



**10th International Conference on Sustainable Solid Waste Management** 

# Optimization and scaling up bioactive peptides production from fish discards

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Optimal utilization of seafood side-streams through the design of new holistic process lines

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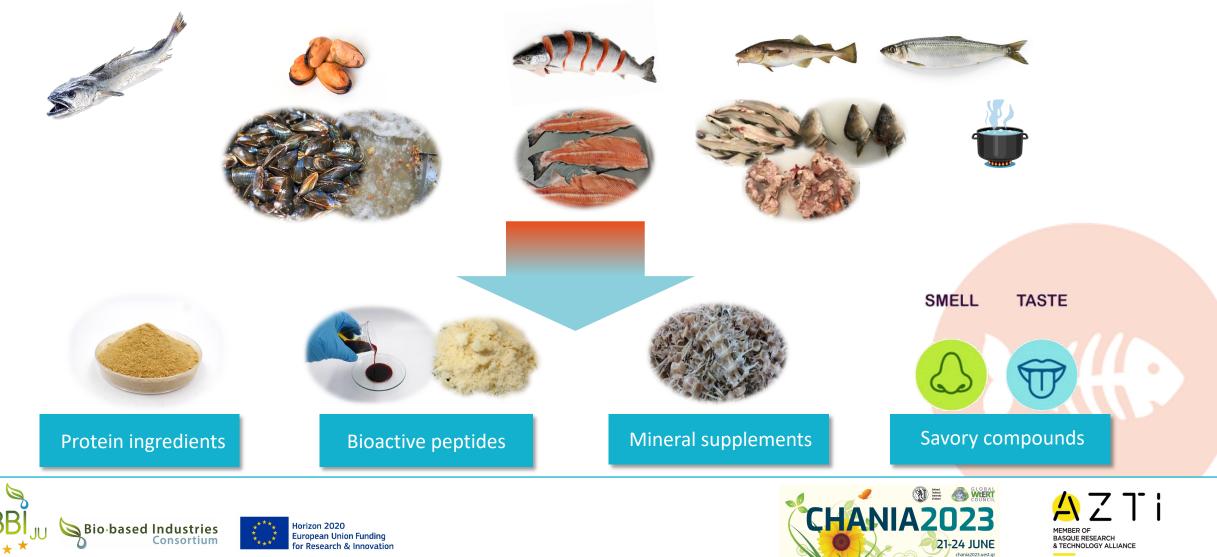




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## FROM SIDE-STREAMS TO PRODUCTS

- Up to 70 % of seafood end up as low-value products or waste
- Efficient and sustainable valorisation system of seafood side-streams into MARKETABLE PRODUCTS



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## • Hake bycatches

- Selected as model of fish discard in Bay of Biscay
- Account up to 30 % of hake catches (~ 1500 tn/year)
- Can not be used for direct human consumption
- Looking for valorisation options



#### Bioactive peptides from hake bycatch



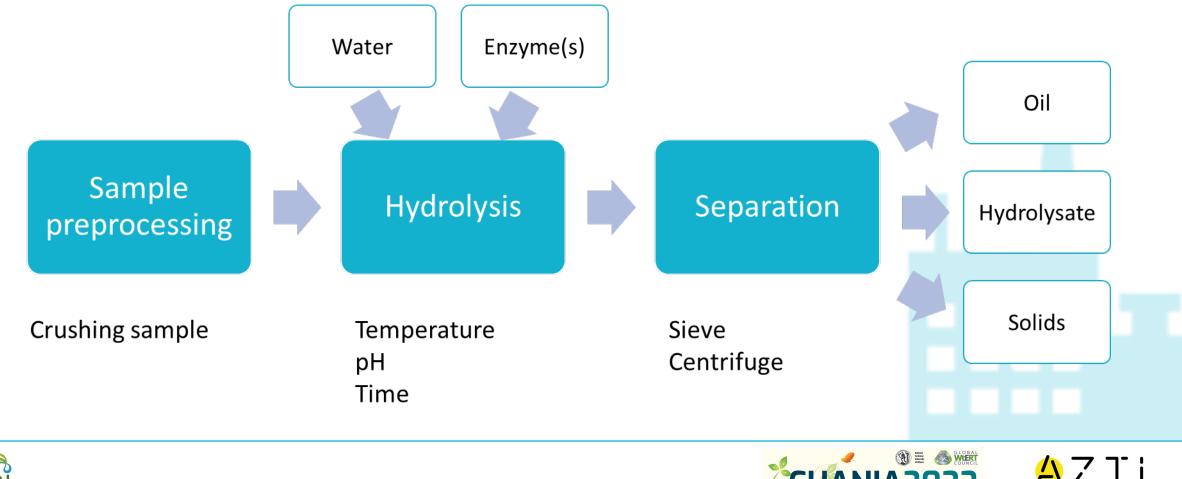






#### The process:

Enzymatic protein hydrolysis.







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BASQUE RESEARCH

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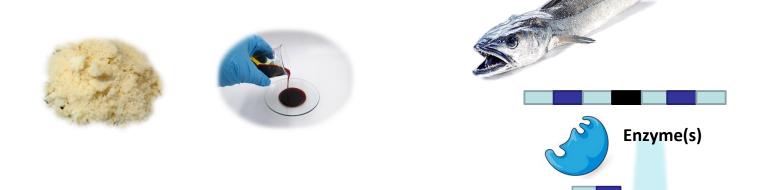
## Fish protein hydrolyzates (FPH)

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- Protein yield up to 70 %
- Powder or concentrated liquid product
- Protein content up to 90 % (dry matter)
- Easily digestible peptides
- Wide range of bioactivities





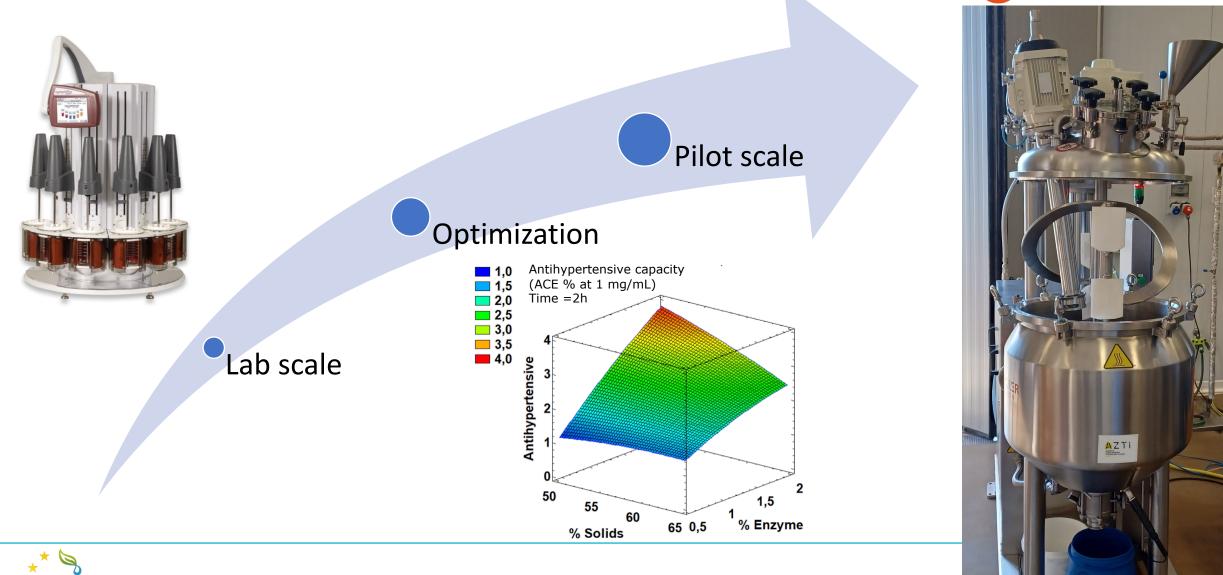






**Bioactivities** 

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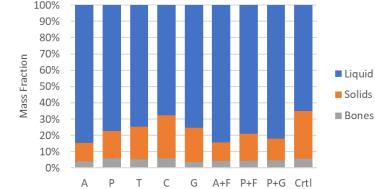
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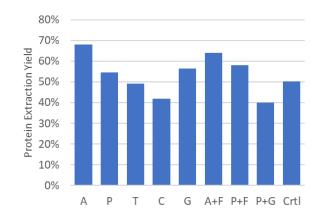


## Lab scale:

#### Enzyme tested

- Endo-protease of the serine type (A) ٠
- Broad-spectrum endo-proteases (P)
- Trypsin specific protease (T)
- Chymotrypsin like protease (C)
- Glutamic acid specific protease (G)
- Blend of endo- and exo-peptidases (F) ٠





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#### Analysis

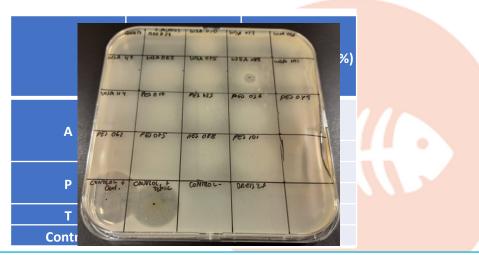
Proximal analysis (Moisture, Protein, Fat, Ashes)

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- **Bioactivities** 
  - Antioxidant
  - Antihypertensive
  - Antibacterial

Staphylococcus aureus (CECT 435) Escherichia coli (CECT 516) Salmonella enterica (CECT 415) Aeromonas salmonicida (CECT 5173) Bacillus subtillis (CECT 39) Vibrio vulnificus (CECT 529) Bacilus cereus (CECT 131) **Control : Tetracycline and Gentamicin** 



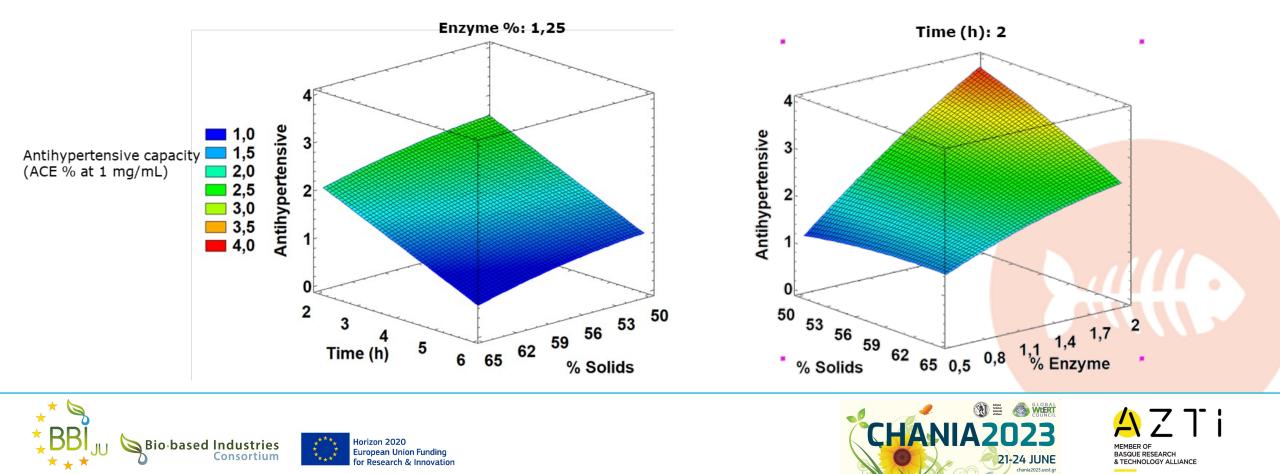






## **Optimization:**

- Products obtained with most promising results in terms of yield and bioactivity optimized.
- Process condition optimized to maximise antihypertensive capacity.







#### **Pilot test:**

















#### **Pilot test:**







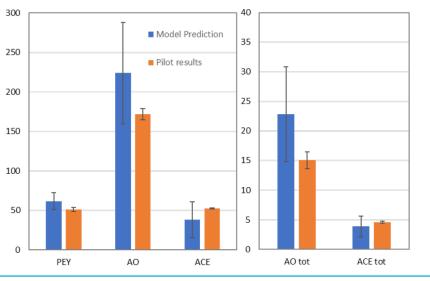






## Fish protein hydrolysates

- Protein extraction yield > 50 %
- Liquid hydrolysate > 6 % protein (92 %H)
- Solid powder > 85 % protein (4 %H)
- Antioxidant and Antihypertensive capacity
  - Pilot results according to models
  - Antihypertensive capacity in the range of results reported in literature



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Antioxidant

Antihypertensive



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Enzyme(s)

**Bioactivities** 



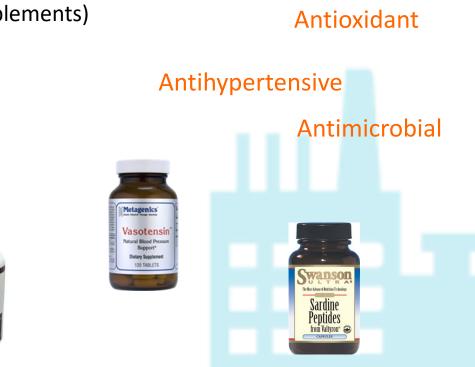
#### **Fish protein hydrolysates**

#### **Market applications**

- Supplement as health promoting properties (nutraceutics or food supplements) **}+##**
- Protein supplement in the food industry **}**
- Most applications are in nutraceutical market
  - Antihypertensive capsules and pills

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500 mg



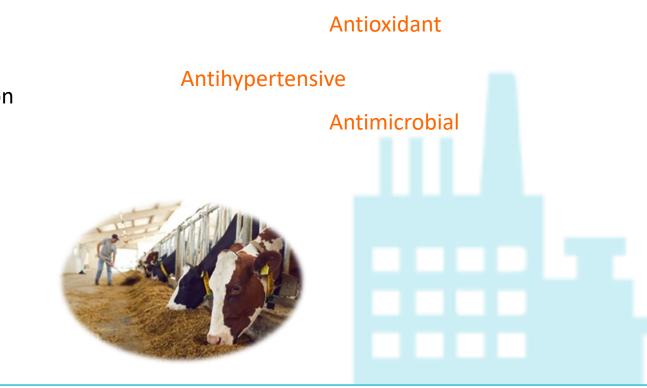




#### Fish protein hydrolysates

#### **Market applications**

- Animal feeding (aquafeed, pet food, livestock)
  - high digestibility and bioactivity
- Suitable substitutes for antibiotics in livestock production
- Avoid resistance to conventional antibiotics

















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