

SEAWEED-BASED PACKAGING SOLUTIONS

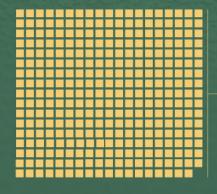
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AQUACULTURE EUROPE 2021 - MADEIRA

PLASTIC WASTE AND RECYCLING IN EUROPE

PLASTIC PRODUCTION IN THE WORLD*

1.5 MILLION TONNES



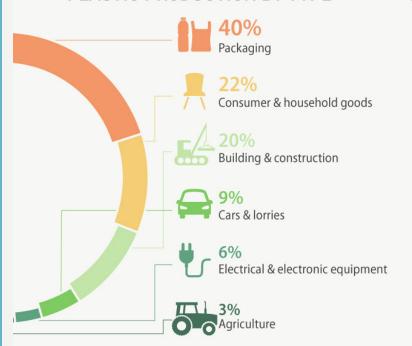
322 MILLION TONNES

*per year

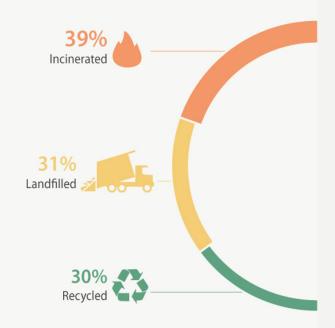
Plastic
production has
exploded since
1950

IN EU MEMBER STATES

PLASTIC PRODUCTION BY TYPE



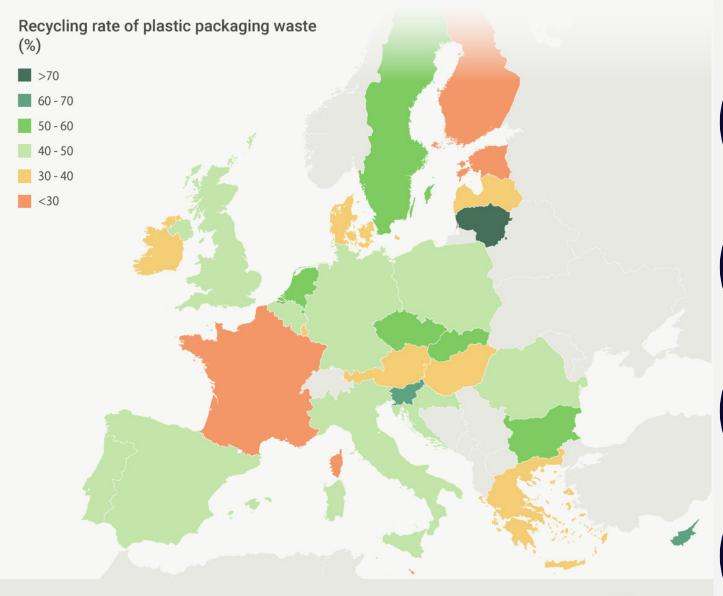
PLASTIC WASTE TREATMENT



AMOUNT AND RECYCLING RATE OF PLASTIC PACKAGING WASTE (2016)*

In the EU, 40% of plastic produced is for packaging

Only 30% is recycled



How is your home country doing on the recycling front?





How is your home country doing on the recycling front?



europarl.eu



PLASTIC POLLUTION ...WE CAN MAKE **THINGS BETTER**

Less than 30%

of collected plastic waste is recycled

The amount of plastic going to landfill or incineration can be dramatically reduced



Reuse





Reduce amount of plastic used

when possible

properly for recycling

recycled plastics

The European Commission ties all these actions together in the Circular Economy, which covers the full life-cycle of products.



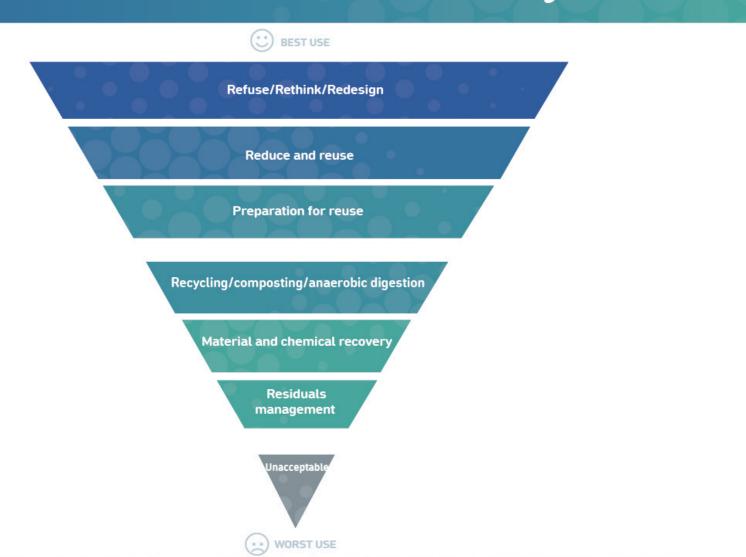
A more circular economy is needed -

Reduce

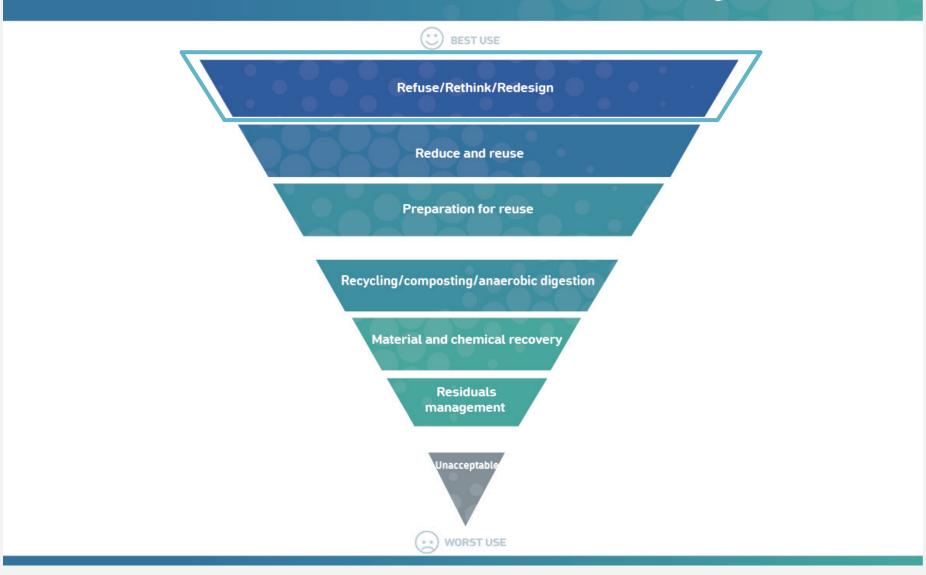
Reuse

Recycle

Zero Waste Hierarchy

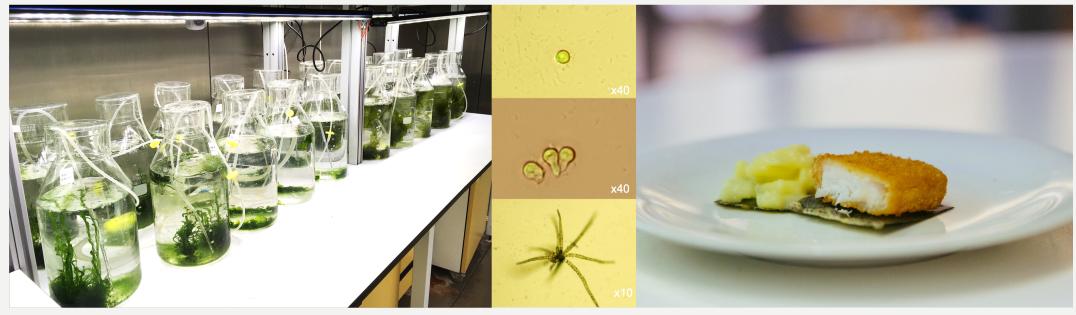


Zero Waste Hierarchy



CAN SEAWEED PROVIDE A SOLUTION?

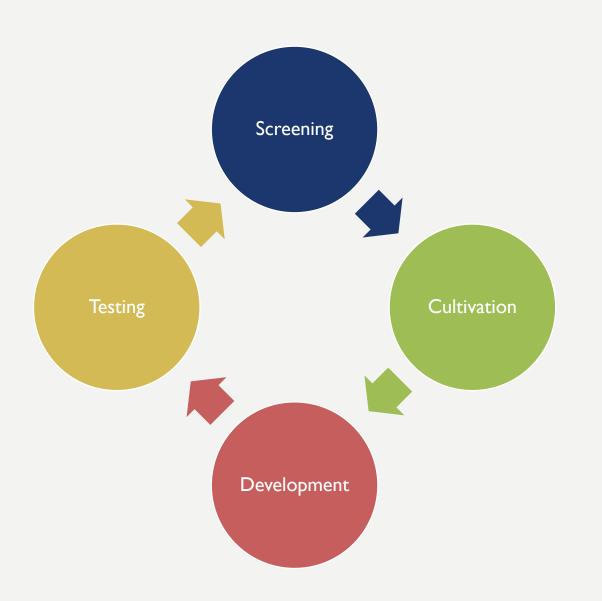
PACKAGING SOLUTIONS FROM LAND-BASED MACROALGAE AQUACULTURE



From left to right: lab-scale seaweed cultivation, algal spores developing from single cells into multicellular germlings, macroalgae-based packaging material. Foto credit: L. C. Hofmann/AWI and R. Bosse/HS Bremerhaven

MAK-PAK & MAK-PAK SCALE-UP

SCALE-UP AND OPTIMIZE THE PRODUCTION OF SEAWEEDS TO CREATE SUSTAINABLE, BIO-DEGRADABLE, AND/OR EDIBLE MACROALGAE-BASED PACKAGING MATERIAL FOR THE FAST-FOOD INDUSTRY



MAK-PAK

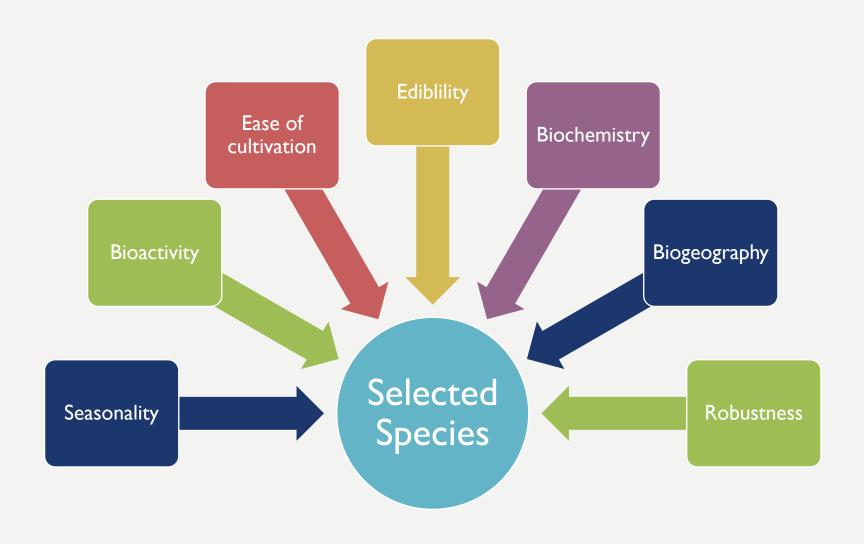
Screen local species

Produce biomass

Develop Packaging

Consumer Testing

INITIAL SCREENING PROCESS



LAND-BASED CULTIVATION



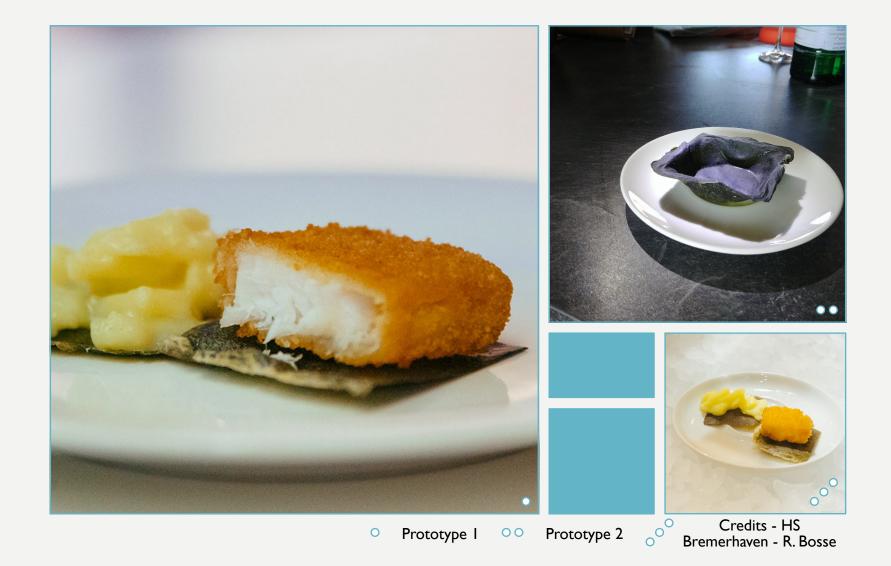
PACKAGE DEVELOPMENT

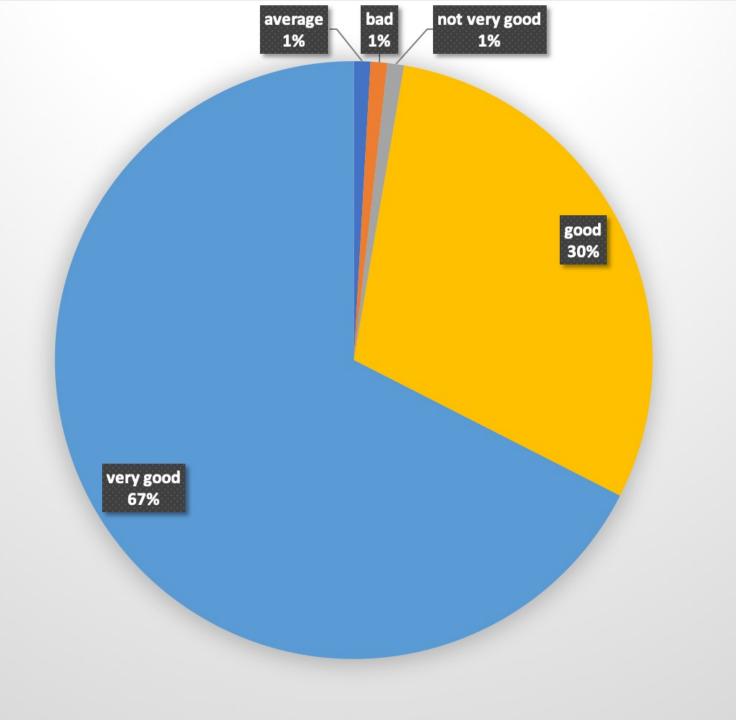


A. Hartmann/Norderleser

R. Bosse/HS Bremerhaven

PACKAGING PROTOTYPE





CONSUMER TESTS

97% rated the concept good to very good

74-91% rated the combination with food good to very good (fish vs. potato salad)

89% would buy the package

Slightly salty, marine aroma

OBSTACLES & SOLUTIONS

BOTTLE-NECKS



Scale of production Cost of production

OBSTACLES & SOLUTIONS

BOTTLE-NECKS



Scale of production Cost of production

SOLUTIONS

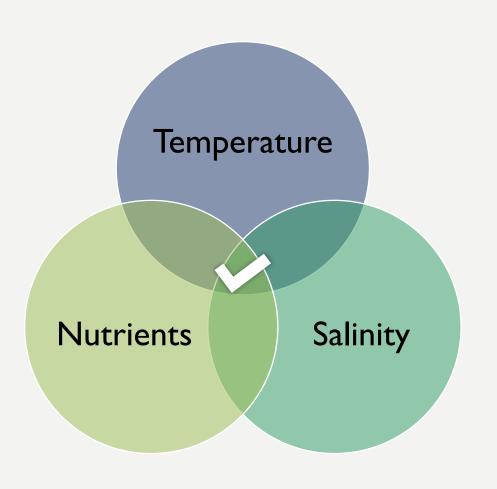
Scale-up

New partners

Cost

 Additional plant biomass

OPTIMIZATION OF LAND-BASED RAS SYSTEMS





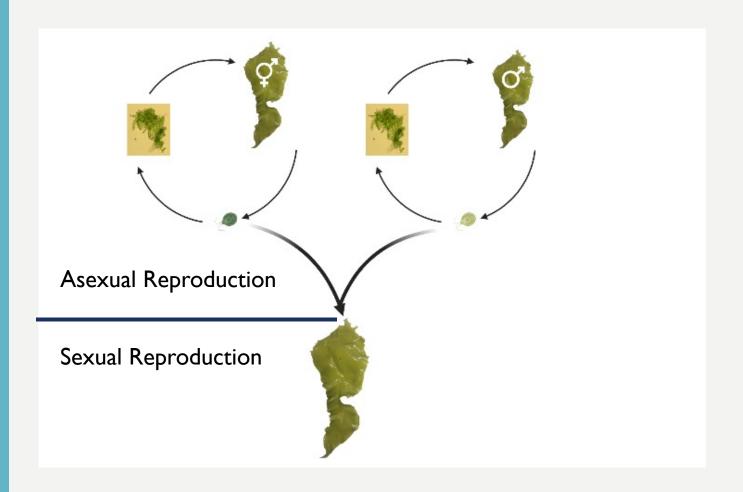


Generation I

Generation 2

STRAIN SELECTION & BREEDING

Heterosis results
when a hybrid is
produced with
traits superior to
both parents



STRAIN SELECTION & BREEDING

Maintain male and female cultures of isolated strains

Induce reproduction when needed

Supply hybrid with advanced traits



Part of the EU Green Deal

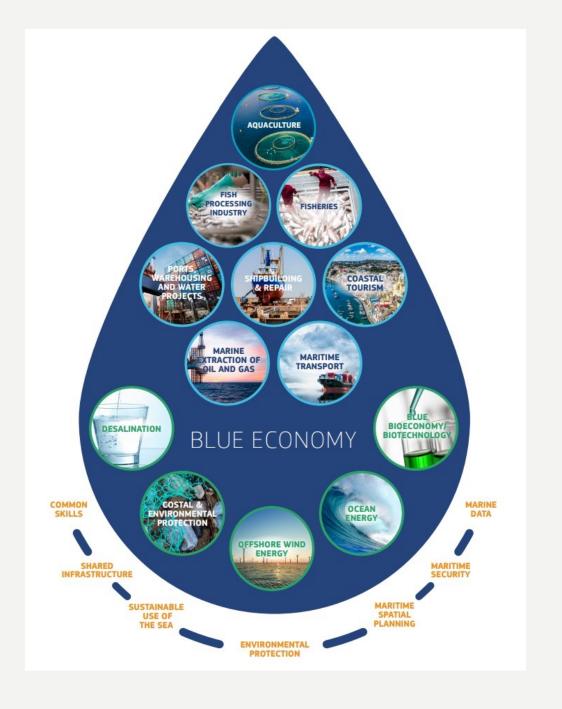


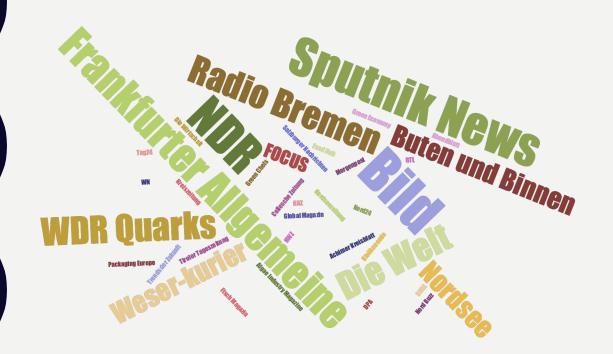




Contributes to Blue Economy

- Sustainable Aquaculture
- Biotech
- Carbon neutral



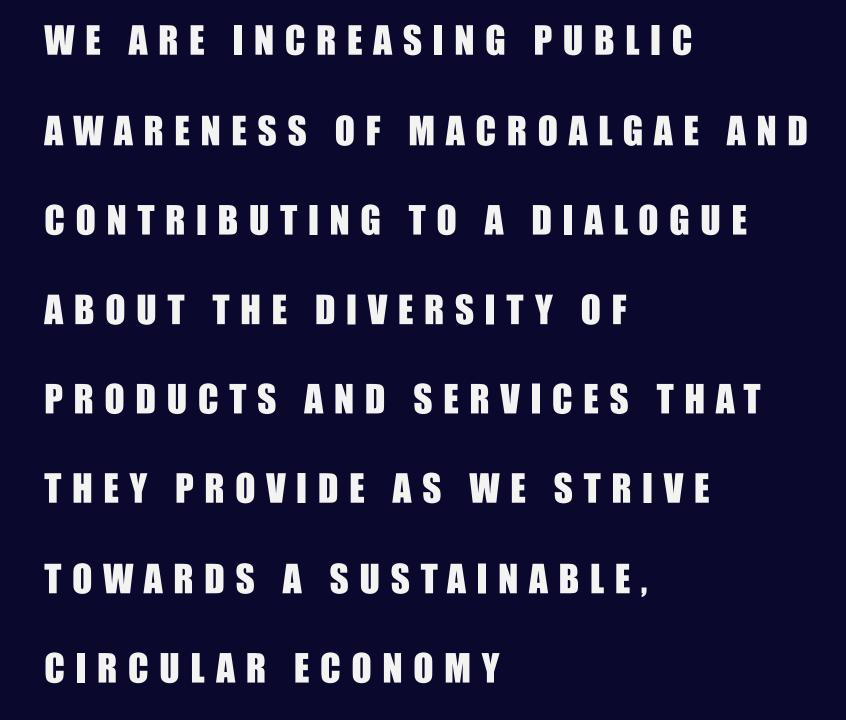


- Consumers are aware of the plastic pollution crisis
- They want alternatives
- Packaging trends are changing rapidly

THIS IS A SUCCESS STORY FOR SUSTAINABLE AQUACULTURE AND MACROALGAE CULTIVATION IN GENERAL.











DIFFERENT CONDITIONS = DIFFERENT GROWTH RATES

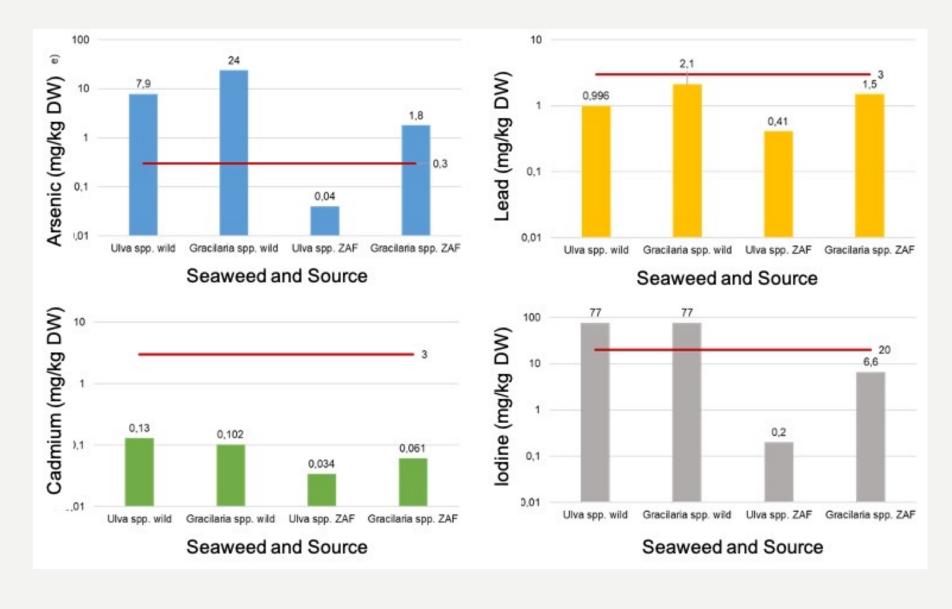


The complete life cycle of *U*.

compressa from single cells to
mature gametophytes can be
achieved within **6 weeks**

With continuous induction of reproduction, we can provide material for transplantation to large-scale systems on a regular basis

BENEFITS OF ARTIFICIAL SEAWATER



BENEFITS OF ARTIFICIAL SEAWATER

	Ulva sp. wild	Agarophyton sp. wild	Ulva sp. ZAF	Agarophyton sp. ZAF	PackagingPrototype
Total Micro.	I,I x I0 ⁴	I,I × 10 ⁶	7.0×10^2	$2,5 \times 10^5$	$5,5 \times 10^5$
Yeast	< 100	<100	<100	<100	<1000
Mold	< 100	< 100	500	100	< 1000
Enteros	< 100	100	< 100	100	3.7×10^4
E. coli	< 10	20	< 10	< 10	< 100
Salmonellen	neg.	neg.	neg.	neg.	-
Listerien	neg.	neg.	neg.	neg.	neg.
B. cereus	< 10	< 10	20	30	-
Vibrio	neg.	neg.	neg.	neg.	-