

## AT A GLANCE

<b>PROGRAMME:</b>	HORIZON 2020 (BG-08-2017)
<b>TYPE OF ACTION:</b>	Innovation Action (IA)
<b>DURATION:</b>	November 2017 – October 2020 (36 months)
<b>CONSORTIUM:</b>	35 partners in 15 countries
<b>COORDINATOR:</b>	Instituto Português do Mar e da Atmosfera IP (IPMA), Portugal

## THE CHALLENGE

It is projected that by 2050, population and economic growth will result in a doubling of demand for food globally. One of the main challenges facing us is ensuring food production and consumption is socially, economically and environmentally sustainable. Seafood is one of the most important food commodities consumed in Europe as it is an important source of animal protein and is naturally rich in valuable nutrients for a healthy diet. It is therefore vital to develop new, environmentally friendly and transparent seafood production and processing methods that will underpin seafood security in-line with market demands.

## PROJECT OBJECTIVES

**SEAFOOD<sup>TOMORROW</sup>** aims to develop innovative sustainable solutions for improving the safety and dietary properties of seafood in Europe. Addressing the challenge to meet the growing market need for safe and sustainable seafood, the project will generate new knowledge to develop commercially viable eco-innovative solutions for improving the socio-economic and environmental sustainability of the European seafood production and processing industry.

## PROJECT APPROACH

**SEAFOOD<sup>TOMORROW</sup>** works directly with recognised industry experts and established innovation institutions. The project's knowledge management structures will ensure the project's innovative solutions will be transferred to relevant end users in the seafood production and processing sectors. Using this comprehensive approach, **SEAFOOD<sup>TOMORROW</sup>** offers a strong and transdisciplinary partnership that is addressing food security challenges.

## EXPECTED RESULTS

- Development of **market-driven, tailor-made, eco-innovative seafood products** of unequivocal quality, traceability, authenticity and safety.
- Production of **innovative, economically viable seafood production and processing technologies** that mitigate production hazards and environmental damage.
- New, validated **strategies to prevent or remove contaminants** such as norovirus, *Listeria* and marine toxins from seafood.
- Development of new tools and methodologies to facilitate traceability, authentication, labelling and certification of EU seafood products.
- Improved **understanding of market acceptance** of eco-innovative seafood solutions in different European regions and demographics.

- **Benchmark for certification schemes** of seafood quality and traceability for industry to strengthen consumer confidence and trust in European seafood.
- Reduction of public health risks and **promotion of seafood consumption** through transparent and responsible communication, dissemination, knowledge transfer and exploitation of the outcomes to the different stakeholders.

## CONSORTIUM

SEAFOOD<sup>TOMORROW</sup> comprises 35 partners (19 innovation institutes, 12 SMEs and 4 Interest Association Groups (IAGs) based in 15 European countries, who are considered leaders in their respective domains of expertise.

1. Instituto Português do Mar e da Atmosfera IP (IPMA)
2. Fundacion AZTI - AZTI Fundazioa (AZTI-Tecnalia)
3. Universiteit Gent (UGent)
4. Istituto Superiore di Sanita (ISS)
5. Rijksinstituut voor Volksgezondheid en Milieu (RIVM)
6. Agencia Estatal Consejo Superior de Investigaciones Científicas (CSIC)
7. Instituto de Ciências, Tecnologias e Agroambiente da Universidade do Porto (ICETA)
8. Danmarks Tekniske Universitet (DTU)
9. Instituut voor Landbouw en Visserijonderzoek (ILVO)
10. The Secretary of State for Environment, Food and Rural Affairs (Cefas)
11. Institut de Recerca i Tecnologia Agroalimentaries (IRTA)
12. Institut technique de developpement des produits de la mer (IDMER)
13. Universitat Rovira i Virgili (URV)
14. Centro Interdisciplinar de Investigação Marinha e Ambiental (CIIMAR)
15. Aquatt UETP CLG (AquaTT)
16. Tarelaks AS (Tarelaks)
17. MRAG Ltd (MRAG)
18. European Food Information Resource AISBL (EuroFIR)
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-CECOPESCA)
21. Møreforsking Ålesund AS (MF)
22. SPAROS Lda (SPAROS)
23. Spread European Safety GEIE (SPES)
24. Aeiforia srl (AEIFORIA)
25. Zachodniopomorski Uniwersytet Technologiczny w Szczecinie (ZUT)
26. Campden BRI Magyarország Nonprofit Kft (CBHU)
27. Queen's University Belfast (QUB)
28. European Consumers Union (ECU)
29. Aquimer (AQUIMER)
30. Xenobics Ltd (XEN)
31. Írskie Centrum Rybactwa Sp. z o.o. (ICR)
32. Westcounty Mussels of Fowey Ltd (WCM)
33. Ptc phage technology center gmbh (PTC)
34. SKALOMA AE (SKALOMA)
35. Predell Services (PS)

## CONTACT US

**Project Coordinator:**

Dr António Marqués

Email: [amarques@ipma.pt](mailto:amarques@ipma.pt)

**Project Manager:** Marta Santos

Email: [marta.santos@ipma.pt](mailto:marta.santos@ipma.pt)

**Communication & Press:** Emer Cooney

Email: [emer@aquatt.ie](mailto:emer@aquatt.ie)

Project website: [www.seafoodtomorrow.eu](http://www.seafoodtomorrow.eu)

Twitter: @SEAFOOD\_TMRW

---



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 the views only of the author(s), and the European Union cannot be held responsible for any use which may be made of the information contained therein.

Designed & developed by AquaTT [www.aquatt.ie](http://www.aquatt.ie)