme under grant agreement No 837726. The JU receives support from the European Union's Horizon 2020 research and innovation programme and the Bio Based Industries Consortium.



Horizon 2020
European Union Funding
for Research & Innovation

Get more value from your **seafood** sidestreams

24 April 2023 | Barcelona



Horizon 2020
European Union Funding
for Research & Innovation

This project has received funding from the Bio Based Industries Joint Undertaking (JU) under the European Union's Horizon 2020 research and innovation programme under grant agreement No 837726. The JU receives support from the European Union's Horizon 2020 research and innovation programme and the Bio Based Industries Consortium. This output reflects only the author's view and the JU cannot be held responsible for any use that may be made of the information it contains.