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Sustainable Blue
Economy Partnership

A NEW SUSTAINABLE BLUE ECONOMY PARTNERSHIP PROJECT



WORK PACKAGES

- WP** 1. Coordination and management.
- WP** 2. Collection of raw materials.
- WP** 3. Circular economy in practice.
- WP** 4. Safety and nutritional properties of alternative food products.
- WP** 5. Sustainable products for nutraceuticals and functional food products products.
- WP** 6. Market feasibility and industrial exploitation.
- WP** 7. Dissemination and communications.



**STAY
TUNED
FOR MORE
UPDATES**



Starting May 2024

Transforming Marine Waste into Sustainable Value

Waste2taste focuses on reducing post-harvest fish losses (PHFL) and underutilised fishery by-catch species, which are often discarded and contribute to biodiversity decline and environmental waste. By targeting both by-products from fish processing and non-indigenous species (NIS) that threaten ecosystems, the project aims to turn these underutilised resources into valuable bio-compounds, offering a solution that benefits both the environment and the economy.

PROJECT PARTNERS

Together, We are a multidisciplinary consortium that integrates marine biology, biotechnology, product development, and market exploitation.



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[waste.totaste](https://www.instagram.com/waste.totaste) [waste2taste](https://www.facebook.com/waste2taste)

Circular economy in practice



For further information, visit
www.wastetotaste.eu