

Exploring the potential of waste seafoods for conversion into products that benefit heart health

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Summary

This project aims to explore the potential of waste material from the seafood processing industry to be converted into functional products that can benefit heart health

Aims

- Explore the potential of seafood processing remainders to be converted into functional products to benefit cardiovascular health
- Utilisation of residual protein from shell waste through targeted protein breakdown, and subsequent screening for targeted bioactivities

Outcomes

- Demonstrated optimised conditions regarding hydrolysis reaction for highest bioactive peptide release and concomitantly increased bioactivity
- Established the added value of crustacean shell protein hydrolysate with potential for functional application development



"The PoC funding has been key for us to understand the potential value of crustacean waste as part of biorefinery concepts going forward"

Christine Bosch,
University of Leeds