



Sustainable and healthy food and feed ingredients from seaweeds
From ocean to functional food- and feed-ingredients

Fraunhofer Institute for Process Engineering and Packaging IVV
Dominic Wimmer



KEYFACTS

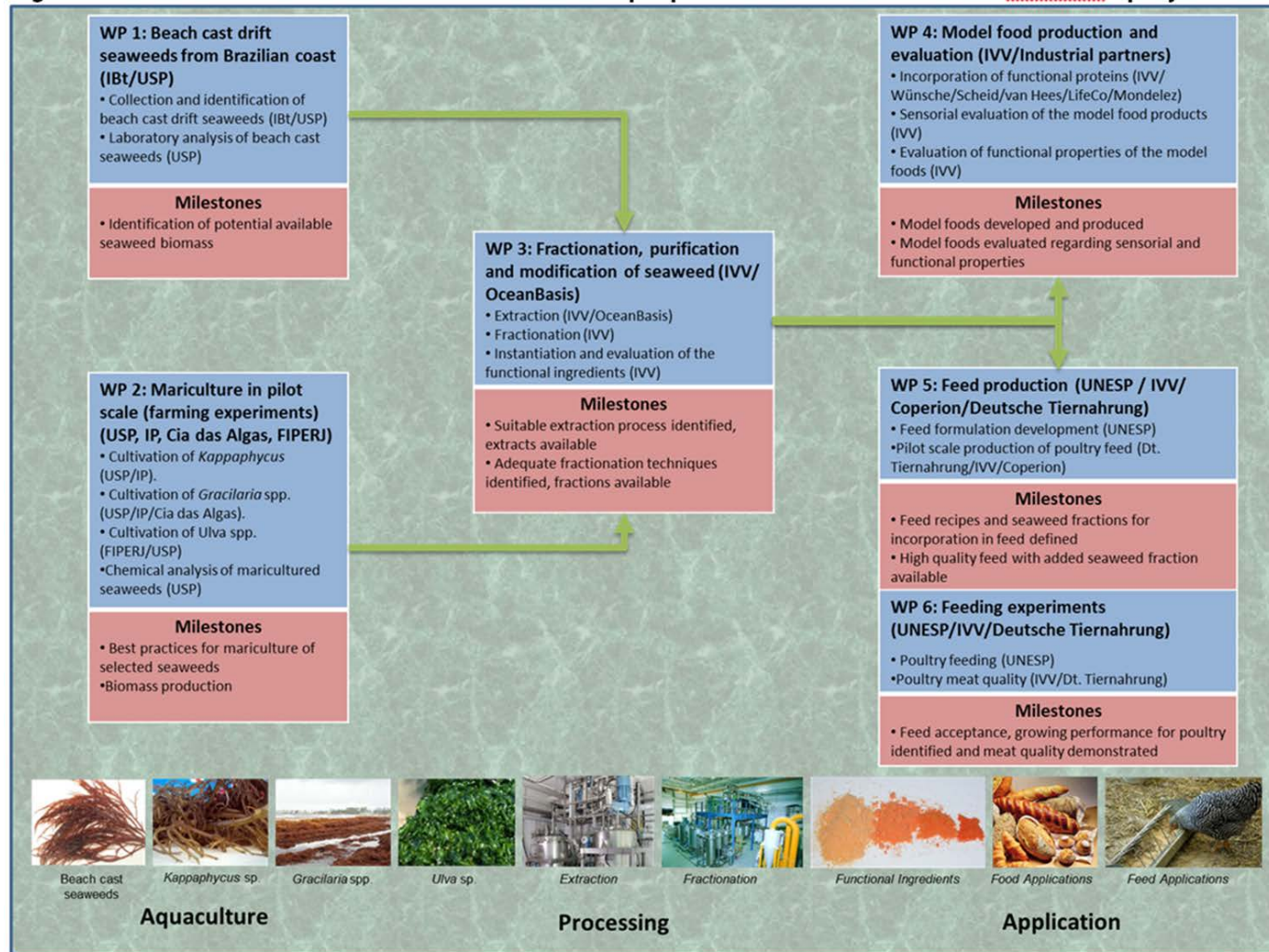


SEAFEED - Sustainable and healthy food and feed ingredients from seaweeds:

- Funded by BMBF
- Bioeconomy International
- Project administration by Projektträger Jülich
- 2016/11 – 2020/04
- Project consortium with 15 Partners (scientific and industrial) from Germany and Brasil



Project Structure



Main Outcomes



WP 1 & 2 (Beach-Cast and Mariculture of Algae / BR)

- Focus on *Ulva rigida* and *Porphyra ssp.*
- Best nutritional values for mentioned species

WP 3 (Extraction, Purification, Modification of Algae / D)

- Extraction most sufficient with 3-step aqueous extraction (acidic, neutral, alkaline)

WP 4 (Food Application / D & BR)

- Fractions with high functional properties for food application

WP 5 & 6 (Poultry Feed Application / D & BR)

- Beach-cast algae not suitable for poultry feed



- Many Thanks to BMBF for funding this project
- Many thanks to Dr. N. Hassan, Dr. Ch. Pfaff and P. Dahmen from PTJ for project administration and support

Thank You for your attention. Questions?

Contact: Dominic Wimmer – Dominic.Wimmer@ivv.fraunhofer.de – +49 8161 491 453