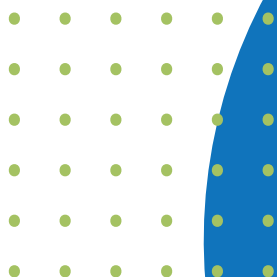




# FINAL CONFERENCE AND BROKERAGE EVENT

VIGO 19th & 20th October 2022



[www.seafoodage.eu](http://www.seafoodage.eu)



## DAY 1 - FINAL CONFERENCE

19<sup>th</sup> October 2022

HOTEL Pazo los Escudos



Welcome at PAZO LOS ESCUDOS HOTEL

09:15-09:30

SEAFOOD-AGE Project

09:30-09:50

Eva Balsa-Canto. *Project coordinator (IIM-CSIC).*

## SESSION 1. TECHNICAL RESULTS

## NEW HEALTHIER, SAFER AND HIGH-QUALITY RTE SEAFOOD PRODUCTS

09:50-10:50

- Sustainable production of food ingredients

Xosé Antón Vázquez. *Senior Researcher at Institute of Marine Research (IIM-CSIC).*

- Biological properties of ingredients

Rogério Mendes. *Senior researcher at Instituto Português do Mar e da Atmosfera (IPMA), Portugal.*

- Formulation of the RTE product

Eva Balsa-Canto. *Senior Researcher at Investigator at Institute of Marine Research (IIM-CSIC).*

## Coffee-break

10:50-11:20

## ECO-INNOVATIVE PACKAGING SOLUTIONS AND FOOD SAFETY

11:20-12:00

- Design and development of an Eco-packaging for the Ready-to-Eat Seafood product

Ina Bremenkamp and Maria J. Sousa Gallagher. *Researcher & PI in Process & Chemical Engineering, University College Cork (UCC), Ireland.*

- Quality and Safety of RTE Seafood products

Marta Lopez. *Senior Researcher at Institute of Marine Research (IIM-CSIC).*

## SMART PREDICTIVE LABELLING SOLUTIONS

12:00-13:00

- Molecular methods to identify ingredients in processed seafood

Carmen G. Sotelo. *Senior researcher at Institute of Marine Research (IIM-CSIC).*

- Manufacturing of a smart predictive label

Harri Määttä. *Lecturer at Oulu University of Applied Sciences (Oamk), Finland.*

- Smart predictive labels to improve food quality and safety

Eva Balsa-Canto. *Senior Researcher at Institute of Marine Research (IIM-CSIC).*

## Cocktail &amp; Networking

13:00-14:20

## SESSION 2. INDUSTRIAL RESULTS

## NEW HEALTHIER, SAFER AND HIGH-QUALITY RTE SEAFOOD PRODUCTS

14:20-15:20

- Production of fish mince in a industrial pilot plant

Juan C. Martín Fragueiro. *Gerente de Organización de Productores de Pesca del Puerto y Ría de Marín (OPROMAR).*

- Value chains for European seaweeds

Julie Maguire. *Manager of Indigo Rock Marine Research Station (IRMRS), Ireland.*

- Production of ready-to-eat seafood in BENBOA

Paco Teira. *Director at BENBOA.*

## ECO-INNOVATIVE PACKAGING SOLUTIONS AND FOOD SAFETY

15:20-16:00

- Novel eco-packaging solutions

Manuel López Romero. *Technical lead Ooho Project & QSE Manager at NOTPLA, United Kingdom.*

- Microbial ready-to-use kit

Alejandro Garrido-Maestu. *Staff researcher at International Iberian Nanotechnology Laboratory (INL), Portugal.*

## DAY 1 - FINAL CONFERENCE

19<sup>th</sup> October 2022

HOTEL Pazo los Escudos



## Coffee-break

16:00-16:20

## SMART PREDICTIVE LABELLING SOLUTIONS

16:20-17:00

## • Smart predictive labels in the real world practice

Harri Määttä. *Lecturer at Oulu University of Applied Sciences (Oamk), Finland.*Eva Balsa-Canto. *Senior Researcher at Institute of Marine Research (IIM-CSIC).*

## DAY 2 - BROKERAGE EVENT

20<sup>th</sup> October 2022

CETMAR



## Venue: CETMAR facilities

10:00-10:15

## SEAFOOD-AGE Project briefing (VIDEO) IIM &amp; CETMAR

10:15-10:45

## ROTATING GROUP DISCUSSIONS

10:45-11:30

**Table 1: Ready-to-eat seafood product meeting the senior adults' needs based on circular economy principles.**

**Table 2: Food safety and innovative packaging solutions.**

**Table 3: Smart predictive label to reduce food waste while optimising quality and safety.**

## Coffee-break

11:30-12:00

## BILATERAL MEETINGS

12:00-13:30

Researchers and industry will be available to discuss further details about the solutions reached in SEAFOOD-AGE project. Networking and B2B meeting points will also be available.

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**PARTNERS**



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**ASSOCIATE PARTNERS**

