



The krill industry of tomorrow

Catching and processing at sea

Daniel Gudbjartsson – Eco Marine Iceland

Workshop on the future potential of Zooplankton and mesopelagic species, October 1st-2nd 2018, Reykjavik

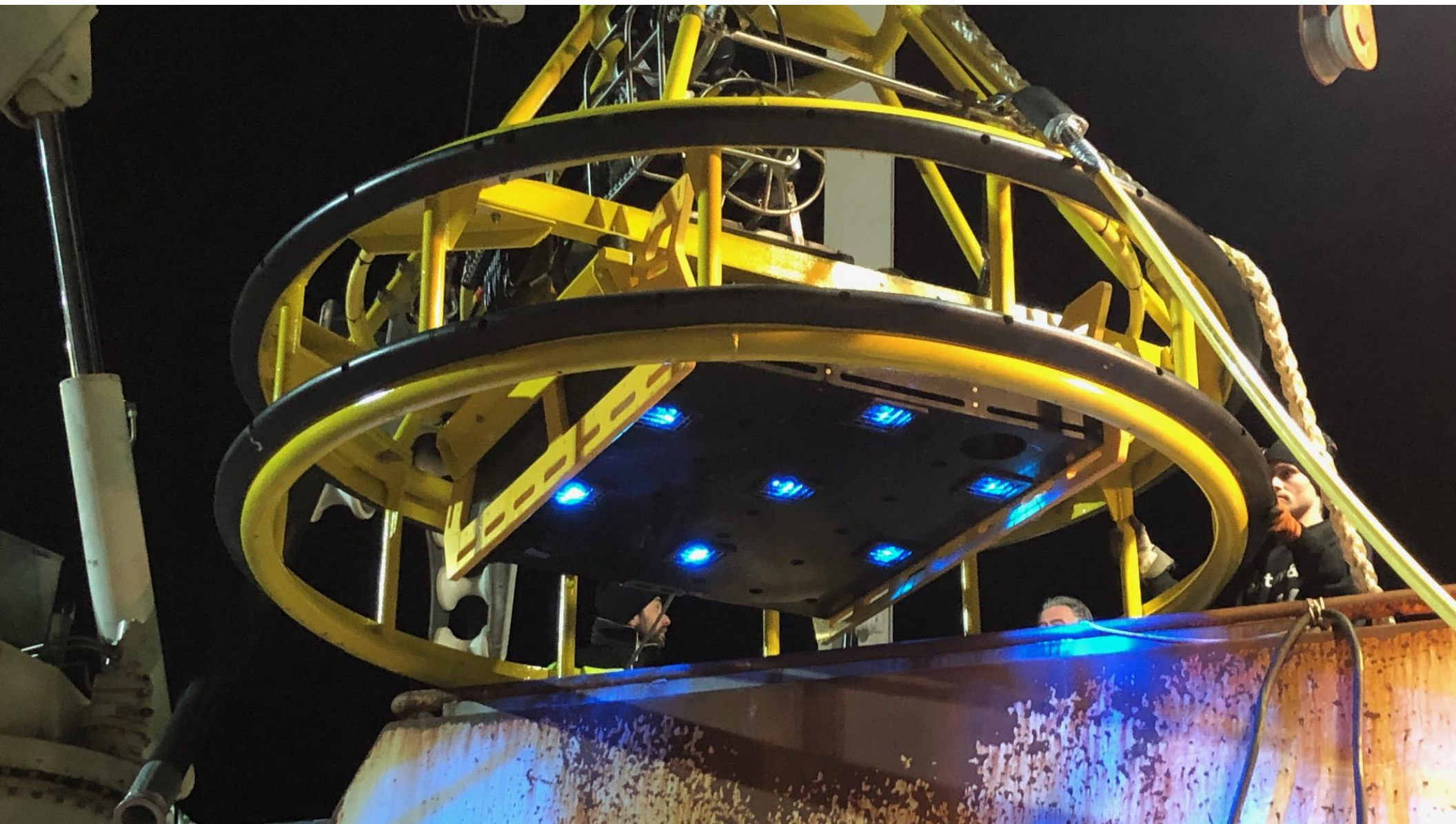
Challenge the norm

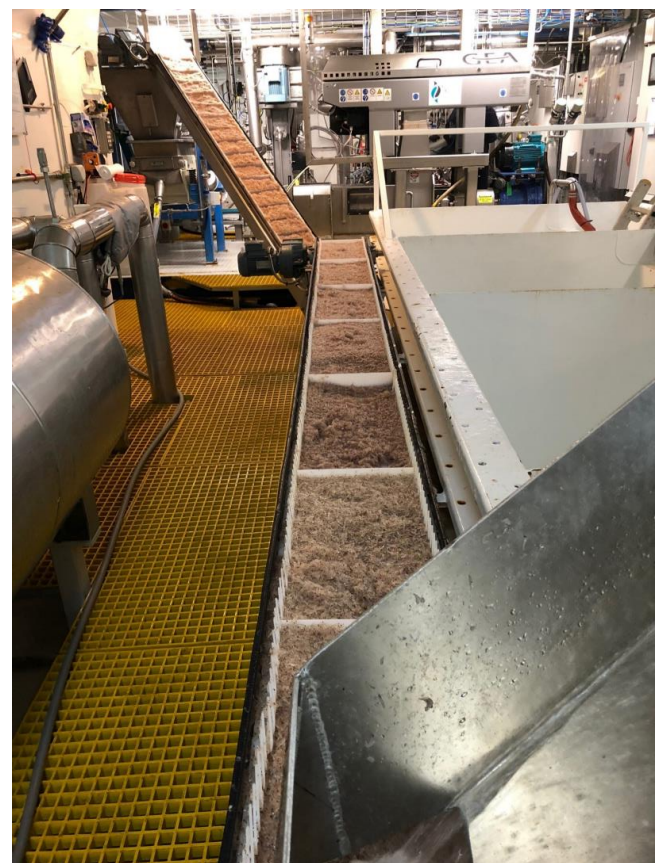
- Trials in Isafjordurdjup in July – October 2018
- New harvesting methods
- Pilot processing plant



Manta

- Proven efficiency when used for catching krill
- Selectivity with suction holes and lights
- Mesopelagic applications in near future
- Significant CAPEX reduction
- Patent-protected solution



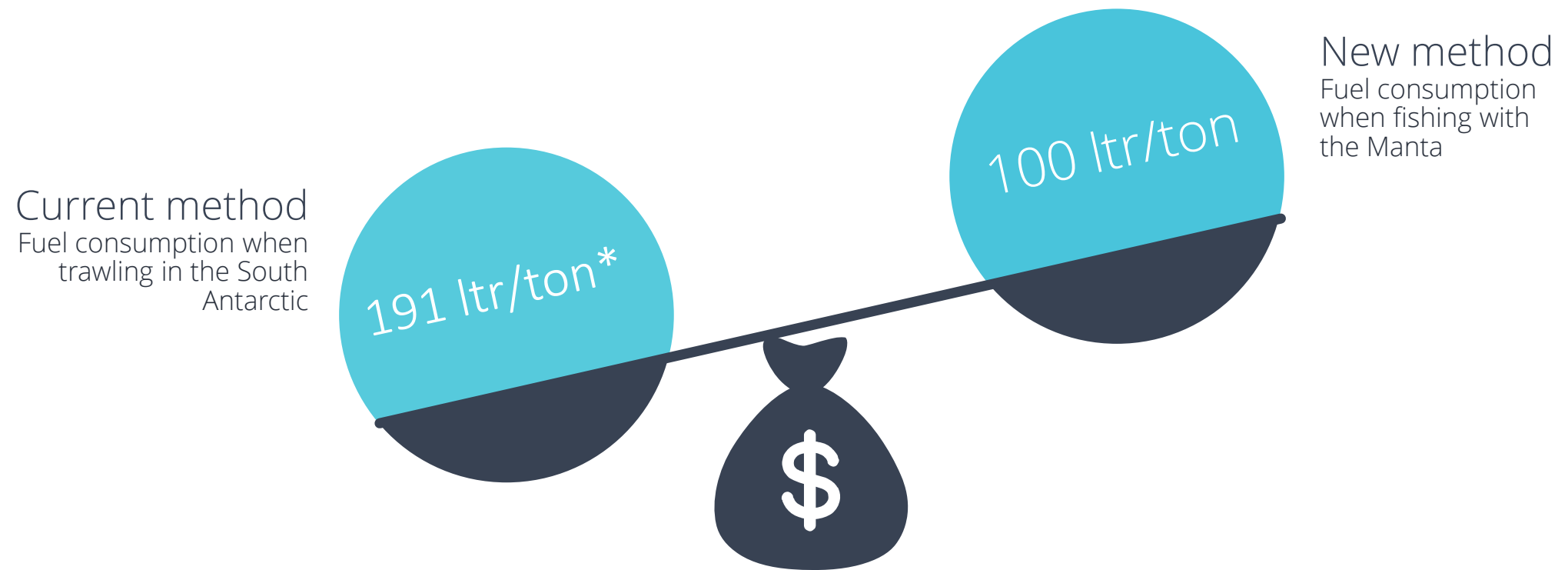


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KRILL CAM 1

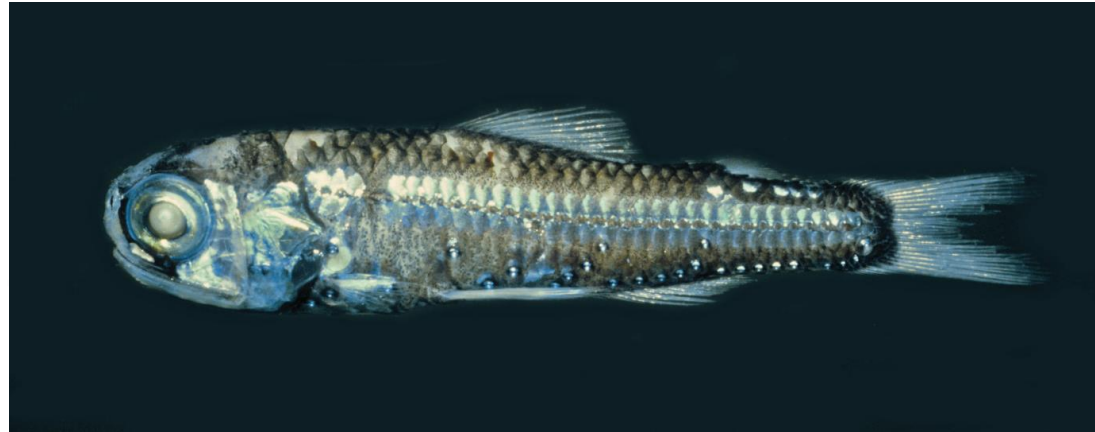


Is it possible to achieve the same with less fuel?



*Robert W. R. Parker (2011) Measuring and Characterizing...

Mesopelagic fishing



Lantern fish, *Myctophum punctatum*

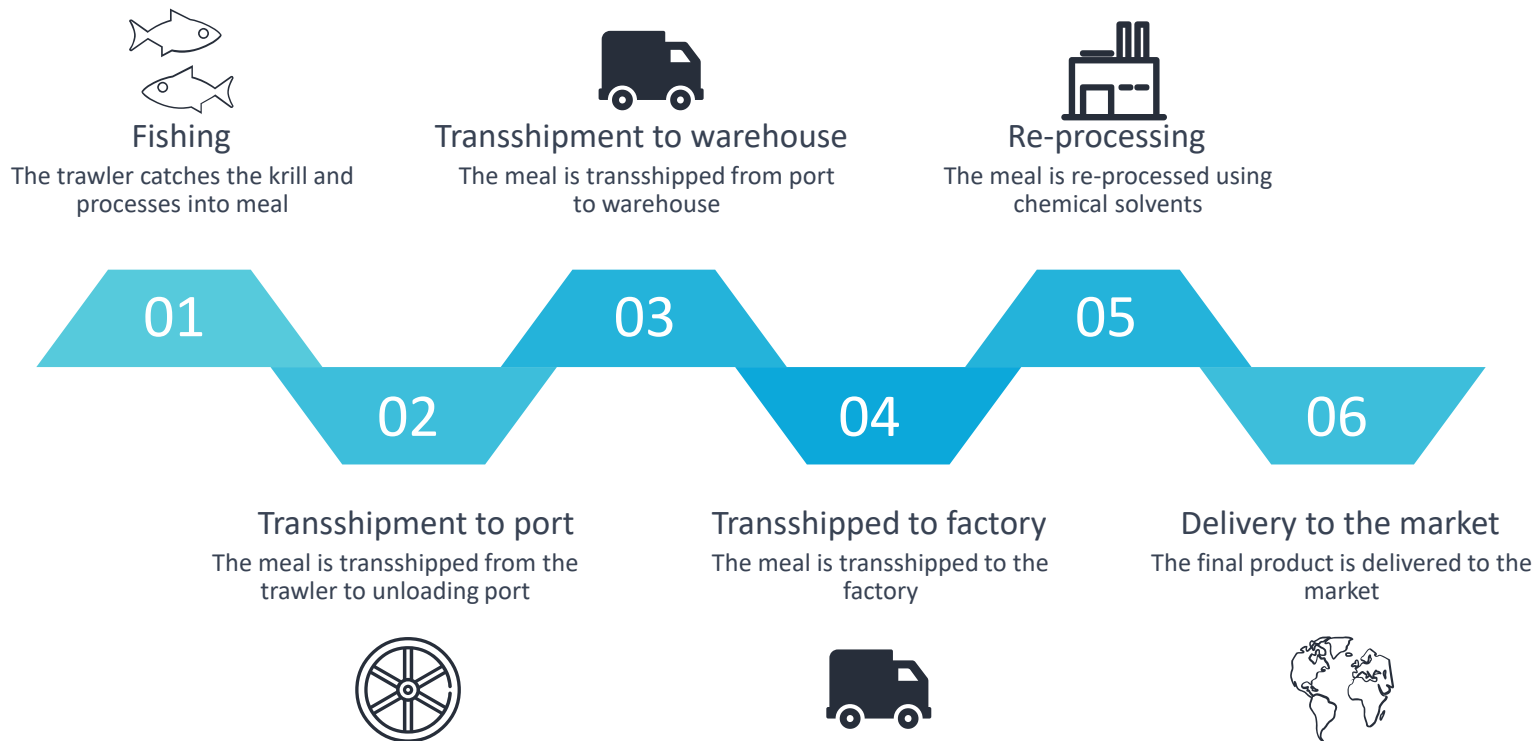
Production trends for two decades



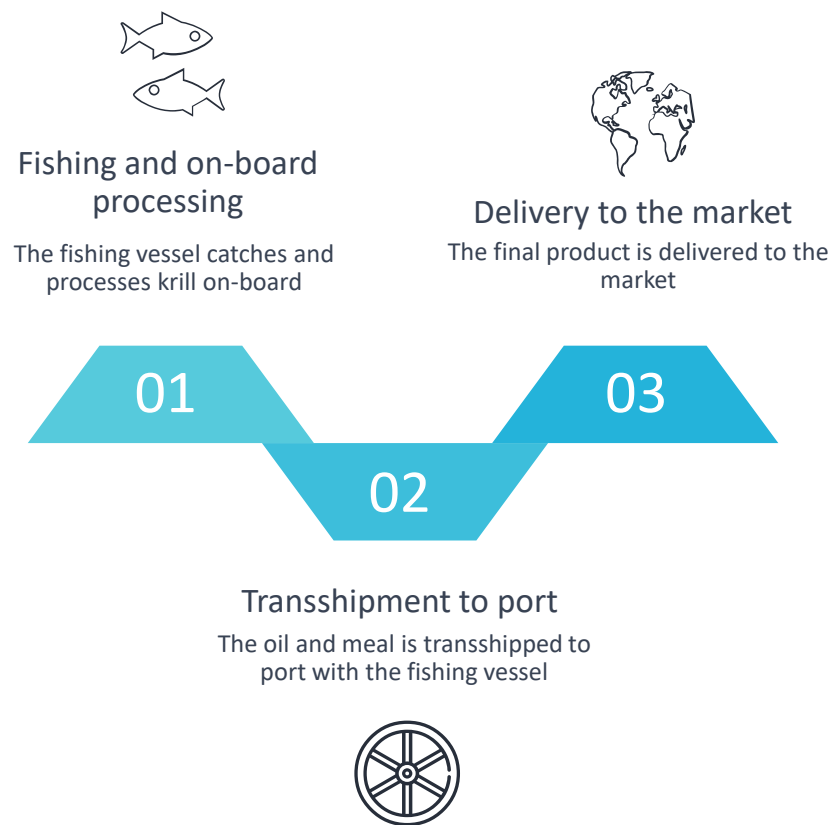
Pilot plant processing

- Achieve higher production yields
- Produce high value products
- Preserve the complex Omega-3 chains
- Key element in a new industry value chain
- No deterioration of raw material prior to processing

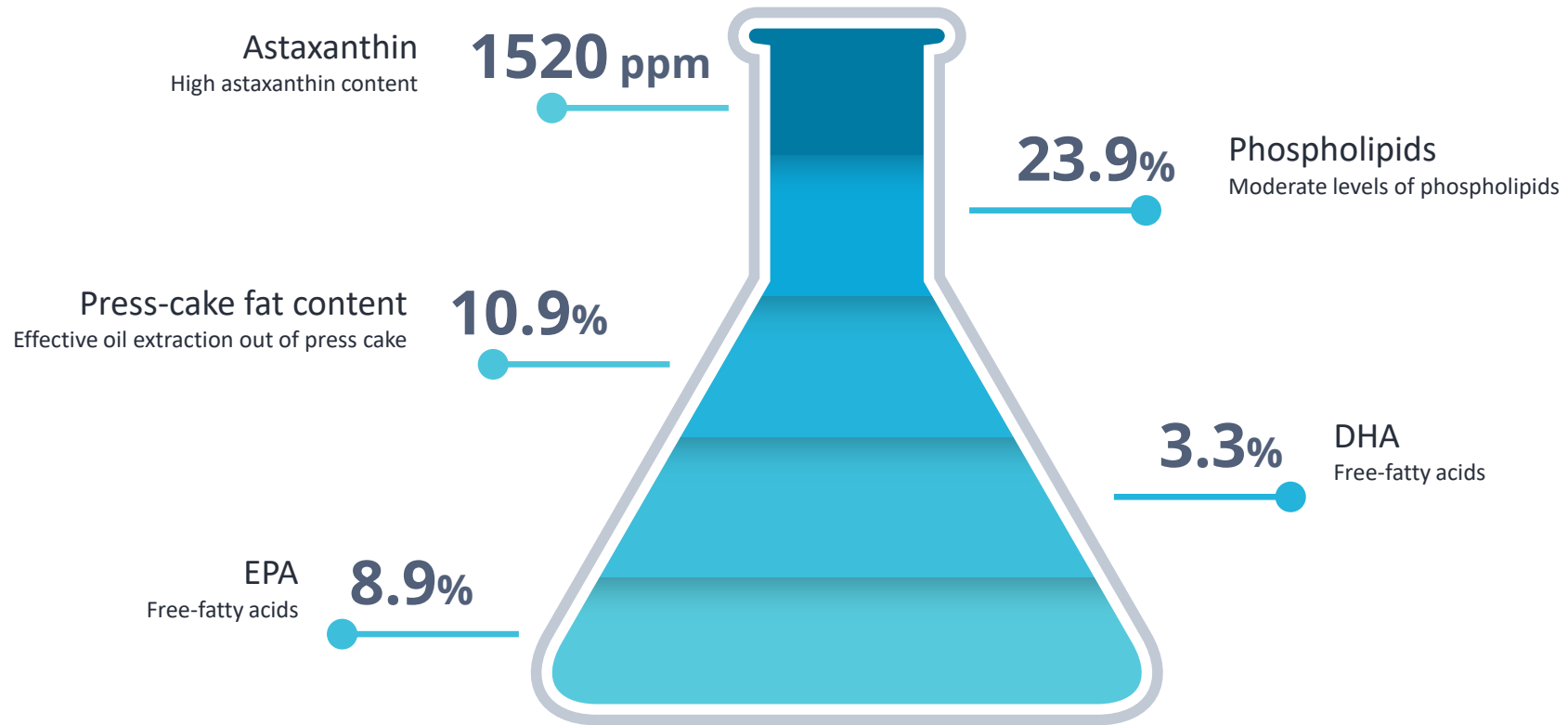
Current krill oil value chain



Future krill oil value chain



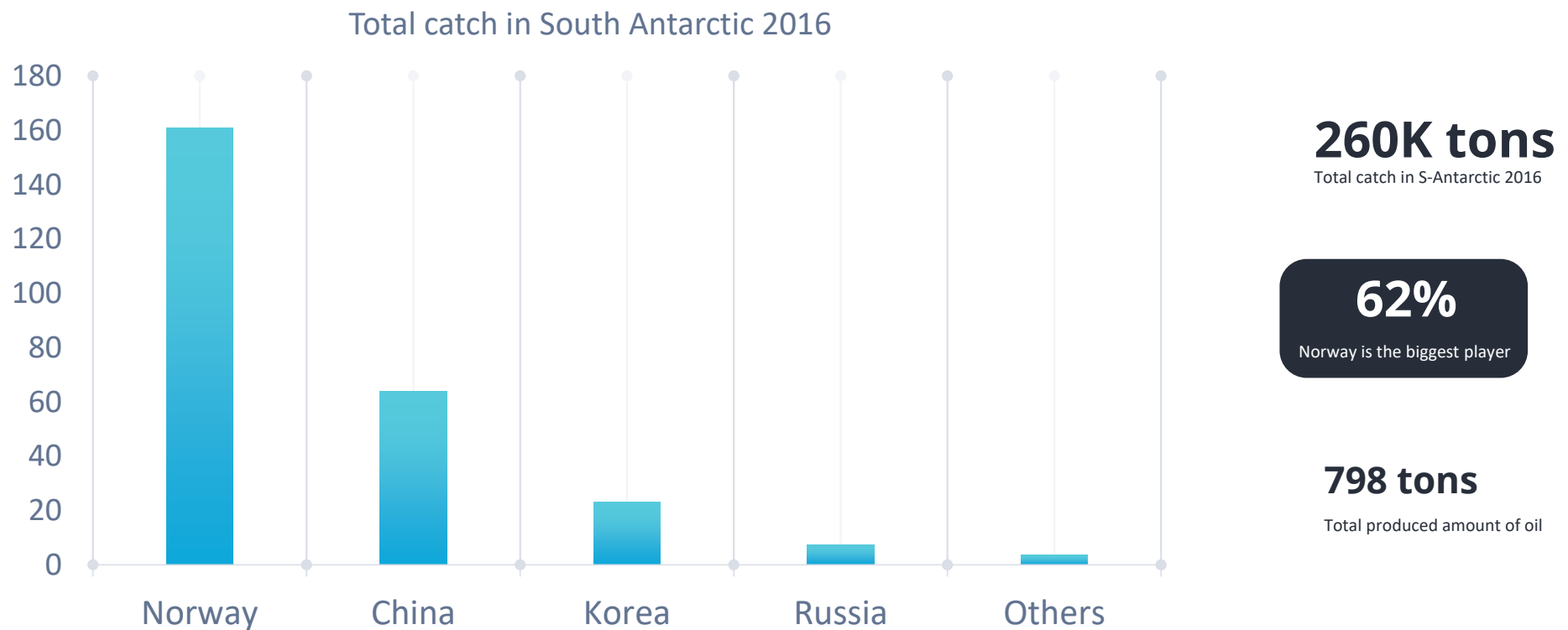
Production results



Achievements

- Caught sustainably in harmony with nature
- Produced fresh after catching
- Solvent free oil
- Extremely high astaxanthin content
- Krill meal containing low levels of fat (~10%)

Where are the opportunities?



South Antarctic trawl fleet



Super(krill)food

North Atlantic krill

- Can be consumed as is
- Low fluoride
- Higher astaxanthin content

Southern Antarctic krill

- Requires extensive processing
- High fluoride content

Is there any way of producing krill into a superfood without compromising freshness and quality?



Thank you

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