



## Final Project Event

**SUPPORTING A FUTURE  
WITH SAFE, NUTRITIOUS  
AND SUSTAINABLE  
SEAFOOD**

**Online Event**

**15<sup>th</sup> April 2021**

**10:15-16:30 CEST**

**Register at: [tinyurl.com/SFTFinalEvent](https://tinyurl.com/SFTFinalEvent)**

**[seafoodtomorrow.eu](https://seafoodtomorrow.eu)**

**@SEAFOOD\_TMRW**

**[linkedin.com/in/seafood-tomorrow/](https://linkedin.com/in/seafood-tomorrow/)**





### **10:15-10:30 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:**

eLearning Platform  
FishChoice Tool  
Project video and  
promotional  
materials!





### **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](#)

**Organised by:**  **EuroFIR**  
European Food Information Resource



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