INNOAQUA PROJECT

Sustainable Aquaculture Practices for Innovative Seafood products.

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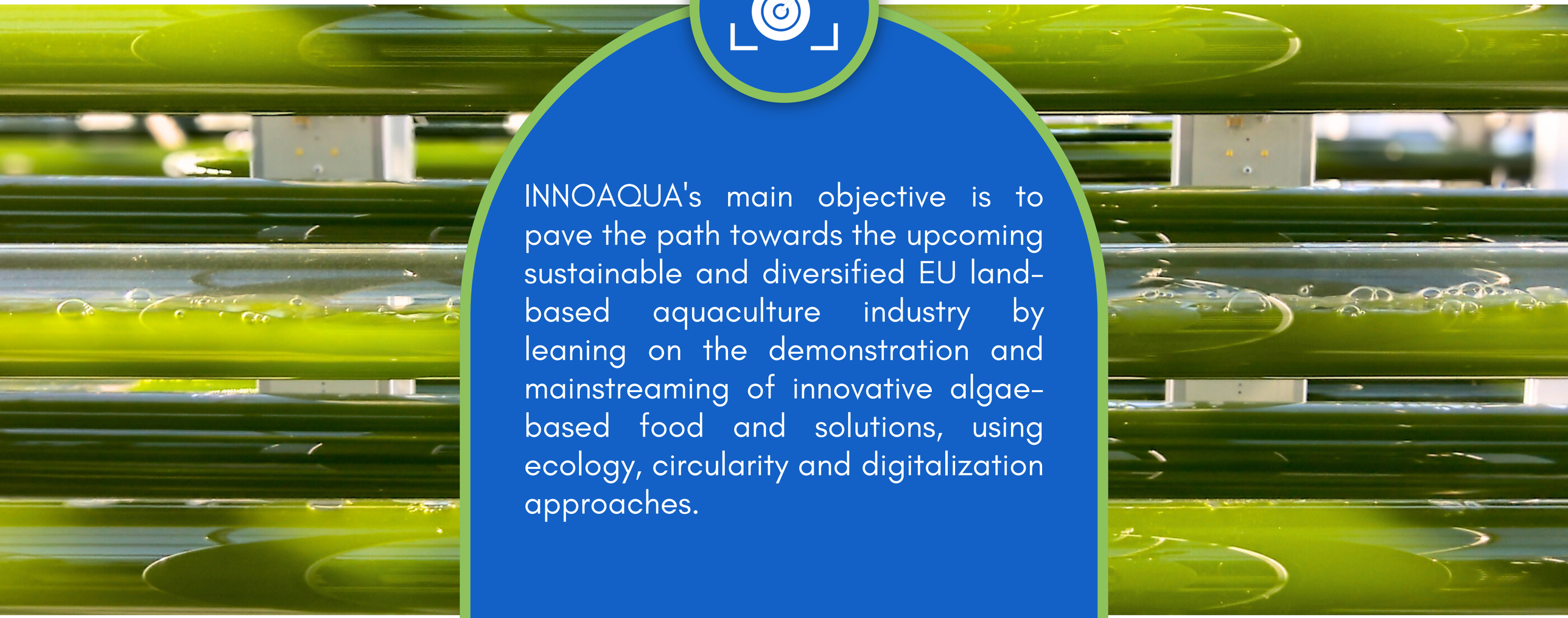
Background

In a scenario where global food systems are being challenged due to the expected population growth, together with resource impoverishment and other environmental constraints, seafood has been identified as a vital source of food and a key component of a healthy diet.

Main Objective



INNOAQUA's main objective is to pave the path towards the upcoming sustainable and diversified EU land-based aquaculture industry by leaning on the demonstration and mainstreaming of innovative algae-based food and solutions, using ecology, circularity and digitalization approaches.

INNOAQUA implements an ambitious and efficient research and innovation (R&I) work plan to develop and mainstream several solutions for the aquaculture industry involving the use of algae.

Land-based RAS/IMTA development

Sustainability & Circularity

Innovative Seafood products

Main Steps

1 SOCIAL INNOVATION

Value chain gap analysis

+

From product to market Co-creation methodology

- ✓ Enhance consumer acceptance and market uptake

3 SUSTAINABILITY, SAFETY AND REGULATION

Sustainability Life Cycle Assessment (LCA, LCC, S-LCA)

Safety and Regulatory Assessment to ensure compliance to provide policy feedback

2 TECHHNOLOGY DEVELOPMENT AND DEMONSTRATION

CULTIVATION

Integrated RAS/IMTA

DEMO#1: Salmon + Microalgae

DEMO#2: Sole + Seaweed

- ✓ Improved **environmental** & **socio-economic** performance
- ✓ Increased efficiency through the use of **digital solutions**
- ✓ **Sludge valorisation**

PROCESSING

- ✓ **Microalgae & Seaweed** New cascade extraction and purification techniques (Biorefinery approach)
- ✓ **Fish processing waste** Valorisation of side-streams for the optimised obtention of fish protein hydrolysates

FORMULATION

Turning extracts into innovative and nutritious seafood products

- ✓ Protein and vitamin-rich alternative
- ✓ Remaining fractions for the production of packaging solutions

4 OUTREACHING STRATEGY

Dissemination and Communication

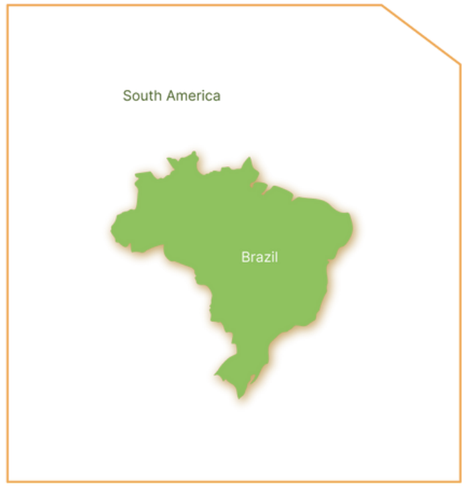
Cooperation & clustering with related initiatives

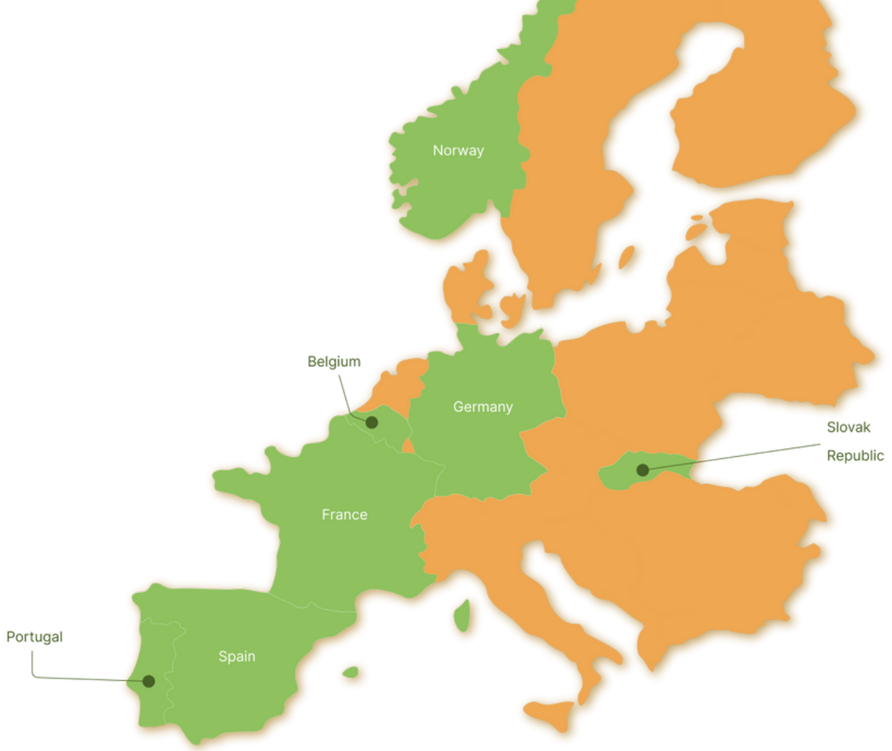
Exploitation strategy & IP Management

International Cooperation

Capacity Building & Training

Key Facts





17
PARTNERS

8
COUNTRIES

48
MONTHS

5
OPERATIONAL OBJECTIVES

6.0
MILLIONS IN FOUNDING

The partners

a4f algae for future

Algemy

ECO IMAGINATION

ERANOVA Technology from the sea

eas european aquaculture society

UFRJ UNIVERSIDADE FEDERAL DO RIO DE JANEIRO

INESCTEC

LEITAT managing technologies

Marineholmen RASLab

NORCE

PEDAL CONSULTING

perseus

PESCANOVA GRUPO NUEVA PESCANOVA

SEA EIGHT

sustainn Circular Economy. Sustainable Future.

VIKING AQUA

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INNOAQUA
PROJECT

Thank you

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