**Hybrid Workshop on** 

Developing novel oBlue biorefineries from aquatic resources

Organized by









10 09 25

Day Month Year

13h00 - 16h15 Icelandic time UTC+0

15h00 - 18h15 Paris time UTC +2

**ONLINE & IN ICELAND** 

## WELCOME







# From Fish Waste to Functional Value: Scaling Marine Biorefineries with Green Technology

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## introduction: Why It Matters

- Around 20 million tons of fish by-products are generated annually (FAO, 2022).
- 70% is turned into low-value feed/oil or wasted.
- A circular economy perspective reveals a huge untapped potential.







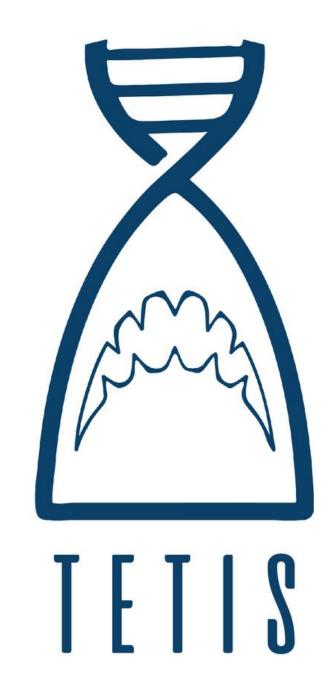






## Who are We? - TETIS

- Established in 2018, Istanbulbased green biotechnology startup.
- 'Transforming waste into functional value.'
- Technology portfolio: supercritical CO<sub>2</sub>, enzymatic, ultrasonic, microwave extraction.











## Foodimar Project & Ecosystem

- Tetis participates in the FOODIMAR Horizon Europe project.
- Goal: Converting marine side-streams into functional compounds.
- Tetis' contribution: pilot-scale green extraction validation and product development (CollaRich, Seanacks).













## The Problem

- Current value of marine by-products:
  - ~€200-500/ton.
- •When upcycled into functional compounds: €2,000–10,000/ton (BlueBio Alliance, 2023).
- Represents up to 10× higher economic potential.







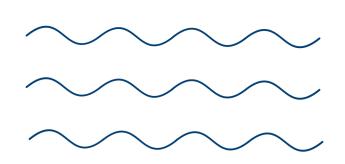












# Our Solution: Green Biorefinery Model

- Single raw material → multiple products.
- Collagen, chitosan, peptides, omega oils, minerals.
- Zero-waste principle.
- Patented low-chemical, lowwater extraction processes.



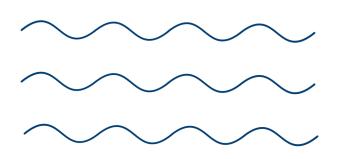












## Market Opportunity

Collagen Market

USD 10.9 B
in 2025

USD 18.7 B
in 2030

11.3% CAGR (Grand View Research)

Functional Food Market USD 280.7 B

in 2021

USD 586.1 B
in 2030

8.5% CAGR

**Cosmetic Market** 

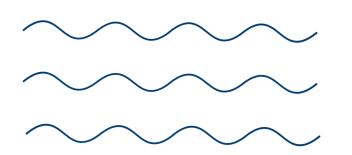
USD 430 B in 2022 natural ingredients segment

+12% growth

(Allied Market Research)







## **Our Product Lines**

- · CollaRich: liquid & powder collagen (B2B).
- Seanacks: freeze-dried fruit + marine collagen snacks (B2C).













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## Scalable Green Biorefinery Models 🙈



#### Model

#### Core **Technology**

#### Main **Products**

#### **Advantages**

Mild conditions, high

purity, low energy

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#### **Scalability**

#### **Investments**

**Enzymatic & Biocatalytic** 

Supercritical /

Cascade (Multi-

product) Model

product Hybrid

Subcritical

Protease, collagenase, chitinase, enzymes

CO2, subcritical

water exctraction

Collagen, peptides, chitosan, amino acids

Omega-3 fatty

polysaccharides,

mineral fertilizer,

acids, lipids,

biopolymers

Collagen, oil,

Proteins, oils,

antioxidants.

pigments

pigments

Proteins,

feed

consumption

No solvent residues. safe for food/cosmetic applications

Fast, energy-efficient, reduces solvent requirements

Zero-waste. maximum value recovery

Circular economy, carbon & nutrient recycling

Flexible, adabtable to multiple raw materials. standardization

Modular reactors  $50 L \rightarrow 5000L$ 

10-30L pilot  $\rightarrow$  500-1000L industrials

reactors & safety systems)

**Ultrasonic &** Ultrasonic cavitation, **Microwave-Assisted** microwave extraction

> Multi-step separation (protein→ oil→ minerall)

Using fish waste as nutrient for microalgae

> Traceable highquality bioactivities

Easily integrated → continuous production lines

Parallel lines in one plant → scalable

**Photobioreactors** & open ponds → large scale

Plug-and-play → rapid scale-up

Medium (high enzyme cost, but clean process)

High (high-pressure

Medium-low (compact equipment, easy integration)

High (requires integrated facility)

High (infrastrusture + culture optimization)

Medium-high (infrastructure + softwafre integrations)

#### **Digital & Modular** (Next-Gen)

Microalgae & Fish By-

IoT, AI, digital twin integration/











### **Biorefinery Scale-Up Journey**

**TRL 3-4** 



TRL 5-6



**TRL 7-8** 



TRL 9

Lab scale

1–10 L systems.

Pilot scale

50–200 L systems.

**Demo scale** 

500–1000 L systems.

multi-product + regulatory compliance.

Industrial scale

2–10 tons/day

integrated facilities.

#### **Challenges:**

CAPEX, raw material logistics, regulation, consumer acceptance (OECD, FAO).



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## Market Needs and Customer Segments

- •Functional food market: USD 364.18 B in 2024 → USD 793.60 B by 2032 (10.33% CAGR).
- •US functional food market: USD 72.37 B in 2023 → USD 131.45 B by 2030 (8.9% CAGR).



Consumer trends: healthy ageing, high protein demand, clean label, natural ingredients.

#### Customer segments:

- B2B: food, cosmetics, nutraceutical companies.
- B2C: health-conscious consumers, athletes, young professionals.
- Public & institutions: EU programs, sustainability funds.

#### **Priorities:**

- 1. Functional food sector (fast growth, high demand).
- 2. Cosmetics (high margin, natural trend).
- 3. Nutraceutical & pharma (longer regulation, high potential).











## Thank You

'Marine species waste is not a problem but the raw material of the future.'

Delivering functional value with green technology.

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