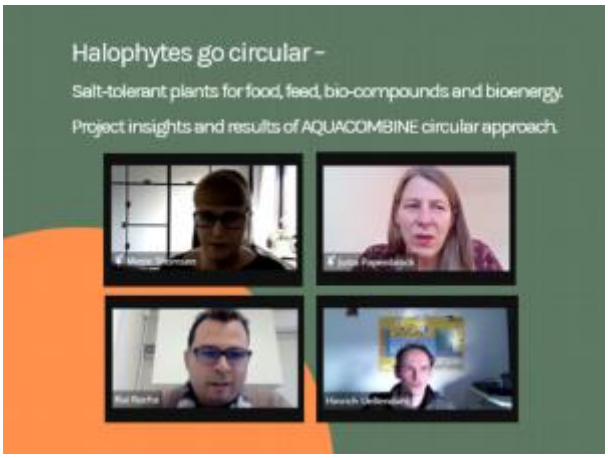
Welcome to AQUACOMBINE – POST! This quarterly newsletter informs you about the progress of the AQUACOMBINE project. Get an overview of the current project status, meet the people behind the scenes and let yourself be conquered by the world of halophytes.

AQUACOMBINE Team



AQUACOMBINE community building started with a successful Kick-off meeting!

85 people followed our invitation to immerse into the AQUACOMBINE project. Mette Hedegaard Thomson, Associate Professor, Aalborg University, Denmark, and lead partner of the AQUACOMBINE project started with a short project overview and gave the audience a glimpse of how halophyte plants can be used to meet one of the biggest challenges of the future, meeting the global demand for sustainably produced biomass for food and the growing bio-products sector.

Three ten-minute impulse presentations invited the audience to gain insights to the project results.

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Stakeholder community!

Next meeting 30th of May, Évora, Portugal 14:30 - 16:00 (15H30 -17H00 CEST)

The stakeholder community aims to establish long term bilateral exchange due to selected AQUACOMBINE topics like Agriculture, Aquaculture, Cosmetic, Food, Feed and Renewable energy to share and generate knowledge and information. Next meeting will take place on the 30th of May in Évora, Portugal on a regional scope. We have prepared the possibility to participate via a live stream.

AGENDA and REGISTRATION link...

Gain insight!

It's time to share the promising results of the studies.

Two and a half year ago AQACOMBINE has been set out to find answers on one of the most important challenges of the 21st century.: How to meet the world's demand for sustainably produced biomass for both food and the growing bio-products sector.

Therefore, AQUACOMBINE aim to create a new circular industry with co-production of food, feed, bio compounds, and bioenergy from salt-tolerant plants such as Salicornia or Crithmum with very little or no production of waste streams within the 4 years project time.

The approach of AQUACOMBINE´s is to combines aquaculture, farming, and bioprocessing to utilize all fractions of the produced biomass.

The last two and a half years were full of research, development, discussions, rethink, and further development. The results are outstanding. For example, the test of halophyte skin cream showed soothing effects and the use of Halophyte in shrimp and fish feed showed positive effects on animal immunity. We think, it's time to share the promising results of the studies.

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Meet the partners!

To bring AQUACOMBINE to success 17 partners from 7 countries with different expertise are working together on this four-year project. In this issue we will introduce the University of Applied Sciences, Bremerhaven their knowledge, experience, work and hopes for the project. AQUACOMBINE Post#4 interviewed Prof. Dr.-Ing. Axel Gottschalk head of the Institute of Process Engineering, being part of the faculty Technology at Bremerhaven University of Applied Sciences, Germany.

"Techno-economic analysis and business plan"
Prof. Dr.-Ing. Axel Gottschalk, Bremerhaven University of Applied Sciences, Germany.

"Axel what added value do you expect from the project?"

"I expect that the multidisciplinary approach of AQUACOMBINE enables us to demonstrate feasible future ways of cultivation of healthy food and animal feed on saline soil. In addition to that, value is added by following an innovative circular economy approach which combines the halophyte plant farming with aquaponic fish farming and a dedicated biorefinery. In this way, it enables to valorise...

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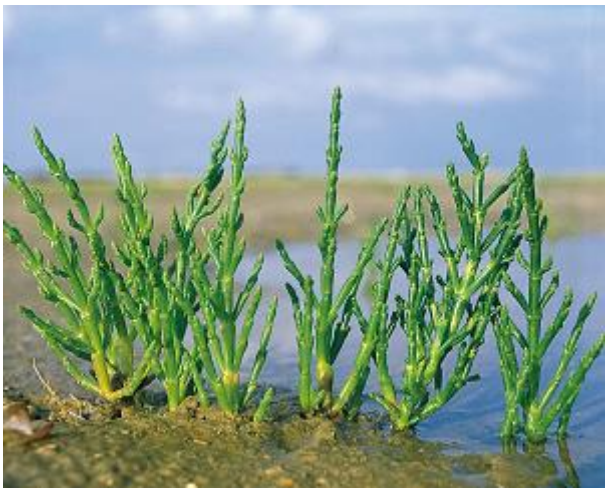

The world of halophytes - Pick a peak of fast pickled Pickleweed

Salicornia is also called sea bean or pickleweed. Although we are just heading for summer, winter will come. And what can be better in the gloomy wintertime than a glass of condensed sunshine. So, let's clean the dust off our preserving jars and pickle some Salicornia.

Sterilize an airtight jar with boiling water – insert around 100 g of Salicornia - for the brine mix 100 ml apple vinegar with 200 ml water, one tablespoon sugar, one laurel leaf, one glove garlic and 4-6 peppercorns. You can also add star anise, allspice and coriander seeds if you like. Bring to a boil and pour over the Salicornia, leaving 5 millimetres to the rim of the jar, put the lid on and refrigerate for at least 24 hours. Keeps for at least half a year.

Through the AQUACOMBINE post we take pleasure in sharing ongoing progress and contributions to AQUACOMBINE developments, so AQUACOMBINE welcomes anyone interested to

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