


Il giorno **5 febbraio 2018** presso l'**Aula 14** della **Ca' Gialla** (Agripolis, Legnaro, PD) alle ore **11:00**, l'Associate Professor Shan He (Department of Food Science, School of Chemistry and Chemical Engineering, Guangzhou University, China) terrà un seminario dal titolo:


Seafood Processing By-products Utilization: from “Waste” to “Valuable Food Ingredients”



The infographic illustrates the transformation of seafood by-products into valuable food ingredients. It shows a flow from 'Seafood byproducts' (fish heads and bones) through 'Utilization' (processing into various products) to 'Food ingredients' (powders and liquids). A central theme is the conversion of 'Useless waste cost to dump' (represented by a man with a headache) into 'Commercial benefit Turn "wastes" to "treasure"' (represented by a man giving a thumbs up). The Flinders University logo is prominently displayed in the center.

Seafood off-cuts improve quality, reduce waste

A Flinders researcher is working on a scheme that could not only cut production costs for seafood processing companies but also improve their bottom line.



Once the best bite of a fish has been sliced and sold for human consumption, Australia spends close to \$10 million a year to throw away the off-cuts.

A Flinders University researcher is working on a scheme that could not only cut production costs for seafood processing companies but also improve their bottom line – and companies are taking note.

PhD candidate Mr Shan He (pictured) from the Flinders [Centre for Marine Bioproduction Development](http://www.flinders.edu.au/research/centres/centre-for-marine-bioproduction/)