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# Novel foods and ingredients from the oceans: pilot case studies from Mediterranean region

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## Abstract

It is known that fishery sector is more and more strategic for food security and that the possibility to feed the increasing population, meeting the growing request for seafood products, needs urgent and coordinated actions, at global level, to satisfy demand in sustainable way.

These topics are part of the blue transformation strategy of the FAO, that focuses on better productions to achieve a better life.

A successful approach is the valorization of underutilized or unconventional marine species by realization of new food, the reutilization of sidestreams to produce novel ingredients, promoting diversification, waste reduction and circular economy.

Our research group has developed protocols, procedure and technologies that are yet implemented at regional level, thanks to the strong networking with local stakeholders and to national and international projects on blue economy.

We have developed new foods from low value fishery species and from invasive species such as blue crab; we setup, at high TRL, protocols for the extraction of omega-3 enriched fish oil, astaxanthin, protein hydrolysates, polyphenols and carotenoids that are ready for application in blue economy sector.

**Keywords:** blue growth, marine biobased food, marine bioactive compounds, fishery

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