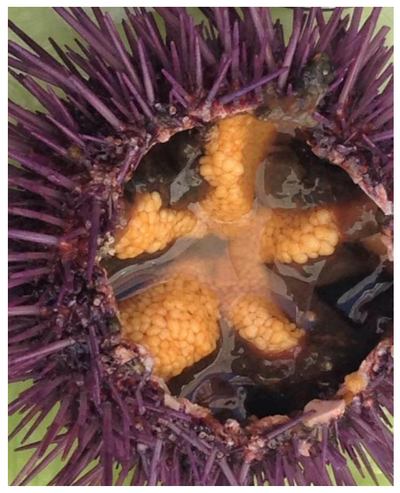
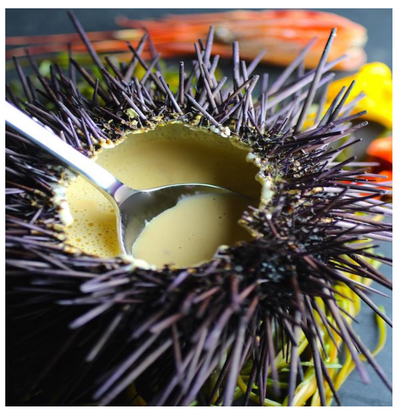
Innovation and valorization of seafood products: meeting local challenges and opportunities

Newsletter Nº2

Sea urchins – the red gold of sea

INSEAFOOD researchers gathered with Michelin star awarded restaurants from North Portugal to promote a national unique delicacy: sea urchin gonads. Within a unique synergy the restaurants Chefs tasted sea urchin gonads and charaterize its quality, using descriptive sensory analysis. The main goal was to recognize delicacy and excellence among the "red gold" of the Portuguese sea urchin *Paracentrotus lividus*.





A new book on oyster farming and code of best practices is ready!

In order to promote the demonstration of technologies and industrial processes of Seafood Products a document was prepared to support the development of a Code of Good Aquaculture Practices in oysters farms. The document was released during the 2nd Workshop of INSEAFOOD project, in a printed Portuguese version (150 p). An updated version will be available online to all stakeholders, consumers and the general public:

http://innovmar.ciimar.up.pt/inseafood/

Both versions can be requested to Mariana Hinzmann (mfhinzmann@icbas.up.pt); please send name and address.

2nd Workshop of INSEAFOOD project

The 2nd Workshop was held on January 31 2018 in CIIMAR facilities, Matosinhos. It was attended by 82 participants, including researchers from national institutions and representatives from companies and associations of the agro-food industry.

Docapesca - Portos e Lotas, S.A. participated in this event and organized a tasting of seafood products from Portuguese aquaculture.

INSEAFOOD news

An e-learning course on Oyster Farming is also being finalized. It will be open to the public, the frequency will be free (limited inscriptions).

Check out also:

- http://portocanal.sapo.pt/um_video/4swBUagv8zq0km1QWN7k/
- https://noticias.up.pt/investigadores-do-ciimar-promovem-caviar-do-mar/
- http://noticias.up.pt/vai-uma-dose-de-caviar-do-mar/

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