

COMPANY NAME

FRANCISCO GIL COMES SLU



CHALLENGE TEMPLATE

CHALLENGE CODE

20.1 Francisco Gil Comes

TITLE

VALORIZACIÓN DE ESPINAS DE PESCADO

DESCRIPTION

The fishmeal we currently produce is low in protein because the raw material used to make fishmeal comes exclusively from waste from our production plants. We do not make fishmeal from whole fish.

One of our main by-products is the bones of anchovies or anchovy sardines. These bones are hard and have a high salt content because they have been maturing together with the fish flesh for a long time in salt and wet brine.

HOW COULD WE

How could we valorize fish bones to increase the protein percentage of our flours, thus offering our customers a better nutritional profile of the product.

SELECTION CRITERIA

- Utilization of our existing manufacturing capabilities, with technologies that we are accustomed to using
- We will prioritize industrial or wholesale sales rather than retail sales because of the investment involved

TARGET INDICATORS

Improvement of the nutritional profile of fishmeal.

REQUIREMENTS

The production is in Morocco with fishing coming mainly from Morocco and the EU (there is residual fishing from Tunisia and Argentina).

CHALLENGE TYPOLOGY

✓ Process

Technology

Business

Product

KEYWORDS

FISH MEAL, PROTEIN, FISHBONES