

Nutritious, safe and sustainable seafood for consumers of tomorrow seafoodtomorrow.eu | @SEAFOOD_TMRW



WEBCONFERENCE

Eco-Innovative Solutions and New Technologies for Sustainable Seafood Production and Processing (EN/FR)







10:00 - 16:30 CET

10:00. Session 1: Overview of the SEAFOOD^{TOMORROW} project *Dr António Marques, IPMA*

10:25. Session 2: A strategy to reduce PSP toxins in shellfish *Ana G. Cabado, ANFACO*

10:45. Session 3: Reduction of energy and water in seafood processing *Dr Israel Muñoz, IRTA*

11:15. Session 4: Digital traceability system (demonstration and questions) *Jean-Jacques Le Delliou, Predell*

12:00. Session 5: Seafood Choice *Montserrat Marques, URV*

14:00. Session 6: Fast screening methods in the management of seafood production systems (screening methods and questions)

- Marine Toxins (Katrina Campbell, QUB)
- Tetrodotoxins (Mònica Campàs, IRTA)
- Xenobiotics (Alejandro Barranco, AZTI)

15:00. Break

15:15. Session 7: Strategies to reduce contaminants from seafood products

- Listeria monocytogènes (Amaia Lasagabaster, AZTI)
- Norovirus (speaker to be confirmed, CEFAS)

16:15. Conclusion

Online registration: eventbrite.fr/e/132938940951

