

Green Extraction and Valorization of By-Products from Food Processing

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TAILOR-MADE PROCESS TO RECOVER HIGH ADDED VALUE COMPOUNDS FROM FISHERY BY-PRODUCTS

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1 Introduction

The catches of fish and other marine organisms worldwide, which include aquaculture, amount to 240 million tons (FAO, 2016). More than 25% of these catches are considered as by-products because these include animal fractions (heads, viscera, skeletons, bones, etc.) that are separated in the initial steps of its manufacture for human feeding, without commercial value. For example, in Galicia (Spain), the largest fishing region in Spain and Europe, considering both the size of the fleet and the number of jobs involved and the economic value derived from the fishing