PROJECT

ICHTHYS: Optimization of novel value Chains for fish and seafood by developing an integrated sustainable approach for improved quality, safety and waste reduction.

ENHANCING SEAFOOD QUALITY AND SHELF-LIFE

ICHTHYS

Reducing food waste and ensuring quality throughout the supply chain is a major challenge that project ICHTHYS aims to address. Gathering 14 European partners from both the industry and research sectors, this project will develop solutions to extend the shelf life of fish and shellfish and guarantee their quality and safety.

ichthys-eu.org   @ admin@ichthys-eu.org

Specific objectives:

- Create new forms of fresh food preservation for fish and shellfish;

- Develop and test edible and intelligent packaging (smart labels) for seafood products;

- Develop and use of biosensors to monitor food quality during transport - from producer to consumer;

- Improve safety of seafood consumption related to control of pathogens, toxins and allergenic substances;

- Evaluate consumers' preferences and expectations from the developed fish and seafood novel prototypes;

- Provide cross-cutting intersectoral and interdisciplinary knowledge exchange and training to improve employability and career prospects both in and outside academia;

Scientific partners:

CCMAR UAlg UNIVERSIDADE DO ALGARVE UNIMORE UNIVERSITÀ DEGLI STUDI DI MODENA E REGGIO EMILIA

National Technical University of Athens ADM life sequencing AIT ΓΕΩΠΟΝΙΚΟ ΠΑΝΕΠΙΣΤΗΜΙΟ ΑΘΗΝΩΝ AGRICULTURAL UNIVERSITY OF ATHENS

Financing:

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International business partners:

SeaSac KEYWATER FISHERIES SUSTAINABLE IRISH PERCH Wild Atlantic Oyster SELONDA SCRIBA NANOTECNOLOGIE

National business partners:

NUTRIFRESCO ATLANTIK FISH