



THE CHALLENGE

It is projected that by 2050, population and economic growth will result in a doubling of demand for food globally. One of the main challenges in meeting this demand 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 valuable nutrients for a healthy diet. It is, therefore, vital to develop new eco-innovative and transparent seafood production and processing methods that will support European seafood security and quality in-line with market demands.

PROJECT OBJECTIVES

SEAFOOD TOMORROW aims to develop innovative sustainable solutions for improving the safety and dietary value of seafood in Europe. In addressing the challenges to meet a growing market need for safe and sustainable seafood, the project will generate new knowledge to develop commercially viable eco-innovative solutions for improving the socio-economic and environmental sustainability of European seafood production, and the processing industry.

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

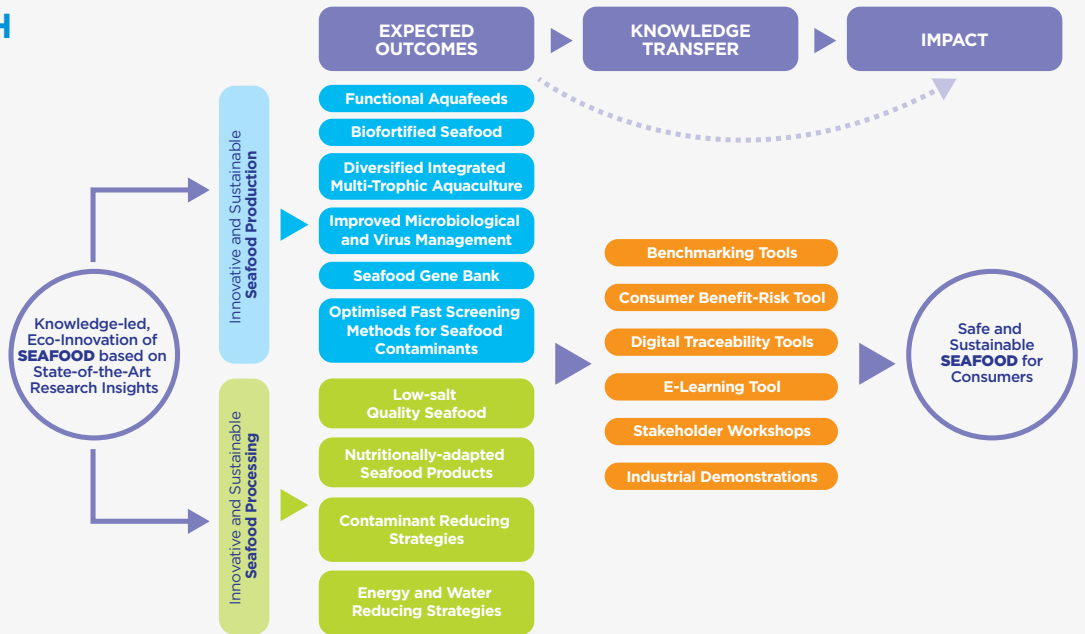


EXPECTED RESULTS

- **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.

PROJECT APPROACH

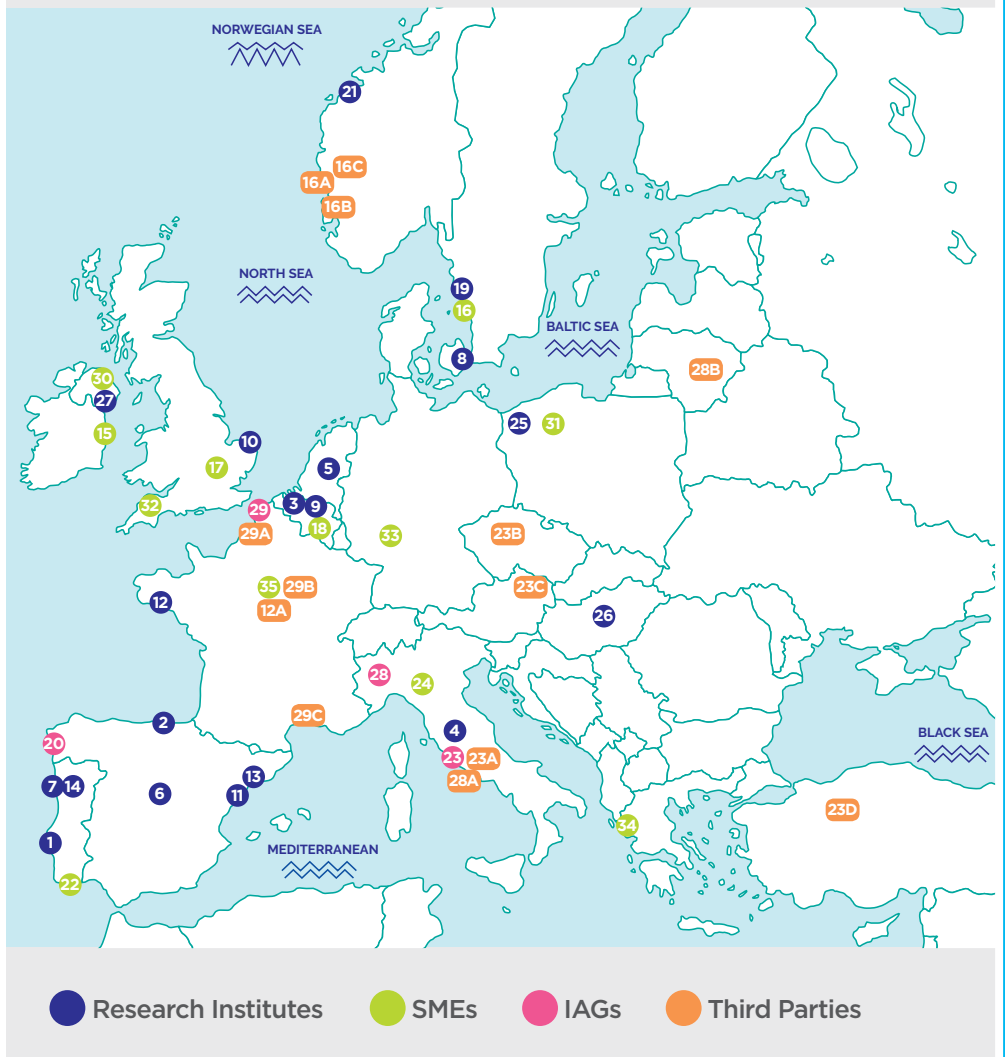
SEAFOOD^{TOMORROW} is working directly with recognised industry experts and established innovation institutions. The project's knowledge management structures will ensure that innovative solutions will be transferred to end-users in the seafood production and processing sectors. Using a collaborative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



CONSORTIUM

- 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 Agroambiente 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 developpement des produits de la mer (IDmer) in collaboration with third party:
- 12A Ethic Ocean
- 13 Universitat Rovira i Virgili (URV)
- 14 Centro Interdisciplinar de Investigação Marinha e Ambiental (CIIMAR)
- 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-CECOPESCA)
- 21 Møreforsking 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 Aefioria srl (AEIFORIA) in collaboration with Università Cattolica del Sacro Cuore (UCSC)
- 25 Zachodniopomorski Uniwersytet Techniczny 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 vartotojų federacija asociacija (LNCF)
- 29 Aquimer (AQUIMER), in collaboration with third parties:
- 29A Société Nouvelle des Etablissements Jacques MAES (Jacques MAES)
- 29B SAS Delabli (DELPPIERRE)
- 29C Mer Herault Poly Production (MHP Production)
- 30 Xenobics Ltd (XEN)
- 31 Inskie Centrum Rybactwa Sp. z o.o. (ICR)
- 32 Westcounty Mussels of Fowey Ltd (WCM)
- 33 PTC Phage Technology Center GmbH (PTC)
- 34 SKALOMA SA (SKALOMA)
- 35 Predell Services (PS)

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



MORE INFORMATION:
www.seafoodtomorrow.eu
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