

Enhancing Sea Food Quality and Shelf-life

Newsletter 5 - April 2024

Staff exchanges

ICHTHYS project has an intense mobility program between the partners. Our staff exchanges occur through temporary job assignments (secondments) for the implementation of our joint R&I activity plan. Almost 200 secondments between partner research institutes and companies are planned. Check out some of the activities that we have been doing on our website!



Outreaching the public and schools



We have continued our activities in schools and science fairs! Last December we have participated in the 3ª edition of the "Feira das Ciências Marinhas" @ the Centro de Ciência Viva do Algarve in Faro to commemorate the Portuguese Semana da Cultura Cientifica 2023! From January 2024 we have started our activities in schools where we talk about our project and the technologies that we are developing to increase seafood safety and quality and reduce food waste.

New project publications

Our partners at AUA (Greece) and Packtin (Italy) have recently published a study describing the development and application of alternative edible films based on proteins and a polysaccharide as food packaging applications for gilthead seabream fillets. This technology reduces the use of conventional petroleum-based food packaging materials such as PVC without affecting the quality and safety of fish during shelf-life. See the article here (https://doi.org/10.1038/s41598-024-51163-y).



Check out ICHTHYS website updates

Follow us on Facebook, Twitter and LinkedIn for more recent updates on our developments!







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