2ND SUBMARINER Conference



Creating synergies for a biobased society

Research and commercial activities on marine bio-based resources in Iceland

Dr. Hordur G. Kristinsson

Chief Science and Innovation Officer



Matis

Independent R&D company with a leading role in food and biotechnology research in Iceland

- Enhance innovation in the food and biotechnology industry
- Increase value of consumer products
- Food safety and quality
- From basic research to commercial applications
- Contract research







09.10.2017 #BetterOffBlue17

Bio-based ingredients are in high demand



Dietary supplements

\$90 billion globally CAGR 6-7%

Functional foods

\$37 billion in USA CAGR 3%

Sports nutrition

\$7 billion in USA (83%) CAGR 13%

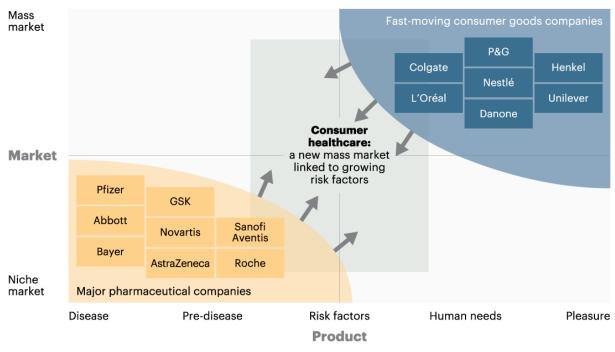
Beauty/personal care

\$433 billion CAGR 4-6%

"Natural" "Sustainable" "Environmentally friendly"
"Free-from" "Unique" "Pure" "Renewable"

Developing and fast growing market

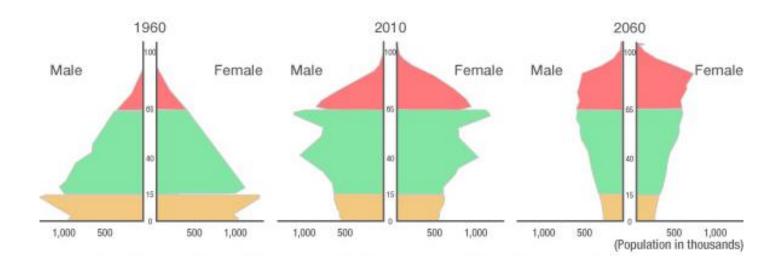




4

Changing demographics

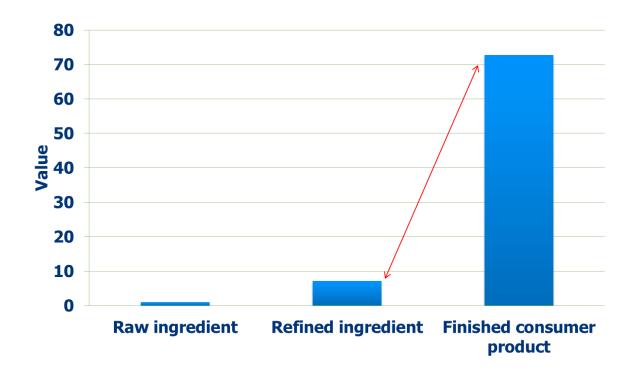




Japan

Value addition at different stages





Great value addition potential



Fishmeal



\$2.1/Kg protein

Valytron®



\$1372/Kg protein

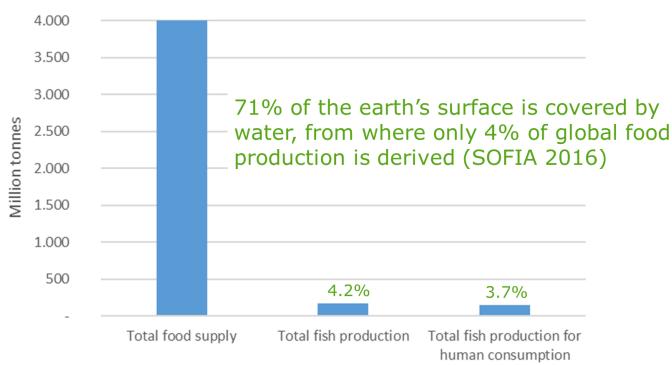
Amino®



\$1185/Kg protein

The facts....





Highly inefficient value chain

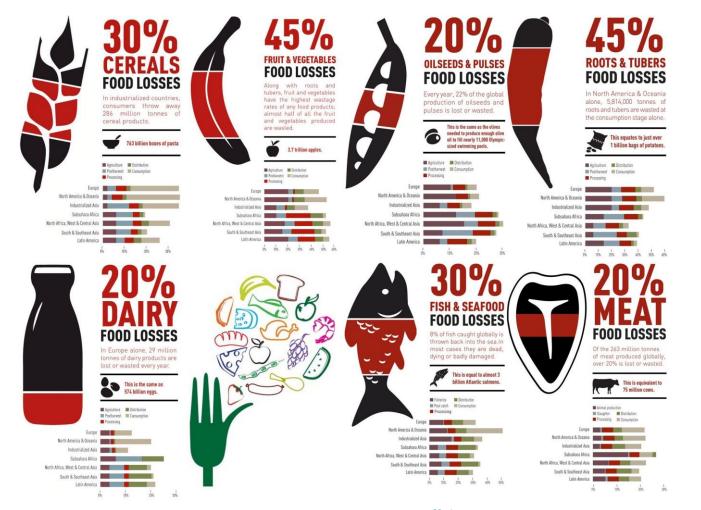


- Biomass lost as discards at sea 8% on average
 - EU finfish discards 20-60%

- Utilization in processing of finfish 30-75%
 - Common to have 40% utilization for finfish

Biomass wasted in retail, distribution and at consumer level 35%

21% of what comes aboard the vessel is in the end consumed by humans



09.10.2017 #BetterOffBlue17 10

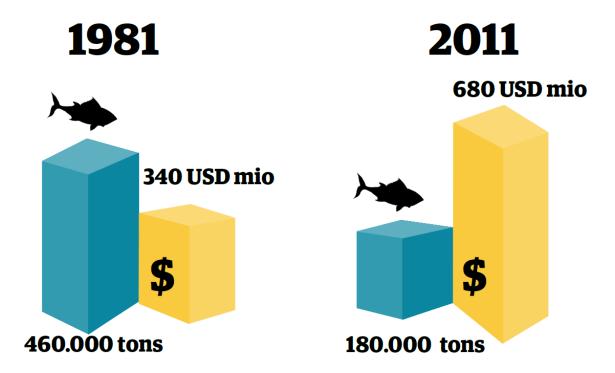
Better

off Blue

Research and Innovation

- Return on investment

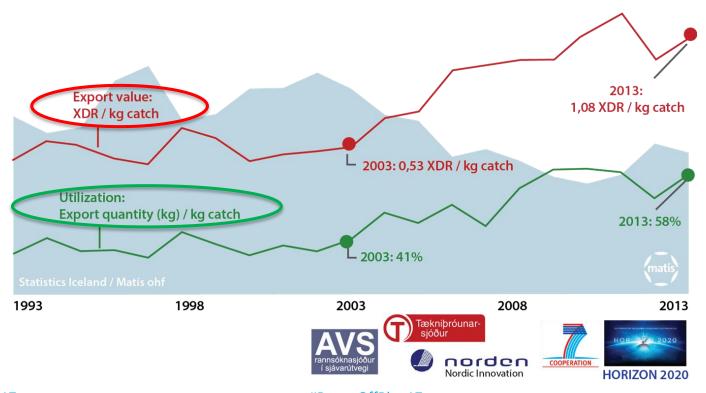




Research and Innovation

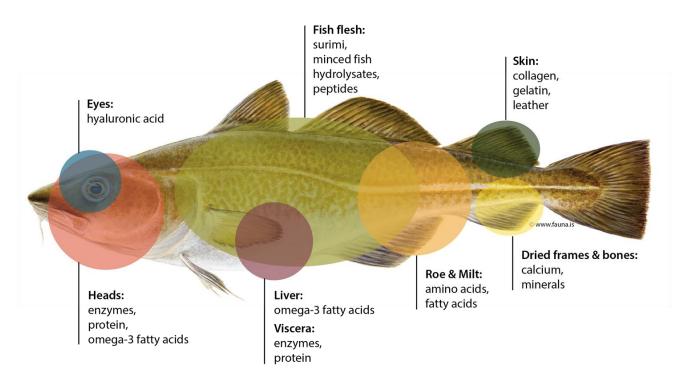
- Return on Investment





In cod we trust...

























































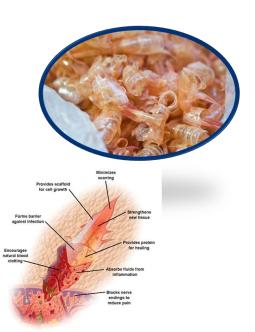
















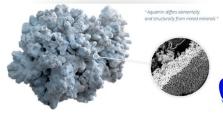
















Aquamin















NLGNE VINOVATION

Aquaculture. Sustainability. Forward.







