



Towards the **EU FOOD SAFETY FORUM**: shaping together the new collaborative platform

Sustainable food: how to keep it safe?

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ON LINE EVENT

h. 10:00 - 12:00 CET



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Safe seafood for consumers of tomorrow

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Spread European Safety and Sustainability GEIE (SPES / Federalimentare)



Spread European Safety and Sustainability GEIE
Gruppo Europeo di Interesse Economico



CONTEXT



Seafood is one of the most important food commodities consumed in Europe (EU imports 58.3% seafood)

Seafood is a high quality, balanced, healthy and safe food item

Enormous variability in seafood species produced and consumed in Europe

Most consumers, especially children, pregnant woman and older people, do not meet dietary recommendations of eating two portions of fish per week



The seafood sector is complex and conservative, with supermarket chains/large retailers being key players in influencing markets and consumers choices

Seafood production has transitioned to farmed species and is permanently monitored to anticipate hazard outbreaks

SEAFOOD SAFETY

Seafood safety is of paramount importance for ensuring both the availability of safer seafood on the market, and industrial growth and competitiveness.

SEAFOOD^{TOMORROW} partners have tested and validated methods to remove or reduce contaminants in seafood produce and ready-to-eat products. They have also demonstrated and validated new technologies to detect contaminants in seafood that can be used by producers to control the risk of contaminants and reduce loss of their products.

These outputs contribute towards **ensuring safe seafood for all**, improving consumer trust and increasing profitability of the seafood sector.

Paralytic Shellfish Poisoning detoxification process for mussels, clams and scallops

Improved norovirus removal from Pacific oysters during depuration

Enzymatic biosensor for fast screening of Xenobiotics in seafood

Bacteriophage biocontrol against pathogenic bacteria in seafood

A fast screening method for the detection of Tetrodotoxin (TTX) in seafood

Optical biochip for single- and multi- plex detection of regulated marine toxins in seafood

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THANK TO ALL



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