

Enhancing and controlling the quality of cultivated seaweeds for large-scale production and a sustainable supply chain to food and feed markets

https://bluebioeconomy.eu/enhancing-and-controlling-thequality-of-cultivated-seaweeds-for-large-scale-productionand-a-sustainable-supply-chain-to-food-and-feed-markets/



Project consortium includes 1 large enterprise and 2 SMEs:

Portfolio of Outputs and Commercialisation Needs

Outputs

Preservation methods



Criteria for choice of preservation method, e.g. added acids or fermentation, based on composition and intended use of the biomass.

Methods for assessing biomass quality



Rapid, instrumental methods for determining biomass composition and state, for decisions about use and preservation method.

Monitoring and tracking systems



Sensors and logging systems for real-time decisions related to processing and logistics planning, and for biomass tracking.

Management Model



Supply chain management model for strategic planning and decisions.

Commercialisation Needs

Dedicated equipment and storage solutions for scale-up of preservation

> Outreach to seaweed farmers and processors

User demonstration and testing of hardware and digital tools

> Market development

Product development & demonstration (Food, functional ingredients, materials)

