





Mussel meat in hamburgers? Stirling researcher explores nutritional and environmental outcomes

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Project explores if adding farmed mussel meat could reduce environmental impact and increase nutrition of beef products

A researcher at the University of Stirling is assessing the feasibility of improving human, planetary and economic health by using farmed mussel meat in highly saturated beef products.

"As part of my dissertation, I am collecting data on the public perception of the meat industry and how this may change over time in line with United Nations and Scottish government goals and guidelines," said Emma Sandison, project lead.

Sandison, an undergraduate who is in her final year of studying Marine Biology, has developed an online survey (https://docs.google.com/forms/d/e/1FAIpQLSczk6WH8BM_imVXZz-G0mj6W_DAobLdWkdjDZhhmgMjZC2liA/viewform) to assess likely consumer interest and perceptions. It also develops and tests the impacts using life-cycle assessment and nutritional analysis of burgers with different levels of mussels incorporated.



A University of Stirling researcher is assessing the feasibility of using farmed mussel meat in beef products, like the ubiquitous hamburger. Wikimedia Commons image.

"We are looking to promote seafood consumption, especially among younger and lower-income people who currently eat almost none," said David Little, professor and deputy director at the Institute of Aquaculture at the University of Stirling.



(https://events.globalseafood.org/responsible-seafood-summit)

Participate in the survey here (https://docs.google.com/forms/d/e/1FAIpQLSczk6WH8BM_imVXZz-G0mj6W_DAobLdWkdjDZhhmgMjZC2liA/viewform).

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