



LIONFISH AS ALTERNATIVE SOURCE FOR DIFFERENT SECTORS

Emre YEMISKEN PhD.

EAT THEM ALL...!





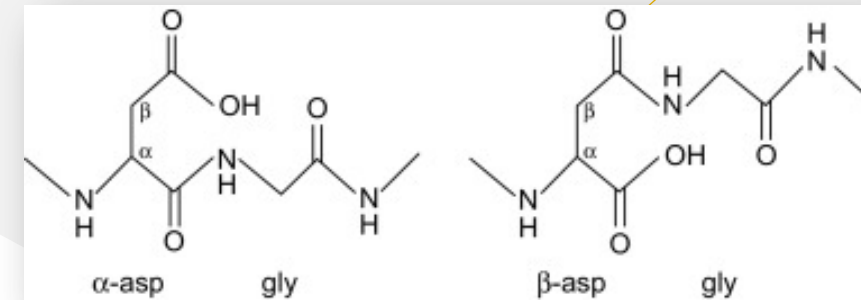
How could we take an advantage of waste of lionfish?

1- Marine Protein Hydrolysates



Marine Collagen

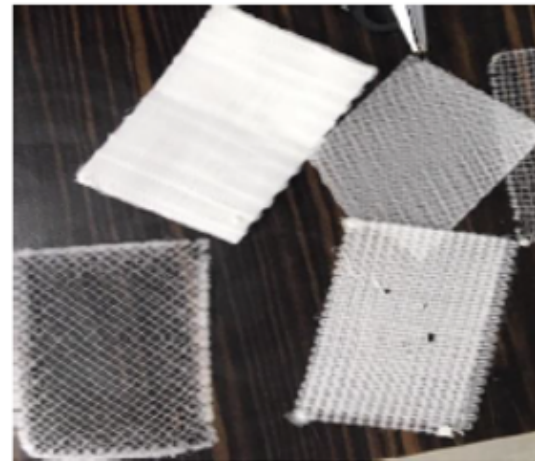
Fish type I collagen is unique in its extremely high solubility in dilute acid.



Dried Collagen



Collagen Sponge



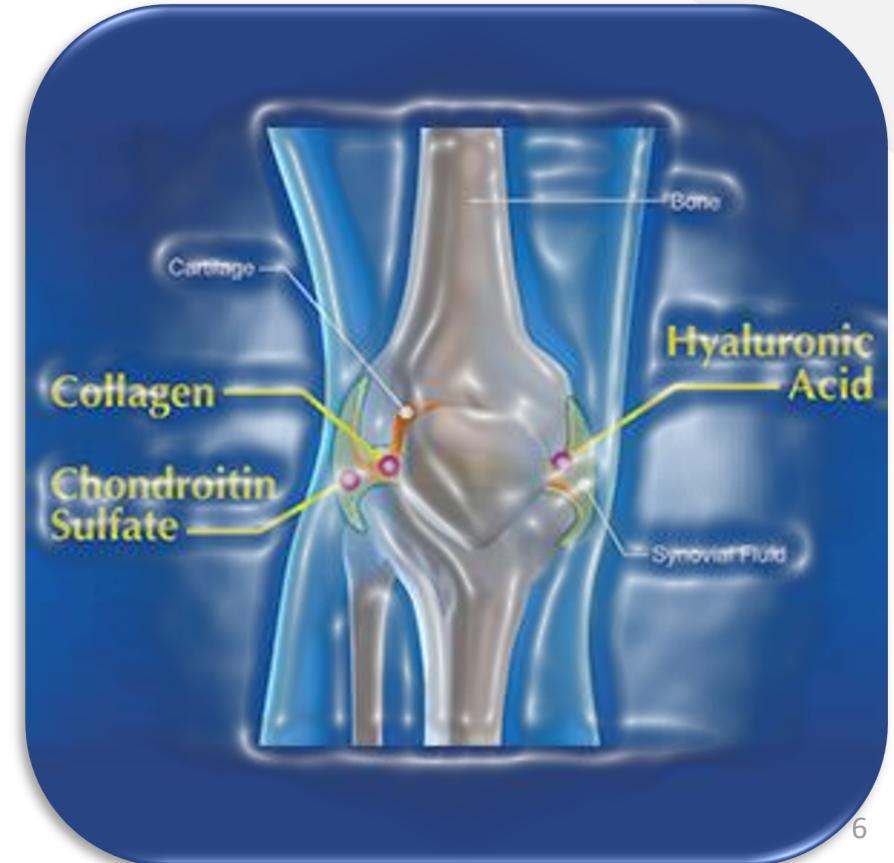
Nanofiber Collagen Band



2- Glycosaminoglycans (GAGs)

They play a crucial role in the cell signaling process, including regulation of cell growth, proliferation, promotion of cell adhesion, anticoagulation, and wound repair.

- 1- Heparin/heparan sulfate,
- 2- Chondroitin sulfate/dermatan sulfate,
- 3- Hyaluronic acid



3- Fish Oil/Omega-3

Rich in long-chain omega-3 fatty acids, especially EPA and DHA, it can complete diets inadequate in these fatty acid.

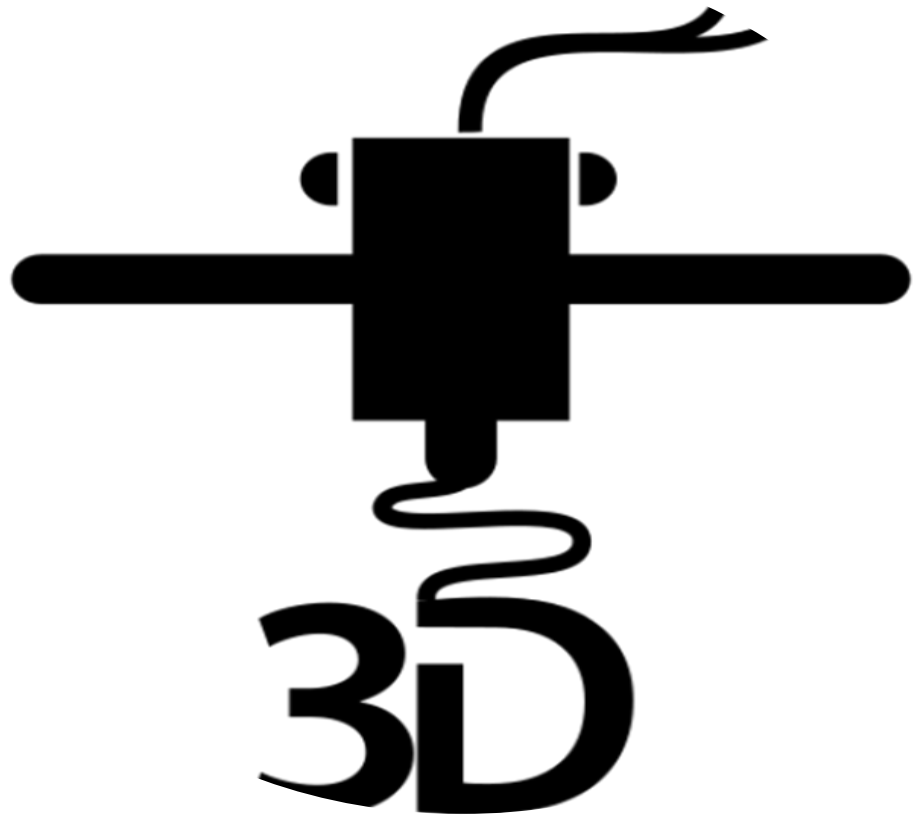
- Lower blood pressure.
- Reduce triglycerides.
- Reduce the chance of abnormal heart rhythm.
- Reduce the likelihood of heart attack.



MARKET OPPORTUNITIES

Raw Products	Global Market
Marine Protein Hydrolysate	\$ 243.7 million
Marine Collagen	\$ 620.3 million
Fish Oil	\$ 1,905.77million
Glycosaminoglycans (especially Chondroitin sulphate)	\$ 343.8 million

FUTURE OFFERINGS





Thank You.



Emre YEMISKEN



+905071702426



emre.yemisken@istanbul.edu.tr



[linkedin.com/in/emre-yemişken-800964143](https://www.linkedin.com/in/emre-yemişken-800964143)

