



PROMISEANG

Alternative PROteins from Microbial fermentation of non-conventional SEA sources for Next-Generation food, feed, and non-food bio-based applications

INVESTIGATION



SUSTAINABLE



VIABLE



PROMISEANG's goal is to develop zero-waste procedures to produce proteins through biomass fermentation from non-conventional marine sources applicable to food, feed, and non-food products.

Objectives

To understand the requirements for use of marine food waste and by-products as a fermentation substrate.

To use biomass fermentation to produce sustainable, healthy, protein-rich microbial extracts.

To confirm the nutritional value, safety and health benefits of the new food and feed products.

To determine the sustainability of the new proteins compared to currently available alternatives.

To foster development of the circular economy by recovering bioactive compounds from fermentation side streams.

To maximise project impact through exploitation activities and dissemination of results to various audiences.



Circular
Bio-based
Europe
Joint Undertaking



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Universidade de Vigo

