

22nd Euro-Global Summit on

Food and Beverages

February 28-March 01, 2019 | London, UK

Sea fish eggs a new ingredient for functional food

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Sea fish roe is a unique biological material. It contains fish oil with a high content of EPA and DHA, proteins, amino acid composition of which is close to the ideal protein, vitamins A, E, D. Salted fish roe is a delicacy in many countries but for majority of people it is uneatable food. A technological solution has been discovered to use sea fish roe in a functional food. Eggs are separated from connective tissue, washed and dried. This substance can be used as a standalone product or to be an ingredient in other functional products. In a different product the roe is hydrolyzed by various proteolytic enzymes. The hydrolysate is filtered through material with different pore sizes, concentrated and dried. The dry product consists of peptides in the range of 15-5 kDa, free amino acids 10-30% and other roe components that are associated with the peptide fraction. The final composition of the product is variable, depending on the source of raw materials, a set of enzymes and conditions of enzymatic hydrolysis. One version of the product is used in production of chocolate with a content of fish roe components in the range of 10-20%.

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