

Where to invest best?

Guide for the selection of valorisation option

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Objectives: obtain the maximum use of fish resources, but:

- With compliance of landing obligation
- Not encourage the overfishing
- Do not damage current markets and commercialization channels

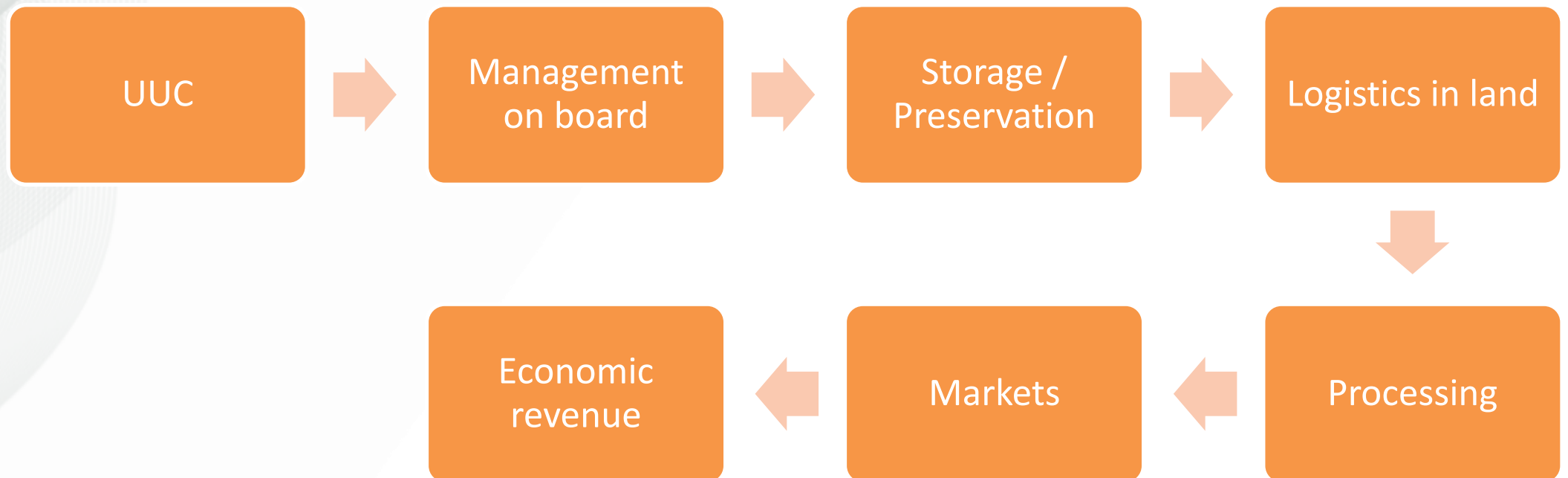
Type of uses:

- New strategies of commercialization
- New fish products
- Extracted added-value compounds
- Ingredients for feed
- Other technical uses



New strategies of commercialization :

- HORECA
- Stock storage (frozen,...)
- Fish processing
- Adjust the catches to de demand



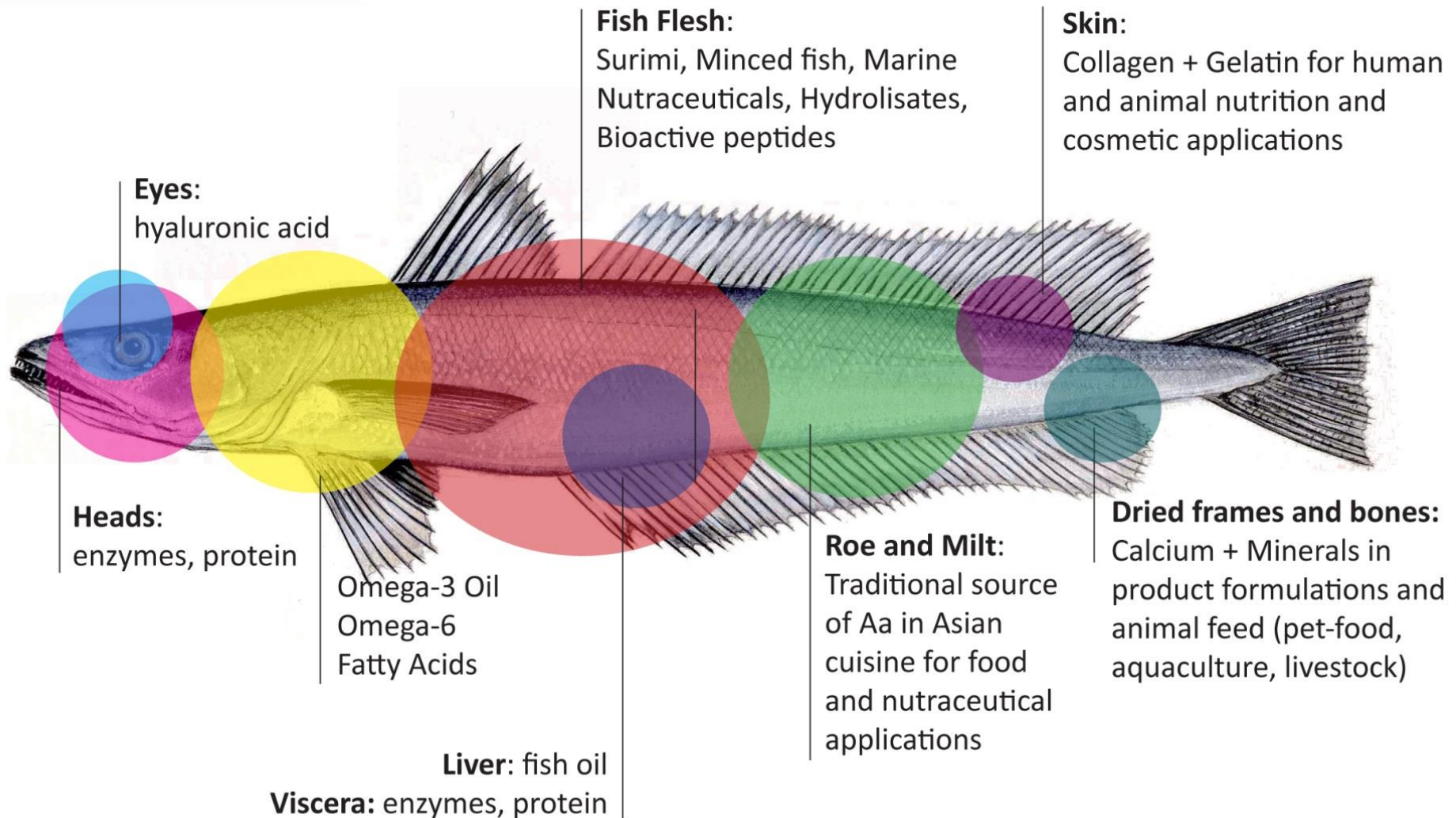
NEW FISH PRODUCTS

Opportunity: New concepts adapted to the USER - CUSTOMER

- **Value-added products** : fillets, loins, pulps...
- **Re-structured high quality**: filled products (two-three layers, different shapes: balls, dumplings.. .), surimi concepts: spaghetti, balls, fish-chips...
- **Sushi products**...
- **Products for kids/seniors**: burgers, patties, nuggets, sausages, sliced cooked products...
- **Ready-to-Eat meals and minimally-processed foods “gourmet” quality**: Salads&Sides, “semi-prepared” foods...



HIGH-ADDED VALUE COMPOUNDS



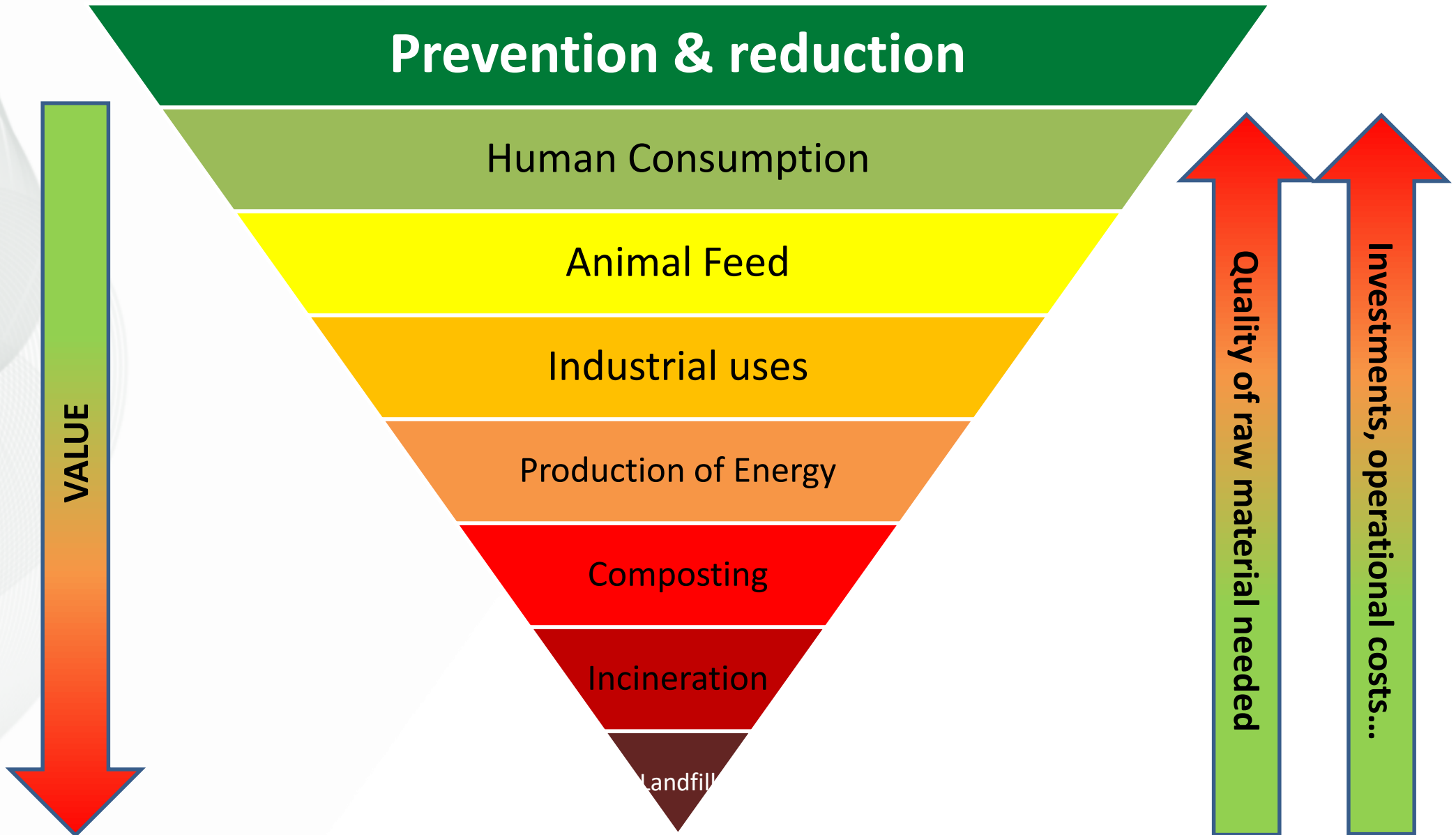
All Ingredients: For foods, dietary supplements, animal nutrition, medicine, cosmetic Ingredients, and what cannot be used previously , can go ultimately to bioenergy (biogas)

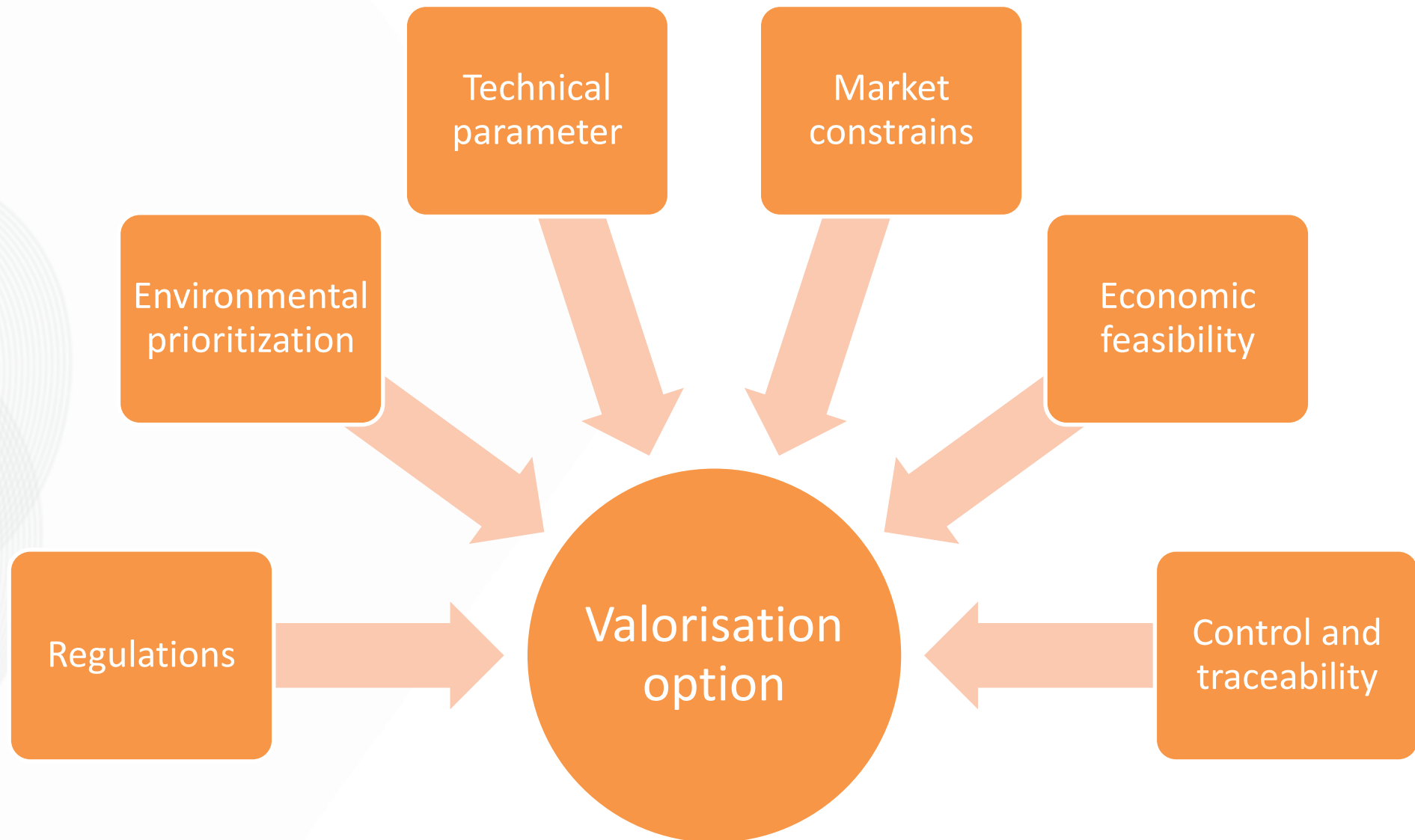
ANIMAL FEED USES

Ingredients for feed (dried, silage,...):

- Pet-food
- Aquaculture
- Livestock








Best option selection methodology

Simplified methodology

- ✓ More than 30 valorisation possibilities evaluated
- ✓ Detailed Product Data sheet and Simplified Fact sheet created

Product data sheet	Name of the product: e.g. Fish meal / Gelatine ...
PRODUCT INFORMATION	
Product description	Describe the characteristics of the products and the different qualities if it applies, indicating the quality parameter(s)...
Product applications (Category)	Food / Pharma / Cosmetic / Bulk chemical / Feed / Pet Food / Energy / Fertilizer / Others
Product applications	In each category of use, describe a more detailed application of the product. (e.g. Bulk chemical: use as paint solvent)
Product main characteristics and quality factors	When information is available, detail the properties of the product: Functional properties (Technological and health properties, such as textural properties, antioxidant, solvent...) Quality parameters. (physic and chemical characteristics...)
Product Market	Describe the Market Segmentation. Volume, prices, main producers/competitors... (for each different use) (Values and trends when possible) Other products that may compete with?
Legal Factors	Refer only to those critical legal restriction or rules specific that may affect the commercialization of this product.
RAW MATERIAL REQUIREMENTS	
Possible raw materials	From which species, part of the fish...
Requirements for the raw material	For example information, such as: Physico-chemical characterization For food: Nutritional characterization (nutritional label and claims) Feed Microbiological characterization. Any microbiological requirement. Technological characterization, Bones distribution, mechanical deboning and/or skinning feasibility... Need separation... Alteration under refrigeration conditions before and after thawing Sensory alteration for food... Microbiological spoilage... Off odours... Biomolecules degradation... (low/quick)
PROCESS INFORMATION	
Integral use of fish?	YES / NO / % of use (aprox)
Process description	Describe the process need for the obtaining of the product from the raw material. If various processes are available describe them. If different raw materials can be used and different process is needed describe them. Technology maturity...
Technical Factors	Describe which factors, criteria of each raw material are critical or may influence in the process, its economic feasibility... Indicate yields... Critical aspects... Energy consumption... Water consumption... Minimum raw material amount... Logistics...
Economic Factors	Determine parameters that can affect the economic viability. Inversion needed... Operational costs...







Valorisation Option Fact Sheet:

SURIMI

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Product description:

“Surimi” stands for “minced fish muscle” in Japanese. Basically “surimi” is fish meat mechanically deboned.

Surimi is the stabilized myofibrillar protein obtained from the fish meat, that it is washed with water and mixed with several cryoprotectors. It is an intermediate product which is further used to manufacture several food generally known as “fish replacers or analogues”.

Surimi is a product of high nutritive value, with high protein content and low in fat. It has no flavor or taste and it is colorless. It shows high emulsifying and gelling properties.

Product applications:

Surimi is not the final product so, the possible obtained products vary from crab analogues, fish sausages, fish fingers, scallop, prawn, lobster tail and eel analogues and other fibrous products for food applications.

Due to its capacity to form thermo-irreversible gels, with a high resistance and hardness, it is possible to shape them with several technologies, and produce a great number of products with high commercial value, safe and easy to consume.

Raw materials:

Fish muscle from several species, generally:

- Low value/price fish
- White meat
- Un-utilized fish
- High quality muscle by-products from filleting

Allaska pollock accounts for 50 % of the surimi production.


Feasibility:

Process Yield	Technology maturity	Value of the product	Potential Market	Production Costs	Competing companies
●	●	●	●	●	●

Simplified process scheme:

```

graph LR
    A[Raw material] --> B[Separate the flesh]
    B --> C[Mincing]
    C --> D[Washing]
    D --> E[Refining]
    E --> F[Surimi]
    D --> G[Fats & Inorganic]
    E --> H[Residual bones, skin...]
    
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Guide for the selection of valorisation options of by-catches



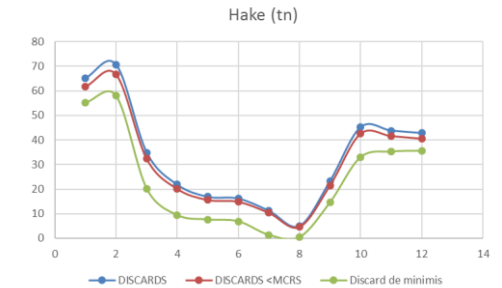
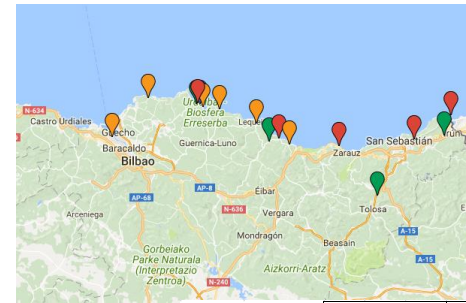
Evaluate the scenario

Prioritize solutions

Fine tune of the solution

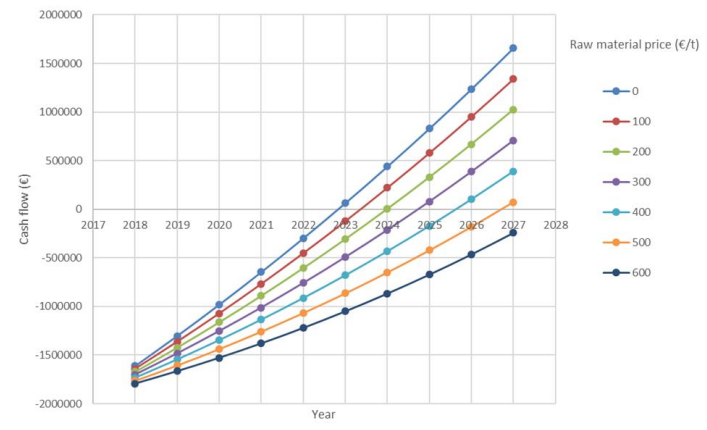
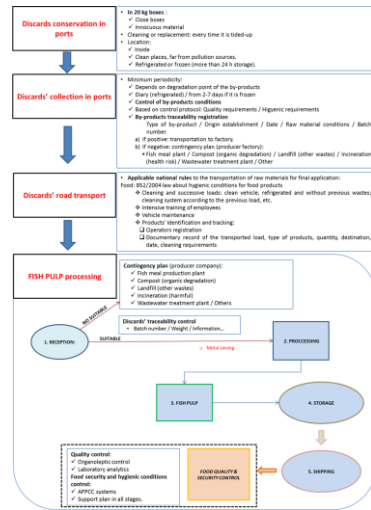
Pilots

Economics



Category	Option	CS dependent		Technical Parameters				Economic Parameters				Total Score (MAX/TM)
		Available Raw Material (t)	Existing facilities (t)	Yield (%)	Technology maturity (%)	Value of the product (€)	Potential Market (%)	Production cost (€)	Competing alternatives (%)			
DISCARDS	Discard in bins	100	100	100	100	100	100	100	100	100	100	100
	Discard in ports	100	100	100	100	100	100	100	100	100	100	100
DISCARDS <MCRS	Discard in bins	100	100	100	100	100	100	100	100	100	100	100
	Discard in ports	100	100	100	100	100	100	100	100	100	100	100
Discard de minimis	Discard in bins	100	100	100	100	100	100	100	100	100	100	100
	Discard in ports	100	100	100	100	100	100	100	100	100	100	100

- Pilot of “Mackerel burger for scholar catering”
- Favouring agent
- Fish hydrolysate and bioactive peptides





- ✓ There is many options for valorisation solution for UUC
- ✓ Each scenario as its own solution Ad Hoc: different UUC quantity, quality, dispersion, available infrastructures...



Strategies for the gradual elimination of discards in European fisheries

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www.discardless.eu
[@DISCARDLESS](https://twitter.com/DISCARDLESS)

What can we do with unavoidable unwanted catches?

Thank you !!!

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