

# CONVENTIONAL FISHMEAL VS FISHMEAL PRODUCED BY *Lagocephalus sceleratus*-In vitro EVALUATION



Antigoni Vasilaki<sup>1\*</sup>, Chrysanthi Nikoloudaki<sup>1</sup>, Ioannis Kleidas<sup>1</sup>, Paraskevi K. Karachle<sup>2</sup>, and Ioannis Nengas<sup>1</sup>

<sup>1</sup> Hellenic Centre for Marine Research (HCMR), Institute of Marine Biology, Biotechnology and Aquaculture (IMBBC), Anavyssos, Attika, Greece

<sup>2</sup> Hellenic Centre for Marine Research (HCMR), Institute of Marine Biological Resources and Inland Waters (IMBRIW), Attiki, Greece

\*email: [avasilaki@hcmr.gr](mailto:avasilaki@hcmr.gr)

## INTRODUCTION



Fishmeal is a premium protein source led to over-exploitation of marine resources



Reduction of unsustainable catches resulted in reduced supply of marine ingredients, plant ingredients investigated with controversial results



Potential protein source not competing human food supply and with no economic value are invasive species – *Lagocephalus sceleratus* (Gmelin 1789)

## MATERIALS & METHODS



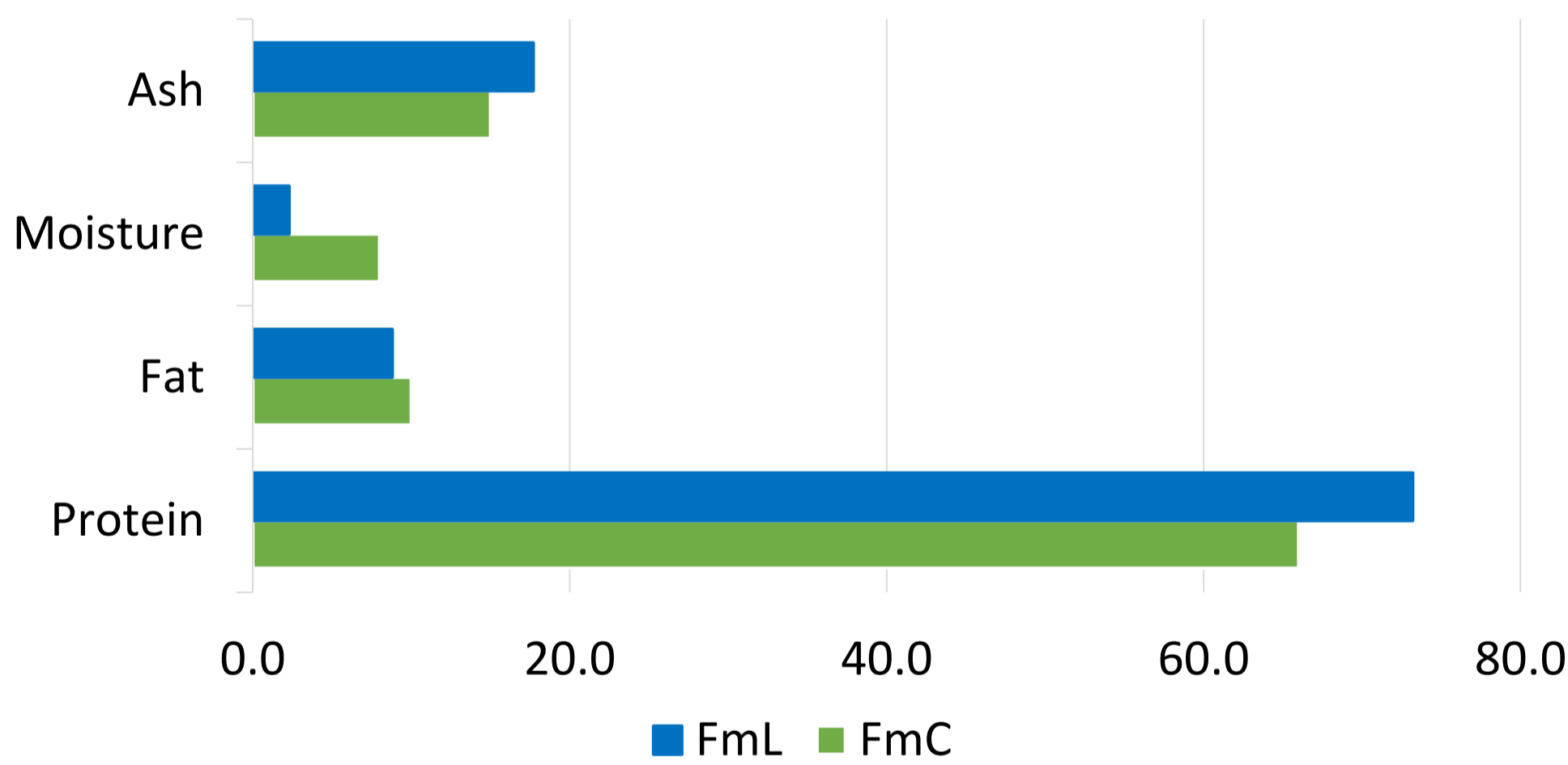
Conventional fishmeal (FmC)

In vitro evaluation

Total Composition  
Amino acids  
Fatty acids  
Minerals

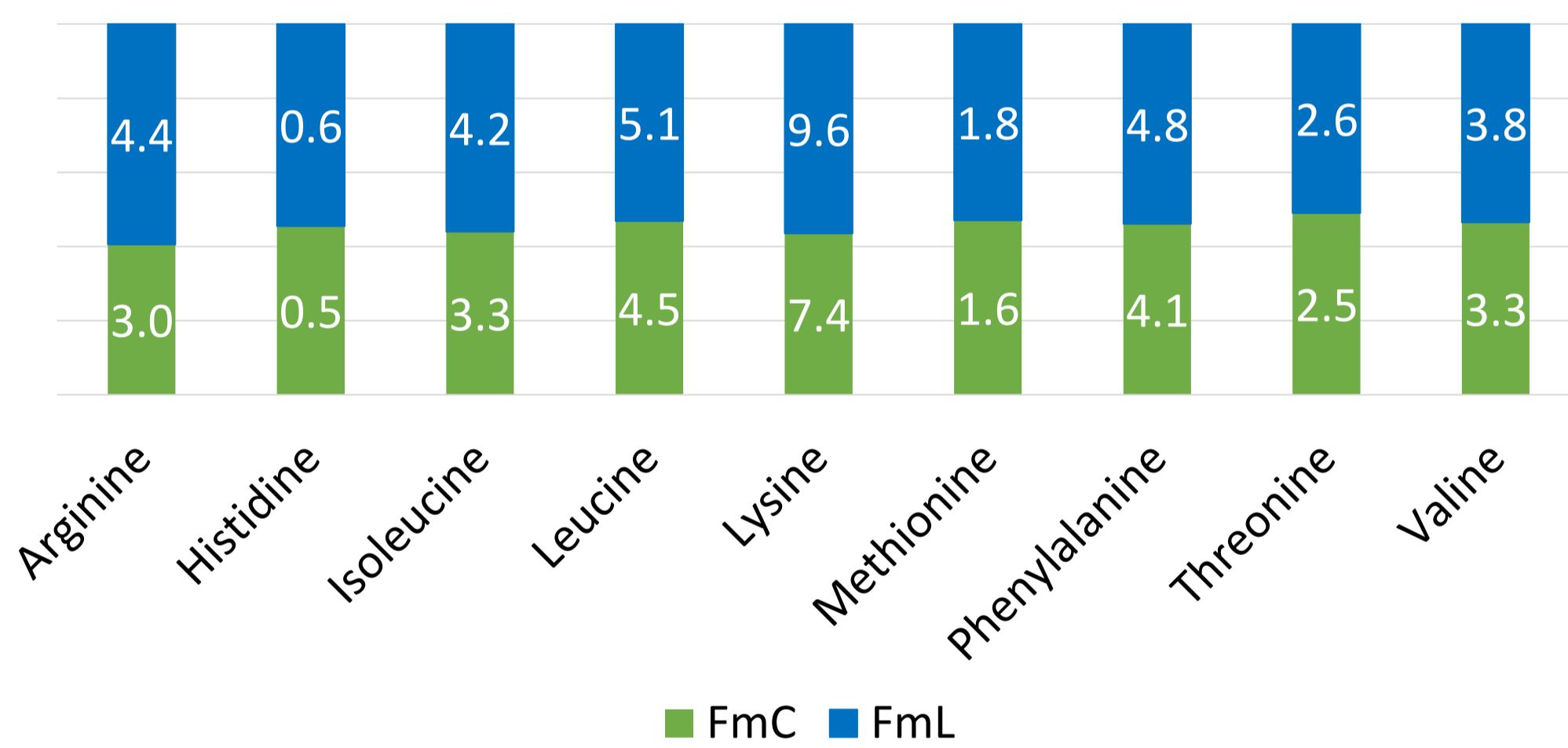
## RESULTS

### Total Composition g/100g

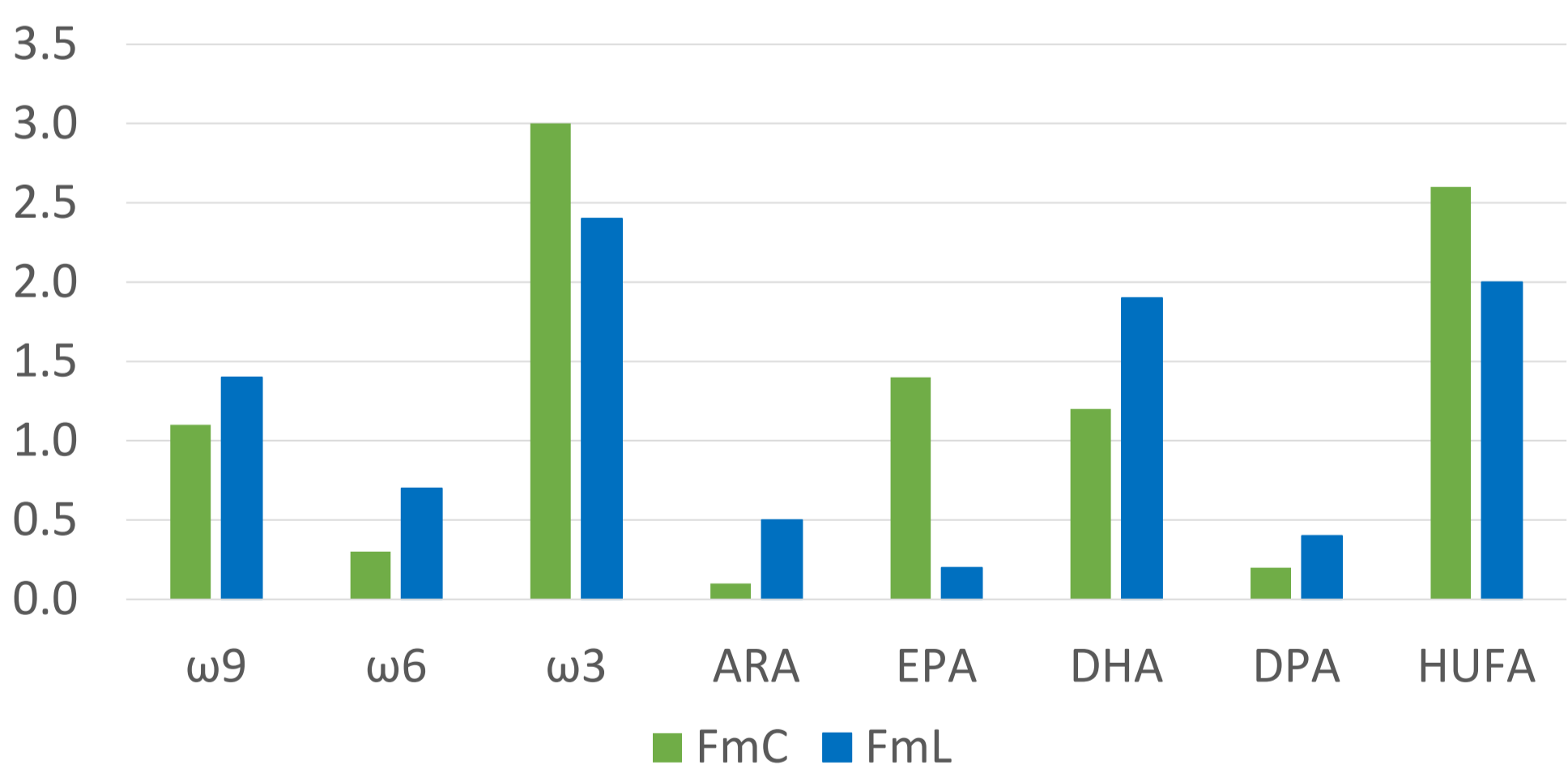


### Fishmeal from *Lagocephalus sceleratus* (FmL)

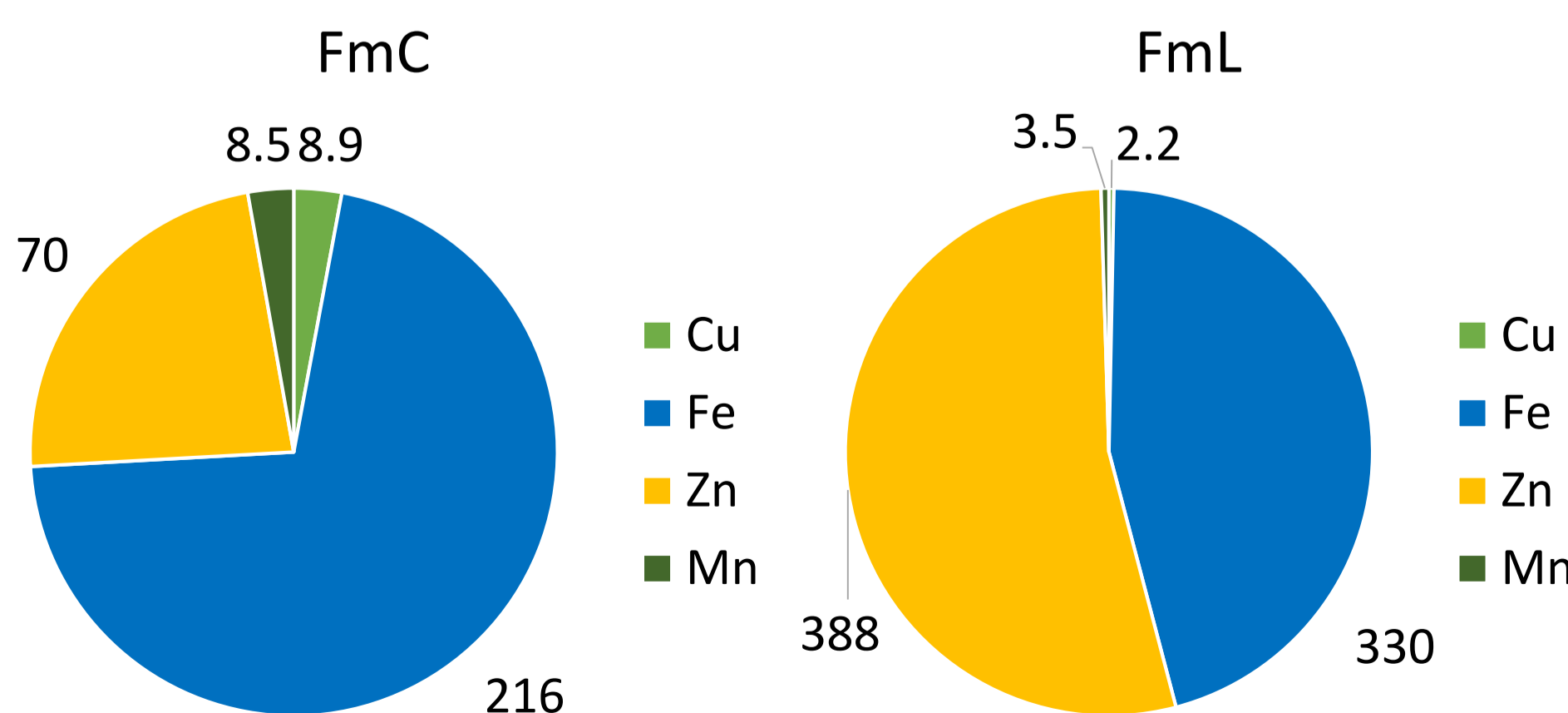
### Amino acids g/100g



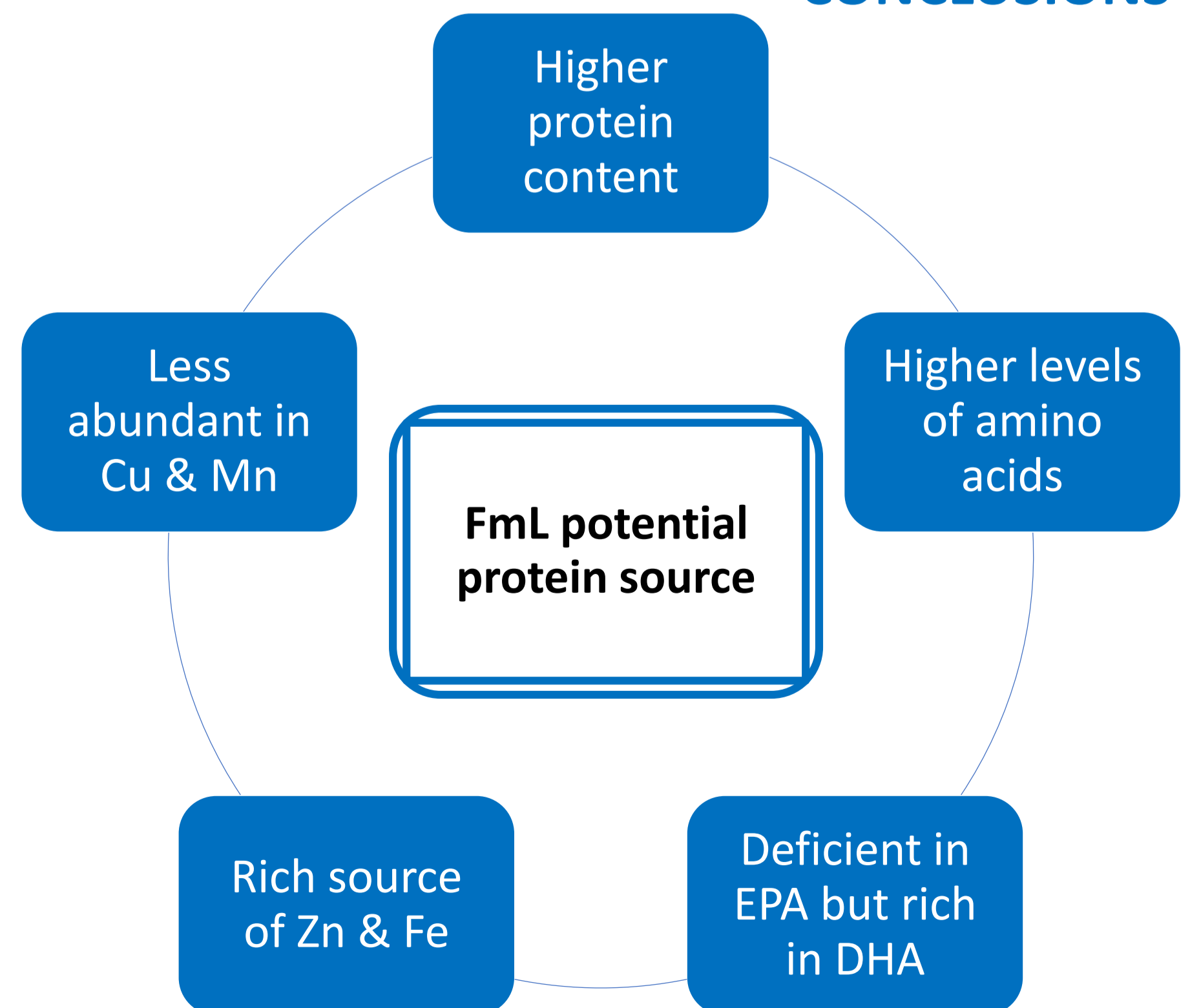
### Fatty acids g/100g



### Minerals mg/kg



## CONCLUSIONS



### Acknowledgements

This project has received funding from the European Union's Horizon Europe Framework Programme (HORIZON) under the Marie Skłodowska-Curie grant agreement No 101131441