



**Policymakers' Event 31.03.2021**

**Nutritious, safe, and sustainable seafood for consumers**

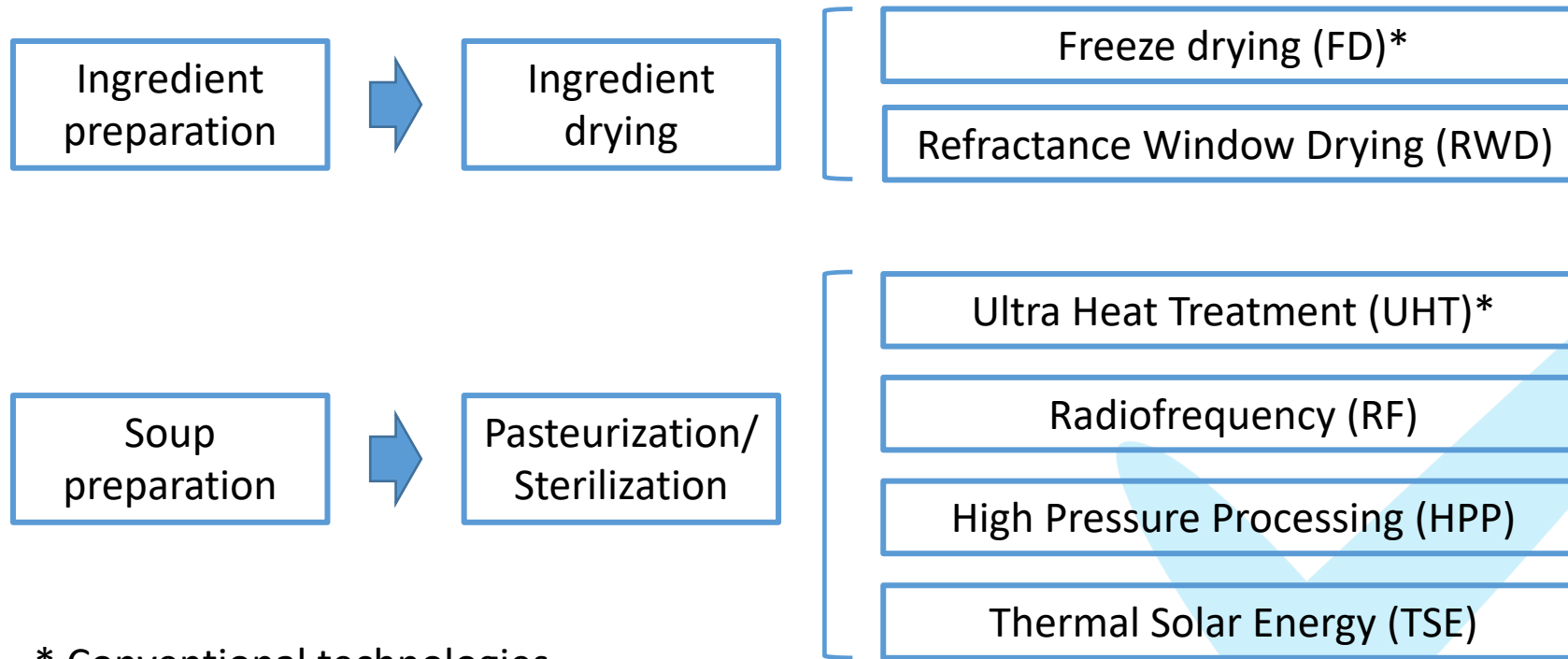
# **Reduction of water and energy in seafood processing**

**Israel Muñoz Moreno (IRTA)**

# GENERAL OBJECTIVES

- Sustainability has become a major issue for the seafood industry where large amounts of water and energy are used.
- Conventional processing technologies run on fossil fuels.
- **Objective:** Put into practice two strategies for sustainable industrial processing of seafood products.
  - Saving Energy
  - Saving Water
- Chosen process: elaboration of a ready-to-eat soup by using new technologies

- Elaboration processes and technologies:



\* Conventional technologies



RWD



TSE



RF

# MAIN RESULTS

- Ingredient preparation:
  - RWD: 90% less energy than conventional technology.
  - RWD: Needs more water.
  - RWD: Good preservation of colour, vitamins, aroma, nutrients.

# MAIN RESULTS

- Pasteurization/Sterilization of a fish soup:
  - TSE+RF can save up to 75% of energy.
  - HPP can save up to 80% of water.
  - RF can save water and energy during cleaning due to lower deposition of dirt.
  - Sensory and quality of the elaborated product can be improved with innovative technologies.

# CONCLUSIONS

- Innovative technologies may reduce energy and water use while preserving nutritional, organoleptic, etc properties.
- Innovative technologies require higher investment costs and extra-costs are not recovered with lower energy, water use and other savings.





# Thank You

**Contact Details:**

israel.munoz@irta.cat

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