

Functional processing of cultivated seaweeds for novel food products

The FunSea project aims to enhance nutritional quality, safety and functional properties of cultivated brown and green algae as food ingredients, through development of new sustainable processing technologies and utilization of side streams and residual biomass from biomarine industries. The project will further develop and characterize novel food prototypes toward a wide European market, and assess environmental, economic, and regulatory aspects along the value chain from biomass production to finished products.



Biomass production and pre-processing

Cultivation of brown and green algae in the Atlantic Ocean and Baltic Sea, stabilisation of biomass and collection of side-/waste streams

Enhancement of safety and nutrition

More effective removal of food safety hazards, and retention and introduction of nutrients during processing.

Enzymatic and microbial processing

Use of biotechnology to improve processing, increase health benefits, modify nutritional and sensory properties, and valorise side streams.

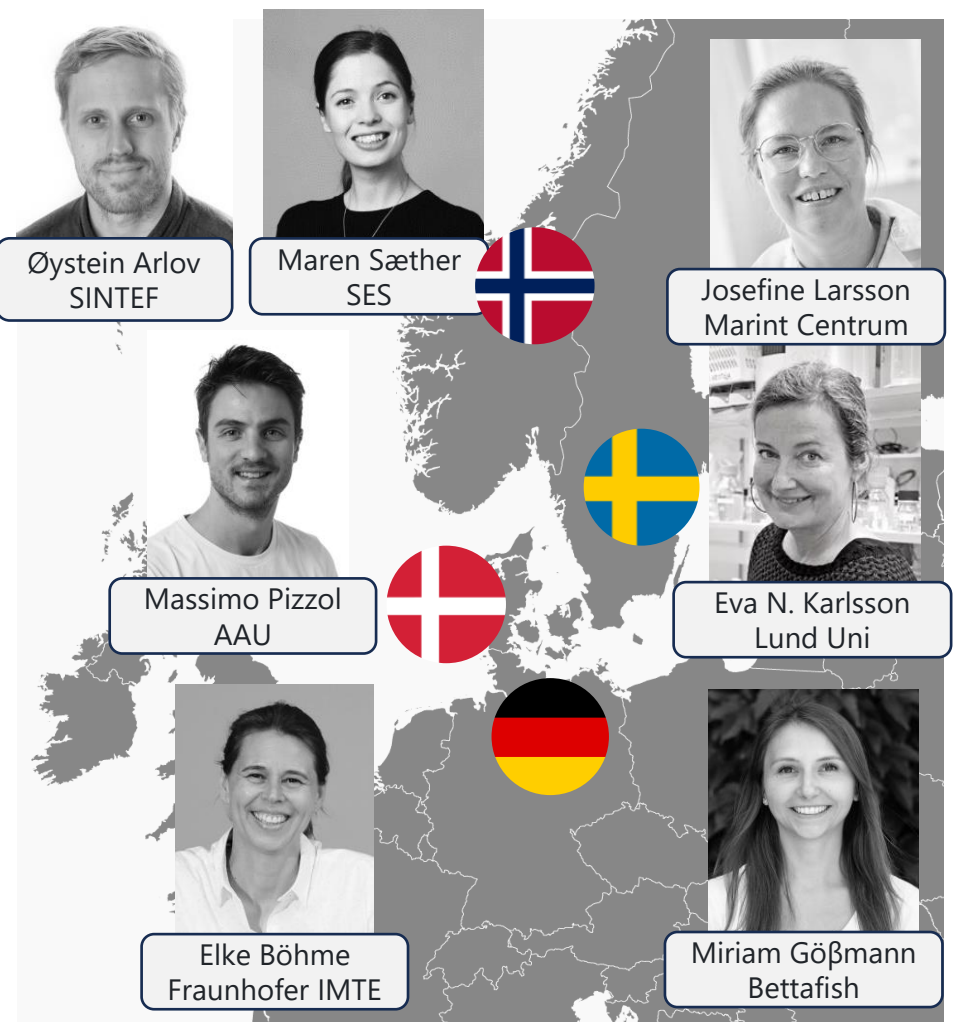
Development of novel food products

Conceptualization, production, and evaluation of new tasty, healthy, and sustainable food products tailored for the European market.

Environmental and social assessment

Life cycle analyses, techno-economic and regulatory assessment, and social aspects of novel developed processes and products.

FunSea partners with main contacts



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