

Deep Dock

Novel Functional Ingredients from Seaweeds

The Deep Dock project was an 18 month, £279,344 funded project through the Welsh Government's Academic Expertise for Business (A4B) funding programme. Aimed at creating a sustainable supply chain in Wales to exploit seaweed as a source of high value products for use in the food and cosmetics industries, the project facilitates the use of Welsh native



seaweeds, produced using marine-culture, associated with existing mussel production. The project aims to isolate fractionated feedstocks for subsequent downstream conversion into high value products for the food and cosmetics industry. Initial research was undertaken through the utilization of Bangor University's expertise in marine aquaculture and the BEACON capabilities to extract plant chemicals from biomass.

The expertise and knowledge gained will assist the three Welsh SME's involved in the production, preprocessing, and use of seaweed based fractions to deliver a range of products as part of an integrated supply chain. Input from several multinational companies has also provided additional market pull for the uptake of seaweed derived functional additives across the food and cosmetics sectors.

Summary

Project Lead:

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Lead Institution:

Bangor University

Project Partners:

- Unilever
- Deep Dock Ltd
- Beaumaris Technologies Ltd
- Biocatalysts Ltd
- Novel Food Ingredients Ltd
- Lisk Associates
- Chrysalis Ltd
- Leslie Parsons and Sons Ltd
- Marlow Foods (Quorn)
- Nandi Protein

Sponsors:

Academic Expertise for Business
(Welsh Government)

Total Project Value:

£279,344 + partner contributions
= £569,344