

BENEFICIARY: **BORD IASCAIGH MHARA**
PROJECT REFERENCE NUMBER: **19/SPIS/DI015**
NAME OF PROJECT: **R&D Programme**
IMPLEMENTATION PERIOD: **1st January to 31st December 2019**

Project Scope

The Irish Government's Agri-Food Policy FoodWise 2025 strategies identified numerous priorities for the Irish seafood sector including industry partners to develop a research programme to support high value products from seafood research; to reduce the level of seafood produce sold in commodity form from 70% to below 50%. To achieve this the policy document suggest that a renewed priority be given to R&D into seafood based new product development, food ingredients and functional foods. This research should also include both harvested wild and farmed seaweeds and their by-products. The Seafood R&D Programme was developed to explore industry-good opportunities for the Irish seafood sector to add further value by utilisation of by-products, development of marine ingredients and trial and application of new technologies under Irish conditions in conjunction with knowledge providers.

Objectives

Commercially-relevant seafood R&D projects were conducted across a range of sector need areas to include;

- To develop commercially relevant industry good projects and encourage investment in R&D.
- To define new opportunities for by-product utilization in the development of human and pet-food concepts.
- To explore new technologies to increase product quality and safety.
- To develop new solutions for Irish-origin ingredients and product.
- To develop linkages with national and international knowledge providers and explore opportunities for our client-base.
- To use data and insights collected to determine the commercial viability of investing in new processes and technologies.
- To lead the Irish seafood sector in identification of new business opportunities and strategies.

Budget: €380,000

Achievements/Spend

BIM issued a tender for Research Performing Organisations (RPO's) to join a framework for future funding calls via mini seafood R&D competitions. Teagasc, University of Limerick and a Norwegian organisation, Nofima, were successful in joining this framework and participated, and a number of BIM-led 100% funded projects commenced.

Teagasc provided technical consultancy on six projects including analytical testing, extraction, characterisation and development of standard operational procedures (SOP's) on the following projects:

- Exploring pelagic blood-water for valuable ingredients.
- Health and wellness ingredients from rope grown Irish mussels.
- Appraisal of whitefish and salmonid waste streams for pet food and bio stimulant ingredients.
- Enhancing cell culture health using marine magnesium mineral extracts and collagen/collagen hydrolysates.
- Opportunities for Irish marine ingredients in the global pet food sector.
- Effect of blue whiting protein hydrolysates supplementation on markers of glycemic control, metabolic syndrome and appetite in humans.

Nofima provided technical consultancy on three projects including:

- Automated technologies to optimize anisakis spp. in Irish megrim and hake.
- Optimising bait formulation for brown crab and whelk.
- Testing of onboard super-chilling technologies for Irish hake.

University of Limerick provided technical consultancy of two projects including:

- Cadmium mitigation in brown crab.
- Comparison of blue whiting-derive calcium to dairy sources.

SUMMARY OF SPEND:

Total Approved	
Total Eligible Expenditure	€367,592.57
Total Drawdown	€367,592.57
EU – 50%	€183,796.28
Exchequer – 50%	€183,796.28

Report by: John Fagan

Date: May 2020