



INVITATION TO A WEBCONFERENCE

Eco-Innovative Solutions and New Technologies for Sustainable Seafood Production and Processing

Topics covered include:

Reduction of energy and water in seafood processing; Digital traceability system; Fast screening methods for marine toxins, tetrodotoxins, and xenobiotics; Strategies to reduce contaminants from seafood products.

Registration & Attendance:

Free to attend, but registration is required, please visit:

eventbrite.fr/e/132938940951.

Places are filled on a first come, first served basis until all places have been filled.

Language:

English, with simultaneous translation to French



Online



9 February 2021



10:00 - 16:30 CET

Event
organiser: **aquimer**

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