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## Case study on Seafood Processing

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# Case study: Seafood Processing

Objective: to focus on crosscutting Pan European (and regional) research issues. The broad scope is to focus on sustainability, logistics, optimization of processes and markets and consumer aspects.

- workshop in the form of a Stakeholder Conversation in Brussels
- April 23<sup>rd</sup> 2015

The Event was in connection to the Seafood Expo Global/Seafood Processing Global in Brussels.



# Seafood Processing - Main conclusions

- **Securing supply** - self-sufficiency of EU in terms of seafood is not foreseeable and increased competition on limited raw material is anticipated
- **Efficiency** - answer to increased competition relies partly on increased/maximized/optimized efficiency or including water and energy usage and efficient logistics within Europe
- **Product integrity or traceability** – need to supply the consumers what they demand and expect, DNA based documentation of proof of product mentioned. However, consumers interest in traceability was highly questioned as usage of exposed information on traceability seem to be limited.



# Seafood Processing - Main conclusions

- **Value** - Demand for higher value products might challenge food security balance if food processing offer primary harvesters lower value than new products producers
- **Consumer knowledge on health** - new additional documentation of health benefits of seafood consumption seen to be helpful. Health effect of consumption of cultivated species after alteration in feed of a widespread interest
- **Product development** - Salmon has been leading in terms of innovation and introduction of new products. Desire to aim for more activities in relations with other species.
- **Utilization** - With respect for the raw material, one needs to make the most out of it, as well to limit environmental impact of the processing avoid post-harvest losses and minimizing food waste



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# Seafood Processing - Main conclusions

- **Product development from previously discarded species and wasted material** - Discard ban and fight against IUU (illegal, unreported and unregulated) demand better utilization of harvested from the ocean, demands efforts in product development, presenting now discarded species in appealing way to the European Consumers.
- **Shelf life** - Extension of shelf life of product is always of interest for the food processing industry

**Report available - deliverable 4.2.3**



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**Sub-Task 4.2.3. Seafood Processing**  
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