

PROFIUS

Preservation of underutilized fish biomasses
for improved quality, stability and utilization

About the Project

The aim of PROFIOUS is to address challenges in the supply chain related to lumpfish (roe and carcass) and tuna side-streams by developing preservation solutions for maintaining quality and improving utilization of the entire biomass. Improved preservation methods will be developed to enhance quality and shelf life of lumpfish roe and thereby reduce waste. A major bottleneck for success of further utilization of the side-stream from tuna is their short shelf life. PROFIOUS will study the processes responsible for the chemical and microbial deterioration of these side-streams and develop strategies to prevent them. Furthermore, PROFIOUS will look into new applications of lumpfish and tuna side-streams including logistics and development of gelatin extraction processes for lumpfish and development of fish feed based on tuna side-streams.



Project Overview

1st Additional Call | 2021

Project Partners:

- **Dr. Ann-Dorit Moltke Sørensen**
Technical University of Denmark,
National Food Institute.
- **Mr. Tamás Bardócz**
AquaBioTech Group,
Research, Development
and Innovation Department.
- **Prof. Turid Rustad**
Norwegian University of Science
and Technology, Biotechnology
and Food Science.
- **Dr. Niels Bøknæs**
Royal Greenland Seafood A/S,
Corporate Quality Department.
- **Prof. Hjörleifur Einarsson**
University of Akureyri, Faculty of
Natural Resource Sciences.
- **Mr. Halldór Ólafsson**
Sjávarfíftækniþið BioPol ehf.

Keywords:

Lumpfish,
Lumpfish roe,
Tuna,
food ingredients,
feed.

Priority Area:

Advancing the supply systems
in the blue bioeconomy
value chains



This project has received funding from
the European Union's Horizon 2020
research and innovation programme
under grant agreement 817992.