

Speaker:

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Title:

'Technological developments for increased profitability of meat and fish by-products'

Abstract:

Large amounts of meat and fish by-products are generated every day and their disposal represents a major economical and environmental concern for the meat and fish industry worldwide. Innovative solutions are needed to create high added-value from such by-products with the least environmental impact for their effective and sustainable management.

Meat and fish by-products represent a source of proteins that may be used for relevant technological purposes such as gelation, foaming and emulsification while protein hydrolyzates may contribute to a better digestibility and palatability. But protein hydrolysis may contribute to the generation of much higher added-value substances like bioactive peptides with antioxidant, anti-inflammatory, hypoglycemic and angiotensin I-converting enzyme (ACE) inhibitory activity, among other. The healthy physiological benefits of the generated bioactive peptides make them very attractive for their application in the food, pet food, pharmaceutical and cosmetics industry.

This lecture will report the latest developments for the generation of bioactive peptides from meat and fish by-products, increasing their profitability and therefore contributing to more sustainable meat and fish production.