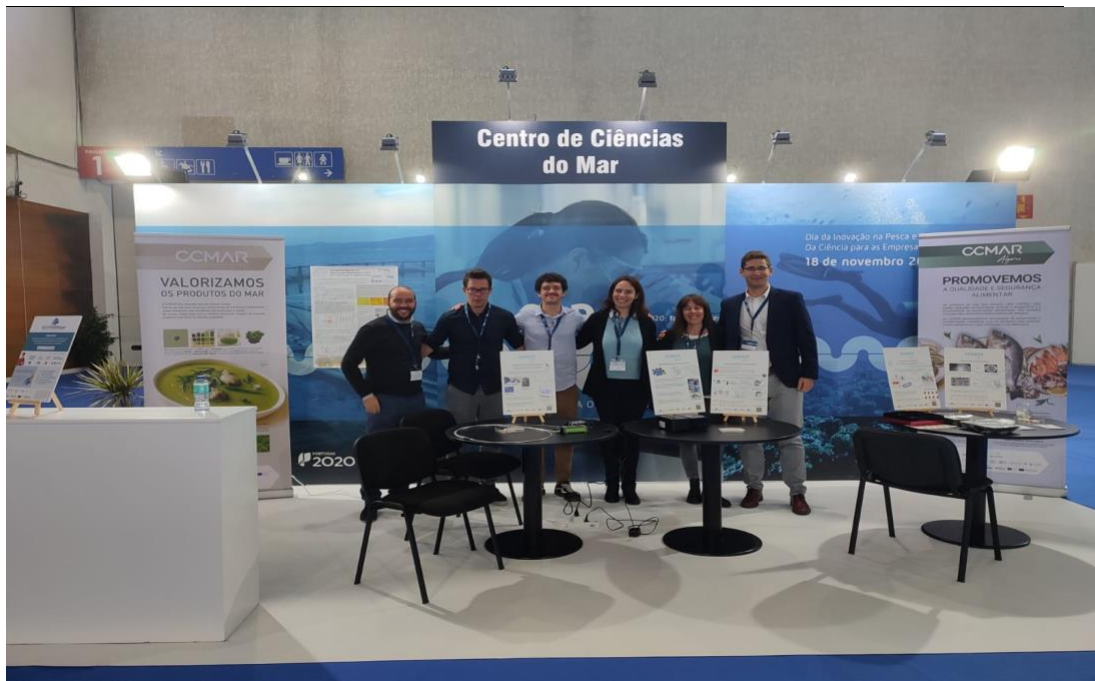




Enhancing Sea Food Quality and Shelf-life

Newsletter 4 - October 2023



We have participated at Fisheries and Aquaculture Innovation Day, an event organized by the Portuguese Ministry of the Sea. This event aims to present innovation and technology related to the blue economy and CCMAR and PACKTIN presented the technologies and the novel packaging materials developed by ICHTHYS.

We celebrated the 20th anniversary of our partner Nutrifresco, with other 250 participants from SMEs, collaborators, staff, and other stakeholders. We presented two talks and organized several hands-on activities, and organized a show cooking involving 8 renowned chefs from Portugal and Spain who cooked and tasted unprocessed and HP-processed seabass.



We continue to actively spread the word about how ICHTHYS reduces food waste for students! From January to May 2023, we have been to public schools across the Algarve and reached more than 800 middle and high school students!

[Check out ICHTHYS website updates](#)

You can now consult all the publications of the project partners in the new “Dissemination” tab and access to our communication materials.

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



This project is funded by the Marie Skłodowska Curie Research and Innovation Staff exchange program from the European Union's Horizon 2020 (Grant agreement no 872217).

Our mailing address is: admin@ichthys-eu.org

[Unsubscribe from this list](#)