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At a glance

Project name: MARine bioMass valorizAtion for fooD and fEed innovation

Project number: 101213231

Call / Topic: HORIZON-JU-CBE-2024-RIA-05

Project duration: 48 months, September 2025 - August 2030

marmade-project.eu

Circular Bio-based Europe Joint Undertaking

The project is supported by the Circular Bio-based Europe Joint Undertaking and its members. Funded by the European Union under grant agreement No 101213231. Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or CBE JU. Neither the European Union nor the CBE JU can be held responsible for them.

Bio-based Industries Consortium

Funded by the European Union

From Marine Residues to Sustainable Ingredients

marmade

marine biomass valorization for food and feed innovation

MARMADE explores how seaweed and crustacean residues can become nutritious ingredients for food and feed.

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Bio-based Industries Consortium

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MARMADE is a 2025-2028 EU-funded initiative aimed to develop food and feed ingredients from marine biomass, focusing on shrimp shells and blue crabs, and green, red and brown seaweed species.
MARMADE will establish advanced biorefinery processes to extract bioactive compounds, design innovative food and feed prototypes with improved properties, and ensure safety, sustainability, and regulatory compliance.
By leveraging advanced green technologies, **MARMADE** will optimise ingredient purity and performance, while a strong multiactor approach will align product development with end-user needs.

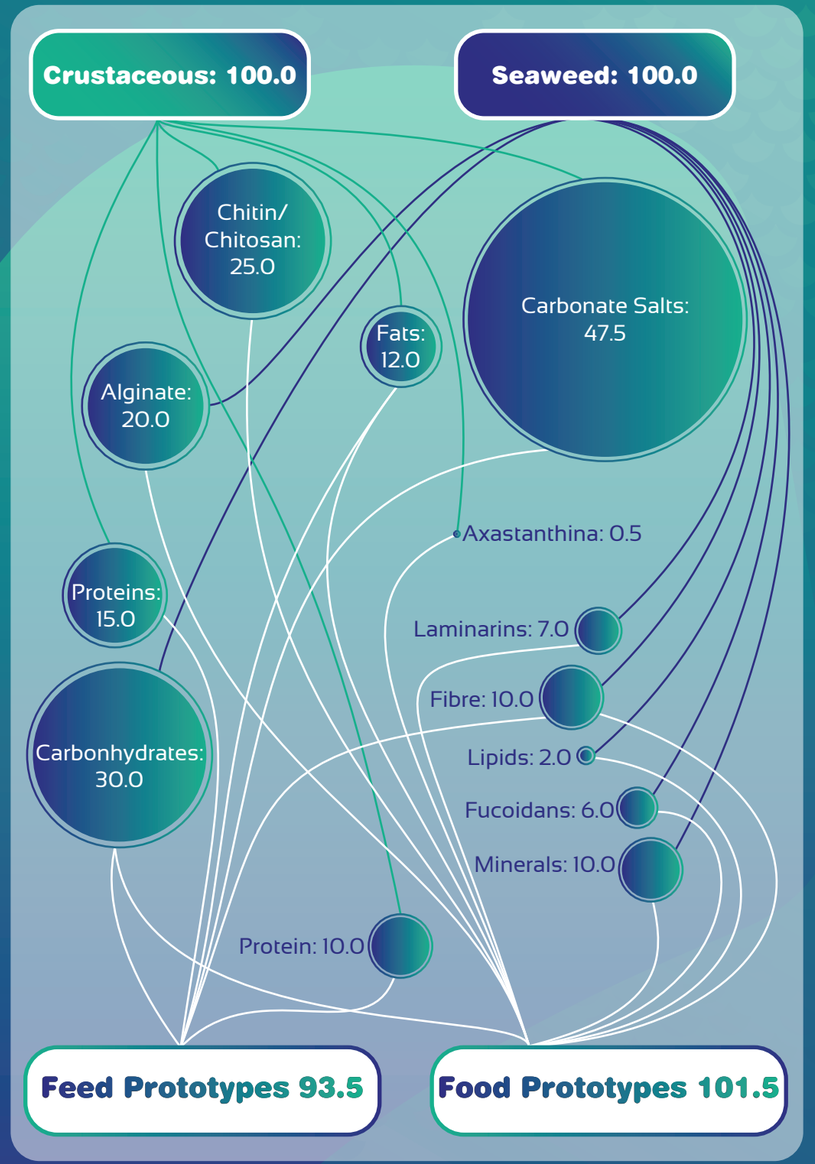
> ***The main objective of MARMADE is to develop a portfolio of innovative food and feed ingredients from marine biomass that are affordable, nutritious, safe, healthy, and sustainable.***

Objectives & Vision

Establish efficient biorefinery processes for extracting high-value ingredients, including pre- and postbiotics, vitamins, peptides, oligosaccharides, fats, emulsifiers, and digestibility enhancers, from crustacean residues and seaweed.

Develop innovative food and feed prototypes with improved nutritional and sensory properties, demonstrating the potential of marine-based bioactives for healthier and more sustainable products.

Ensure compliance with safety, sustainability, and regulatory standards, paving the way for future market uptake and supporting the transition to a circular and resource-efficient blue bioeconomy.



Expected impact

Scientific & Technological

Advanced bio-based ingredient development, improving the **nutritional and sensory qualities** of food and feed products.

Economic

Two new **marine biomass value chains**—from crustacean residues and seaweed—will strengthen the **EU bio-based industry**, reduce reliance on imports, and generate **new green jobs** across sourcing and processing regions.

Societal & Environmental

By promoting **healthier diets, circular economy practices,** and **stakeholder** engagement, MARMADE will reduce waste and emissions while building **consumer trust** in sustainable marine ingredients.