



The Project SeafoodTomorrow is a project that is approved within the call BG-08-2017: Innovative sustainable solutions for improving the safety and dietary properties of seafood: The three-year SEAFOOD^{TOMORROW} project brings together 34 partners (consisting of 19 research institutes, 11 SMEs (reflecting the different activities in the project amongst them Aquaculture company from Norway (Tarelaks) and Greece (Skaloma), a company that develops traceability systems from France (Predell), a labelling company (MRAG) from UK/Ireland, a communication SME from Ireland (AquaTT), a biosensor company for rapid detection (Biorex Food Diagnostics), 4 interest association groups (IAGS) and 13 third-party affiliate organisations from across 19 European countries with the most up-to-date technological development and market-oriented expertise to meet these challenges. With a strong focus on innovation, SEAFOOD^{TOMORROW} works directly with recognised industry experts and research institutions with proven track records. The project has put knowledge management structures in place that ensure the project's innovative solutions will be transferred to relevant end users in the seafood production and processing sectors. Using this comprehensive approach, SEAFOOD^{TOMORROW} offers a strong and transdisciplinary partnership that is addressing food security challenges by finding innovative solutions for seafood and associated environmental issues.

The idea is to produce marine food products ('Eco-innovative solutions') for certain target group (children, elderly, pregnant woman). As an example, we want to produce a food item that can be eaten by elderly, that is not only very tasteful, but also fulfills the requirements for a highly nutritional product. Within the project we want to include different aspects: sustainability, socio-economic aspects, traceability, risk-benefit aspects that will all be reflected in a benchmark/label we develop within the project.

Composing such a big consortium was a big challenge for the coordinator (Dr. Antonio Marques- IPIMAR-Portugal). The project is an IA-Action- Innovative action, meaning that a significant part of the work (and the budget) has to go to industrial partners

Within the Seafoodtomorrow project, ILVO has a lot of responsibilities. We are responsible for setting up two databases which are the central point of the project to gather all the project data from analysis and assesment. ILVO is also leader of the workpackage dealing with authenticity, traceability and labelling. ILVO is also involved a the workpackage about novel food preparation. And in the managerial part, ILVO is head of the IPC- Intellectual Property Comité. Valorisation of scientific results is important, and certainly for a IA-action, procedures should be set up not to neglect IP. In the first WP sustainable production (Aquaculture) of fish is performed, while in WP2 we aim to produce different 'innovative food solutions'- food preparations aimed for different target groups (Elderly, Children, Pregnant woman) that fulfill the requirement of being healthy and safe but also tasteful. The workpackage about authenticity deals with innovative (genetic) tools to assess the composition of food product, while the QR-code based traceability system allows to trace back the food item from dish to boot or sea. The labeling part reflects the different items about sustainability, risk, health... what will lead to a marketing label at project end;

To cover the administrative burden, support is given by the EU office at ILVO. This office also does the liaison with the accountancy department. We hereby try to discharge the researchers from this administrative part letting them focus on their research.

In a consortium composed of academic and industry partners, there is often a different approach between them. The industry partners often come into action at the end of a task (valorization), and have less the experience of scientific reporting. So this can be an important consideration when dividing tasks between different partners.

In general, my experience with EU-project and mainly SeafoodTomorrow is very positive. Once build up a good network, and after a while, you start being friends and I am always looking forward to attend the meeting to discuss the new developments.

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Picture of the last Seafoodtomorrow meeting in Ghent (14-15May 2019)