

Innovation and valorization of seafood products: meeting local challenges and opportunities

Newsletter Nº1

Sea urchin survey



The sea urchin is considered a high commercial value species due to their gonads (roe) which are highly appreciated worldwide as gourmet product.

The natural populations of sea urchin (*Paracentrotus lividus*) from the North coast of Portugal were characterized in terms of distribution, abundance, environmental quality of the habitat and market-related traits of gonads.



A seasonal monitoring program was concluded early 2017: Spring, Summer, Autumn and Winter seasons were evaluated in two different coastal sites: Praia Norte and Carreço (Viana do Castelo). This work followed a multidisciplinary approach involving many CIIMAR research groups.

Oysters survey

Mira channel in Aveiro is one of the most important rearing areas for the production of oysters, *Crassostrea gigas*, in Portugal.



Seasonal surveys were conducted in Summer, Autumn and Winter; Spring will be evaluated soon. Selected oysters were used for an intensive characterization, including physical, chemical, geological and biological descriptors. Oysters safety and dietary properties, as a food item, were also evaluated.

Workshop and Annual Meeting



The 1st INSEAFOOD Workshop was held on May 2nd 2016 in CIIMAR facilities, Porto. About 60 people attended, including researchers from national institutions and representatives from companies and associations of the agro-food industry.

In January 2017 was conducted the 2nd and annual meeting in CIIMAR facilities. All work packages leaders attended as well as some of their team members, reaching a total of 38 participants. The general execution of the project was discussed in terms of budget, timeline and deliverables of each work package.



INSEAFOOD newsfeed

Mainstream media:

- <http://sicnoticias.sapo.pt/pais/2017-02-18-Investigadores-estudam-ouricos-para-producao-em-aquacultura-em-Portugal>
- <http://agriculturaemar.com/ciimar-ganha-projecto-investigar-aquacultura/>
- <https://noticias.up.pt/novo-projeto-do-ciimar-valoriza-produtos-marinhos-made-in-portugal/>

Open day at CIIMAR:



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