5th United Nations Ocean Forum

SESSION 4: Trade policies and tools for innovative marine-based and low carbon products by SMEs (including foods, nutraceuticals, cosmetics, and non-plastic substitutes)

H.E. Mr. Alan Deidun, Malta Oceans Ambassador (Malta)

> **3 March 2025** 3–4.30 p.m.







Low-cost, **traditional exploitation** of waste, opportunistic marine biomass has been around for some time already.

For example, In the summer of 2018, an almost incomprehensibly large mass of stringy brown seaweed appeared in the Atlantic Ocean. It stretched from one coast to the other, from the shores of West Africa to the Gulf of Mexico. Spanning 8,850 kilometres (5,000 miles), the seaweed bloom, known as the great Atlantic sargassum belt, was the largest ever recorded.

Category	Uses				
Agriculture	Livestock feeds	_			
	Fertilizers	_			
	Insecticides	_			
Aquaculture	Finfish and shellfish feeds	_			
Cosmetics	Gelatin/emulsifier	_			
Environmental monitoring	Pollution detection	_			
Fishing	Bait	_			
Materials science	Absorbent polymers	_			
	Cement additive	_			
	Nanoparticle filters	_			
Pharmaceuticals	Antihypertensive peptides	_			
	Anticoagulants	1	- 1200	100	E
	Antimicrobiotics			-4-9	0
	Antioxidants		The state		0
	Bioactive compounds				
	Collagen		and the second second		TO
	Mucins	Tala		S Martine	
Examples of uses for jellyfish other t	than as food for humans				



Drying paper made from Sargassum seaweed



Residents in a Mexican coastal village clearing the beached Sargassum bloom debris

Key message 1



A number of new funding programmes (e.g. SBEP) do exist in order to fund research in the capitalization of **'waste'**

Examples of marine 'waste' include biomass from bycatch, invasive alien species, jellyfish blooms, beached marine vegetation, previously-untargeted species (e.g. sea cucumbers)

- The re-definition of 'waste' in a circular economy context
- E.g. PHFL Post-Harvesting Fishing Losses





Key message 2

Novel Food is defined as food that had not been consumed to a significant degree by humans in the EU before 15 May 1997, when the first Regulation on novel food came into force.

'Novel Food' can be newly developed, innovative food, food produced using new technologies and production processes, as well as food which is or has been traditionally eaten outside of the EU.

The marine base of novel foods (will it compete with other bases – e.g. the insect one?)



NEWS ANNOUNCEMENT | 26 February 2024 | Directorate-General for Maritime Affairs and Fisheries | 2 min read

More than 20 algae species can now be sold as food or food supplements in the EU

Great news for the European algae industry!



The health benefits of fish oils and seaweed



> Key message 3



Several marine microorganisms (fungi, myxomycetes, bacteria, and microalgae) have been isolated that produce antioxidant, antibacterial, apoptotic, antitumoral, and antiviral chemicals. Anticoagulant, anticancer, and hypocholesterolemic effects have been demonstrated for bioactive peptides extracted from fish protein hydrolysates, as well as algal fucans, galactans, and alginates. Omega-3 fatty acids are abundant in fish oils and marine microorganisms, while potent antioxidants such as carotenoids and phenolic compounds can be found in crustaceans and seaweeds

- Beyond 'novel foods', the market for marine-derived BAMs is expanding
- BAMs Biologically-Active Molecules; those that affect biological processes, beyond the nutritional value, in a way which has an impact on body function.



FIGURE 1 | Potential bioactive compounds obtained from different marine source

Recommendations

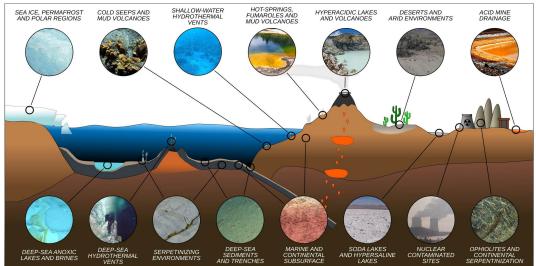
- 1. Promoting (e.g. through trade policies, fiscal incentives, etc) the exploitation of marine-derived products should be made against ROBUST sustainability assurances;
- 2. Artisanal/small-scale operators should be safeguarded and even promoted, as opposed to industrial operators;
- 3. ABS (Access to Benefit-Sharing; Nagoya Protocol) provisions should be respected;
- 4. Consumer acceptance still an issue
- 5. Climate change forcings should be taken into consideration (e.g. impact on seaweed farmers)



Recommendations

Sustainability concerns:

- A. Sampling of 'extremophiles' (organisms that live in "extreme environments," under high pressure and temperature.) – highly vulnerable ecosystems (low resilience to disturbance)
- B. Extraction techniques (toxic solvents, disposal, etc)
- C. Risk of over-exploitation





Thank you

