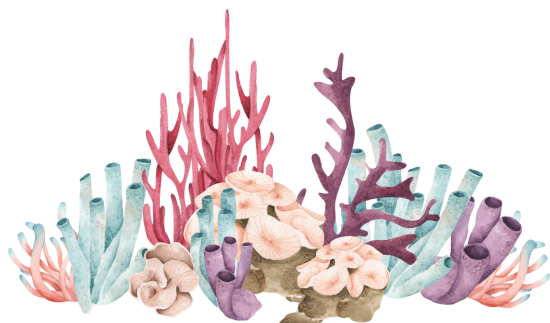


THE TEAM

The three-year project has 9 work packages in which the following partners are involved:

- Spanish National Research Council - Institute of Food Science Research (CIAL-CSIC; coordinator), Spain
- Spanish National Research Council - Institute of Marine Research (IIM-CSIC), Spain
- Tarsus Üniversitesi (Tarsus), Turkey
- Porto-Muiños, Spain
- Sapienza Università di Roma (Sapienza), Italy
- Universidade de Aveiro (UA), Portugal
- Innovate Food Technology LTD. T/A Innovate Solutions, Ireland
- Mátis, Iceland
- SINTEF Ocean, Norway
- Seaweesh / Tartu Ülikool (Tartu), Estonia



www.seafoodture.eu



SEAFOODTURE

Integral valorisation of seaweed biomass for the development for sustainable, high nutritional quality food products.



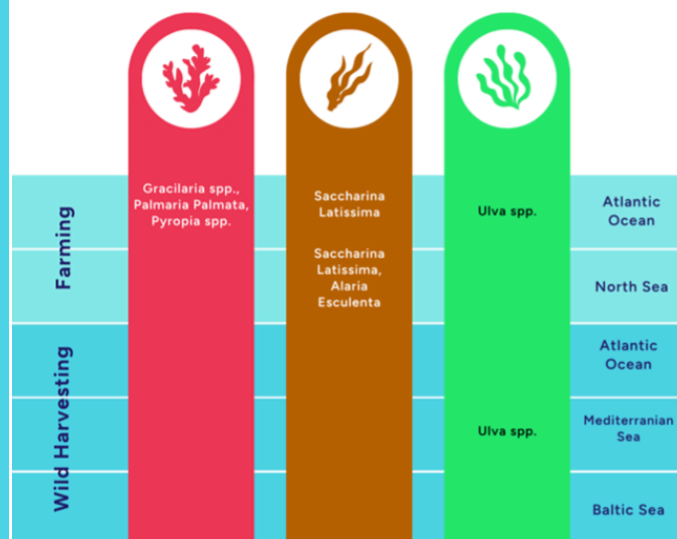
www.seafoodture.eu

OUR MISSION

The main objective of SEAFOODTURE is to unlock the full potential of seaweeds for food applications, while increasing the sustainability of the whole value chain and bringing added value to seaweed species less exploited in the food industry. To achieve this, the following specific objectives have been set, which will tackle major knowledge gaps in the scientific context.

SEAWEED SPECIES & CULTIVATION

The project will explore both **cultivated** and **wildly harvested** seaweeds that are endemic to different European sea basins, considering species belonging to the three distinct seaweed categories, as shown in the figure below. These species have been chosen based on their potential for large-scale production and their protein content, as well as their ubiquity in Europe.



THE FUTURE OF FOOD?

Seaweeds are an excellent source of high nutritional quality proteins and dietary fibres and the whole biomass can be valorised to generate high added-value protein-rich food products and packaging materials through sustainable and resilient cultivation methods and green processing approaches.