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FOODINI IN LOWERING FOOD WASTE

Promoting seafood sustainability and lowering food waste.

FOR LOWERING FOOD WASTE
USING SEAFOOD





PROMOTING SEAFOOD SUSTAINABILITY AND LOWERING FOOD WASTE

We are working together with Iceland-based Matís, a dynamic food research institute, on a project called Future Fish. The focus is to develop new and innovative seafood-based foods using 3D food printing. Foodini is Matís' 3D food printer of choice.

3D PRINTING UNDER-UTILIZED SOURCES OF SEAFOOD

What are under-utilized sources of seafood? Meat cut-offs and trimmings after a fish is filleted; good fish meat left on the bone after processing; ugly cuts of seafood; by-catch; sardines and herrings that can be better utilized...

Matís is creating ingredients including under-utilized seafood and introducing seafood meals to people in novel ways using Foodini. The goal: for people to eat increased amounts of fish and become more engaged with their seafood.





FROM FOOD WASTE TO A STUNNING AND DELICIOUS DISH

This is an example of a dish using sustainable sources of seafood that would normally end up as food waste: cut-offs from filleting, trimmings, etc. All perfectly good food, just not visually attractive. Now it is!

Final plating done by famed Icelandic Chef Viktor Öm Andrésón - 3D printed Icelandic surimi cod with cucumber and apple with a buttermilk dill dressing topped with crispy barley and quinoa. Tasters were quoted as saying it was “absolutely tasty!”

MAKING SEAFOOD LAST LONGER AND USING ALL SEAFOOD

Certain types of seafood are more in-demand and expensive versus others. But how to stretch those expensive seafoods to create more meals, while also making sure less in-demand catch is consumed, thus lowering food waste?

Matís is creating different seafood ingredient combinations for Foodini to do just that. As an example, mixing precise portions of less flavorful and under-utilized fish with langoustine – which adds flavor naturally.





INNOVATIVE 3D FOOD PRINTING APPLIED TO A TRADITIONAL ICELANDIC SEAFOOD INDUSTRY

Matis and the Future Fish project are creating new seafood meals – 3D printed. Rather than the traditional Icelandic cod and potatoes, Matis created a 3D printed Icelandic cod volcano with potatoes and “lava” sauce – even the pickiest of kids eat it based on the presentation and great taste. Fish pasta, fish pizza, fish pretzels and more... all designed for people to prepare and eat all kinds of seafood in a fun, tasty and easy way.

Making delicious ingredient combinations using all sources of seafood helps to ensure seafood sustainability and lowers seafood waste - feeding future populations and making sure people can continue to have fish for dinner.