

**ORGANISATIONS INVOLVED**

BIM, CTC, Technopole QC, University of Lincoln

**CONTACT**

Colum Gibson

**LEAD PARTNER ORGANISATION**

BIM + CTC

Dried products of salmon and white fish  
by-products utilising heat recovery

## 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 35-45% 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.



# The Food Waste Solution

An initial drying trial was undertaken in BIMs Seafood Innovation Hub where by-products were dried and analysed both microbiologically and for energy requirements. CTC and BIM conducted a pinch energy analysis to determine was this an economically feasible solution for the Irish Industry. Preliminary calculations showed this was economically feasible if heat recovery/exchange technologies were utilized.

BIM identified a world leading company in terms of drying fish by-product who agreed to demonstrate the drying processors to Irish processors and produce samples using Irish origin fish by products. Several processors were brought to this facility in the UK where their own by-products had been dried and samples produced. Samples were sent to customers and we are currently waiting on feedback.



## 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?**

125 - 200 tonnes by product

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

400 - 500 tonnes by product

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.