



Interreg

2 Seas Mers Zeeën

Horti-BlueC



European Regional Development Fund

UNIVERSITE DE LILLE



Charles Viollette institute is a research laboratory in agrofood and biotechnology (University of Lille, Villeneuve d'Ascq, France). It develops research in the field of biotechnology and sustainable processes and is specialized in the production of bioactive peptides by enzymatic hydrolysis of food proteins, development of innovative and eco-friendly processes for the selective extraction of functional biomolecules, identification and characterization of biomolecules, food safety, food quality and valorization of co-products.

In this project, Charles Viollette institute (University of Lille) will use its expertise in enzymatic hydrolysis to develop an eco-friendly and safe process for the extraction of a high quality chitin from shellfish wastes. The laboratory will also bring its expertise in process scale-up for the enzyme assisted extraction of chitin at a pilot scale.

By participating in this project, Charles Viollette institute (University of Lille) will develop new scientific activities, new skills and new scientific collaborations (ILVO/EV-ILVO) which will permit to the institute to develop new academic and industrial partnerships in the context of marine biorefinery.



Agaris



TNO innovation for life

