

Enhancing Sea Food Quality and Shelf-life

Newsletter 7 - April 2025

Workshop Showcases Innovation in the Seafood Sector



In February 2025, a successful two-day workshop was hosted by AUA to present the latest findings from the ICHTHYs project. The event brought together industry professionals, academics, and students for a dynamic exchange of ideas and innovations in the seafood sector. Fourteen talks were delivered and highlighted the main progress on key thematic areas: Innovative processing and active packaging solutions for fish and seafood, Intelligent packaging and sensor technologies enhancing traceability and freshness and Quality assurance and public health considerations in seafood products. For more details on the program visit our website https://www.ichthys-eu.org/public-events



Meet a ICHTHYS secondee!

Christina, is a PhD student at AUA (Greece) and within the ICHTHYS project is currently conducting cutting-edge research focused on the characterization of fish allergens and the development of sustainable packaging solutions. Her work aims to enhance both the safety and quality of fresh fish products, addressing key concerns for consumers and for reducing environmental impact.

New study to Cut Food Waste!

Over 30% of global food production is lost before or during retail due to reliance on expiration dates rather than actual food freshness. An innovative approach using smart sensor technology was developed within ICHTHYS to detect food spoilage. Its unique design allows non-contact freshness monitoring, opening the door to real-time, accurate food quality assessment—and the potential to drastically reduce food waste.

The full paper can be found here https://doi.org/10.1016/j.bios.2024.11709 8



