

DEMONSTRATION WORKSHOP

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



Online
Vigo, Spain



3 March 2021



9:00 - 14:30
(CET)



Spanish and English.
Translations will be available
online

This workshop will include hands-on training in new screening techniques for marine toxin and chemical contaminants in seafood and live demonstrations and tasting of nutritionally adapted seafood produces for specific population groups

Due to COVID-19 restrictions, this workshop has been adapted to a **hybrid format with free registration**.

**Physical attendance is limited to a maximum of 30 people.*

For more information, and to attend in person, please contact Dr Ana G. Cabado, agcabado@anfaco.es or Celina Costas, otri@anfaco.es. Please include your full name, the name of your company/organisation and indicate if you are interested in visiting the pilot plant at ANFACO.

To attend online, please register at:
zoom.us/webinar/register/WN_IkbexnHbQEmM3Nf9BkgKCQ

Contact:

Dr Ana G. Cabado, agcabado@anfaco.es
Celina Costas, otri@anfaco.es



This project has received funding from the European Union's Horizon 2020 research and innovation programme under Grant Agreement no. 773400 (SEAFOOD^{TOMORROW}). This output reflects only the view of the author(s) and the Research Executive Agency (REA) cannot be held responsible for any use that may be made of the information contained therein.



PROGRAMME

9:00 - 9:20	Welcome	
9:20 - 9:30	Opening	Dr Juan Manuel Vieites. Asociación Nacional de Fabricantes de Conservas de Pescados, ANFACO-CECOPESCA.
9:30 - 10:00	Session 1: Overview of the SEAFOOD ^{TOMORROW} Project	Dr António Marques. Portuguese Institute for the Sea and Atmosphere, IPMA.
10:00 - 10:30	Session 2: Implementation of fast screening techniques to detect regulated and emerging marine toxins and chemical contaminants.	Dr Mònica Campàs. Institut de Recerca i Tecnologia Agroalimentàries, IRTA. Dr Katrina Campbell. Queen's University of Belfast, QUB. Dr Alejandro Barranco. AZTI foundation.
10:30 - 11:10	Session 3: Strategies to reduce contaminants from seafood products: <i>Listeria monocytogenes</i> and PSP toxins	Dr Amaia Lasagabaster. AZTI foundation. Dr Ana G. Cabado. ANFACO-CECOPESCA.
11:10 - 11:30	Session 4: Reduction in energy and water in seafood processing.	Dr Israel Muñoz. Institut de Recerca i Tecnologia Agroalimentàries, IRTA.
11:30 - 12:00	Session 5: Development of functional, sustainable and nutritionally adapted seafood products to specific groups. Introduction to the tasting.	Dr M Leonor Nunes. Interdisciplinary Centre of Marine and Environmental Research, CIIMAR
12:00 - 12:15	Break	

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PROGRAMME

12:15 - 13:30	Session 6: Demonstration of solutions	
12:15 - 12:50	Demo: Hands-on training on screening techniques for regulated and emerging marine toxins and chemical contaminants.	Dr Mònica Campàs. Institut de Recerca i Tecnologia Agroalimentàries, IRTA. Dr Katrina Campbell. Queen's University of Belfast, QUB. Dr Alejandro Barranco/Amaia Ereño. AZTI foundation.
12:50 - 13:10	Demo: A digital traceability system for the seafood sector.	Dr Alejandro Barranco. AZTI foundation.
13:10 - 13:30	Demo: High Pressure Processing (HPP), as an environmentally friendly processing technology.	David Alonso. ANFACO-CECOPESCA
13:30 - 13:40	Final questions and answers. Closure of online session.	
13:40 - 14:00	Gastronomic session: demonstration and tasting* Tasting of SEAFOOD ^{TOMORROW} products and nutritionally adapted seafood to specific population groups: fish paté, smoked salmon and the winner recipes.	
14:00 - 14:30	Optional visit to the pilot plant and HPP <i>in situ</i> demonstration at ANFACO	David Alonso. ANFACO-CECOPESCA.

**The gastronomic session is subject to change and cancellation due to Covid-19 restrictions. Strict hygiene measures will be enforced.*

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Note on physical attendance and hygiene measures:

- Maximum of 30 in-person attendees.
- Interpersonal distancing is required.
- Maximum of 3 per table.
- Hand sanitizer will be provided.
- Use of face masks is mandatory.
- Doors will be kept open throughout the event.

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