



Welcome to AQUACOMBINE – POST#6. 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 final sprint!

$\frac{3}{4}$ of the project's duration is behind us. So, it's time to focus on the expected tangible and marketable results. That's why our partner meeting in Aveiro was packed with interactive sessions. The task: to bring the issues to the table, to link the promising results from science and practice and to work on usable results. It was worth it! The sessions were very efficient and important decisions were made for the final year of the project. All participating partners were very positive and enthusiastic about the results so far and look forward to concluding the project with tangible and marketable results.

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Consortium meets fish and shrimps at RIASEARCH

How to find out if a fish diet with Salicornia affects fish and shrimp? RIASEARCH has the equipment and knowledge to do this. During the last consortium meeting in Aveiro,

the consortium had the opportunity to get an insight into their work. Please [CLICK](#) if you want to learn more about the AQUACOMBINE findings.

Meet the partners!

To bring AQUACOMBINE to success 17 partners from 7 countries with different expertise are working together on this four-year project. AQUACOMBINE Post#6 interviewed Stéphane Kohnen from CELABOR, a Belgian scientific and technical centre based in the Petit-Rechain industrial park near Verviers.



“Extraction and purification of protein, lipids and hemicellulose sugars from green halophytes”

“Stéphane, the project has been running since October 2019 and will be completed by the end of September 2023. Which results have surprised you the most so far?”

The result that surprised me the most so far is probably the huge number of molecules identified as phenolic acids, polyphenols or flavonoids present in our extracts. In the

beginning of the project, the idea was only to focus on about ten molecules called hydrocinammic acids, but our investigations showed that our extracts contain more than...

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The world of halophytes - Homemade Salicornia seasoning paste

Christmas is coming closer. What could be better than giving your loved ones something homemade? Giving something that not only tastes delicious but is also healthy.

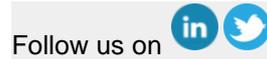
Like this Salicornia seasoning paste. The paste is very easy to make, and is useful as pasta seasoning, to refine soups or as a bread topping. Whenever salt is needed this paste is a healthy replacement. Salicornia not only contains less Sodium chloride than common salt it is also packed with minerals and vitamins like A, B1, B15, C, and D.

Mix 100 g rinsed, dried, and roughly chopped Salicornia tips with 50 g Almonds, 50 g rinsed, dried, and roughly chopped Parsley, 50 g Olive Oil and 1 Tablespoon Lemon juice in a blender until you have a smooth paste, fill in a clean jar and cover the paste with Olive Oil. You our your beloved one like it spicy? Then add half a Teaspoon dried chili flakes.

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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