



WELCOME

FROM OUR COORDINATOR



A very warm welcome to the first newsletter of the **SEAFOOD^{TOMORROW}** project. This new, exciting H2020 funded Innovation Action has the ambitious aim to increase the availability of healthier seafood for consumers, which will improve our diet and health, matters that are in everyone's personal interest. The knowledge and information that will be produced in this 3-year project will allow us as consumers to make better-informed seafood choices, something we can apply on a practical basis in our daily lives. [Read more](#)

ABOUT

INTRODUCTION TO SEAFOOD^{TOMORROW}

One of the most important food commodities consumed in Europe is seafood. Using knowledge-led, eco-

innovative solutions based on state-of-the-art research, SEAFOOD^{TOMORROW} is developing new environmentally-friendly and transparent seafood production and processing methods that will support European seafood security and quality in line with market demands. [Read more](#)

INNOVATIVE SOLUTIONS TO IMPROVE EUROPEAN FOOD SECURITY

SEAFOOD^{TOMORROW} will develop and validate innovative solutions to support European seafood security, bringing benefits to consumers, industry, environment and society. SEAFOOD^{TOMORROW} centres around six solutions, each addressed by one of our work packages. [Read more](#)

EXPECTED RESULTS

Addressing the challenge to meet the growing market need for safe and sustainable seafood, SEAFOOD^{TOMORROW} will generate new knowledge to develop commercial solutions for improving the socio-economic and environmental sustainability of the European seafood production and processing industry.

[Read more](#)

THE TEAM

THE CONSORTIUM



SEAFOOD^{TOMORROW} project brings together 35 partners consisting of 19 research institutes, 12 SMEs, 4 interest association groups (IAGS) and 13 third-party affiliate organisations, from across 19 European countries with the most up-to-date technological development and market-oriented expertise to meet these challenges. To find out more about the consortium, [click here](#).

INTRODUCING THE INTELLECTUAL PROPERTY CHAIR



Within SEAFOOD^{TOMORROW}, Intellectual Property, Communication and Industrial Advisory committees have been put in place to provide input, feedback and direction to the project in line with the need of the seafood production and processing sector. In this issue we meet the chair of the Intellectual Property Committee (IPC), Dr Johan Robbens, to learn more about his role within the project. [Read more](#)

PROGRESS UPDATES

In each newsletter, we will feature updates about the innovative solutions being developed by the seven work packages that make up SEAFOOD^{TOMORROW}. In this issue, we meet Kit Granby (WP1 leader) and Maria Leonor Nunes (WP2) and learn about the work undertaken by both teams.

WORK PACKAGE 1



Work Package 1 focuses on eco-innovative solutions for sustainable seafood production. We spoke with Work Package 1 leader Kit Granby (DTU, Denmark) about what this entails, such as new fish feed ingredients, marine toxins and the impacts of global warming. To read the interview, [click here](#).

WORK PACKAGE 2



In this insightful discussion, Work Package 2 leader Maria Leonor Nunes (CIIMAR, Portugal) talks us through sustainable seafood processing. The key objectives of the work package include production of reduced salt seafood, and seafood adapted for specific population groups such as pregnant women, seniors and children. To find out more, [click here](#).

INDUSTRY CORNER



SEAFOOD^{TOMORROW} is designed to develop and validate an array of innovative solutions, technologies, processes and strategies to boost sustainability and competitiveness of the European seafood sector. In order to help define these solutions and ensure they cater for industry needs, an Industrial Advisory Committee (IAC) has been established. Here, we meet Maurizio Notarfonso (SPES, Federalimentare, Italy), chair of the IAC, as he explains the committee's role. [Read more](#).

HIGHLIGHTS

BUFFER ZONES: Tracking norovirus and marine biotoxins in the marine environment to select appropriate areas for shellfish farming and protect consumers



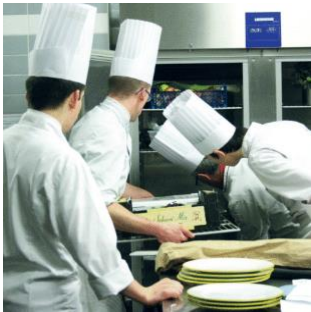
Shellfish, when grown in coastal areas, can be exposed to pollutants, marine biotoxins and other noxious substances. Project partners CEFAS, IRTA and WCM are collaborating on the development of mathematical models to predict the levels of these substances in shellfish to ensure a safe final product. To find out more, [click here](#).

IMTA SYSTEMS: COMMERCIALLY & ENVIRONMENTALLY SUSTAINABLE SOLUTIONS



Integrated Multi-Trophic Aquaculture systems (IMTAs) have a number of significant benefits to traditional aquaculture systems, with mutual benefit for fish and the surrounding ecosystem. The IMTAs consist of a salmon aquaculture cage with a field of macroalgae, like a 'marine wall' of seaweed, grown on ropes in close proximity. In this system the dissolved organic nitrogen and phosphorous produced by the fish is recycled back into macroalgae biomass. [Read more](#)

FISH RECIPES CHALLENGE



SEAFOOD^{TOMORROW} beneficiaries IDmer (France) and Ethic Ocean (France) are coordinating the SEAFOOD^{TOMORROW} Recipes Challenge. This competition challenges six research institutes (ANFACO, CIIMAR, IDmer, RISE, ILVO and ZUT) based in Spain, Portugal, France, Sweden, Belgium, and Poland, respectively, to create new and exciting fish recipes for three target groups, namely senior citizens, pregnant women and children (8-10 years old).

[Read more.](#)

PROMOTIONAL MATERIALS

- Our project factsheet is now available in two languages!
- All of our project resources are available to download [here](#)

DATES FOR YOUR DIARY

- SEAFOOD^{TOMORROW} General Assembly, 20-21 November 2018, Vigo, Spain.
- Food Safety in the EU: Maintaining High Standards and Ensuring Transparency, 29 January 2019, Brussels, Belgium.
- World Congress on Recent Advances in Aquaculture Research and Fisheries, 10-11 June 2019, Dublin, Ireland.
- For a full list of events relevant to SEAFOOD^{TOMORROW} please visit our [project calendar](#)



Designed and developed by AquaTT, with input from SEAFOOD^{TOMORROW} partners

To include an item in future editions of this newsletter, please [contact AquaTT](#)

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