PROVISIONAL PROGRAM

DAY 1 - FINAL CONFERENCE

19th October 2022

HOTEL Pazo los Escudos 🗸

Session 1. Technical results

NEW HEALTHIER, SAFER AND HIGH-QUALITY RTE SEAFOOD PRODUCTS

- Sustainable production of food ingredients
- Analysis of functional properties of ingredients
- Formulation of the RTE product

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ECO-INNOVATIVE PACKAGING SOLUTIONS AND FOOD SAFETY

- Eco-packaging design
- · Food safety through out the chain

SMART PREDICTIVE LABELLING SOLUTIONS

- Molecular methods to identify ingredients
- Manufacturing of a smart predictive label
- Microbial predictive modelling for smart labels

Session 2. Industrial results

NEW HEALTHIER, SAFER AND HIGH-QUALITY RTE SEAFOOD PRODUCTSS

- Production of fish mince in a industrial pilot plant
- Value chains for European seaweeds
- Production of ready-to-eat seafood in BENBOA

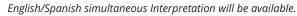
ECO-INNOVATIVE PACKAGING SOLUTIONS AND FOOD SAFETY

- Novel eco-packaging solutions
- Microbial ready-to-use kit

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SMART PREDICTIVE LABELLING SOLUTIONS

- Tracking of temperature by the SPL
- Smart predictive label in real practice







Confirmed Speakers at the Final Conference:

Xosé Antón Vázquez (IIM) Carla Pires, Rogério Mendes and Maria Sapatinha (IPMA) Eva Balsa-Canto (IIM) Carmen G. Sotelo (IIM) Maria J. Sousa Gallagher (UCC) Marta Lopez (IIM) Harri Määttä (OAMK) Julie Maguire (IRMRS) Manuel L. Romero (NOTPLA) Alex Garrido (INL)

DAY 2 - BROKERAGE EVENT 20th October 2022

Rotating group discussions

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

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quality and safety.

Bilateral meetings

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.

English/Spanish consecutive Interpretation will be available.