FishFermPlus

Project ID: 314983
Funded under: FP7-SME

**Added-value bioprocessing for Fish raw materials via low-cost Fermentation technologies delivering a PLUS in the sustainable production, consumer safety and quality of highly sensitive fish products**

From 2012-11-01 to 2015-02-28, closed project | [FishFermPlus Website](#)

### Project details

<table>
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<tr>
<th>Total cost:</th>
<th>Topic(s):</th>
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<tr>
<td>EUR 1 159 921</td>
<td>SME-2012-1 - Research for SMEs</td>
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<tr>
<th>EU contribution:</th>
<th>Funding scheme:</th>
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<tr>
<td>EUR 891 000</td>
<td>BSG-SME - Research for SMEs</td>
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<th>Coordinated in:</th>
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<td>Denmark</td>
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### Objective

FishFermPlus targets to support the economic viability and resource-efficiency of SMEs in fish/seafood value chains. Under-utilised, high-quality raw materials from capture fishery and aquaculture production (e.g. homogenised fish flesh from fillet production) will be used for a novel fermentation process with higher cost-efficiency and a more simple implementation than previous mere extraction/purification methods. Instead of isolating components, FishFermPlus will generate multifunctional, fish-tailored ingredients, which will deliver in particular antilisterial/antimicrobial activity and flavour enhancing or texturising properties. SMEs will generate income from the by-product valorisation and the marketing of safe, naturally processed high-quality fish and seafood products with prolonged shelf-life, better palatability and thus higher consumer acceptance. They will benefit from an increased process and food safety control – especially against Listeria monocytogenes which constitutes a main microbial risk in ready-to-eat seafood. SMEs in the processing and ingredients branch will increase their business by producing custom-tailored equipment and compounds. This will be achieved by a concerted applied research program involving 2 RTDs and 4 SME companies from 4 European countries who are dedicated (a) to develop a bioprocessing method under optimal fermentation conditions and process control; (b) to tailor adequate downstream processing to stabilise the processed materials and their functionality; (c) to apply the ingredients for a fish product range that achieves additional product-safety (assessed via viable counts, challenge tests, risk modeling), prolonged shelf-life (microbial, sensory) and high consumer acceptance (preference & concept testing); (d) to critically assess and to disseminate the positive impact of the project results and their contribution to the sustainable use of scarce aquatic resources and current waste minimisation strategies.

### Related information

**Report Summaries**

Final Report Summary - FISHFERMPLUS (Added-value bioprocessing for Fish raw materials via low-cost Fermentation technologies delivering a PLUS in the sustainable production, consumer safety and quality of highly sensitive fish products)
Coordinator

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EU contribution: EUR 250 862,50

Activity type: Private for-profit entities (excluding Higher or Secondary Education Establishments)

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EU contribution: EUR 221 082

Activity type: Private for-profit entities (excluding Higher or Secondary Education Establishments)

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EU contribution: EUR 139 987

Activity type: Private for-profit entities (excluding Higher or Secondary Education Establishments)

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Activity type: Private for-profit entities (excluding Higher or Secondary Education Establishments)

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Activity type: Research Organisations

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EU contribution: EUR 25 407

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Activity type: Higher or Secondary Education Establishments

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EU contribution: EUR 19 314

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