INTRODUCTION
Currently there is a significant problem with unwanted by-catches and discards. The Common Fisheries Policy (CFP) requires their landing, but this represents an added problem to ship owners and fishermen as they do not have the means and tools to manage these unwanted catches. Novelfish project is presented as an alternative to use these by-catches transforming them into innovative products with high added value, commercial interest and zero residue, so promoting the economic and environmental sustainability of the fishing sector.

METHODOLOGY
1. Obtaining MAPA data on discard estimates
2. Selection of markets of interest to obtain raw materials
3. Nutritional characterization and hygienic-sanitary conditions
4. New product development process

RESULTS
During the development of the project, different actions were carried out, starting with a study of unwanted by-catches (volume, species, fishing gear, seasonality) in fishing areas of Spain (FAO 27 and 37) and subsequent selection of the auctions centers and raw materials of interest. Horse mackerel, redfish, gurnard and “trash fish” of Mediterranean and Atlantic were used as raw materials to elaborate fish sauces by fermentation. Other products such as pates and condiments were made from the solid residue by-product of fermentation, making the most of raw materials and generating zero residue.

CONCLUSIONS
The innovative, differentiating and unique nature of the products developed and the zero residue process represent a competitive advantage in the market, opening up a new way of using the unwanted by-catches that are currently being landed.