In general, the valorisation of specific fish parts rather than the use of the whole specimen is more optimal from both points of view. Most suitable products: biopeptides, chondroitin sulphate and fish enzymes, due to their high sales price and relative low environmental impact. Alternative technologies should be considered for the production of chitin, gelatin and fishmeal due to their high environmental cost. Solid waste must be included in the economic and environmental costs.

CONCLUSIONS