

# How about new and natural ingredients to enhance food quality, biomedicine and cosmetics?



The MARISURF project research team is working to discover new types of natural and eco-friendly ingredients.

MARISURF will improve the quality of life by using these ingredients, produced by marine microbes, to make consumer products more sustainable and healthier.



## What is the **MARISURF** Project?

Title: MARISURF – Novel, Sustainable Marine Bio-Surfactant / Bio-Emulsifiers For Commercial Exploitation  
Programme: Horizon 2020  
Duration: September 2015 – August 2020  
Consortium: 13 partners from 6 countries  
Coordinator: Heriot Watt University (HWU)  
Website: <http://www.marisurf.eu/>

## Scope of the project

The scope of the project is to identify new types of natural ingredients from ocean microbes for food, cosmetics and biomedicine. The expected impact of MARISURF is to replace synthetic ingredients in consumer products with natural ones.

## Our team

MARISURF involves thirteen partners in six European countries with 5 academic institutions, 4 industrial companies and 4 end-user companies.

### Academic Institutions

Heriot Watt University,  
United Kingdom  
Ulster University,  
United Kingdom  
Democritus University of  
Thrace, Greece  
University of Patras, Greece  
Northumbria University,  
United Kingdom

### Industrial Companies

Bio Base Europe Pilot Plant  
VZW, Belgium  
EcoTechSystems Srl, Italy  
Nova-Institut für politische  
und ökologische innovation  
GmbH, Germany  
Acondicionamiento  
Tarrasense Association,  
Spain

### End-user Companies

APIVITA SA, Greece  
Marlow Foods Limited, United Kingdom  
Macphie of Glenbervie Ltd, United Kingdom  
Nanoimmunotech SL, Spain



## Coordinator



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## Our Partners

