



Commercial exploitation
of marine collagen and
chitin from marine
sources

<https://bluecc.eu/>

Portfolio of Outputs and Commercialisation Needs



Project consortium consists of
research organisations

Outputs

Optimised collagen
extraction methods



TRL 5/6

Homogenisation and
ultrasound application used
to reduce pre-treatment time
and solution for starfish.
Ultrasound increased
collagen yield in jellyfish.

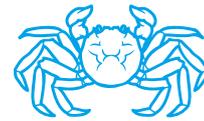
Enzyme production
from microorganism



TRL 4/5

By changing the chitin source
material, it is possible to obtain
different enzymes (chitinases)
through the degradation pathways
used by the microorganism Chi5.

Chitosan extract as
flocculant



TRL 5/6

Chitosan extracted from
Chinese mitten crab used to
harvest (flocculate) microalgal
cells from cultivation medium.

Commercialisation Needs

Scale up
collagen
extraction

Scale up
production of
enzymatic
hydrolysis of
lumpfish

Yogurt provider
to collaborate
with

New regulation
within Novel
Food framework