



DEMONSTRATION WORKSHOP

Eco-Innovative Solutions and New Technologies for Sustainable Seafood Production and Processing (EN/FR)



Boulogne-sur-Mer,
France



5 november 2020



9:30 - 16:30

9:30. Registration

10:00. Session 1: Overview of the
SEAFOOD^{TOMORROW} project
Dr António Marques, IPMA

10:25. Session 2: A strategy to reduce PSP
toxins in shellfish
Ana G. Cabado, ANFACO

10:45. Session 3: Reduction of energy and
water in seafood processing
Dr Israel Muñoz, IRTA

11:15. Session 4: Digital traceability system
(demonstration and questions)
Jean-Jacques Le Delliou, Predell

12:00. Session 5: Seafood Choice
Montserrat Marques, URV

12:30. Lunch

- Lunch
- Show with a chef of the winners' recipes, and exhibition of fish pate and smoked salmon

14:00. Session 6: Fast screening methods in
the management of seafood production
systems (screening methods and questions)

- Marine Toxins (*Katrina Campbell, QUB*)
- Tetrodotoxins (*Mònica Campàs, IRTA*)
- Xenobiotics (*Alejandro Barranco, AZTI*)

15:00. Coffee break

15:30. Session 7: Strategies to reduce
contaminants from seafood products

- *Listeria monocytogenes* (*Amaia Lasagabaster, AZTI*)
- Norovirus (*speaker to be confirmed, CEFAS*)

16:30. Conclusion

Online registration:
eventbrite.fr/e/94161893759