

The project's overarching goal is to develop eco-innovative, sustainable solutions that will improve the safety and dietary value of seafood in Europe. In order to meet a growing market need for safe and sustainable seafood, **SEAFOOD^{TOMORROW}** will generate new knowledge to develop commercially viable seafood products that can improve the socio-economic and environmental sustainability of European seafood production and processing industries.

THE CHALLENGE

It is projected that by 2050, population and economic growth will double demand for food globally. One of the main challenges will be ensuring that food production and consumption is socially, economically and environmentally sustainable. Seafood is one of the most important food commodities consumed in Europe, as it is an important source of high-quality protein and is naturally rich in other nutrients. It is, therefore, vital to develop new eco-innovative seafood production and processing methods that will support European seafood security and quality in-line with market demands.

AT A GLANCE

PROGRAMME:

Horizon 2020 (BG-08-2017)

TYPE OF ACTION:

Innovation Action (IA)

DURATION:

November 2017 – October 2020 (36 months)

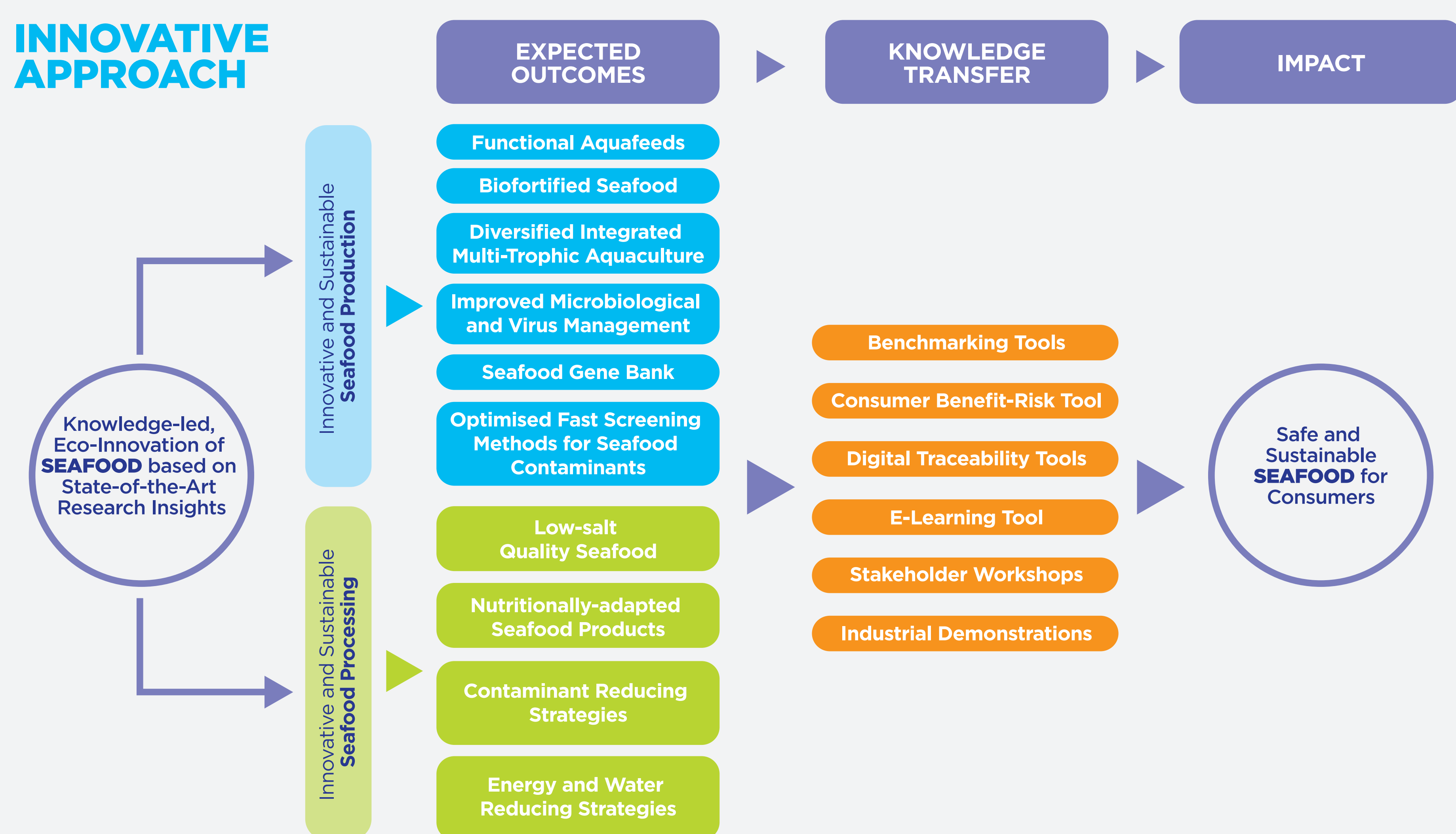
CONSORTIUM:

35 Partners and 13 third-party affiliate organisations from 19 countries

COORDINATOR:

Instituto Português do Mar e da Atmosfera IP (IPMA), Portugal

INNOVATIVE APPROACH



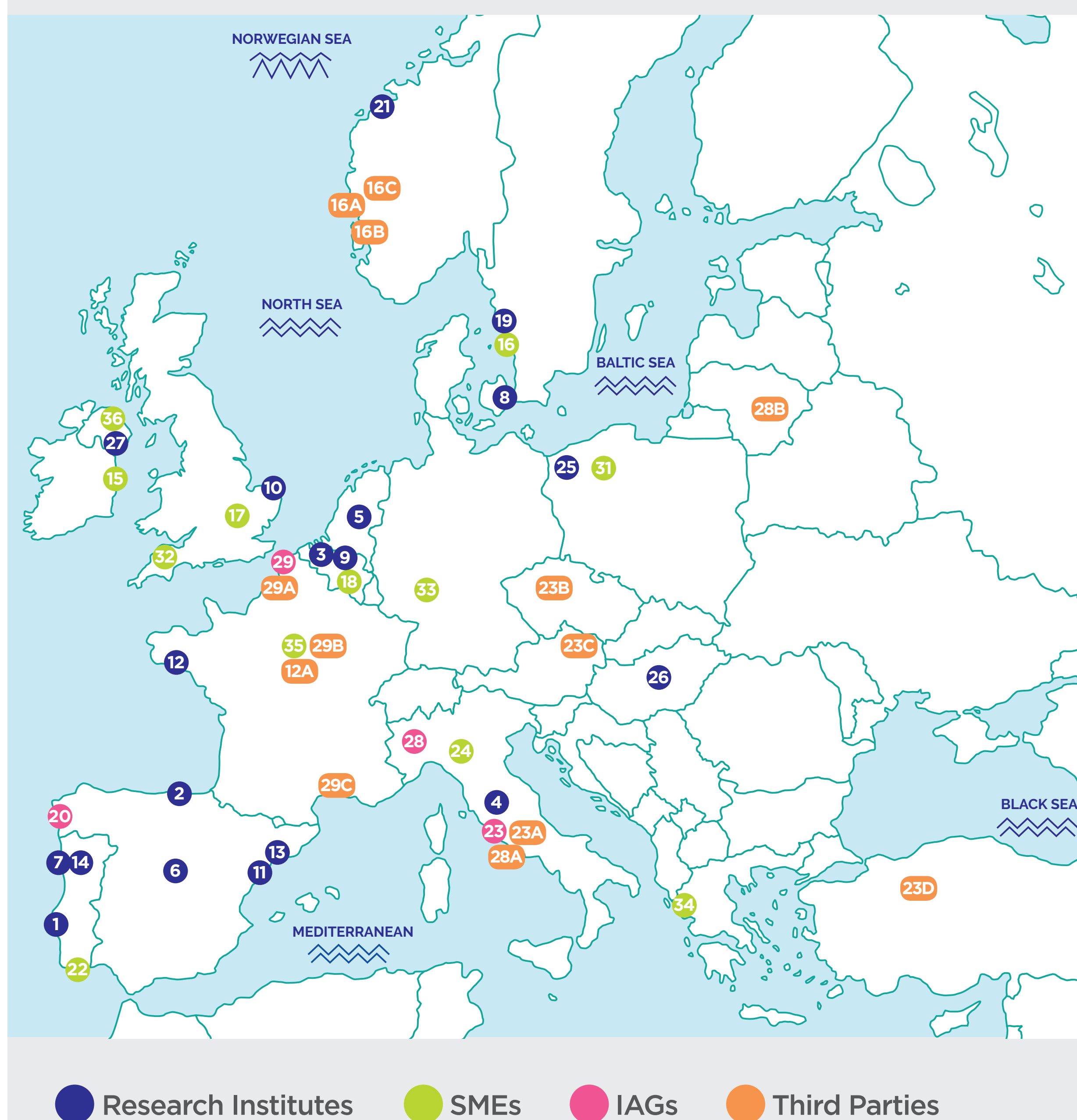
ADDRESSING THE CHALLENGE

SEAFOOD^{TOMORROW} is working directly with recognised industry experts and established research institutions. Our knowledge management structures will ensure that innovative solutions will be transferred to end-users in the seafood production and processing sectors. Using this collaborative approach, **SEAFOOD^{TOMORROW}** offers a strong and transdisciplinary partnership that is addressing food security challenges.

- 1 Instituto Português do Mar e da Atmosfera IP (IPMA)
- 2 Fundacion AZTI - AZTI Fundazioa (AZTI-Tecnalia)
- 3 Universiteit Gent (UGent)
- 4 Istituto Superiore di Sanità (ISS)
- 5 Rijksinstituut voor Volksgezondheid en Milieu (RIVM)
- 6 Agencia Estatal Consejo Superior de Investigaciones Científicas (CSIC)
- 7 Instituto de Ciências, Tecnologias e Ambiente da Universidade do Porto (ICETA)
- 8 Danmarks Tekniske Universitet (DTU)
- 9 Instituut voor Landbouw en Visserijonderzoek (ILVO)
- 10 Centre for Environment, Fisheries and Aquaculture Science (Cefas)
- 11 Institut de Recerca i Tecnologia Agroalimentàries (IRTA)
- 12 Institut technique de développement des produits de la mer (IDmer) in collaboration with third party:
- 12A Ethic Ocean
- 13 Universitat Rovira i Virgili (URV)
- 14 Centro Interdisciplinar de Investigación Marinha e Ambiental (CIMAR)
- 15 AquaTT UETP CLG (AquaTT)
- 16 Tarelaks AS (Tarelaks), in collaboration with third parties:
- 16A Sulefisk AS (Sulefisk)
- 16B Engesund Fiskeoppdrett A/S (Engesund)
- 16C Osland Havbruk AS (Osland Havbruk)
- 17 MRAG Ltd. (MRAG)
- 18 European Food Information Resource AISBL (EuroFIR AISBL)
- 19 RISE Research Institutes of Sweden AB (RISE)
- 20 Asociación Nacional de Fabricantes de Conservas de Pescados y Mariscos, Centro Técnico Nacional de Conservación de Productos de la Pesca (ANFACO-CECOPECA)

- 21 Møreforskning Ålesund AS (MF)
- 22 SPAROS Lda (SPAROS)
- 23 Spread European Safety GEIE (SPES), in collaboration with third parties:
- 23A Federazione Italiana dell'Industria Alimentare Associazione (FEDERALIMENTARE)
- 23B Federation of the Food and Drink Industries (FFDI)
- 23C Lebensmittelversuchsanstalt (LVA)
- 23D Union of Dairy, Meat, Food Industrialists and Manufacturers (SETBIR)
- 24 Aelioria srl (AEIFORIA) in collaboration with Università Cattolica del Sacro Cuore (USC)
- 25 Zachodniopomorski Uniwersytet Technologiczny w Szczecinie (ZUT)
- 26 Campden BRI Magyarország Nonprofit Kft (CBHU)
- 27 Queen's University Belfast (QUB)
- 28 European Consumers Union (ECU), in collaboration with third parties:
- 28A Federconsumatori
- 28B Lietuvos nacionalinė virtulio federacija asociacija (LNCF)
- 29 Aquimer (AQUIMER), in collaboration with third parties:
- 29A Société Nouvelle des Etablissements Jacques MAES (Jacques MAES)
- 29B SAS Delabli (DELPRIERE)
- 29C Mer Herault Poly Production (MHP Production)
- 31 Iriskie Centrum Rybactwa Sp. z o.o. (ICR)
- 32 Westcountry Mussels of Fowey Ltd (WCM)
- 33 PTC Phage Technology Center GmbH (PTC)
- 34 SKALOMA SA (SKALOMA)
- 35 Predell Services (PS)
- 36 Biorex Food Diagnostics

35 PARTNERS (19 RESEARCH INSTITUTES, 12 SMEs, 4 INTEREST ASSOCIATION GROUPS (IAGS)) AND 13 THIRD-PARTY AFFILIATE ORGANISATIONS BASED IN 19 EUROPEAN COUNTRIES



EXPECTED RESULTS

- Market-driven, consumer-focused, eco-innovative seafood products of improved quality, traceability, authenticity and safety.
- Innovative, economically-viable seafood production and processing technologies that mitigate hazards and environmental damage.
- New validated strategies to prevent or remove contaminants such as *Norovirus*, *Listeria* and marine toxins from seafood.
- New tools and methodologies to facilitate traceability, authentication, labelling and benchmarking of EU seafood products.
- Improved understanding of market acceptance of eco-innovative seafood solutions in different European regions and amongst different demographics.
- Benchmark tool for seafood quality and traceability certification schemes for industry to strengthen consumer confidence and trust in European seafood.
- Reduction of public health risks and promotion of seafood consumption through transparent and responsible communication, dissemination, knowledge transfer and exploitation of project outcomes to stakeholders.

CONTACT US:



COORDINATION:
amarques@ipma.pt

MANAGEMENT:
marta.santos@ipma.pt

COMMUNICATION & PRESS:
aquatt@seafoodtomorrow.eu



www.seafoodtomorrow.eu



@SEAFOOD_TMRW



This project has received funding from the European Union's Horizon 2020 funding programme, Grant Agreement no. 773400 (SEAFOOD^{TOMORROW}). This output reflects the views of the author(s), and the European Commission cannot be held responsible for any use that might be made of the information contained therein.