JUNE 1 - 3 SKAGEN DENMARK

Stefan Kirchner

Separators CEO at GEA
Westfalia Seperator Group
GmbN

Fish Collagen – a New Trend in the Processing of Fish By-Products







Fish Collagen

A new trend in the processing of fish by- products

Stefan Kirchner Skagen, June 2022

Introduction



Content

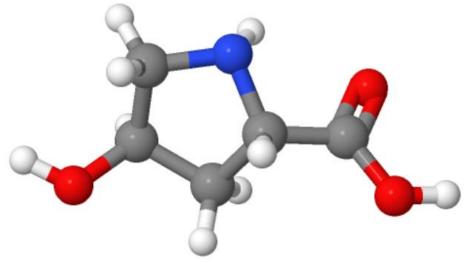
- What is fish collagen
- Typical raw materials
- What is the different between collagen, gelatin and collagenpeptides
- Typical processes for collagen peptide recovery
- End Product specification
- Summary

- ... a Protein
- ... a special protein with an important role for animals and fish
- ... a protein which provides structural support
- ... collagen can be found in skin, tendons and bones



... a Protein with a very special amino acid

- 12 - 13 % of the amino acid is **Hydroxiproline**



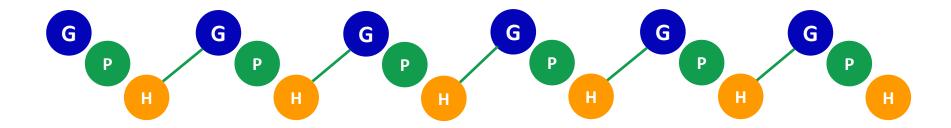
Hydroxyproline molecule, source: Wikipedia

... a Protein with a very special amino acid sequence (primary structure)

- Glycine/ Proline/ Hydroxyproline

... a Protein which build up in a helix structure (secondary structure)

 Most common is the sequence Gycine – Proline- Hydroxyproline which will build a helix structure of the amino acid chain (a-chain)



... a Protein which builds a triple helix (tertiary structure)

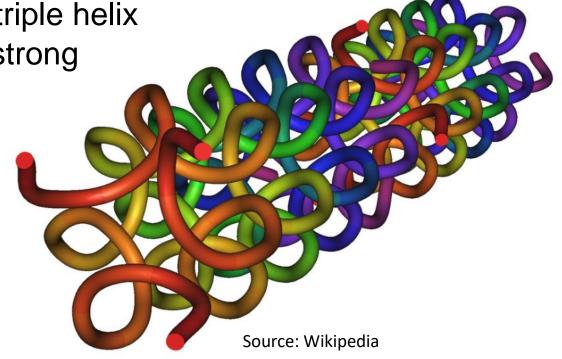
- 2 x a₁-chain and 1 x a₂-chain will build a triple helix

Intermolecular connections build a very strong

structure protein

Impact to processing:

Collagen is not soluble in water



Typical raw materials (fish, examples)

Source/ Raw material	Protein/ Collagen Content	Other components
Skin	Compositon (example tuna): - 42 % DS - 7,8 % ash - 17,8 % Protein - 23,8 % fat Recovery rate collagen peptide: 4 -6 % Hydroxiproline content: 8- 10 %	Non Collagen ProteinsFat



Typical raw materials (fish, examples)

Source/ Raw material	Protein/ Collagen Content	Other components
Skin	Compositon (example tuna): - 42 % DS - 7,8 % ash - 17,8 % Protein - 23,8 % fat Recovery rate protein peptide: 4 -6 % Hydroxiproline content: 8-10	
Bones	Compositon (example tuna): - 53 % DS - 27,7 % ash - 18,8 % Protein - 1,7 % fat Recovery rate collagen peptide: 5 -8 % Hydroxiproline content: 7-9 %	

Typical raw materials (fish, examples)

Source/ Raw material	Protein/ Collagen Content	Other components
Skin	Compositon (example tuna): - 42 % DS - 7,8 % ash - 17,8 % Protein - 23,8 % fat Recovery rate protein peptide: 4 -6 % Hydroxiproline content: 8- 10 %	Non Collagen ProteinsFat
Bones	Compositon (example tuna): - 53 % DS - 27,7 % ash - 18,8 % Protein - 1,7 % fat Recovery rate protein peptide: 5-8 % Hydroxiproline content: 7-9 %	- Minerals
Scales	Compositon (example demin. Tilapia): - 89 % DS - 0,2 % ash - 88 % Protein - 0,3 % fat Recovery rate collagen peptide: > 80 % Hydroxiproline content: 10 -13 %	- Minerals

Summarize Raw material

Main raw material:

- Skin
- Clean bones (from hydrolyzation)
- Scales

Requirements for Raw Material:

- Food grade
- High content of Hydroxyproline
- Low grade of contaminations

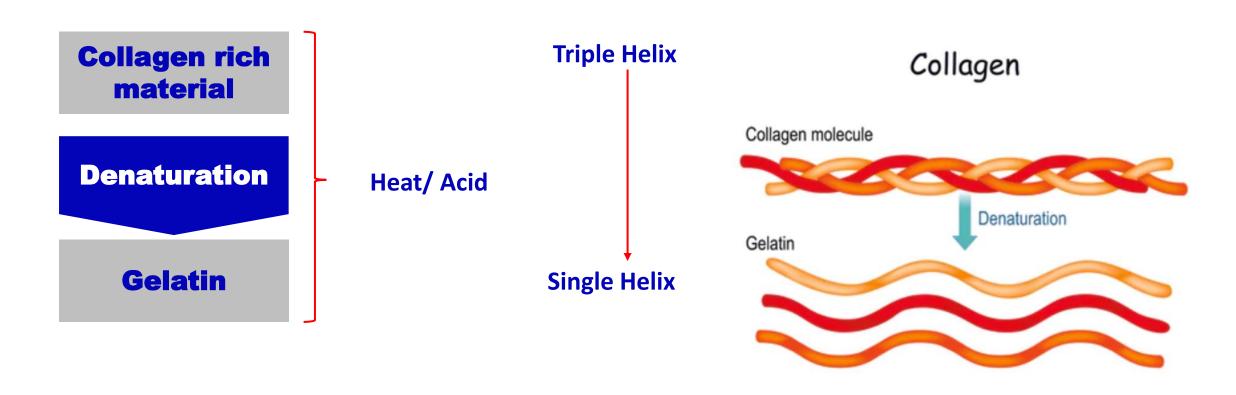


General principle of process: Preparation

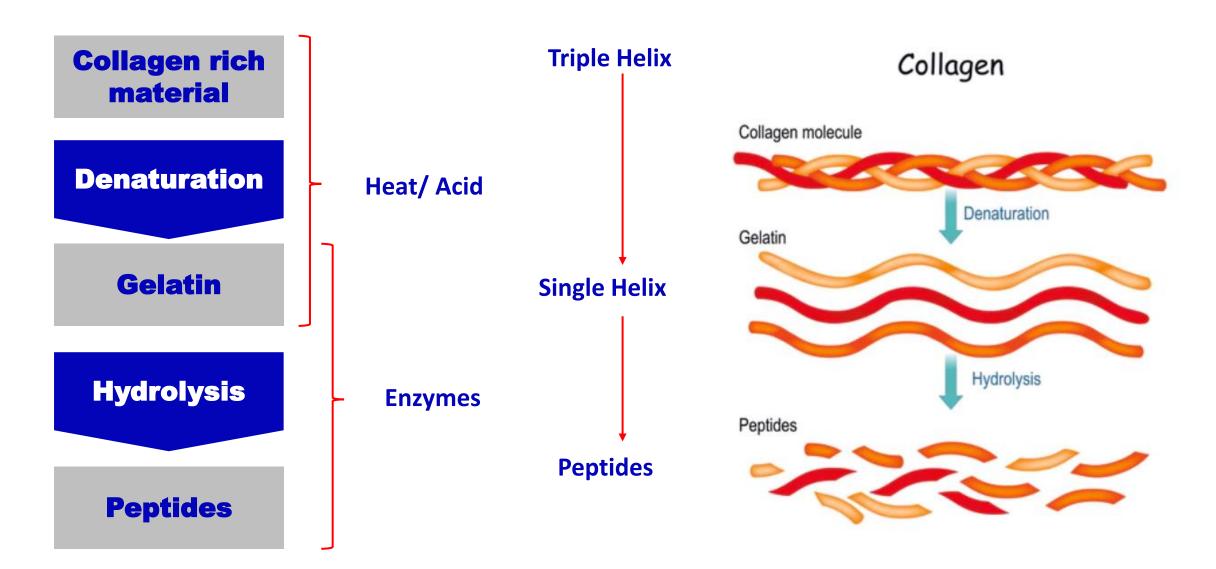
Bones/Scales Skin Crude **Crude** material material **Demineral-**Washing **Cold water** Acid ization **Collagen rich Collagen rich** material material



General principle of process: Denaturation

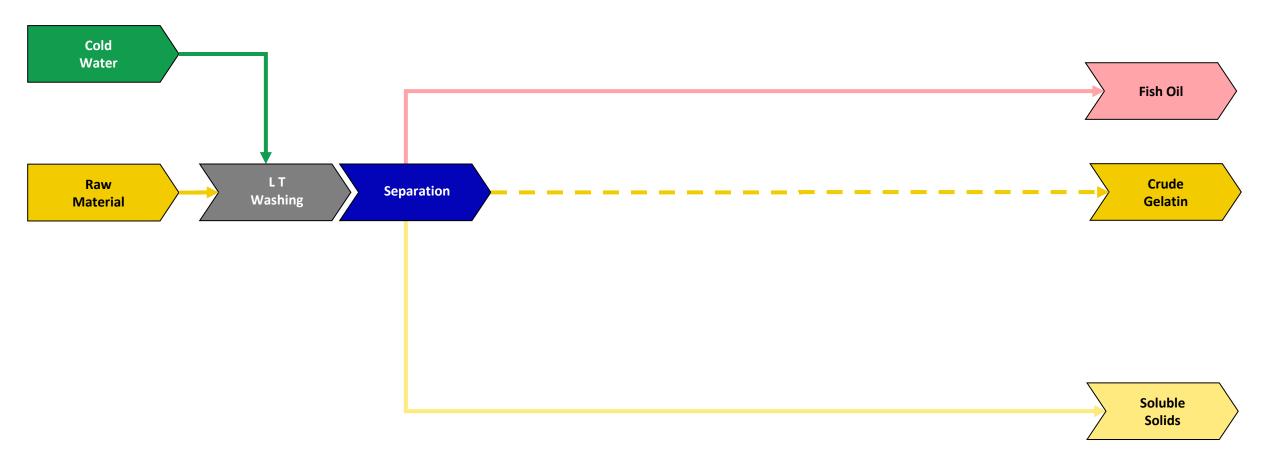


General principle of process: Hydrolysation



Typical process for: Skin (Gelatin and Peptides)

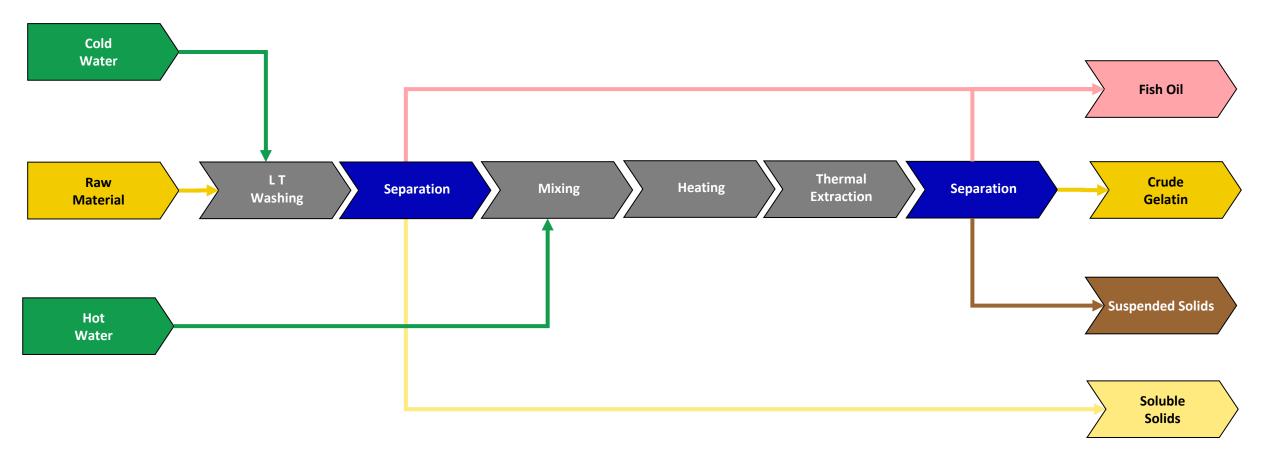
Pre- treatment





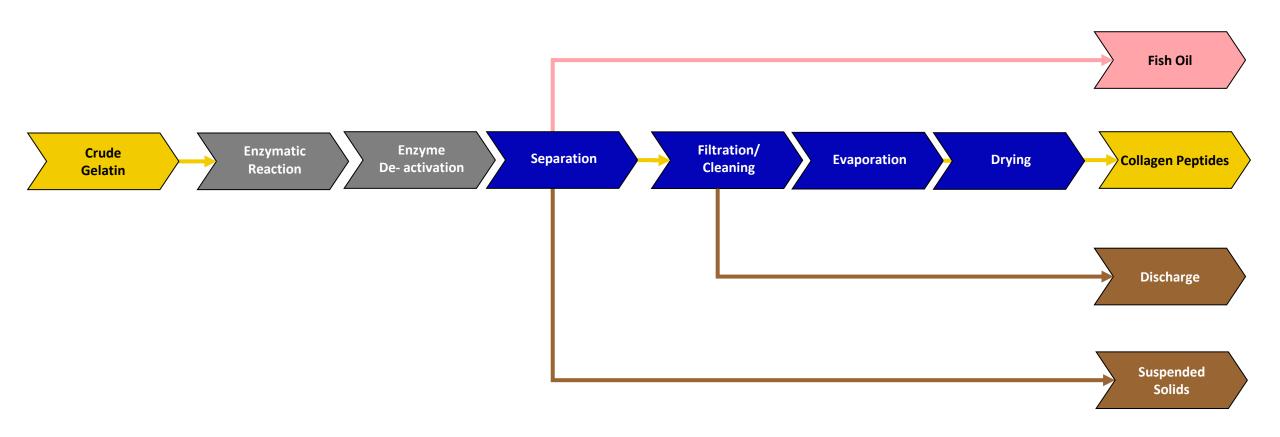
Typical process for: Skin (Gelatin and Peptides)

Pre- treatment/ De- naturation (thermal extraction)



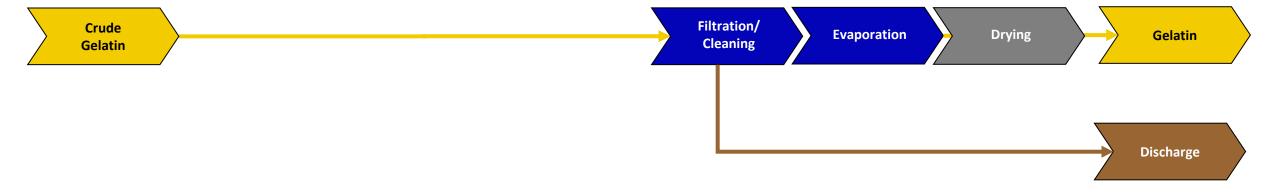
Typical process for: Skin (collagen- peptide)

Enzymatic treatment/ Fractionation/ Concentration



Typical process for: Skin (Gelatin)

Fractionation/ Concentration



General Design Features

Process:

- Sanitary design
- Food grade
- CIP cleanable









Summarize Process

Pre- treatment:

- Different process steps for different raw materials

Collagen Peptides:

- Thermal extraction and enzymatic extraction
- More equipment but less complicated

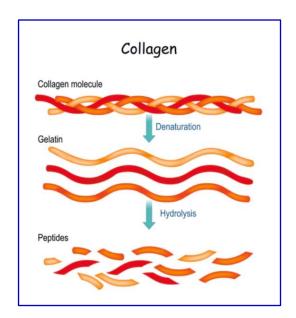
Gelatin:

- Thermal extraction
- Less equipment but more difficult to get a product quality

Fish gelatin vers collagen peptides

	Gelatin	Collagen Peptide
Function	Water bindingViscosityGel buildingGel strengthTransparency	Water solubilitydigestibility"Health improvement"
Use	Food ingrediencies	NutraceuticalFood supplement
	GELATINA DE EN POLS	WILD-CAUGHT MARINE COLLAGEN PEPTIDES SKIN, HAIR, NAILS & JOINT SUPPORT DIETARY SUPPLEMENT NET WT 15.87 02 (450 g) POWDER - UNFLAVORED

CODEPAGE





Advantages of Gelatin and Collagen Peptides

General:

- Gelatin and collagen- peptides are water soluble
- Better digestible than collagen
- Both products contain high amounts of amino acids
- Ethic aspects enlarge the group of consumer

Collagen Peptides:

Collagen- Peptides as Nutraceutical (amino acids)

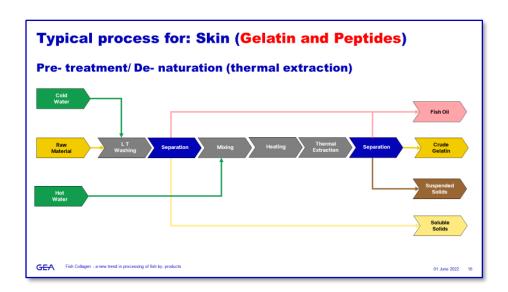
Gelatin:

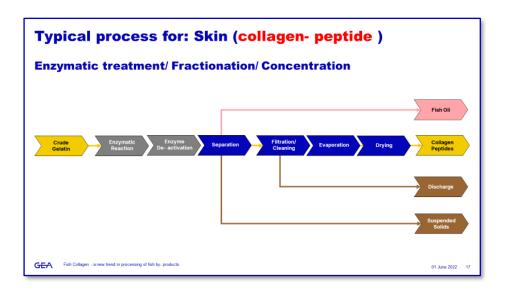
- Gelatin in food applications for increasing of viscosity

Summary: Fish Collagen Peptides

General:

- Different raw materials available
- Complex process with different by products
 Competition from animal raw materials
- Food grade design





Engineering for a better world.