

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

SEAFO DOMORROW



EATING SEAFOOD 2× PER WEEK:











Leads to improved BRAIN & EYE DEVELOPMENT Contributes to an INCREASE in your OMEGA-3 LEVEL

Helps to REDUCE risks of HEART DISEASE

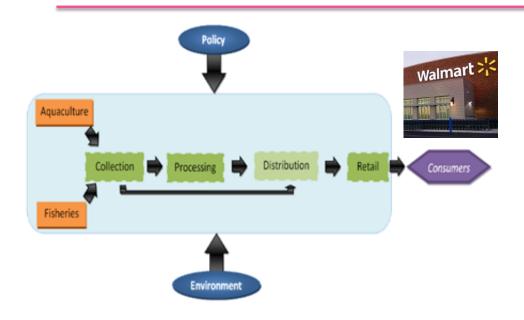
Benefits PREGNANT and NURSING WOMEN and their BABIES

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 affliate organisations from 19 countries

COORDINATOR

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

CONSORTIUM Marreforsking Alexand AS 35 PARTNERS (19 RESEARCH INSTITUTES, 12 SMEs, 4 INTEREST Instituto Portugués do Mar e ASSOCIATION GROUPS (IAGS)) AND 13 THIRD-PARTY AFFILIATE Pundedon AZTI - AZTI SPAROS Lda (SPAROS) Pundazioa (AZTI-Tecnalia) ORGANISATIONS BASED IN 19 EUROPEAN COUNTRIES Spread European Safety GEIE Universiteit Gent (UGent) (SPES), in collaboration with A latituto Superiore di Sanità (537) Rijkainatibuut voor Carlanari ona Hallana dall Industria Alimentare Volkspegondheid en Milleu (FEDERALIMENTARE) Agenda Estatal Consejo Federation of the Food and uperior de Investigaciones Drink Industries (FFDI) Clentificas (CSIC) Lebensmittelverauchsen 🕜 Instituto de Ciências. stalt (LNA) Tecnologias e Agroembiente Union of Dairy, Neet, de Universidade do Porto Food Industrialists and Manufacturers (SETRIR) Banmarks Tekniske Aeiforte arl (AEIFORIA In Universitet (DTU) collaboration with Universitia Instituut voor Landbouw en Cattolica del Sacro Cuore Isserijonderzoek (ILVO) (UCSC)) (i) Centre for Environment, Zachodniopomorski Risheries and Aquaquibure Uniwersylet Technologiczny Science (Cefes) w Szczecinie (ZUT) Institut de Recerce i Tecnologia Campden BRI Magyarorszako Agroalmentides (IRTA) Nonprofit K/t (CBHU) 🔼 Institut technique de @ Gueen's University Belfast developpement des produits de la mer ((Dmer) in collaboration with third party: Buropean Consumers Union (ECU), in collaboration with Ethic Ocean third parties: Universitet Rovin i Virgil (URV) Centro Interdisciplinar de Liebwos nacionalina Investigação Harinha e vartotoju řederacija Ambiental (CIMAR) arodada (LNCF) Aquett UETP CLG (AqueTT) Aquimer (AQUINER), in Tarelaka AS (Tarelaka), in collaboration with third collaboration with third Société Nouvelle des Sulefisk AS (Sulefisk) Etablissements Jacque Enney and Daksonnobatt MAES (Jacques NAES) A/S (Engeound) SAS Delabil (DELPIERRE) Coland Haybruk AS Mer Herault Poly (Osland Havbruk) Production (MHP Production) 🕜 MRAG LЫ. (MRAG) Blonex Food Diagnostics European Food Information Resource AISBL (BuroFIR Makie Centrum Rybectwe Sp. z. a.o. (ICR) RISE Research Institutes of Westcounty Mussels of Sweden AR (RISE) Fowev Ltd (WCM) 🐧 Asociación Nacional de PtC Phage Technology Rebricantes de Conservas Center GmbH (PTC) de Pescados y Mariscos. SKALOMA SA (SKALOMA) Centro Técnico Nacional de Research Institutes Third Parties Conservación de Productos de la Pesca (ANFACO-CE-

Objective





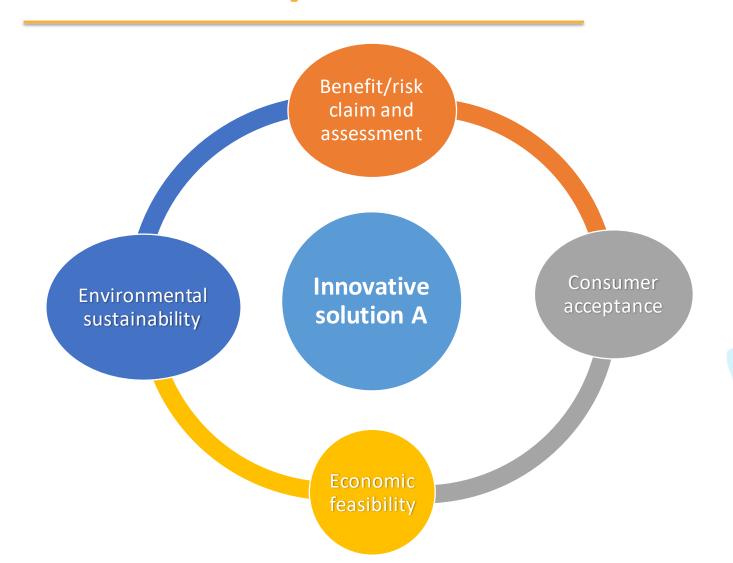


Energy and Water Reducing Strategies

Strength seafood production and processing industries in Europe by providing validated market-driven and consumer-responsive ecoinnovative 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











Session 1: Eco-innovative solutions for <u>sustainable seafood</u> <u>production</u>

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 <u>safe seafood production</u>

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







Session 3: Eco-innovative <u>processed seafood products and</u> <u>technologies</u>

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



