



**Nutritious, safe and sustainable seafood for consumers
of tomorrow**

António Marques

Final Event

Online meeting – 15th April 2021

Context



Seafood is one of the most important food commodities consumed in Europe (EU imports 58.3% seafood)

Seafood is a high quality, balanced, healthy and safe food item

Enormous variability in seafood species produced and consumed in Europe

Most consumers, especially children, pregnant woman and older people, do not meet dietary recommendations of eating two portions of fish per week



EATING SEAFOOD 2x PER WEEK:



Leads to improved
BRAIN & EYE
DEVELOPMENT



Contributes to an
INCREASE in your
OMEGA-3 LEVEL



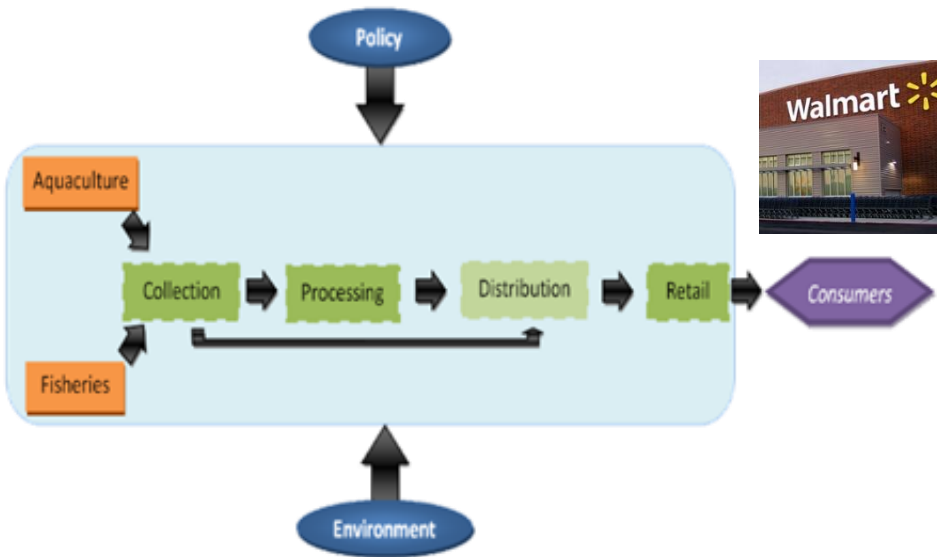
Helps to **REDUCE** risks
of **HEART DISEASE**



Benefits **PREGNANT** and
NURSING WOMEN and
their **BABIES**

See more at: www.choosemyplate.gov/ten-tips-eat-seafood

Context



The seafood sector is complex and conservative, with supermarket chains/large retailers being key players in influencing markets and consumers choices



Seafood production has transitioned to farmed species

Seafood is permanently monitored to anticipate hazard outbreaks



The Project

PROGRAMME

H2020 (EC) – BG-08-2017
Innovation Action (IA)

TOTAL BUDGET

€7.5 million

DURATION

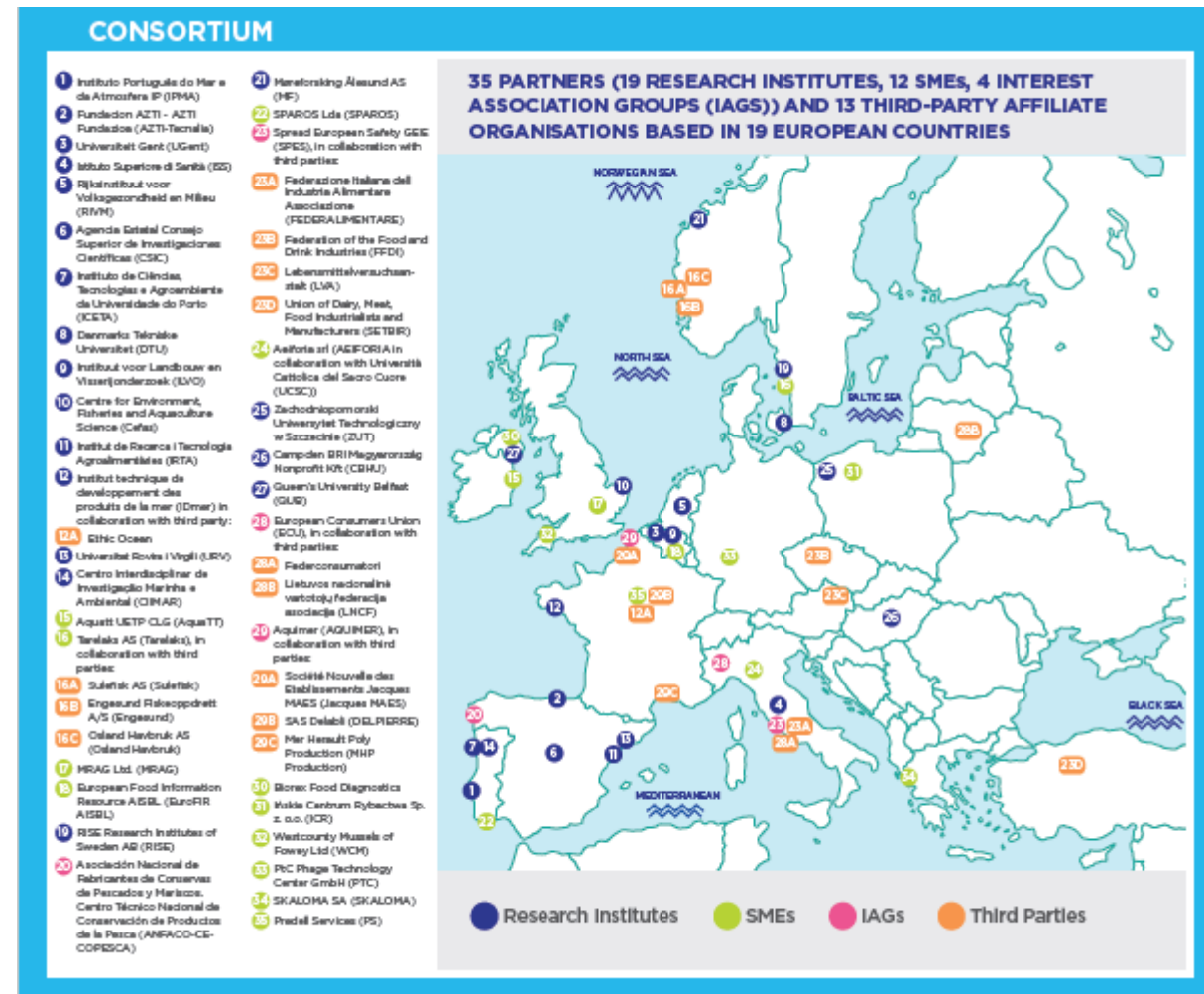
Nov 2017 – Apr 2021 (42 months)

CONSORTIUM

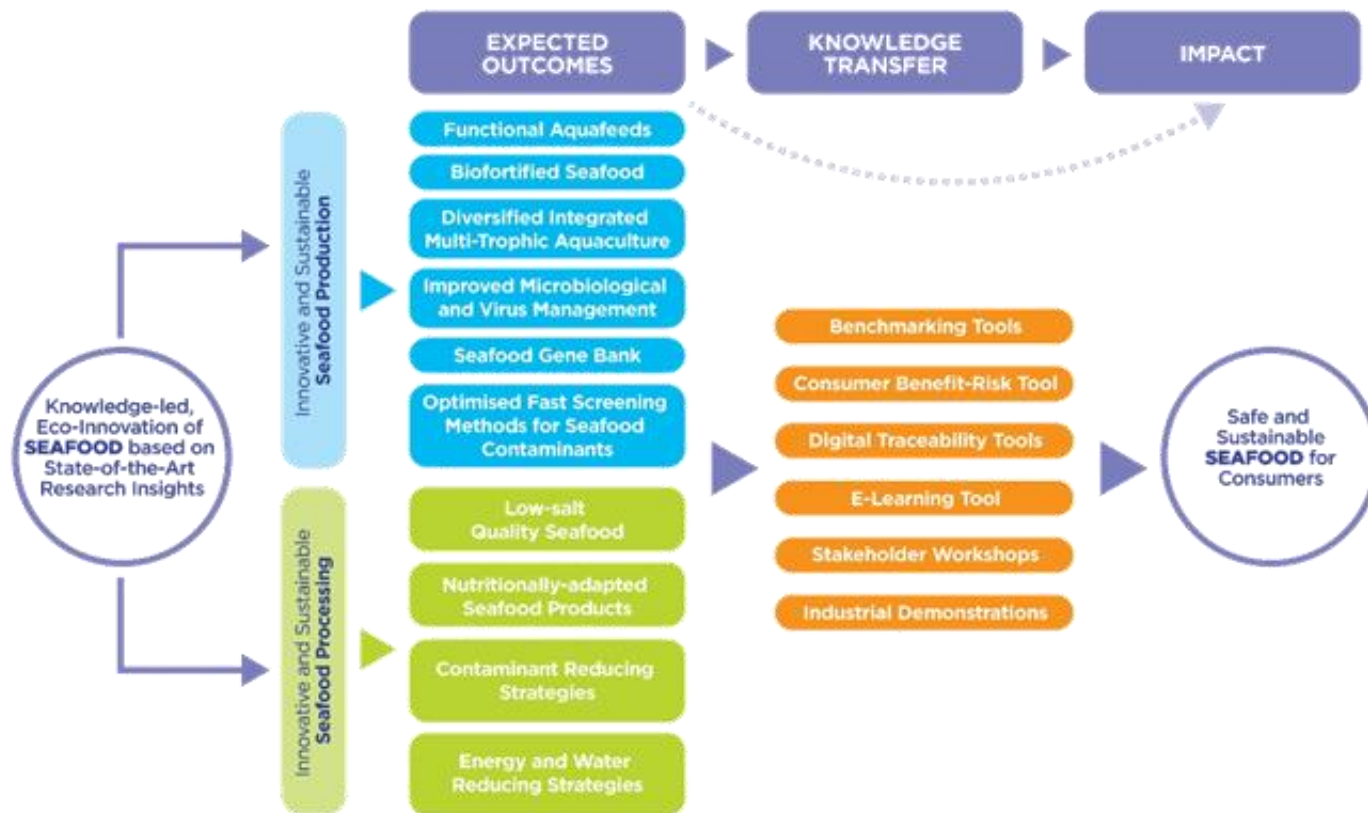
35 partners + 13 third-party affiliate organisations
from 19 countries

COORDINATOR

Instituto Português do Mar e da Atmosfera IP (IPMA),
Portugal

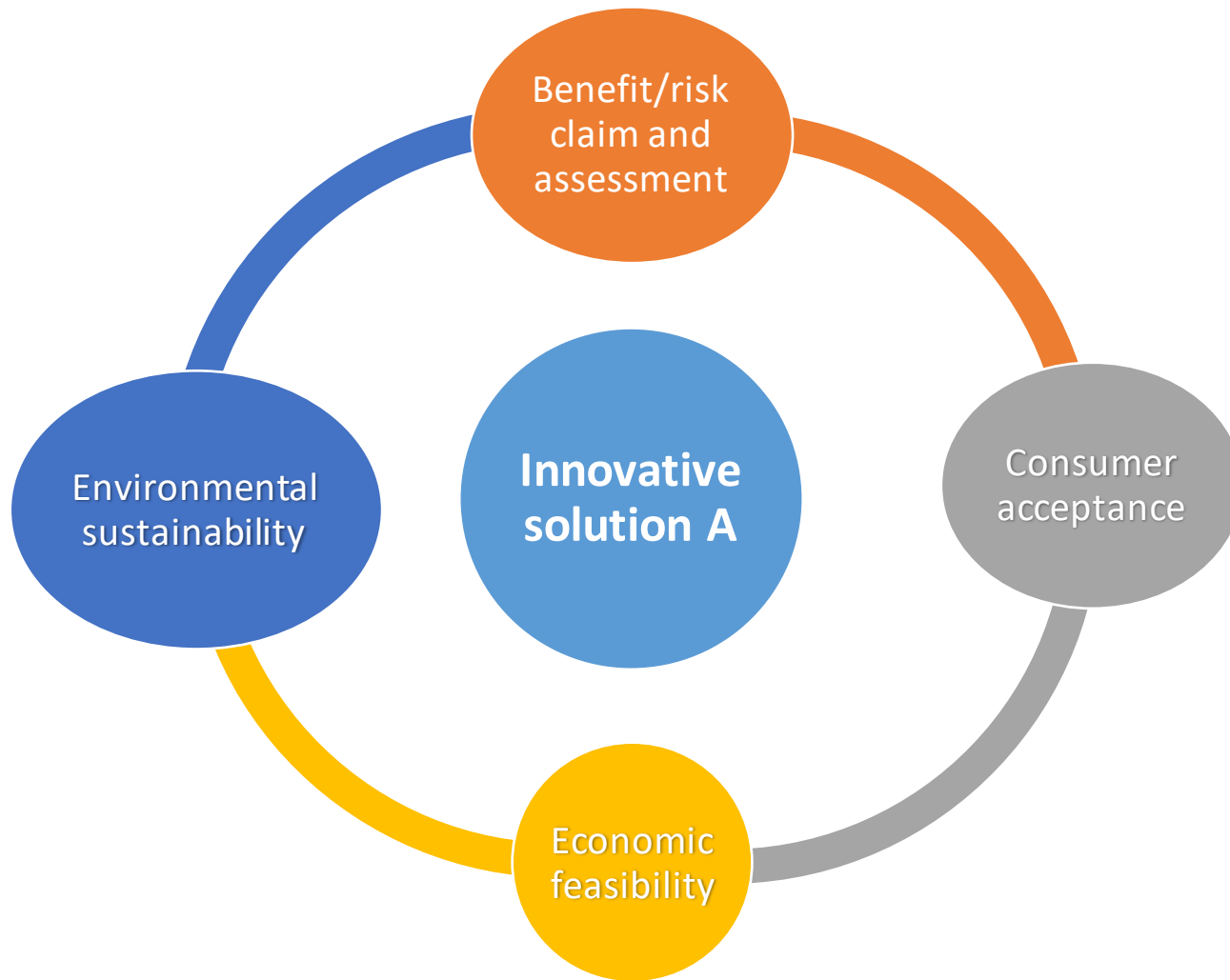


Objective



Strengthen seafood production and processing industries in Europe by providing validated market-driven and consumer-responsive eco-innovative sustainable solutions for seafood production and processing that contribute to food security, mitigate production hazards, contribute to employment and increase consumer awareness of seafood quality and safety

Validation process





SEAFOOD TOMORROW

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

seafoodtomorrow.eu
[@SEAFOOD_TMRW](https://twitter.com/SEAFOOD_TMRW)
linkedin.com/in/seafood-tomorrow/



Session 1: Eco-innovative solutions for sustainable seafood production

Novel sustainable feed ingredients for tailor- made farmed fish and multi-trophic aquaculture

Sustainable management of shellfish production areas

Session 2: Eco-innovative solutions for safe seafood production

Rapid screening for tetrodotoxins, regulated marine toxins and chemical contaminants

Listeria-specific bacteriophages for safer ready-to-eat seafood

Detoxification procedure to reduce PSP (paralytic shellfish poisoning)

Depuration strategies to reduce norovirus in oysters





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Session 3: Eco-innovative processed seafood products and technologies

Sodium reduction in seafood products and economic feasibility

Tailor-made seafood-based meals for vulnerable groups, including consumer and market acceptability

Reduction of energy and water in seafood processing and environmental impact

Session 4: Eco-innovative tools for seafood products

Digital traceability system for the seafood trade chain

Rapid screening tools for seafood authenticity

Benchmark for seafood quality certification schemes & labelling



Thank You

Contact Details:

António Marques, IPMA, Project Coordinator, amarques@ipma.pt

Marta Santos, IPMA, Project Manager, marta.santos@ipma.pt

 @SEAFOOD_TMRW