The Journey to 100% Utilization

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Fishing

Responsible Fishing



Traceability



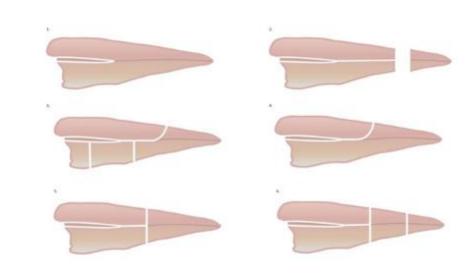
Proper handling

Vertical integration

Primary Processing

Technological advances → better yield and integrated value chain





Traditional By-products

- Long history of by-products and collaboration
- Handling has been improving through the decades
- Haustak founded in 1999, uses renewable energy
- Focus is to use everything and increase value





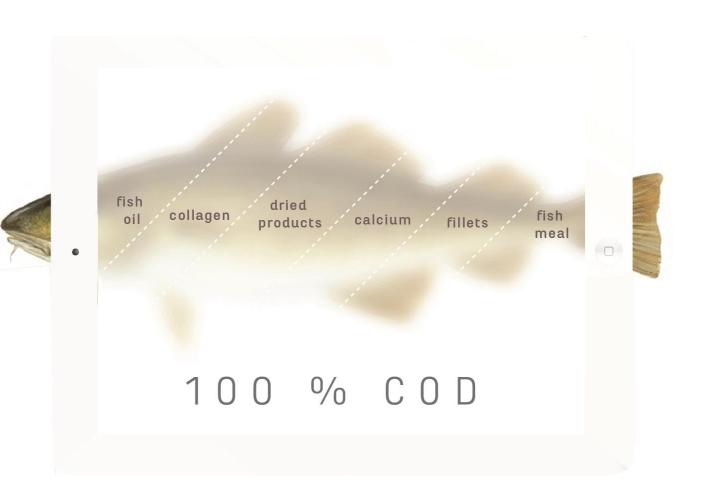
codland

• Founded in 2013

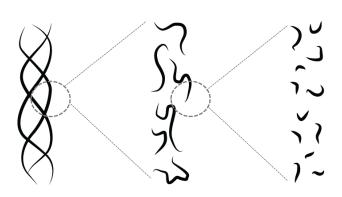
Platform to increase value of byproducts

Focus on collaboration

Research grants





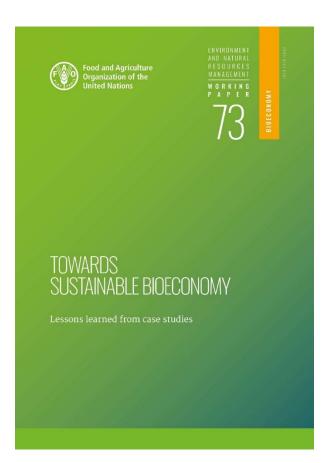




- Producing collagen from fish skin
- Joint ownership
- Began operation in 2020
- Raised the market price of fish skin

Smart Award for By-product Innovation at Icelandic Fisheries Exhibition 2022

codland





► Private sector activity Stakeholders involved:

- ► Leading parties: Carland
- ► Others: Related national fisheries, auction research companies and high-value products manufacturers
- ► Agriculture sectors
- ► Food and agre-industry ► Health care and biopharma

Principles and criteria covered:

C1.kC1.4 C22:C23 C3.kC33 C5.kC52 C6.3 C7.kC12 C 8.1 C 9.1 C 10.1



▶ Within the Iceland Ocean Cluster, waste from traditional cod fisheries and cod processing is used for biomass feedstock. Several companies in the cluster created Codland, a start-up company, to obtain the maximum value from every part of the fish and increase revenues.

RESULTS I

- Iceland has year-round cod production, but the capture level is limited, so
 there is a need for an integral utilization of the fish. Cadland aims to promote
 progress in the fishing industry through collaboration and the production of
- ➤ In the business model, facilities are set up near the port and beside a cod drying plant. This model, which allows for the processing of almost all fishery by-products at a single location, can be replicated in other coastal areas.
- ▶ Biotechnology is used to produce high-value products. This includes a new method for hydrolization using enzymes to replace chemical methods.

RIOMASS VALUE CHAIN

Waste from sustainable fisheries of whitefish, particularly local wild-caught cod

Biomass and bioproducts processing and use:

➤ Fish oil from the liver and viscera with omega-3 fatty acids

- Fish meal from the viscera for feed supplement and organic fertilizer.
- Mineral supplements, mutaly calcium from the hones
- ► Collagen peptides from the skin produced by enzymatic hydrolization
- Sustainable end-of-life options and eross-cutting circularity aspects:

RESULTS OF THE REVIEW

Objectives shared with other case studies:

- ▶ To incentivize the sustainable and efficient use of biological resources while
- ▶ To increase profitability by adding value to biomass
- To create and secure employment through in situ value addition and enhance rural and urban economic resilience
- ▶ To move towards a more circular bioeconomy
- ► To support research, development and innovation and put it into practice to

Success factors shared with other case studies:

- ➤ The use, when viable, of biomass residues and food that are otherwise lost or wasted
- processing stage
- ways that protect genetic resources, respect local communities! intellectual property rights and support nature conservation
- ➤ The harnessing of the microbiome and microbiological processes, including processes that support renewable carbon capture and use ➤ The application of innovative practices and technologies for biomass production, processing and use
- The creation and development of markets for bioproducts, including assessing market potential and carrying out dissemination activities
- ► Clustering and the integration of sectors and levels
- > The adoption of cerritorial and landscape approaches in national or
- ► The involvement of all relevant stakeholders in the transition towards sustainable bioeconomy



