

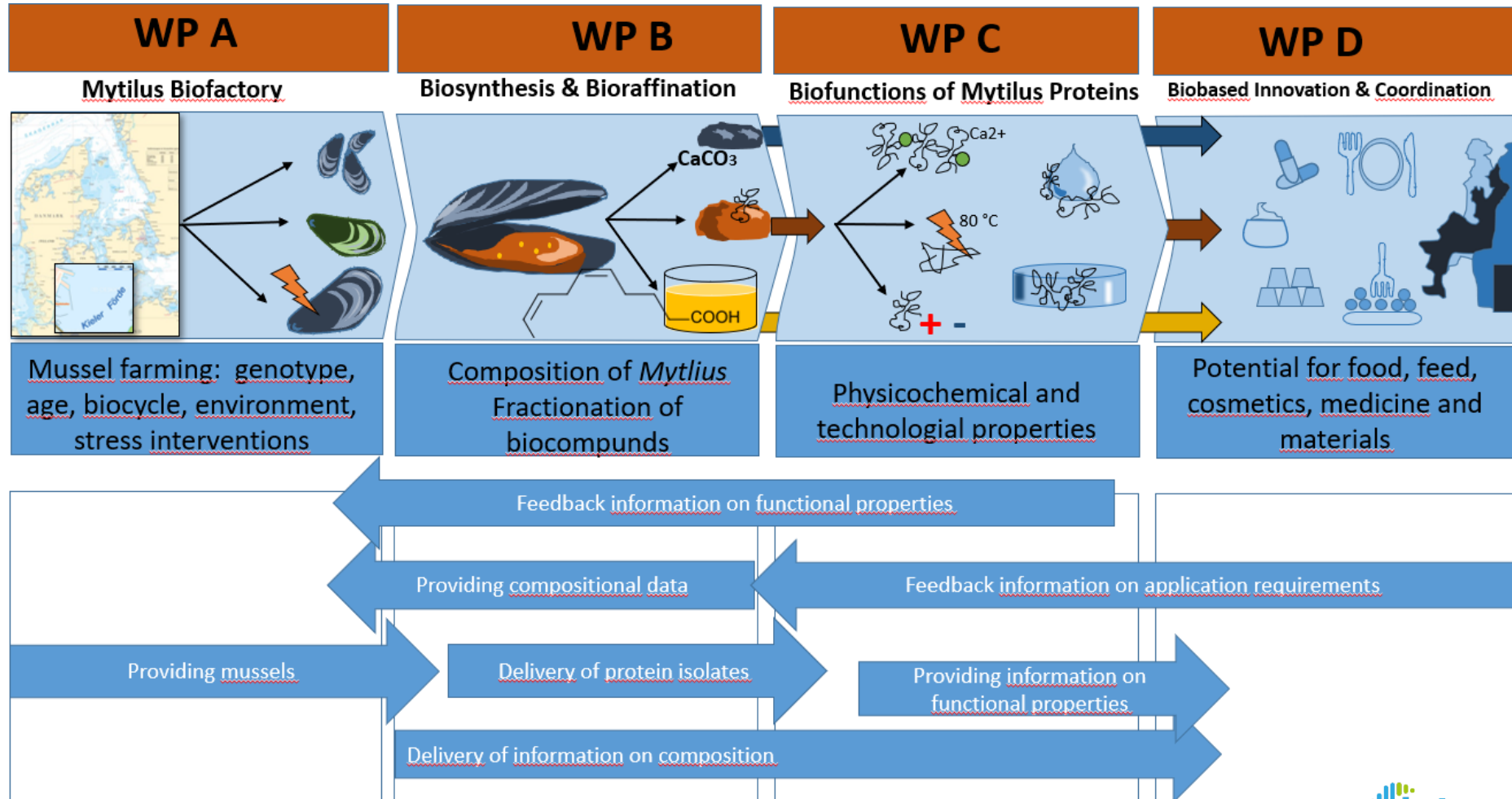
# MyBioFac

## Mytilus as a sustainable biofactory



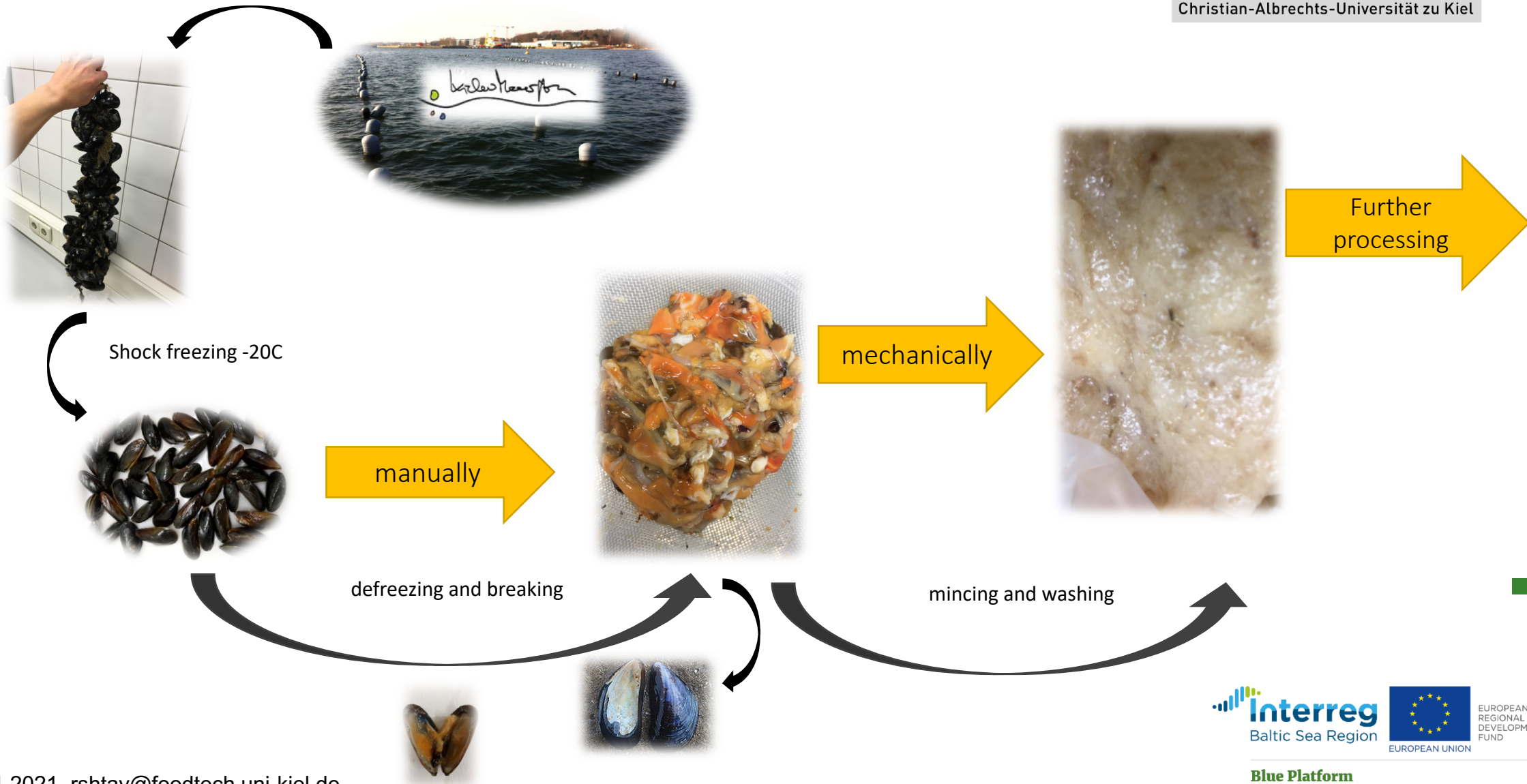
Dr. Rasha Shtay  
Department of food technology





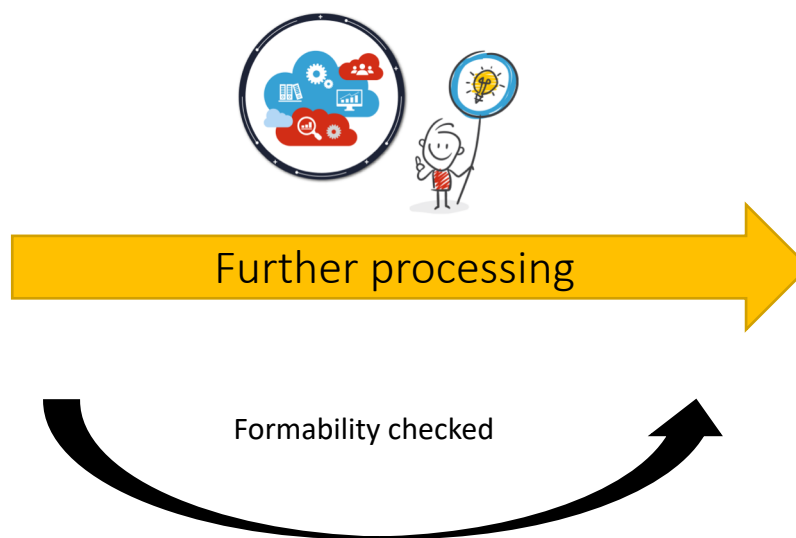
- ✓ Using mussel proteins as sustainable vertebrate meat replacement
- ✓ Using mussel oil as source for bioactive lipids such as LC-PUFA and phospholipids in food and nutraceuticals
- ✓ Preparing powdered shell fractions as functional ingredients for e.g. health care or cosmetic products

# Prototype meat replacement- Basic mass





# Prototype meat replacement- in progress



## ...in progress

### Blue mussels Ideation and Entrepreneurship

- Design thinking
- Business modelling
- Start-up relevant entrepreneurship



Sample 1



Sample 2





**Abt. Lebensmittel-  
technologie**

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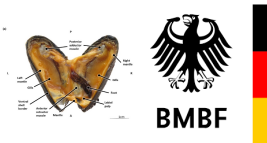
**Beauftragte für  
Stakeholderdialog  
und –transfer**

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**Kieler Meeresfarm**



**MyBioFac**



**GEOMAR**  
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**Blue Platform**

**Blue Platform**

Department of food technology:

<https://www.foodtech.uni-kiel.de/de/Team/Wissenschaftliches%20Personal/Shtay>

Rasha Shtay:

[rshtay@foodtech.uni-kiel.de](mailto:rshtay@foodtech.uni-kiel.de)



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