

MODULE 4: USE OF DISCARD FISHERIES TO PRODUCE PET FOOD

Learning from real life

Case Studies about MARIPET and Discard Fisheries
Use Success Stories

Case study 1: DiscardLess Project

Case study from Denmark, identified from research by
Balıkesir University, Türkiye

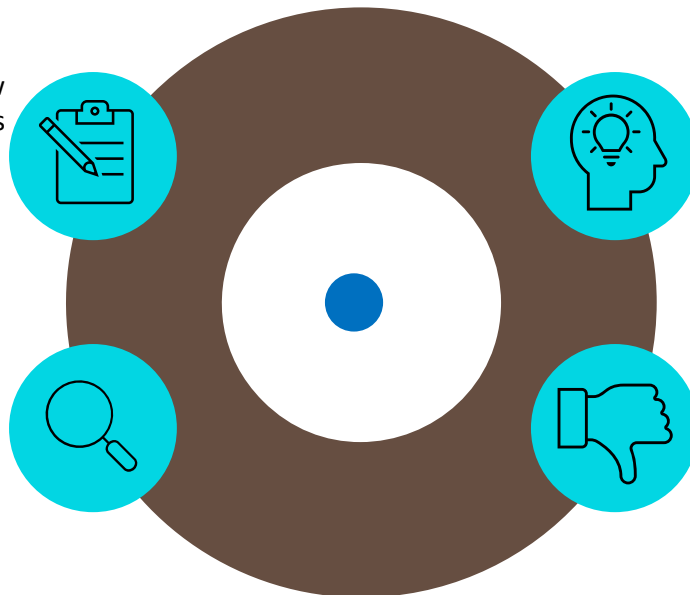
Case Study Overview

Description

DiscardLess is designed to take on the simultaneous challenges and opportunities of studying and implementing a radical new management approach. Placing DiscardLess in its policy context will bring it to the forefront of documenting the history of a fundamental paradigm shift in European fisheries management

Identified (module specific practices)

Module aims to use discard fisheries waste to produce BARF for pets. The main aim is to decrease discard fisheries to protect sustainable fisheries. DiscardLess project aims to decrease discard fish.



Benefits

DiscardLess will provide the knowledge, tools, and methods required for the successful reduction of discards in European fisheries. To achieve this, DiscardLess will work through collaborations between scientists, stakeholders and policy makers to support and promote practical, achievable, acceptable and cost-effective discards mitigation strategies, and to make the EU landing obligation functional, credible and legitimate.

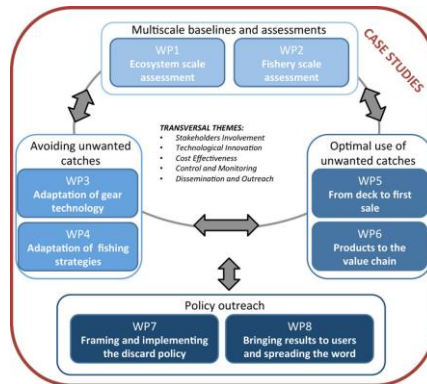
Drawbacks

- Scientific publications,
- Scientific posters and presentations,
- Deliverables, media (Videos, Newsletters and useful links)

Description of the Case Study

DiscardLess Project

- “Strategies for the gradual elimination of discards in European fisheries”- *DiscardLess* project is a Horizon 2020 – the Framework Programme for Research and Innovation project funded by EC. Coordinator is National Institute of Aquatic Resources, Technical University of Denmark (DTU Aqua), Denmark. The project consortium includes 31 partners from 12 countries.
- DiscardLess helps provide the knowledge, tools and technologies as well as the involvement of the stakeholders to achieve the gradual elimination of discarding.
- Significant progress beyond the state-of-the-art will be achieved in all WPs, while it is recognized that the science base on discarding will continue to expand rapidly.



The Project divided into 8 WPs. Nine relevant cases studies were selected to be investigated by DiscardLess

Fig 1. DiscardLess project

Detailed module specific practices identified

DiscardLess helps provide the knowledge, tools and technologies as well as the involvement of the stakeholders to achieve the gradual elimination of discarding. European fisheries should operate without discards. This aim has been clearly expressed by both the European Union (EU) and other fishing nations in Europe, together with the overall intention to reduce the environmental impact of societies. Module aims to use discard fisheries waste to produce BARF for pets. The main aim is to decrease discard fisheries to protect sustainable fisheries. The module specific practices indirectly cover the aims of the case study.

What makes it beneficial to promoting MARIPET?

FAO estimates that total fish production is 179 million tonnes in 2018 and about 88% of the mentioned amount was utilized for human consumption directly and the rest (12%) was described as used for “non-food purposes” and “waste”. Reducing by-catch and discard is an important issue for fishery management. Not only ecological impacts on biodiversity but also economical losses are enormously tragic problems worldwide. Reformed Common Fisheries Policy requires fisheries operating in the EU to bring all discarded individuals back to shore. For this, it is aimed to provide training on the possibilities of using discarded fishery products as pet food by bringing them to shore.

MARIPET Project intends to create an awareness to decrease discarding and also use discard products by captured-based fisheries into the pet food industry as BARF.

Environmental and economic impact



1. Decreasing discharging to sustain marine fish stocks and understanding of the impact of the landing obligation on key fish stocks and marine ecosystems.



2. Play a central role in filling knowledge gaps and monitoring actual changes in economic profitability and in stakeholders' attitudes and perceptions.



3. Review the best programmes to assess the most successful and to identify best practices



4. Provide and integrate knowledge relevant for successful discard governance in Europe

References:

- National Institute of Aquatic Resources, Technical University of Denmark (DTU Aqua), Denmark, and project consortium includes 31 partners from 12 countries

Useful info:

- Website: <http://www.discardless.eu/>

The related content to this case study has been identified from the public information which is published by the owners of the content (<http://www.discardless.eu/>).

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Case study 2. Sancho Pancho

Case study from Portugal, identified from research by
Balıkesir University, Türkiye

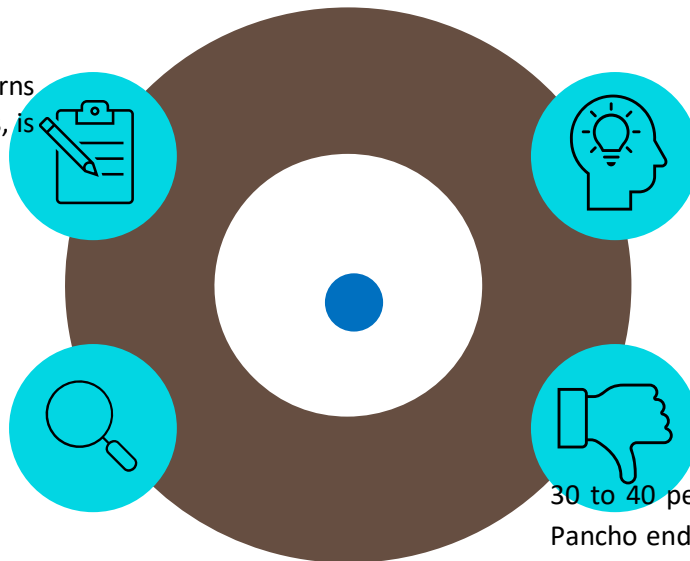
Case Study Overview

Description

Sancho Pancho, a small business that turns leftover parts of fresh fish, into dog treats, is based in Lisbon, Portugal.

Identified (module specific practices)

Module aims to use discard fisheries waste to produce BARF for pets. The main aim is to decrease discard fisheries to protect sustainable fisheries. Sancho Pancho a small business that turns leftover parts of fresh fish, into dog treats and produce cookies are made with this type of white fish.



Benefits

“The backbone, part of the tail, the edges, the sides, the part that connects with the stomach, some parts of the fish that are tougher, that have more fibers and skin too, we end up not using them. This 30 to 40 per cent that would go to waste, we end up reusing it through *Sancho Pancho*”.

Snacks made with salmon skin are rich in omega 3 fish oil, which is helpful to keeping the skin and fur of pets like dogs and cats, healthy.

Drawbacks

30 to 40 per cent of fish that would go to waste, Sancho Pancho ends up reusing it. The world's food waste by 2030 is one of the United Nations' [Sustainable Development Goals](#). [Goal 14](#) also involves sustainably managing marine life. Saving the Oceans and Protecting the Future is the motto of the UN.

Description of the Case Study

Sancho Pancho

- Sancho Pancho, a small business that turns leftover parts of fresh fish, into dog treats, is based in Lisbon, Portugal.
- Every day, pounds and pounds of fish heads, bones, and skins literally end up in the trash, but Ms. Demidenko has revolutionized the approach to such food waste, by partnering with Sekai Sushi Bar, a Japanese restaurant in the central neighborhood of Santos.
- Each day, the restaurant receives around 10 kilos of salmon, tuna and white fish. Sushi chef quickly cleans and prepares the fish, including such treats as a three-kilogram croaker caught right off the Portuguese coast.
- The owner of Sekai, Edilson Neves, explained to UN News that, on average, 30 per cent of the fish cannot be used by the restaurant. “The backbone, part of the tail, the edges, the sides, the part that connects with the stomach, some parts of the fish that are tougher, that have more fibers and skin too, we end up not using them. This 30 to 40 per cent that would go to waste, we end up reusing it through *Sancho Pancho*”.
- “These cookies are made with this type of white fish, which we first cook, and then crush, so the bones have a much smoother texture”, she told us, pointing to one of the dog treats.



Fig 1. Sancho Pancho fish cookies for pets

The creator of Sancho Pancho says she has already managed to raise customer awareness, of the problems caused by food waste. “Some customers have told us that they are learning from us, and they are now going to fish markets and butchers here in Portugal and also taking some food waste home now themselves. They don't make snacks for sale, but they manage to make some food for their dogs, cats, or for themselves.”

Detailed module specific practices identified

This case study is fighting food waste by using fish waste for healthy snacks for pets. It is an innovative entrepreneurship concept in fish waste utilisation to produce pet food.

Module aims to use discard fisheries waste to produce BARF for pets. The module specific practices indirectly cover the aims of the case study.

What makes it beneficial to promoting MARIPET?

MARIPET was prepared because the transformation of discarded fish into a pet food ingredient is almost a new subject and it requires several professions as it is a multidisciplinary project. The main theme of MARIPET includes more than one value chain step from the marine environment to pet food plant and any single step can create a difference itself. With the implementation of the project subject, which was created with a multidisciplinary perspective, the success of contributing to the ecological and economic sustainability of food stocks will be achieved. The most innovative aspect of the project is that it creates the first vocational training curriculum on the production of BARF for pet animals from discarded marine fish

This case study aims fighting food waste by using fish waste for healthy snacks for pets. It is an innovative entrepreneurship concept in fish waste utilisation to produce pet food. The module includes a different pet food, BARF, production by using discard fisheries. The case study will be beneficial to promoting MARIPET Project.

Environmental and economic impact



1. 30 to 40 per cent of fish that would go to waste, Sancho Pancho ends up reusing it.



2. The world's food waste by 2030 is one of the United Nations' [Sustainable Development Goals](#). [Goal 14](#) also involves sustainably managing marine life. Saving the Oceans and Protecting the Future is the motto of the UN.



3. Sancho Pancho, a small business that turns leftover parts of fresh fish, into dog treats



4. This initiative is not only on an industrial scale, but also small examples of how to reduce fish waste to sustain food supply.

References:

- UN News/Leda Letra, 3 June 2022 *Author. (year). Title. Available at:* <https://news.un.org/en/story/2022/06/1119482>

Useful info:

- Website: <https://news.un.org/en/story/2022/06/1119482>

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