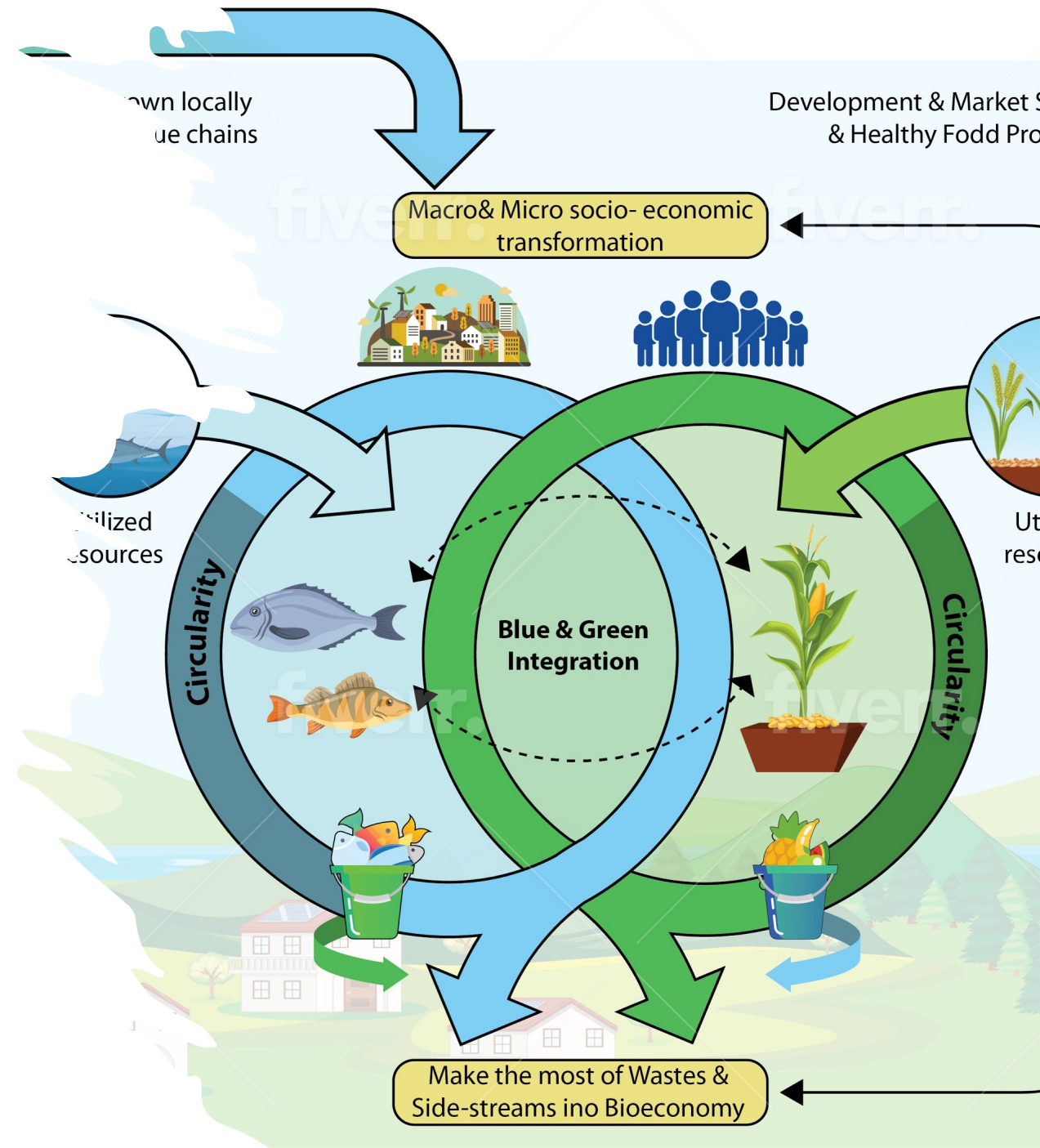


Integration of the blue and green circular bio economies

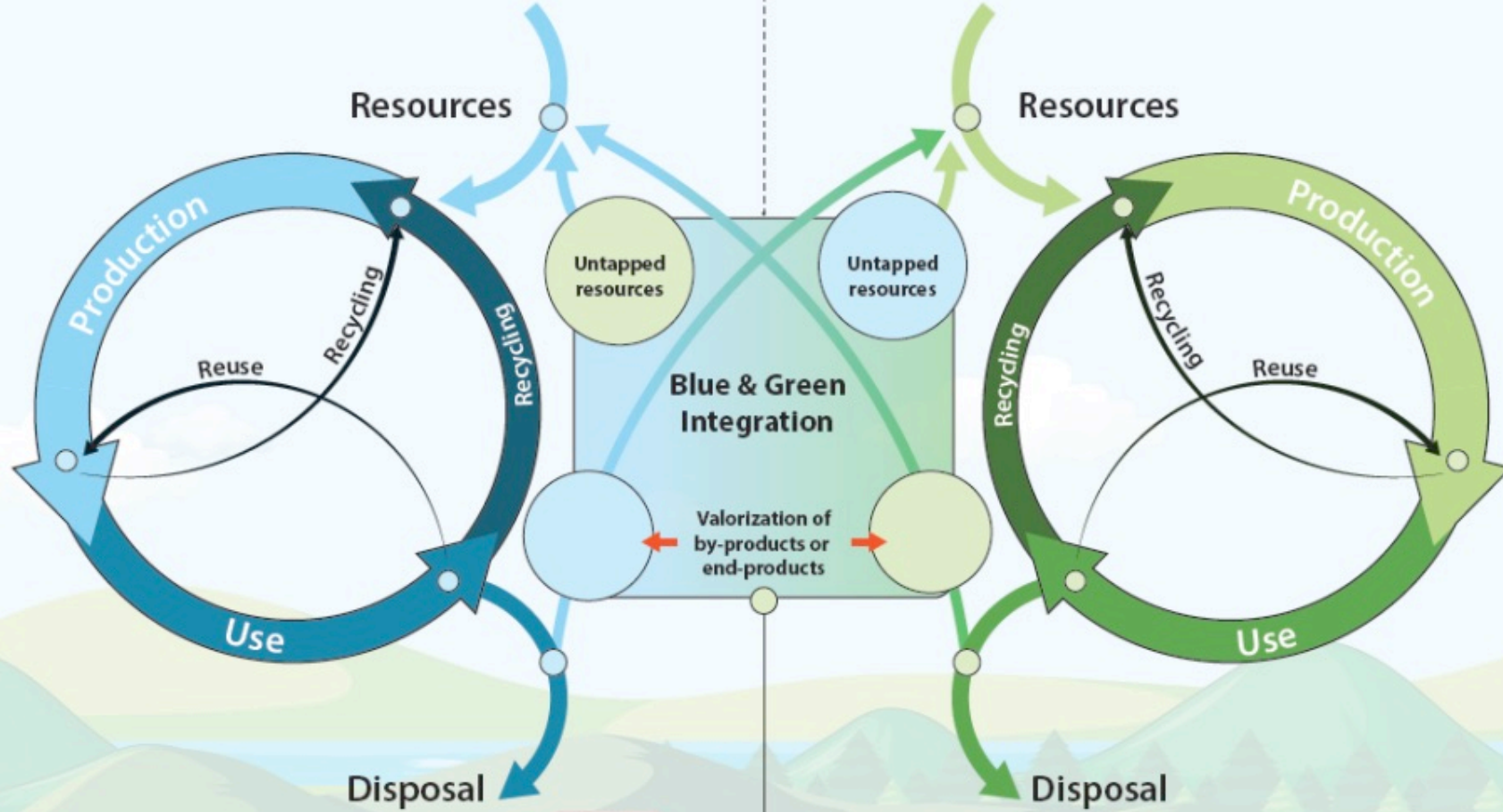
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Blue bioeconomy

Green bioeconomy



Drivers of blue-green integration

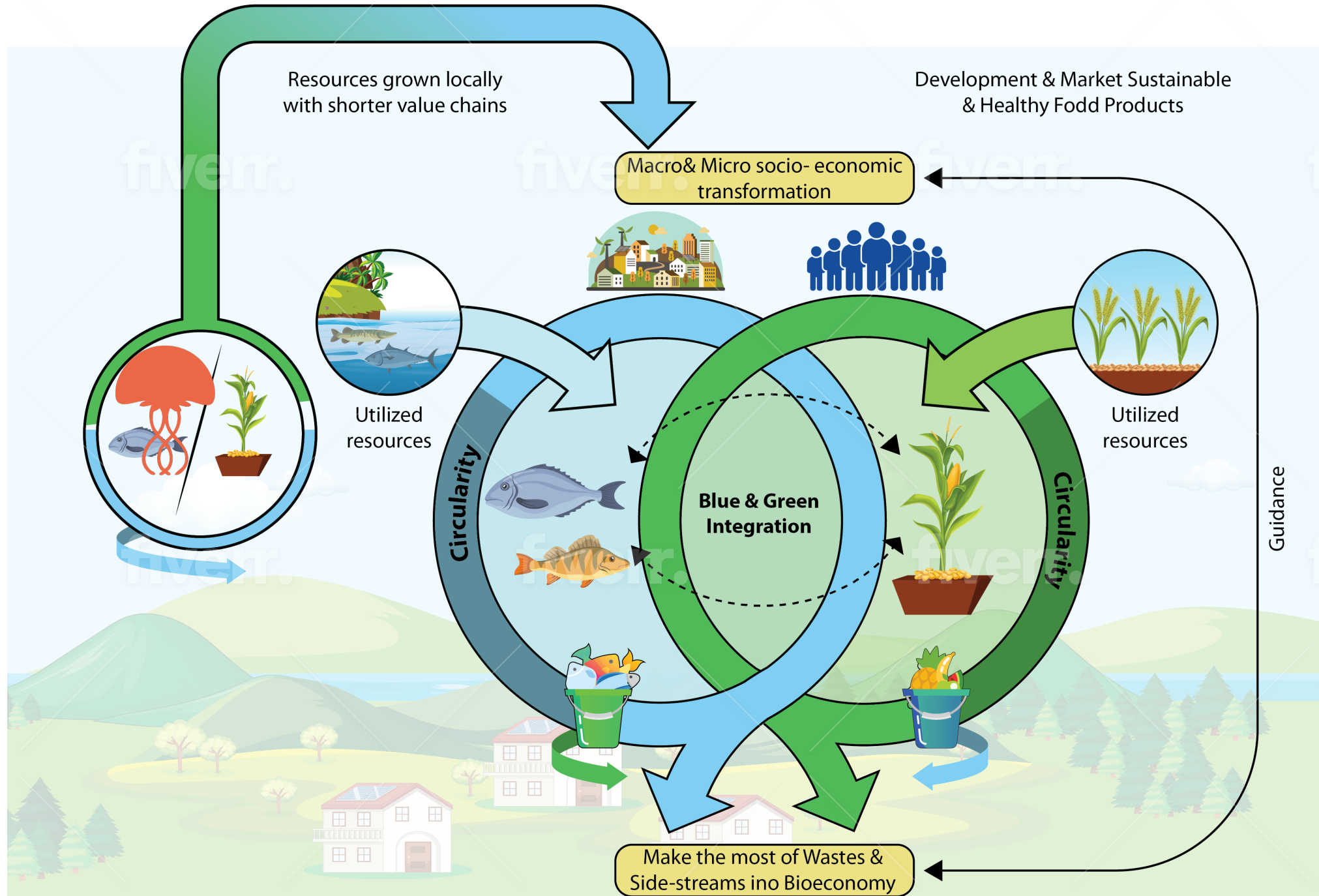
There is a macro-level top-down policy driver towards integration

Practical, micro-level bottom-up examples does emerge

Ensuring the integration provides targeted incentives

Resilience provided by local and shorter value circles

2GETHER





Research HUBs

- Biodiversity in future multifunctional landscapes (BioLand)
- Collaborative Landscapes
- Future Agrifood Systems
- Health Aspects
- Circularity of Nutrients
- 2GETHER
- Digitalization and infrastructure (DIGITAL)
- People & Practices
- Sustainable Food Processing and Manufacturing

2GETHER

What are the main challenges?

2GETHER focus on linking the use of full potential of blue-green resources and waste in a sustainable, circular and convergence research approach. The main challenges relate to the ambiguity of food sustainability, reducing blue-green food loss and waste, and how to add value to the resources. How should a vital circular economy based on valorisation of residuals be arranged, in a way that both blue and green economies are adapted to innovation? How should we in the future move from waste to feed to food by reusing of both green and blue residuals to promote sustainable food consumption and facilitating the shift to sustainable diets. Challenges arise when studying food quality, food safety, tastes, flavours, and regulations related to e.g., toxicity and pathogens when new blue and green resources are in play. Further, key considerations are posed on individual behaviour change that will potentially allow for advancement of the adoption of new foods fashioned by blue-green interaction.

The ability to add value to residuals is illustrated by e.g., blue resources and side streams such as shellfish, jellyfish, seaweeds, and small pelagic fishes that can be used as bio stimulants, micro and mineral rich super fertilizers, organic fertilizers, for soil quality improvement, and as a sustainable protein source. In addition, using blue resources can aid in moving aquaculture and sea farming on land.

One way to rethink the use of food waste and other potentially useful forms of biomass produced in the agricultural sector are through use of different blue and green biological environments to add value to different waste and by-products. Different invertebrates, bacteria and fungi are examples of this, and can utilize both blue and green resources as growth

Academic Coordinators



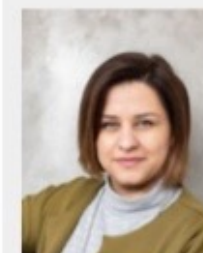
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