



**Nutritious, safe and sustainable seafood for consumers
of tomorrow**

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(on behalf of Dr. António Marques, IPMA)

EU EATiP Day, Aquaculture Europe

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Context



- Globally, population and economic growth will result in a doubling of demand for food by 2050
- Seafood is a high quality animal protein, rich in nutrients (Vitamin D, Omega-3, Vitamin B12 and iodine).
- It is one of the most important food commodities consumed in Europe (€56.6 billion spent in 2017)
- Marked transition from wild fish capture to aquaculture (currently at an all-time high of €4.25 billion, [EU Fish Market 2018](#)).



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**

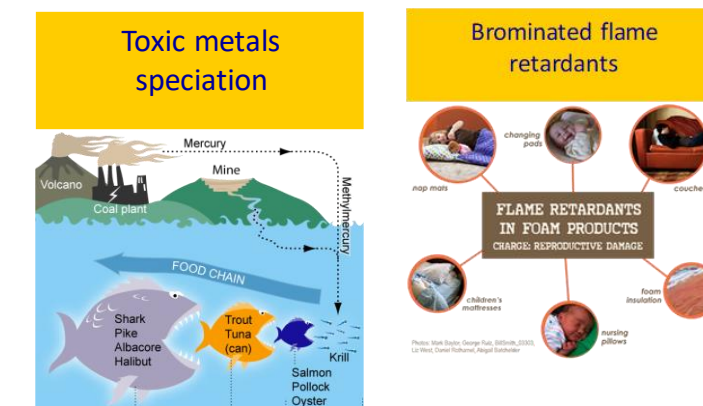


Benefits **PREGNANT** and
NURSING WOMEN and
their **BABIES**

See more at: www.choosemyplate.gov/ten-tips-eat-seafood

Challenge

- Most consumers do not meet dietary recommendations of eating two portions of fish per week
- Europeans eat more (and more!) of their favourite (imported) fish (tuna, cod, salmon, pollock, shrimp = 43% of the market, [EU Fish Market 2018](#)).
- And, some are concerned about seafood **safety, quality, authenticity and sustainability**.
- There is need for **seafood products that are socially, economically and environmentally sustainable**.



The Project

PROGRAMME

H2020 (EC) – BG-08-2017

Innovation Action (IA)

TOTAL BUDGET

€7.5 million

DURATION

Nov 2017 – Oct 2020 (36 months)

CONSORTIUM

35 partners + 13 third-party affiliate organisation from
19 countries

COORDINATOR

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



CONSORTIUM

- 1 Instituto Português do Mar e da Atmosfera IP (IPMA)
- 2 Fundação AZTI - AZTI Fundazioa (AZTI-Tecnalia)
- 3 Universiteit Gent (UGent)
- 4 Istituto Superiore di Sanità (ISS)
- 5 Rijksinstituut voor Volksgezondheid en Milieu (RIVM)
- 6 Agência Estatal Consejo Superior de Investigaciones Científicas (CSIC)
- 7 Instituto de Ciências, Tecnologias e Ambiente da Universidade do Porto (ICTA)
- 8 Denmark's Technical University (DTU)
- 9 Instituut voor Landbouw en Visserijonderzoek (ILVO)
- 10 Centre for Environment, Fisheries and Aquaculture Science (CEFAS)
- 11 Institut de Recerca i Tecnologia Agroalimentàries (IRTA)
- 12 Institut technique de développement des produits de la mer (IDMER) in collaboration with third party:
- 12A Ethic Ocean
- 13 Universität Rovira i Virgili (URV)
- 14 Centro Interdisciplinar de Investigação Marinha e Ambiental (CIIMAR)
- 15 Aquari USP CLG (AQUATT)
- 16 Tanilaka AS (Tanilaks), in collaboration with third party:
- 16A Sulefisk AS (Sulefisk)
- 16B Engesund Røseoppdrett A/S (Engesund)
- 16C Oslund Havbruk AS (Oslund Havbruk)
- 17 MRAG Ltd. (MRAG)
- 18 European Food Information Resource AISBL (EuroFIR AISBL)
- 19 RISE Research Institutes of Sweden AB (RISE)
- 20 Asociación Nacional de Fabricantes de Conservas de Pescados y Mariscos, Centro Técnico Nacional de Conservación de Productos de la Pesca (ANFACO-CE-COPECSA)
- 21 Marefisking Åsund AS (MF)
- 22 SPAROS Ltd (SPAROS)
- 23 Spread European Safety GSE (SPES), in collaboration with third parties:
- 23A Federazione Italiana dell'Industria Alimentare Associazioni (FEDERALIMENTARE)
- 23B Federation of the Food and Drink Industries (FFDI)
- 23C Lebensmittelversuchsanstalt (LMA)
- 23D Union of Dairy, Meat, Food Industrialists and Manufacturers (SETEBR)
- 24 Asifloria srl (ASIFLORA) in collaboration with Università Cattolica del Sacro Cuore (UCSC)
- 25 Zachodniopomorski Uniwersytet Techniczny w Szczecinie (ZUT)
- 26 Campden BRI Magyarország Nonprofit Kft (CBHU)
- 27 Queen's University Belfast (QUB)
- 28 European Consumers Union (ECU), in collaboration with third parties:
- 28A Federconsumatori
- 28B Uniezuos nacionalinė vertėtojų federacija asociacija (LUNCF)
- 29 Aquilmer (AQUIMER), in collaboration with third party:
- 29A Société Nouvelle des Établissements Jacques MAGES (Jacques MAGES)
- 29B SAS Delabé (DELABERRE)
- 29C Mer Hensult Poly Production (MHP Production)
- 30 Blonox Food Diagnostics
- 31 Makis Centrum Rybnictwa Sp. z o.o. (ICR)
- 32 Westcountry Mussels of Fowey Ltd (WCMF)
- 33 PIC Phase Technology Center GmbH (PTC)
- 34 SKALOMA SA (SKALOMA)
- 35 Predell Services (PS)

35 PARTNERS (19 RESEARCH INSTITUTES, 12 SMEs, 4 INTEREST ASSOCIATION GROUPS (IAGS)) AND 13 THIRD-PARTY AFFILIATE ORGANISATIONS BASED IN 19 EUROPEAN COUNTRIES



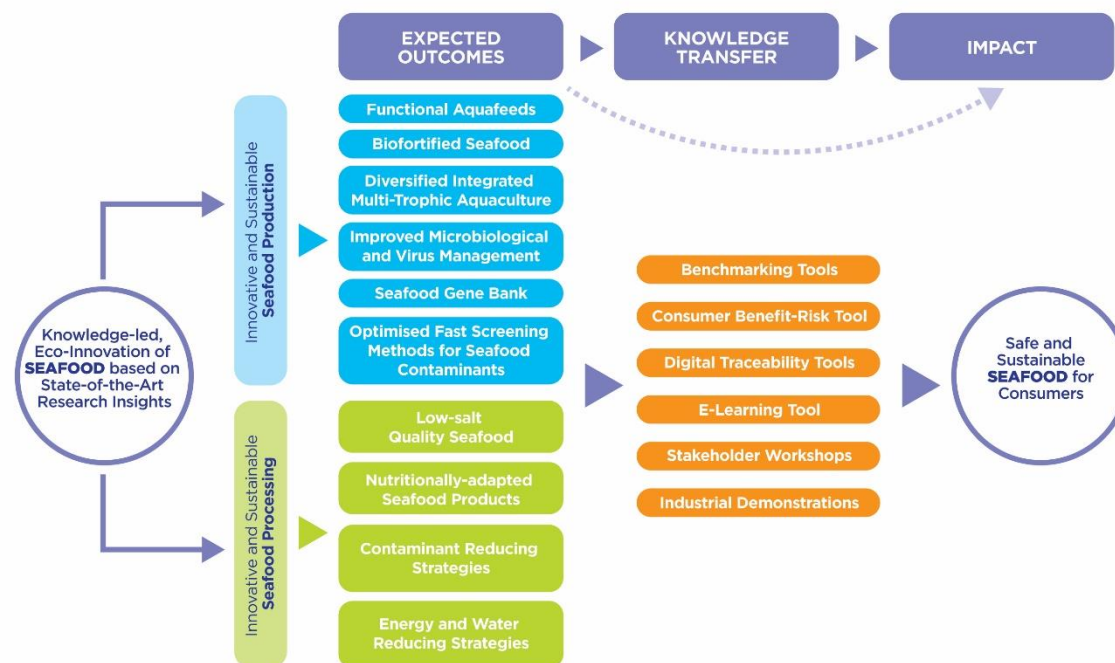
Objectives



SEAFOOD^{TOMORROW} aims to strengthen the seafood industry in Europe by providing validated, market-driven and consumer-responsive eco-innovative 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.



Sustainability & Competitiveness

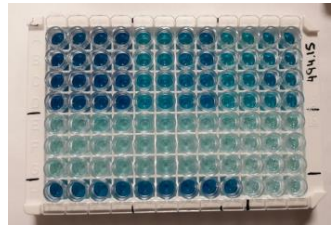


Project Video



Achievements

Eco-innovative solutions for production (Aquaculture)



Multi-contaminant
detection sensors

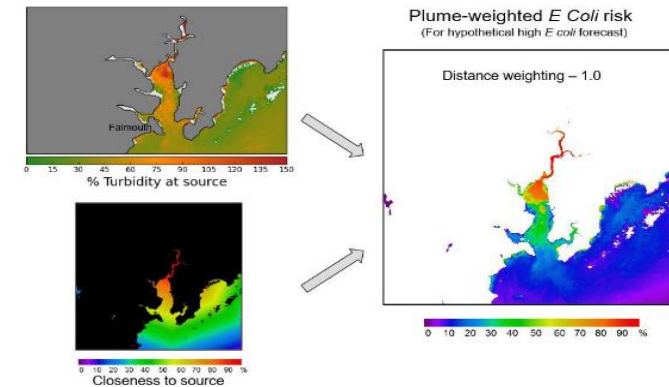
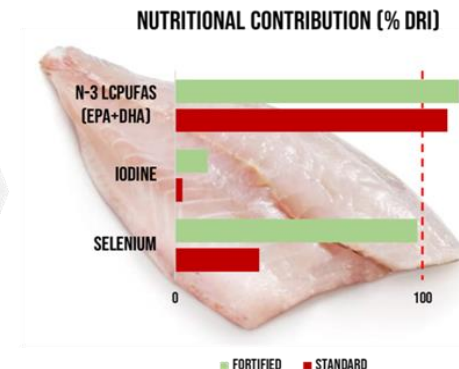
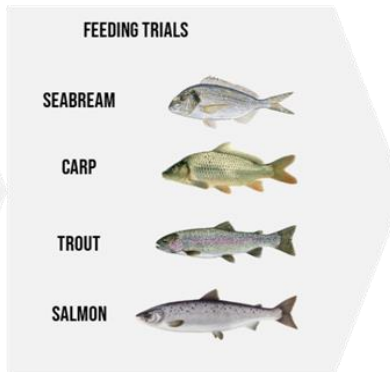
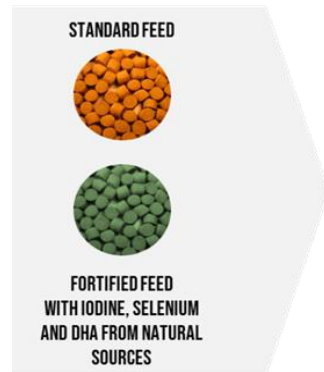


Integrated Multi
Trophic Aquaculture

Buffer zones in shellfish
production areas



Tailor-made fortified fish



Achievements



Eco-innovative solutions for processing (seafood)



Sodium reduced products



Sustainable fish recipes & tailor-made products



PSP detoxification procedure



Norovirus depuration



Reduction of energy & water

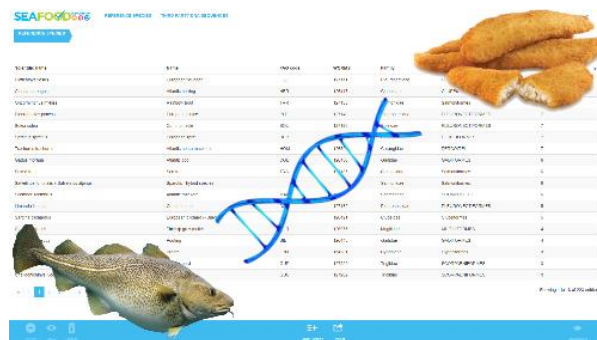


Achievements



Innovative solutions (for seafood value chain + consumers)

Fast screening
DNA authentication tool
+
Reference database



Quality
certification

Digital
traceability tool

QR product
label

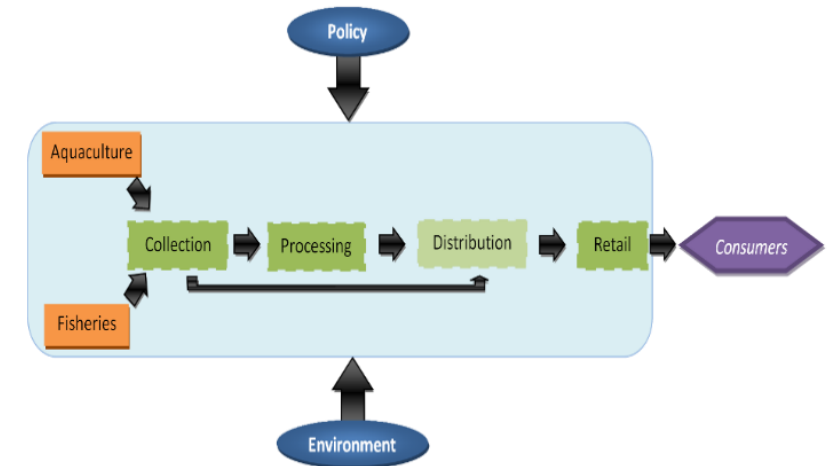


Benefit-risk
communication tool
(web-based portal +
Android app)



Impact

- New / improved technology, tools and know-how, demonstration and validation of prototypes (TRL 5 – 7)
- Greater transparency and traceability and improved accessibility to information for consumers (TRL 9)
- Strategies to improve seafood safety and public health
- Improved understanding of markets and consumer choices
- Supporting sustainable eco- food production





Thank You

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 @SEAFOOD_TMRW