

ORGANISATIONS INVOLVED

Technopole Quimper – Cornouaille, Mussella

CONTACT

Axel Brière

LEAD PARTNER ORGANISATION

Technopole Quimper - Cornouaille

Undersizes mussels to new frozen mussel products

The Food Waste Problem

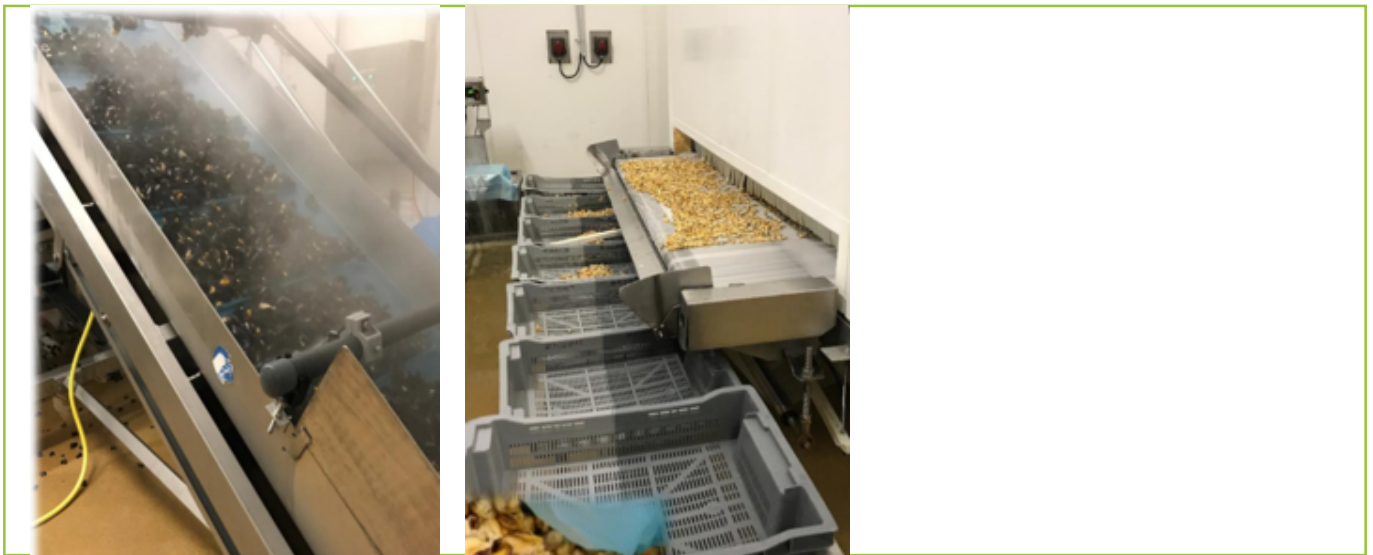
The problem of by-products of mussels only concerns the Hexagon; this is related to the traditional practice to cultivate mussels on "bouchot". With this last, the mussels are cultivated on piles planted in the ground and distributed on the foreshore. The mussels on "bouchot" submerge and return above the water surface, because of the tide; as a result, they spend more than a third of their lives out of the water; unlike the common used system in other European countries, where mussels are permanently immersed and never stop their growth. The method on "bouchot" makes it possible to obtain better organoleptic characteristics; but unfortunately mussels that do not reach market sizes find themselves decommissioned and fall into the by-products category; hence the high proportion of mussel by-products in France.



The Food Waste Solution

Mussella's project is based on a process of steam shelling of the undersized mussels separated after grading, to offer them for sale in the form of frozen products for businesses and consumers. In Europe the majority of shelled mussels come from Chile. Mussella now offers a local alternative. The shells of the mussels concerned will also be valued in the oyster farming sector for the capture of oyster larvae and the cooking juices from hulling are currently tested for the food supplements sector.

Based on this research and his professional experience, Axel Brière, with 4 other mussel companies, created a new legal structure in 2016, called Mussella. After exploring different valorization routes (nutraceutical, food, petfood, appetizing, aromatic, cosmetic, amendment, matrix, treatment), Mussella has chosen to focus the development of by-products as a priority for the human food market.



The Food Waste Impact of the Solution

For the moment, the freezing of mussel meat is carried out at a subcontractor. But this step should soon take place in Pénestin within the future factory "Mussella 2" (July 2021) which will take the young company to a new milestone. Greater production capacity, better quality with IFS and organic certification and a lower price per kilo.

Estimation of food saved:

- 5 tons during the project
- 10 tons expected in 2020
- 100 tons 5 years after the end of the project
- 500 tons 10 years after the end of the project

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.