



PROGRAMME

WEBCONFERENCE

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



Online



9 February 2021



10:00 - 16:30 CET

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: FishChoice

Montserrat Marques, URV

12:30. Session break: Digestible, attractive, functional, sustainable and nutritional seafood recipes for specific population groups - winning recipes from a European contest.

Murielle Fretigny, IDMER

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

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

15:00. Break

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

- *Listeria monocytogenes* (*Amaia Lasagabaster, AZTI*)
- Norovirus (*Andrew Younger, CEFAS*)

16:15. Conclusion

Online registration:

eventbrite.fr/e/132938940951