Interreg
North-West Europe
Food Heroes
European Regional Development Fund

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New fish products from white fish extracted from the bones after filleting

# The Food Waste **Problem**

Currently, in fish processors throughout Ireland there is a significant quantity of raw material wasted during the filleting process. Currently in Ireland, only 35-65% of whitefish/salmon is used for human consumption. This is mainly in the form of fillets with the remaining pieces primarily used for low value fish meal. **There are approximately 10,000-12,000 tons of whitefish waste and 3,000 tons of salmon waste in Ireland. A significant percentage of this wasted flesh is fish trimmings and residual flesh left on the bone. BIM and North Cape Seafoods sought to find a solution to this problem.

# The Food Waste **Solution**

The first idea was to develop products utilising recovered flesh and mince. BIM identified the BAADER meat recovery machine and this used it to recover flesh from frames by North Cape Seafoods. This was frozen into 7.5kg  bocks and brought to University College Dublin where prototypes of products were developed; fish cakes, fingers and terrines. However, after microbiological testing these prototypes were found to have high TVBN values. Further development of these prototypes did not happen. BIM and North Cape identified reforming of by product as a possible solution.

BIM identified two world leaders in reforming technology, Marel and Nienstedt. Peter McCormick from North Cape visited both companies with members of the BIM Food Hero team to view the reforming technologies where natural looking fish fillets were produced from recovered mince, trimmings and other by-products. The Nienstedt reforming technology performed best and North Cape Seafoods saw an opportunity to produce reformed natural looking fish portions to supply to chip shops to batter and sell. Samples have been produced and sent



# The Food Waste **Impact of the Solution**

**How much food was saved by this solution during the project?**
Project was only brought to prototype stage

**How much food do you expect to save in 2020?**
No investment in technology at this stage

**How much food will be saved 5 years after the end of the project?**
250 tonnes of Whitefish by product

**How much food will be saved 10 years after the end of the project ?**
400 tonnes

Project Food Heroes aims to reduce food losses in the primary sectors (on farm and fisheries) by creating higher value uses for byproducts and products that are out of specification. Throwing it away is such a waste. This project is funded by INTERREG North West Europe, European Regional Development Fund.