

Workshop facilitated by [food4future](#) joint project - a Consortium of the funding line [Agricultural Systems of the Future](#) and the [CIRCALGAE](#) Horizon-Europe project

***Alternative aquatic and land-based sources into the market: From Lab to Launch***  
**Co-creation workshop**

**Aims |**

The aim of **food4future** is to create nutritious and healthy food from diverse and therefore alternative food sources available to all people at all times, produced in sustainable urban food systems within planetary boundaries. The research is conducted for a healthy environment, for healthy people. The overarching philosophy underpinning our research endeavours is the One Health principle, a concept that we seek to expand to encompass the domain of healthy nutrition.

Thus, we are focusing to cultivate and process new types of food from alternative sources, including halophytes, macroalgae, medusae (jellyfish) and insects. In pursuit of this aim, we are developing cultivation and processing protocols for these organisms, as well as indoor cultivation systems made from innovative, sustainable materials that can be flexibly integrated into urban spaces.

The Horizon Europe project **CIRCALGAE** has a goal to develop sustainable algae-based biorefineries and products supporting the health of aquatic ecosystems for a healthy planet and people. It aims to valorise the massively produced, but at the same time under-exploited algal biomass into high value-added ingredients for the feed, food and cosmetic applications.

**General Discussion points:**

- *Interactive, co-creation workshop on the sustainable potential of alternative food sources for the European market:*
  - Market demands for new products
  - Developing strategies to increase market acceptance for new products
- *Discussion rounds for answering critical points for market success:*
  - Stakeholders & expertises: What and who else do we need for a sustainable agrifood system including alternative sea-based food sources through innovative biorefineries?
  - Barriers to innovation: What are the technical, regulatory, market and social barriers?
  - How can these be overcome market barriers? Why have possible solutions failed so far?

**Expected Outcome:** Identification of utilisation perspectives, overcoming market barriers and enhancing consumer acceptance

**AGENDA:**

- Moderation of the Session M. Schreiner
- 15:10-15:20 Marco Kreische (IGV)- Overview of the **CIRCALGAE** project
- 15:20-15:30 Monika Schreiner (IGZ) – Introduction of the **food4future** project
- Short subproject pitches about the alternative food sources: macro algae, halophytes, jellyfish, crickets and the f4f cultivation system
- 15:30-15:40 Anna Fricke (IGZ) – Macroalgae
- 15:40-15:50 Susanne Baldermann (IGZ/Uni Bayreuth) – Halophytes
- 15:50-16:00 Holger Kühnhold, L. Stuthmann (ZMT) – Jelly fish
- 16:00-16:10 M. Psarianos, O. Schlüter (ATB) – Crickets

- 16:10-16:20 Ch. Dreyer, Förster, Bernascheck – New materials & functionalisation of cultivation chambers
- Conclusions
- 16:20-16:30 Discussion, summary and prioritisation of outcomes
- 16:30 Wrap-up

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