



## SEAFOOD<sup>TOMORROW</sup> results and outputs for future EU fish and seafood policies



Online  
<https://global.gotomeeting.com/join/149119549>



31 March 2021



09:00 - 13:10 CET

### 09:00 Welcome and overview

*António Marques, Project Coordinator, IPMA (PT)*

### 9:10 EC introduction

*Lucia Pacillo & Miguel Lizaso, DG R&I*

### Session 1: Outputs from SEAFOOD<sup>TOMORROW</sup> affecting seafood sustainability

#### 09:20 Sustainable management of shellfish production areas

*Michelle Price-Hayward, CEFAS (UK)*

#### 09:30 Reduction of energy and water in seafood processing

*Israel Muñoz, IRTA (ES)*

#### 09:40 Novel sustainable feed ingredients for tailor-made farmed fish and multi-trophic aquaculture

*Jorge Dias, Sparos (PT)*

#### 09:50-10:20 Open Discussion

#### 10:20-10:30 Break

### Session 2: Outputs from SEAFOOD<sup>TOMORROW</sup> affecting food safety

#### 10:30 Rapid screening for contaminants in seafood

*Mònica Campàs, IRTA (ES)*

#### 10:40 Listeria-specific bacteriophages for safer ready-to-eat seafood

*Amaia Lasagabaster, AZTI (ES)*

#### 10:50 Detoxification procedure to reduce PSP (Paralytic Shellfish Poisoning)

*Jorge Lago Alvarado, ANFACO (ES)*

#### 11:00 Depuration strategies to reduce norovirus in oysters

*Andrew Younger, CEFAS (UK)*

#### 11:10-11:40 Open Discussion

#### 11:40-11:50 Break

### Session 3: Outputs from SEAFOOD<sup>TOMORROW</sup> affecting consumers

#### 11:50 Benchmark for seafood quality certification schemes and labelling

*Hannah Richardson, MRAG (UK)*

#### 12:00 Digital traceability system for the seafood trade chain

*Jean-Jacques Le Delliou, PREDELL (FR)*

#### 12:10 Tailor-made seafood-based meals for vulnerable groups

*Murielle Fretigny, IDmer (FR)*

#### 12:20 Fast screening tools for seafood authenticity

*Sofie Derycke, ILVO (BE)*

#### 12:30-13:00 Open Discussion

#### 13:00-13:10 Closing

*António Marques, Project Coordinator, IPMA (PT)*