



## 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](https://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**

[contact@poleaquimer.com](mailto:contact@poleaquimer.com)



This project has received funding from the European Union's Horizon 2020 research and innovation programme under Grant Agreement no. 773400 (SEAFOOD<sup>TOMORROW</sup>). This output reflects only the view of the author(s) and the Research Executive Agency (REA) cannot be held responsible for any use that may be made of the information contained therein.