

FØDEVARER FRA BLÅ BIOMASSE

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TANG - SØSALAT

HVORFOR SØSALAT?

Uudnyttet ressource

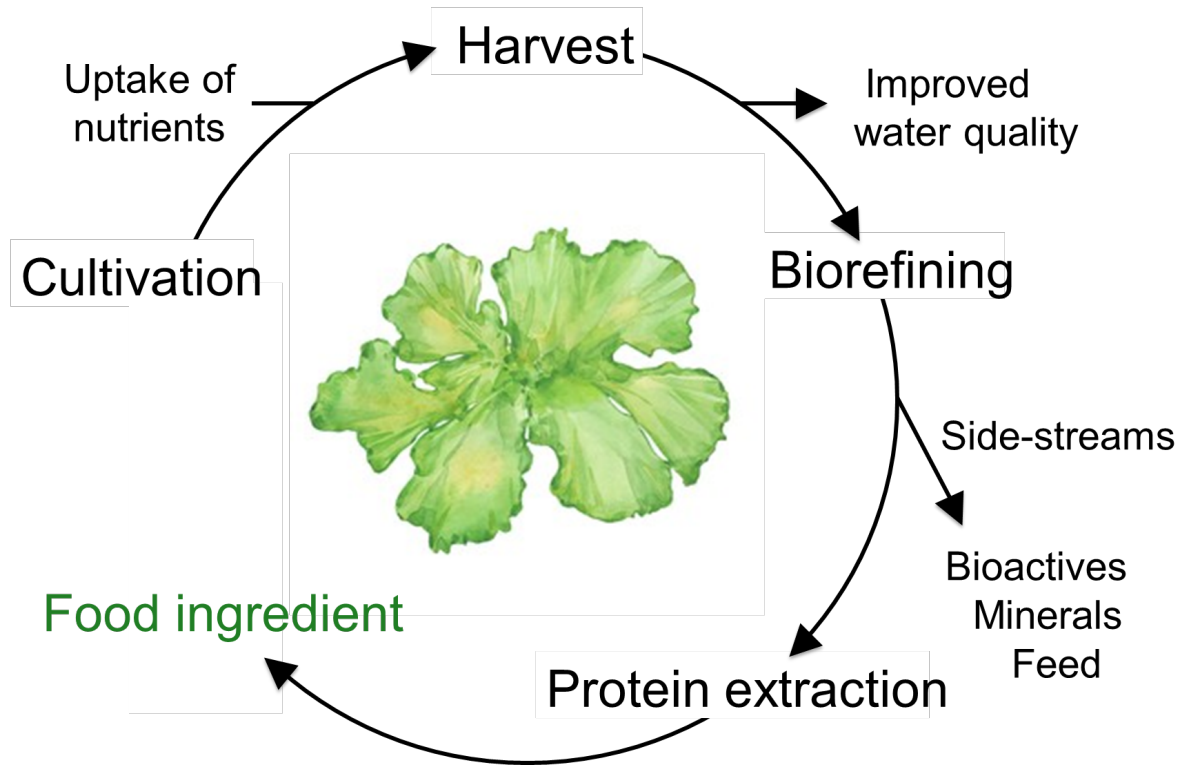
- Høj vækstrate
- Interessant aminosyrer-profil

Ikke brug for

- Ferskvand, agerjord, gødning

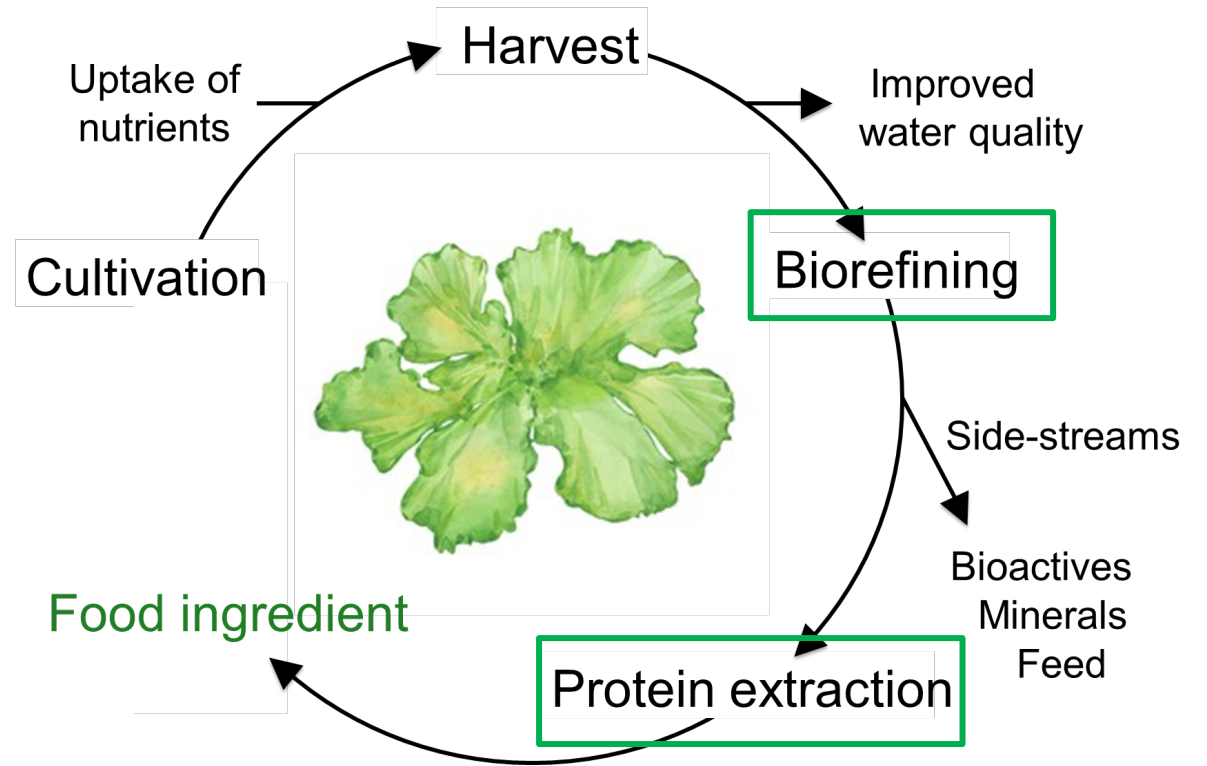
Økosystemtjenester

- Næringsstof-remediering

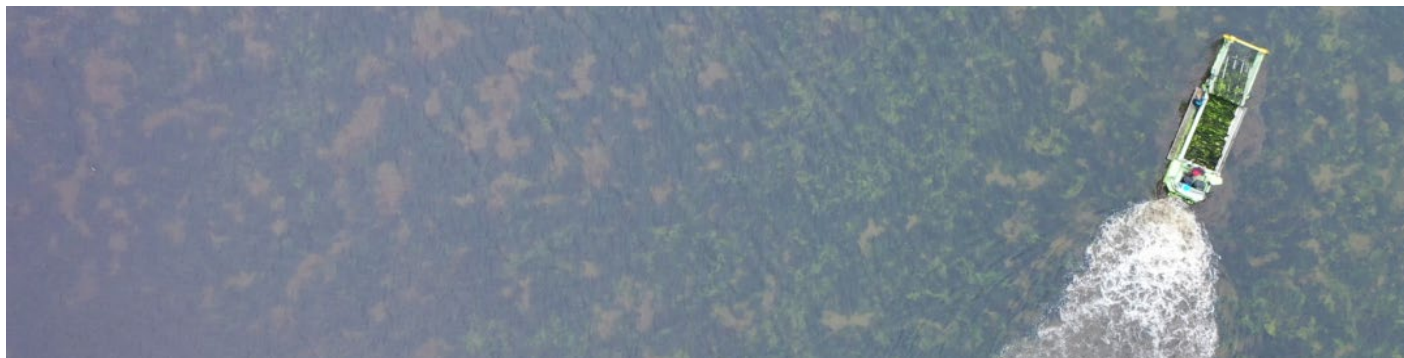


SØSALAT SOM PROTEINKILDE

Bioraffinering for at udvinde protein



HØST AF SØSALAT



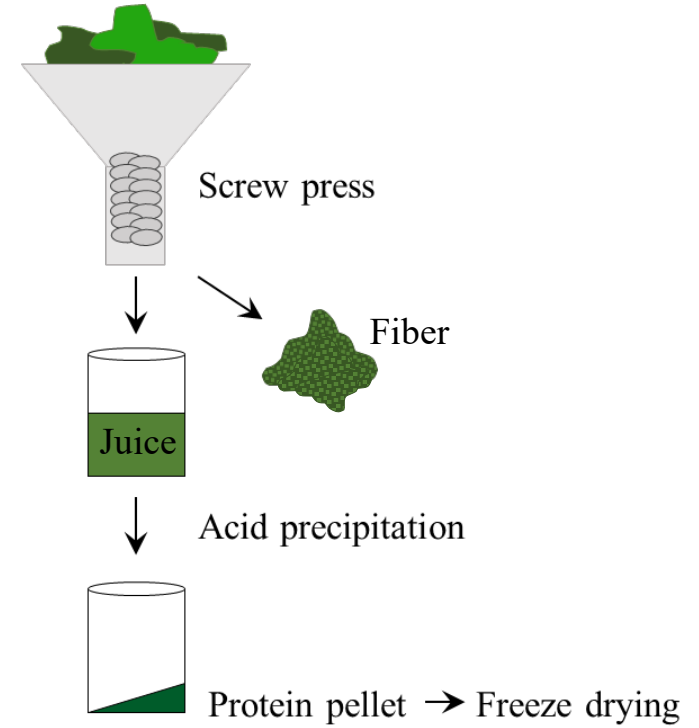
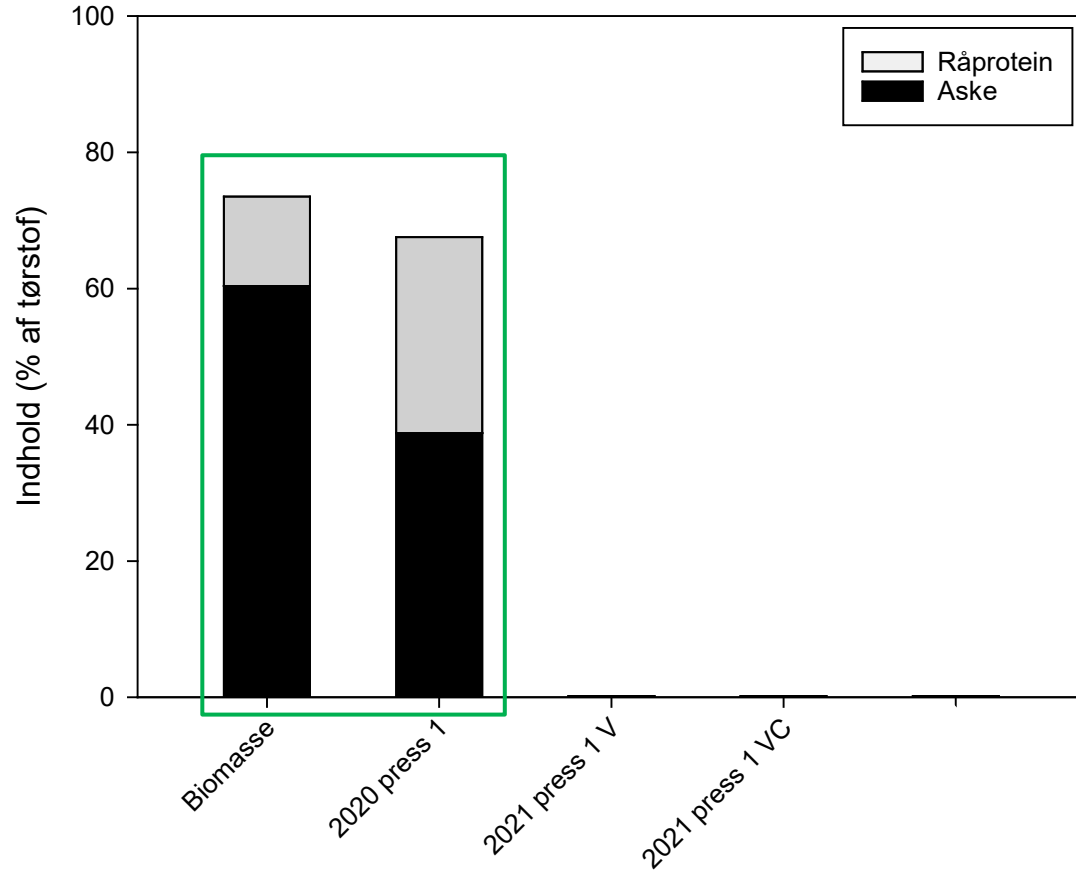
Skive Fjord



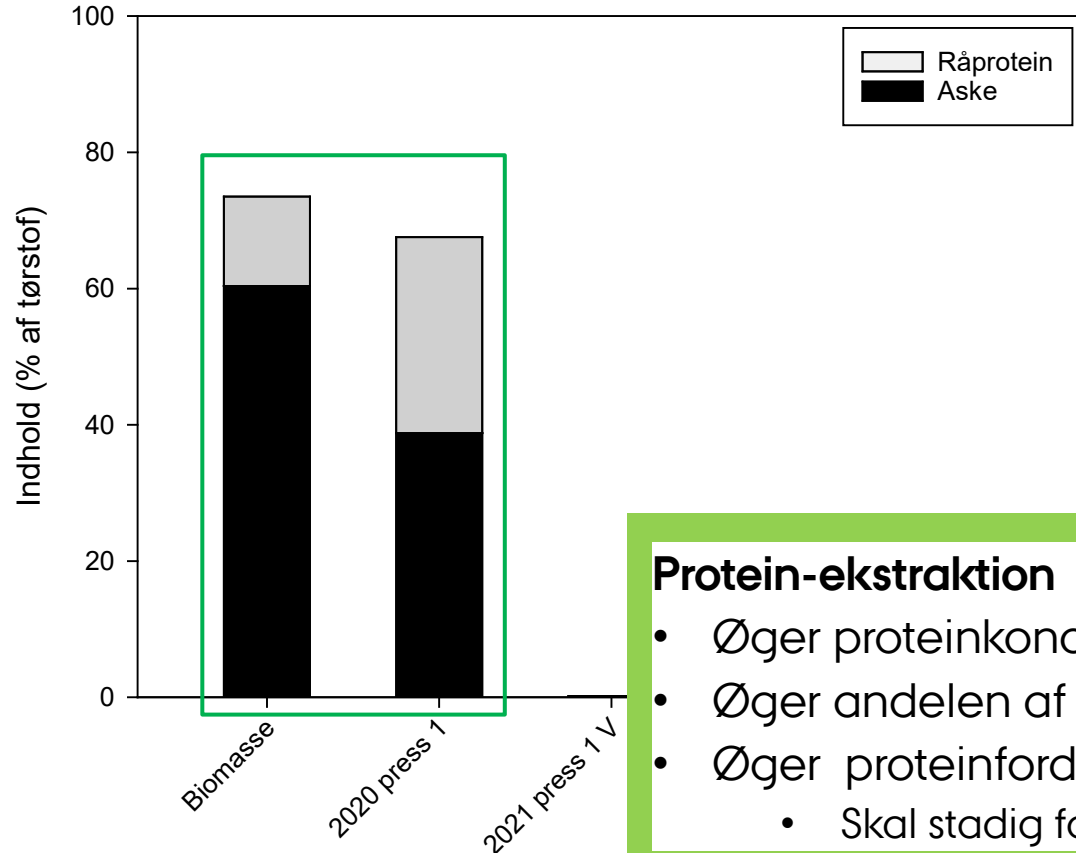
PILOTSKALA PROCESSERING



PILOTSKALA PROCESSERING

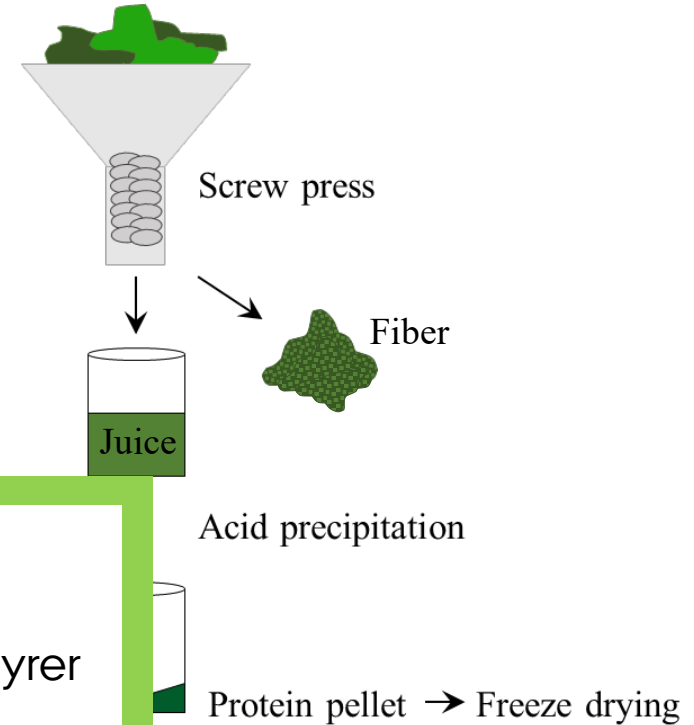


PILOTSKALA PROCESSERING

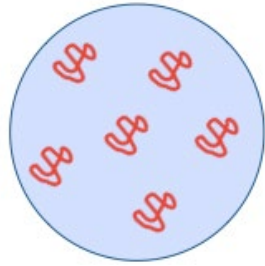


Protein-ekstraktion

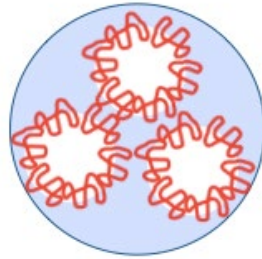
- Øger proteinkoncentration
- Øger andelen af essentielle aminosyrer
- Øger proteinfordøjelighed
 - Skal stadig forbedres



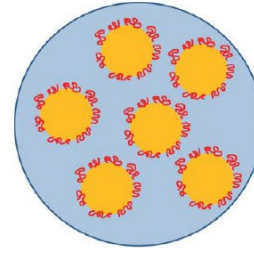
PROTEINKVALITET - FUNKTIONELLE EGENSKABER



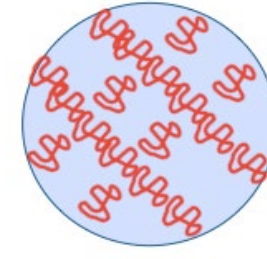
Opløselighed




Skumdannelse





Emulgeringsevne




Gelering

 = protein

 = luft

 = vand

 = olie

KONKLUSION



Bioraffinering

- Protein blev koncentreret x4 → mørkt koncentrat med ~40% protein
 - Vask og clearings-step
- Andelen af essentielle aminosyrer steg ved proteinekstraktion



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