



# ICHTHYS

*Enhancing Sea Food Quality and Shelf-life*

*Newsletter2 - August 2022*

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## **What is ICHTHYS about?**

*Reducing seafood waste and guarantee seafood quality and safety during the supply chain is the challenge that project ICHTHYS aims to address. Gathering 14 European partners from the industry and research sectors from six different countries, this project will develop innovative solutions to extend the shelf life of fish and shellfish and reach the EU market.*

[Click here to visit our website!](#)

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## About our events:



### Smart Labelling and Packaging Tools for Seafood Monitoring

On 7 and 9 June, food production and distribution companies learned how the use of new technologies such as smart labels and packaging can improve the monitoring of seafood quality and freshness such as fish, shellfish and bivalves.

In total, 50 participants were present: 18 from industry (aquaculture, seafood trade, technology and other food industries), 19 from academia and 13 students.

More information about this workshop [HERE](#).



**7 & 9 June, 2022**  
Tuesday & Thursday, 09:30

Online via Zoom



WORKSHOP

**SMART LABELLING AND  
PACKAGING TOOLS FOR  
SEA FOOD MONITORING**



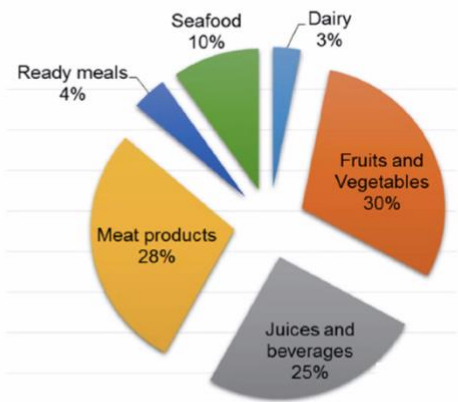
## ICHTHYS continues to spread the word in Schools!

Você está visualizando a tela de Joao Cardoso Visualizar Opções

### DESENVOLVIMENTO DE NOVAS TÉCNICAS DE PRESERVAÇÃO PARA PEIXE E MARISCO

ICHTHYS

**PROCESSAMENTO NÃO-TÉRMICO:** tecnologias que usam mecanismos diferentes do aquecimento convencional para reduzir ou eliminar microrganismos



Food Category	Percentage
Fruits and Vegetables	30%
Meat products	28%
Juices and beverages	25%
Seafood	10%
Ready meals	4%
Dairy	3%

(Alexandre et al., Nonthermal food processing/preservation technologies, Academic Press, 2019, 141-169)

CCMAR

Visualizar

Prof.ª Ema Salero- AE Dr. Alberto L...

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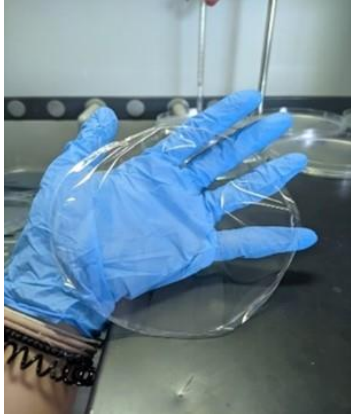
Joao Cardoso

Carlos Metelo

Ema Salero (AEDr.Alb.Iria)

In April we were in contact with about 100 high-school students on ZOOM to talk about Food waste, the importance of reducing Food waste and what ICHTHYS is doing to prolong the shelf-life of seafood goods.

## Meet the ICHTHYS Secondees



Evmorfia Athanasopoulou from GEOPONIKO PANEPISTIMION ATHINON (Greece) went for a month to PACKTIN (Italy) to develop innovative edible and green materials to be applied for fish and seafood packaging. The image shows one type of packaging material developed.

Neil Rowan from TUS (Ireland) was a secondee at the Atlantik Fisheries company (Portugal). Neil aimed to understand the commercial fish production processes to apply this new knowledge to develop Irish-based freshwater-aquaculture systems.



Marios Chryssolouris from SuSea BV (The Netherlands) stayed for 1 month at Geoponiko Panepistion Athinon (Greece) to perform food processing experiments on oyster samples using the high hydrostatic pressure technology. The aim is to model the process and increase the shelf-life of treated seafood.

Gustavo Fehrenbach from TUS (Ireland) stayed for a month at NUTRIFRESCO (Portugal). Anatomy and microbiome studies were realized on the oyster (*Crassostrea gigas*) and correlated to quality and production safety.



**Find out more about all secondees on the [ICHTHYS website!](#)**

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**Our mailing address is:** [admin@ichthys-eu.org](mailto:admin@ichthys-eu.org)

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