

From Marine Biomass to Sustainable Ingredients

About the project

MARMADE pioneers the transformation of underused marine biomass, crustacean residues and seaweed, into sustainable, high-value ingredients for food and feed applications.

Mission

To pioneer the future of sustainable food and feed ingredients by converting crustacean residues and seaweed into valuable, safe, and nutritious products.



Key objectives

To develop a portfolio of innovative food and feed ingredients from marine biomass that are affordable, nutritious, safe, healthy, and sustainable..



**Circular
Bio-based
Europe**
Joint Undertaking

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