Chris Wells

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Thinking outside the shell

Chris Wells - Joint Managing Director Food Assurance and Innovation



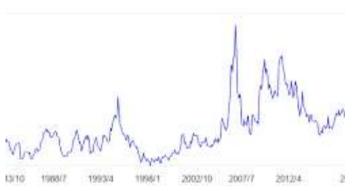




The challenges to UK food security







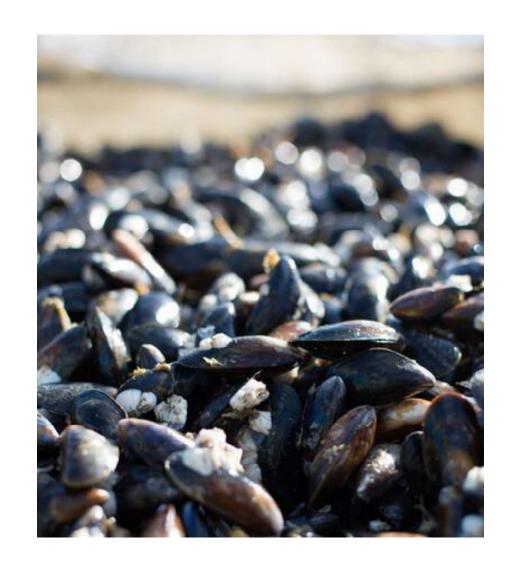


The answer?



- Increase UK production
- Grow what grows well

Opportunities in the mussel farming industry



Approach – Task and finish

- Potential
- Barriers









Task and finish group



















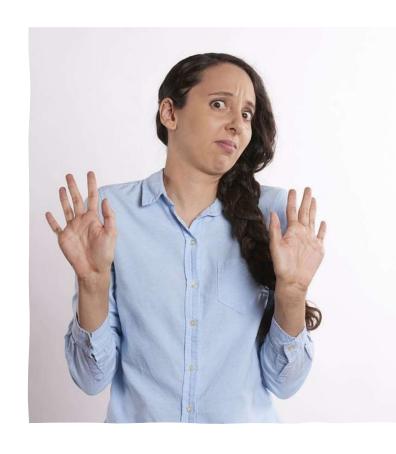


Why mussels?

- Stage 1 discovery
 - Consumer
 - Farming
 - Environment
 - Sea space







What we discovered

- Acceptors
- Rejectors

What we discovered

Nutrition – many positive attributes

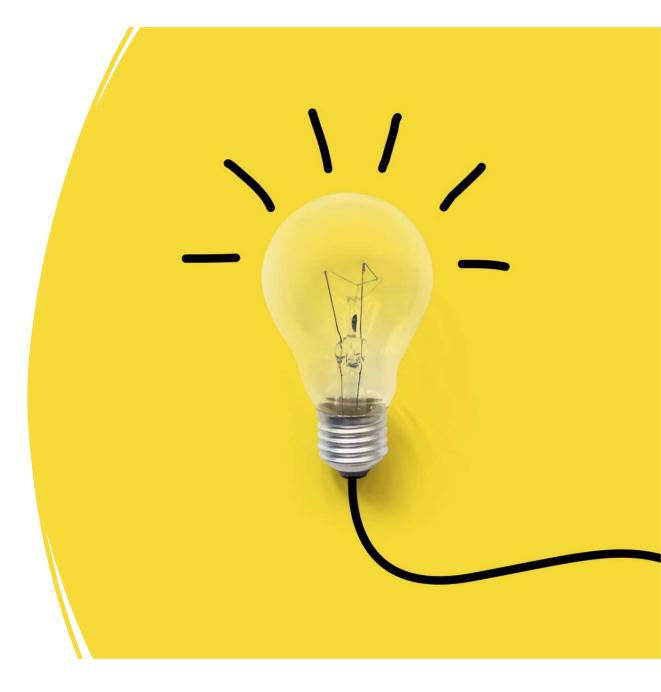
Environment – Very low carbon footprint Farming – NZ spat
Space



Developing new streams

Developing new streams

- How do we harness the positive attributes of mussels?
- How can mussels be changed to overcome consumer challenges?
- If we see mussels as a collection of chemicals – what uses?



New forms that can be used as ingredients

- Raw or cooked?
- Simple minced, pureed
- Slightly complex powdered
- Highly complex extruded, textured protein

Increasing price

Developing new streams

Developing new streams

New forms that can be used as ingredients

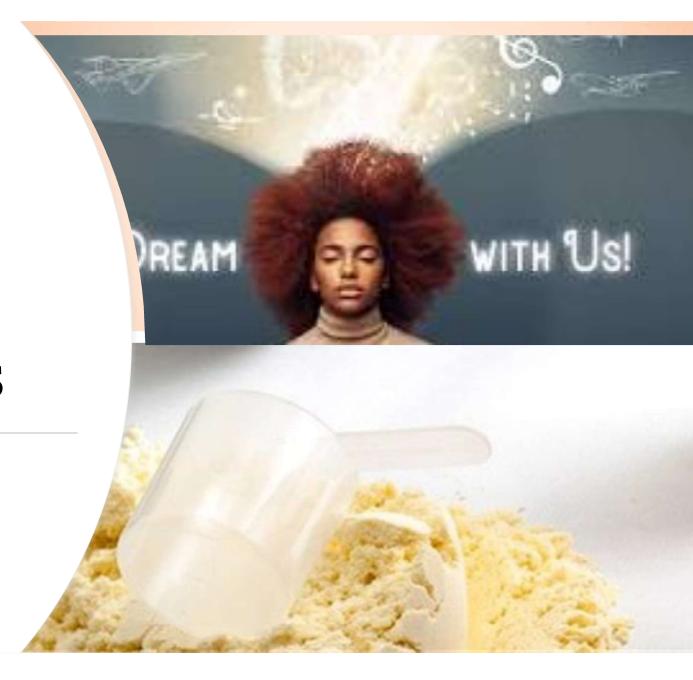
- Potential applications
 - Sea food
 - Other foods



Developing new streams

- Isolating chemicals
 - Cosmetics
 - Pharmaceutical / nutraceutical
 - Sport nutrition
 - Shell by-products calcium carbonate

Developing new streams



New look supply chain

- New process steps
- New players or existing
- New collaborations

Next steps 1 – delivering proof of concept



Next steps 2: using the ingredients



Any questions?

