

# SEAFOOD-AGE - Smart and eco-innovative seafood processes and products for healthy ageing

**Lead Partner:** Agencia Estatal Consejo Superior de Investigaciones Científicas (ES)

**Total budget:** EUR 2.926.188 | ERDF: EUR 2.194.641

**Duration:** Jan 2019 – Dec 2021

## Summary

SEAFOOD-AGE tackles a common challenge in the Atlantic Area: an ageing population. Older adults often suffer from illness or disability with the subsequent socioeconomic implications. Healthy ageing requires a healthy diet, and seafood products provide essential nutrients not always accessible to older adults.

This project will exploit the maritime dimension of the Atlantic Area regions and will adopt circular economy concepts to generate ready-to-eat seafood for healthy ageing, produce novel eco-packaging and develop a smart label for better quality, safety and minimum food waste. It will also develop competences for innovation and accelerate the embedding of circular economy principles into the seafood sector.

## Partnership

- > Centro Tecnológico del Mar-Fundación CETMAR (ES)
- > Instituto Português do Mar e da Atmosfera (PT)
- > Technopole Quimper-Cornouaille (FR)
- > Indigo Rock Marine Research Station (IE)
- > University College Cork, National University of Ireland, Cork (IE)
- > Lancaster University (UK)
- > International Iberian Nanotechnology Laboratory (PT)
- > Inxenía Desarrollos Tecnológicos, S.L. (ES)
- > Relento S.L. (ES)
- > Abyss Ingredients (FR)
- > Organización de Productores de Pesca Fresca del Puerto y Ría de Marín (ES)
- > Oulun Ammattikorkeakoulu Oy (FI)
- > Skipping Rocks Lab (UK)

## Associated partners:

- > Dirección Xeral de Saúde Pública- Consellería de Sanidade (ES)
- > Associação Integralar (PT)
- > Fundación Dorzán (ES)
- > Agencia Española de Consumo, Seguridad Alimentaria y Nutrición (ES)
- > Department for Environment, Food and Rural Affairs (DEFRA) (UK)
- > DeerparkHouse (IE)



ATLANTIC AREA PROGRAMME 2014-2020

