Final Project Event

SUPPORTING A FUTURE WITH SAFE, NUTRITIOUS AND SUSTAINABLE SEAFOOD

Online Event
15th April 2021
10:15-16:30 CEST

Register at: tinyurl.com/SFTFinalEvent
10:15-10:45 Welcome
Antonio Marques, Project Coordinator, IPMA (PT)

Session 1: Eco-innovative solutions for sustainable seafood production

10:30-10:45 Novel sustainable feed ingredients for tailor-made farmed fish and multi-trophic aquaculture
Jorge Dias, Sparos (PT)

10:45-11:00 Sustainable management of shellfish production areas
Michelle Price-Hayward, CEFAS (UK)

11:00-11:15 Open discussion
11:15-11:30 Break

Session 2: Eco-innovative solutions for safe seafood production

11:30-11:40 Rapid screening for tetrodotoxins
Mònica Campàs, IRTA (ES)

11:40-11:50 Rapid screening for regulated marine toxins
Katrina Campbell QUB (UK)

11:50-12:00 Rapid screening for chemical contaminants
Alex Barranco, AZTI (ES)

12:00-12:15 Listeria-specific bacteriophages for safer ready-to-eat seafood
Amaia Lasagabaster, AZTI (ES)

12:15-12:30 Detoxification procedure to reduce PSP (paralytic shellfish poisoning)
Jorge Lago Alvarado, ANFACO (ES)

12:30-12:45 Depuration strategies to reduce norovirus in oysters
Andrew Younger, CEFAS (UK)

12:45-13:00 Open discussion

13:00-14:00 Lunch break

Check out the project’s online resources:
Session 3: Eco-innovative processed seafood products and technologies

14:00-14:15 Sodium reduction in seafood products and economic feasibility
Tim Nielsen, RISE (SE)

14:15-14:30 Tailor-made seafood-based meals for vulnerable groups, including consumer and market acceptability
Murielle Fretigny, IDmer (FR)

14:30-14:45 Reduction of energy and water in seafood processing and environmental impact
Israel Muñoz, IRTA (ES)

14:45-15:00 Open discussion

15:00-15:15 Break

Session 4: Eco-innovative tools for seafood products

15:15-15:30 Digital traceability system for the seafood trade chain
Jean-Jacques Le Delliou, PREDELL (FR)

15:30-15:45 Rapid screening tools for seafood authenticity
Sofie Derycke, ILVO (BE)

15:45-16:00 Benchmark for seafood quality certification schemes & labelling
Hannah Richardson, MRAG (UK)

16:00-16:15 Open discussion

16:15-16:30 Conclusion
Antonio Marques,
Project Coordinator, IPMA (PT)

Register here for your place