

Valuing by-products of vendace roe extraction

FLAG: Vänern Archipelago and Mount Kinnekulle, Sweden

Southern part of Lake Vänern

Project overview

This pilot project brings together fishermen, universities and a variety of other public and private partners to research and develop new processes to generate value from the by-products of vendace (*Coregonus sp.*) roe extraction.



Female vendace is valued for its roe, a delicacy that can sell for up to €100 per kg. However, the extraction process generates several by-products that are currently discarded. Discarded male individuals also have a potential value which is currently overlooked.

The project is led by a multidisciplinary team, consisting of eight fishermen from the Vänern area and academics from Gothenburg University and Chalmers University of Technology. It also involves several public and private partners, such as SIK – the Institute of Food and Biotechnology, which is helping with product development, and the Food & Health Concept Centre, which has considerable project management expertise and a wide

contact base within the fields of product and business development. The team worked to test a number of possibilities for utilising vendace by-products, including:

- › producing a new type of bait for freshwater crayfish, a sought after product of Lake Vänern
- › the extraction of oil from vendace waste
- › technical solutions to fine-tune existing male/female separation processes

Preliminary results indicated that producing crayfish bait currently offered the most viable opportunity for using vendace by-products, while the process of extracting oil was still technically more challenging. The project also resulted in the establishment of a non-profit association bringing together all project stakeholders which will continue to provide a platform for the development of new ideas and initiatives. Follow-up activities under Axis 4 are being studied in order to move to the full scale production of crayfish bait and look further into developing new food products for local consumption.

Key lessons

- › **Relevance to FARNET themes:** Adding value to local fisheries products, innovation
- › **Effectiveness/efficiency:** The project has been successful in developing adding-value processes, incorporating the experience of local stakeholders, as well as in fostering entrepreneurship and the pooling of expertise through the establishment of a local platform.
- › **Transferability:** The focal point of this project is the effective cooperation between the different stakeholders (private, public, university, fishermen). This should be promoted and is easily transferable to other contexts. Within the area, the competence platform developed through the project helped to establish contacts with other Axis 4 project promoters (see project summary #006-SE06 – High School Project for Sustainable Fisheries).
- › **Final Comment:** The project establishes a basis for a wider adding-value initiative, involving fishermen in an innovation process which will facilitate and inspire further development within the area and, potentially, elsewhere.

Total cost and EFF contribution

Total project cost: ca €65 930 (592 200 SEK)

FLAG contribution: ca €19 506 (175 200 SEK) / (30%)

Other public: ca €18 370 (165 000 SEK) (Food & Health Concept Centre)

Private investment: ca €28 055 (252 000 SEK) (in kind contribution from working hours by the eight fishermen)

Project information

Title: Valuing by-products of vendace roe extraction

Duration: Pilot study from June 2010 to September 2011 (16 months)

Case study date: April 2011

Project promoter

Food & Health Concept Centre AB, Gothenburg

Coordinator: Elén Faxö

elen.faxo@fhcc.se

FLAG details:

Vänern Archipelago and Mount Kinnekulle, Sweden

johanna.olsson@vanerkulle.se

+46 501-39 31 95

<http://www.vanerkulle.se/>

[FLAG factsheet](#)

Editor: European Commission, Directorate-General for Maritime Affairs and Fisheries, Director-General.

Disclaimer: Whilst the Directorate-General for Maritime Affairs and Fisheries is responsible for the overall production of this document, it is not responsible for the content nor does it guarantee the accuracy of the data.