

48th

Conference of the West
European Fish Technologists' Association

Lisbon - Portugal, 15-18th October, 2018

JOINT CONFERENCE



PROGRAMME



www.wefta2018.com

Monday | 15th October

14:00 - 17:00
17:00 - 19:00
19:00 - 20:00
16:00 - 20:00

WEFTA Analytical Working Group Meeting
WEFTA National Representatives Meeting
Welcome Cocktail
Registration Desk

Tuesday | 16th October

08:30 - 17:30

Registration Desk

09:00 - 09:10

Welcome

09:10 - 09:30

Opening Ceremony of WEFTA 2018
Sea Ministry of Portugal

SESSION 1: Valorization through Innovative Processing I

Chairman: John Fagan (Ireland)

09:30 - 10:00

WEFTA Award Winner 2017

KEYNOTE ADDRESS – K01: Seafood processing – adapting processing parameters to raw material properties, Turid Rustad, NTNU, Norway

10:00 - 10:20

OC01: Functional aptitude of hake minces with added TMAO-demethylase inhibitors during frozen storage, M. Carmen Gómez-Guillén, CSIC, Spain

10:20 - 10:40

OC02: Measures to prohibit post mortem hemoglobin mediated lipid oxidation in herring and rainbow trout, Semhar Ghirmai, Chalmers, Sweden

10:40 - 10:50

Short Presentations

O03: Learning robots in the seafood industry, Jonatan Dyrstad, SINTEF, Norway

O04: Quality changes of Atlantic mackerel during superchilled, chilled and frozen storage, Inger Standal, SINTEF, Norway

10:50 - 11:20

Coffee break & Networking
Poster Discussion (P001 - P012)

SESSION 1: Valorization through Innovative Processing I

Chairman: Helena Moreno (Spain)

11:20 - 11:40

OC05: Effect of clove water extracts pre-treatment on lipid oxidation in sun dried sardines (*Rastrineobola argentea*) from Lake Victoria, Tanzania, Davis Chaula, DTU Fødevareinstituttet, Denmark

11:40 - 12:00

OC06: Recovery of valuable aroma profile from fishery industry by-products streams, M. João Pereira, LAQV-REQUIMTE - FCT UNL, Portugal

12:00 - 12:20

OC07: Effect of different stabilization methods on structural and functional properties of protein recovered from brown seaweed, *Saccharina latissima*, Mehdi Abdollahi, Chalmers, Sweden

12:20 - 12:40

Short Presentations

O08: Lightly processed seafood – Improving shelf life and food quality, Nanna Abel, NTNU, Norway

O09: Influence of high-pressure processing on quality characteristics of haddock and mackerel minces and textural properties of fishcakes prepared thereof, Revilija Mozuraityte, SINTEF, Norway

O10: Effects of on-board fresh-fish processing innovation on shelf-life and quality, Sæmundur Elíasson, Mátis, Iceland

011: Increasing energy efficiency in fish processing industry, Kristina Norne Widell, SINTEF, Norway

12:40 - 13:00

OC12: Processing suitability of side streams from pelagic processing plants, Stefan Eysteinnsson, Matis, Iceland

13:00 - 14:00

Lunch & Networking

SESSION 2: Valorization through Innovative Processing II

Chairman: Ingrid Undeland (Sweden)

14:00 - 14:30

KEYNOTE ADDRESS – K02: Keeping shellfish consumers safe – managing and mitigating risk of foodborne illness from bivalve shellfish, Rachel Hartnell, CEFAS, UK

14:30 - 14:50

OC13: Mussels as feed for organic husbandry, Nina Gringer, DTU Fødevareinstituttet, Denmark

14:50 - 15:10

OC14: Innovative technologies for extraction of valuable components from salmon rest raw materials, Revilija Mozuraityte, SINTEF, Norway

15:10 - 15:30

OC15: Possibility of using a low molecular weight fraction from shrimp boiling water as microalgae growth media, Bitu Forghani, Chalmers, Sweden

15:30 - 16:00

Coffee break & Networking
Poster Discussion (P013 - P025)

SESSION 2: Valorization through Innovative Processing II

Chairman: Flemming Jessen (Denmark)

16:00 - 16:20

Short Presentations

O16: Screening and processing techniques for macroalgae in food applications, Ramona Bosse, Hochschule Bremerhaven.de, Germany

O17: Effect of temperature during pre-heating in fishmeal production from mackerel side streams, Gudrun Svana Hilmarsdottir, Háskóli Islands, Iceland

O18: Chilling of pelagic fish onboard Norwegian fishing vessels, Tom Ståle Nordtvedt, SINTEF, Norway

O19: Mapping of the volumes and causes of food waste in the seafood processing sector in Norway, Ana Carvajal, SINTEF, Norway

16:20 - 16:40

OC20: Stress of becoming food – Timing of euthanising fish to secure good fillet quality, Ragnhild Aven Svalheim, Nofima, Norway

16:40 - 17:00

OC21: Addition of pea-flour and pea-protein concentrate in surimi gels, Helena M. Moreno, ICTAN, Spain

17:00 - 17:25

Short Presentations

O22: Processing of hot-smoked salmon fillets as affected by salting- and smoking parameters, Jørgen Lerfall, NTNU, Norway

O23: Multi-response optimization of ensilaging process to reintroduce fish processing by-products into the food chain, Mursalin Sajib, Chalmers, Sweden

O24: Rehydrated and ready-to-use products of Dried cod (*Stockfish*) and Dried salt-cured cod, Anlaug Ådland Hansen, Nofima, Norway

O25: Innovation and valorization of sea urchin gonads: a road map to the plate, Maria Leonor Nunes, CIIMAR/IPMA, Portugal

O26: Perspectives of atmospheric freeze-drying of brown seaweeds (*Saccherina Latissima*) with respect to their thermal properties and phase transitions, Ignat Tolstorebrov, NTNU, Norway

17:25 - 17:50

OC78: Application of plasma activated water for surface decontamination of fish, Brijesh Tiwari, Teagasc Food Research Centre, Ireland

Wednesday | 17th October

08:30 - 17:30

Registration Desk

SESSION 3: Biotechnology and Bioprospection

Chairman: Joop Luten (The Netherlands)

09:00 - 09:30

KEYNOTE ADDRESS – K03: Cyanobacteria secondary metabolites with biotechnological applications: toxicological and biotechnological applications, Vitor Vasconcelos, CIIMAR, Portugal

09:30 - 09:50

OC27: Characterization and analysis of the biotechnological potential of a *Chlorococcum* sp. strain isolated at the microalgae production unit – ALGAFARM, Joana Silva, Allmicroalgae, Portugal

09:50 - 10:10

OC28: Biomass of Novel Microalgae is a Rich Source of Bioactives and Potentially Beneficial to Health, Joana Matos, IPMA, Portugal

10:10 - 10:30

Short Presentations

O29: Creating plus products from waste, Ingelinn Eskildsen Pleym, Nofima, Norway

O30: Valorization of Smooth hound by-products by trypsin hydrolysis: effect of in vitro gastrointestinal digestion and encapsulation on anti-Angiotensin-Converting Enzyme activity", Joaquin Gómez-Estaca, ICTAN, Spain

O31: High quality protein from cod heads, Jannicke Remme, SINTEF, Norway

O32: Microalgae as Important Sources of Coenzyme Q10, Vitamin E and Carotenoids, Ana Gomes, IPMA, Portugal

10:30 - 10:50

OC33: Lipidomics approaches to disclose seaweeds phenotype and for bioprospection, Rosário Domingues, Universidade de Aveiro, Portugal

10:50 - 11:20

Coffee break & Networking
Poster Discussion (P026 - P032)

SESSION 3: Biotechnology and Bioprospection

Chairman: Sanja Vidaček (Croatia)

11:20 - 11:40

OC34: Commercialising seafood by-products in the BlueShell project, Themistoklis Altintzoglou, NOFIMA, Norway

11:40 - 12:10

Short Presentations

O35: The Potential Health Benefits and Applications of Undervalued Macroalgal Biomass from *Petalonia binghamiae*, *Halopteris scoparia* and *Osmundea pinnatifida*, Carlos Cardoso, IPMA, Portugal

O36: Alginate edible covers enriched with a calcium-rich extract and green tea. Application for the preservation of shrimp during chilled storage, Ailen Alemán Pérez, ICTAN-CSIC, Espanha

O37: Enhanced recovery of value-added compounds by high isostatic pressure and supercritical fluid assisted extraction from *Aurantiochytrium* sp., Carlos A. Pinto, Universidade de Aveiro, Portugal

O38: Recovery of collagen hydrolysate from fish bones with pressurized hot water extraction, Sari Mäkinen, Luke, Finland

O39: Influence of pre-treatment and low-temperature on drying kinetics, sorption properties, shrinkage and color of brown seaweeds (*Saccharina Latissima*), Ignat Tolstorebrov, NTNU, Norway

12:10 - 12:30

OC40: Halophyte production in marine aquaponics as a source of omega-3 glycolipids, Elisabete Maciel, Universidade de Aveiro, Portugal

12:30 - 13:00

Short Presentations

O41: Antioxidant-enriched extracts derived from *Alaria esculenta* using membrane filtration, Espen Arntzen, NTNU, Norway

O42: *Laminaria ochroleuca* brown seaweed and its autohydrolysis extracts features, Patricia Fradinho, ISA, Portugal

O43: Nofima Peptek, Alexandre Pierre Descomps, Nofima, Norway

O44: Antioxidant, antihypertensive, anti-diabetic, anti-obesity potential of Tilapia (*Oreochromis niloticus*) protein hydrolysates, Carla Pires, IPMA, Portugal

O45: Biotechnological process of squalene and DHA production by marine microalgae *Aurantiochytrium* sp., Maria Paulo, Depsiextrata, Portugal

O46: Discards protein-based adhesives for the wood-based panel industry, Radek Bragança, Bangor University, UK

13:00 - 14:00

Lunch & Networking

SESSION 4: Health and Nutrition

Chairman: Edel Elvevoll (Norway)

14:00 - 14:30

KEYNOTE ADDRESS – K04: Man and marine resources, Jacinto Gonçalves, Portuguese Foundation of Cardiology, Portugal

14:30 - 14:50

OC47: Sodium Reduction by Means of Salt Substitutes in Selected Fish Products, Editha Giese, Max Rubner-Institut, Germany

14:50 - 15:10

OC48: Bread enriched with *Chlorella vulgaris* and *Tetraselmis chui* biomass: bioaccessibility evaluation, Anabela Raymundo, ISA, Portugal

15:10 - 15:30

OC49: Cardioprotective effect of lean seafood, Edel O. Elvevoll, UiT The Arctic University of Norway, Norway

15:30 - 16:00

Coffee break & Networking
Poster Discussion (P033 - P051)

SESSION 4: Health and Nutrition

Chairman: Veronique Verrez (France)

16:00 - 16:20

OC50: Cooking procedures affect contaminants of emerging concern levels in seafood, Vera Barbosa, IPMA, Portugal

16:20 - 16:40

OC51: Effect of species (gilthead sea bream, sea bass, and meagre), seasonal variation, and addition of transglutaminase and glucomannan fiber on the quality of fish hams, Bárbara Teixeira, IPMA, Portugal

16:40 - 17:00

OC52: Anisakis L3 respiratory analysis as a tool for assessing their human infectivity, Mercedes Careche, ICTAN-CSIC, Spain

17:00 - 17:30

Short Presentations

O53: Antitumor potential presented by White shrimp (*Litopenaeus vannamei*) protein hydrolysates, Carlos Prentice, Federal University of Rio Grande, Brasil

054: Loading and bioencapsulation of Iron (Fe²⁺) mineral in trout egg as a model system for delivering of water-soluble compounds, Osman Kadir Topuz, Akdeniz University Fisheries Faculty, Turkey

055: Risk-benefit assessment associated to seafood consumption, case studies, Claudia Afonso, IPMA, Portugal

056: Assessing changes in quality characteristics of sous-vide cooked Atlantic mackerel during chilled storage by multiple regression analysis, Janna Cropotova, NTNU, Norway

057: Bivalve Molluscs Contamination In Tagus Estuary (Portugal), Sónia Pedro, IPMA, Portugal

058: Do Norwegian salted fish fulfill Spanish demands?, Margrethe Esaiassen, UiT The Arctic University of Norway, Norway

19:30

Conference Dinner

Thursday | 18th October

08:30 - 15:00

Registration Desk

SESSION 5: Aquaculture

Chairman: Pedro Pousão-Ferreira (Portugal)

09:00 - 09:30

KEYNOTE ADDRESS – K05: Challenges and opportunities for offshore aquaculture in Portugal, Pedro Encarnação, Jerónimo Martins, Portugal

09:30 - 09:50

OC59: Live octopus exportation: establishment of a method for long distances and high densities transportation, João Araújo, IPMA, Portugal

09:50 - 10:10

OC60: Effects of microalgae replacement by *Ulva rigida* on metabolic rates and oxidative stress responses in *Crassostrea gigas* during broodstock conditioning, Ana Rato, CIIMAR/IPMA, Portugal

10:10 - 10:30

Short Presentations

061: Omega-3 status of farmed salmon on sale at retail outlets, Ronan Gormley, Ireland

062: Quality differentiation of a commodity product – challenges and opportunities, Gøril Voldnes, Nofima, Norway

063: Quality aspects of fresh loin, tail and fillet products obtained from feed-deprived Atlantic cod at different times post mortem, Tatiana N. Ageeva, Nofima, Norway

064: First results on sea urchins (*Paracentrotus lividus*) aquaculture trials in Portugal, Ana Candeia-Mendes, IPMA, Portugal

10:30 - 10:50

OC65: Farmed Atlantic salmon (*Salmo salar* L.) - still a good source of long chain omega-3 fatty acids, Edel O. Elvevoll, UiT The Arctic University of Norway, Norway

10:50 - 11:20

Coffee break & Networking
Poster Discussion (P052 - P061)

SESSION 5: Aquaculture

Chairman: Guillaume Duflos (France)

11:20 - 11:50

KEYNOTE ADDRESS – K06: Aquafeeds a tool to tailor tomorrow's seafood, Jorge Dias, SPAROS, Portugal

12:10 - 12:30

OC66: Meagre production systems and fatty acid profile under different rearing conditions, Pedro Pousão-Ferreira, IPMA, Portugal

12:30 - 12:50

OC67: Effect of transport conditions (temperature and animal density) on the sea urchin quality, Carolina Camacho, CIIMAR/IPMA, Portugal

12:50 - 13:00

Short Presentations

O68: Taurine: promising growth modulator of meagre juveniles fed with vegetable diets, Ana Catarina Matias, IPMA, Portugal

O69: Pre-rigor changes of rainbow trout (*Oncorhynchus mykiss*) as affected by stunning/slaughtering methods and rearing, Giulia Secci, University of Firenze, Italy

13:00 - 14:00

Lunch & Networking

SESSION 6: Food Integrity

Chairman: Ute Schröder (Germany)

14:00 - 14:30

KEYNOTE ADDRESS – K07: Seafood integrity: preserving the future of seafood, Carmen Sotelo, IIM-CSIC, Spain

14:30 - 14:50

OC70: Isothermal amplification for rapid identification of several fish species in seafood products, Elisa Jimenez, AZTI, Spain

14:50 - 15:10

OC71: LF NMR T2 relaxation rate as affected by water addition, NaCl and pH in fresh, frozen and cooked minced hake, Mercedes Careche, IIM-CSIC, Spain

15:10 - 15:30

Short Presentations

O72: Mitochondrial activity as a putative indicator of fish freshness alteration?, Jérôme Cléach, ULCO, France

O73: Capture strategies and quality consequences, Karsten Heia, Nofima, Norway

O74: Effects of storage atmosphere on growth of *Aeromonas*, salmonicida and metabolite composition in Atlantic salmon (*Salmo salar* L.), Anita Jakobsen Jakobsen, NTNU, Norway

O75: Volatile compounds in *Paracentrotus lividus* gonads related to its sensory properties, Luís Baião, IPMA, Portugal

15:30 - 16:00

Coffee break & Networking
Poster Discussion (P062 - P064)

SESSION 6: Food Integrity

Chairman: Narcisa Bandarra (Portugal)

16:00 - 16:20

OC76: Py-GC/MS method development and application for the identification of microplastics from seafood, Alexandre Dehaut, ANSES, France

16:20 - 16:40

OC77: Traceability efforts against ciguatera by developing a rapid qPCR method for special snapper species, Ute Schröder, MRI, Germany

17:00 - 17:05

Short Presentation

O79: Information management strategies for improved transparency and resource efficiency in whitefish supply chains, Maitri Thakur, SINTEF, Norway

17:05 - 17:30

Announcement of WEFTA 2019 and Closing Ceremony

Friday | 19th October

09:00 - 17:00

Technical Visit

Valorization through Innovative Processing

P001 - TRACEABILITY OF GEOGRAPHIC ORIGIN OF BIVALVES AS A PATHWAY TOWARDS SAFETY AND QUALITY

Fernando Ricardo¹; Tânia Pimentel¹; Elisabete Maciel¹; Ana Lillebo¹; Maria do Rosário Domingues¹; Ricardo Calado¹

1 - University of Aveiro

P002 - EATING FISH IN ANOTHER WAY: DEVELOPING AN INNOVATIVE FOOD FROM SEMOLINA AND FISH FARMER PROTEIN (D. LABRAX)

Juan Calanche¹; Pedro Marquina¹; Hector Beltrán¹; Pedro Roncalés¹; Anna Claret¹; Luis Guerrero²; Pedro Castro²; Rafael Ginés³; Jose Beltrán²

1 - Universidad de Zaragoza (IA2); 2 - IRTA Monells; 3 - Universidad de las Palmas de Gran Canarias

P003 - SHELF LIFE PREDICTION TOOLS: PRACTICAL APPLICATION IN A NEW SEAFOOD PRODUCT DEVELOPMENT

Juan Calanche¹; Pedro Marquina¹; Carmen Palacios¹; Pedro Roncalés¹; Anna Claret¹; Pedro Castro²; Luis Guerrero²; Rafael Ginés³; José Beltrán G.¹

1 - Universidad de Zaragoza (IA2); 2 - IRTA Monells; 3 - Universidad de Las Palmas de Gran Canaria

P004 - NONDESTRUCTIVE MONITORING OF THERMAL CHANGES IN ATLANTIC COD (GADUS MORHUA) USING FLUORESCENCE HYPERSPECTRAL IMAGING

Abdo Hassoun¹; Martin H. Skjelvareid¹; Karsten Heia¹; Heidi Nilsen¹

1 - Department of Seafood Industry, Nofima AS

P005 - THE UK RETAIL MARKET FOR FRESH AND DEFROSTED COD

Morten Heide¹; Themistoklis Altintzoglou¹

1 - Nofima

P006 - EFFECT OF FREEZING AND THAWING OF COD HEADS ON THE COMPOSITION AND QUALITY OF PROTEIN HYDROLYSATES

Ana Carvajal¹; Guro Tveit¹; Rasa Stizyte¹; Jannicke Remme¹; Turid Rustad²

1 - SINTEF Ocean; 2 - Department of Biotechnology and Food Science, Norwegian University of Science and Technology

P007 - SKIN AND BONE COLLAGEN HYDROLYSATES FROM EUROPEAN HAKE (MERLUCCIIUS MERLUCCIIUS): POTENTIAL COSMETIC INGREDIENT

María Blanco¹; Mónica García-López¹; Marta Pérez-Testa¹; Ricardo I.

Pérez-Martín¹; Carmen Sotelo¹

1 - Marine Research Institute IIM-CSIC

P008 - FREEZE-DRIED ALARIA ESCULENTA AS A BIOACTIVE DRIP ABSORBENT IN A MODIFIED ATMOSPHERE PACKAGED ATLANTIC SALMON (SALMO SALAR L.) PRODUCT

Jørgen Lerfall¹; Markus L. Skadatl¹; Stian Kopperud¹; Anita N. Jakobsen¹

1 - Norwegian University of Science and Technology

P009 - THE IMPACT OF FREEZING CONDITIONS ON THE QUALITY OF FILLETS OF COD

Bogusław Pawlikowski¹; Magdalena Podolska²; Katarzyna Komar-Szymczak¹

1 - National Marine Fisheries Research Institute; 2 - National Marine Fisheries Research Institute

P010 - MELANOSIS-INHIBITING FORMULA BASED ON 4-HEXYLRESORCINOL ON DEEPWATER PINK SHRIMP (PARAPANAEUS LONGIROSTRIS) QUALITY

M. Elvira López-Caballero¹; Óscar Martínez¹; M. Carmen Gómez-Guillén¹; Pilar Montero¹

1 - Instituto de Ciencia y Tecnología de Alimentos y Nutrición, ICTAN-CSIC

P011 - VALORIZATION AND CHEMICAL CHARACTERIZATION OF SOUTHWEST ATLANTIC BUTTERFISH (STROMATEUS BRASILIENSIS)

Graciela Ramilo-Fernández¹; Marta Pérez-Testa¹; Helena Pazó Malvido¹; Ricardo Isaac Pérez-Martín¹; Carmen González-Sotelo¹

1 - Spanish National Research Council (CSIC)

P012 - FEASIBILITY OF USING A LOW MOLECULAR-WEIGHT FRACTION FROM SHRIMP BOILING WATER AS GLAZING LIQUID FOR FROZEN SEAFOOD

Bita Forghani¹; Ingrid Undeland¹

1 - Food and Nutrition Science, Department of Biology and Biological engineering, Chalmers University of Technology, Gothenburg, Sweden

P013 - ALTERNATIVES TO HIGH GWP REFRIGERANTS IN FISHING VESSELS

Kristina Norne Widell¹; Tom Ståle Nordtvedt¹

1 - SINTEF Ocean

P014 - VALORIZATION OF SHRIMP WASTE PROTEIN BY REACTION WITH GLUCOSAMINE. OBTAINING OF ANTIOXIDANT AND ANTIMICROBIAL MOLECULES WITH INTEREST AS FOOD PRESERVATIVES

Mustapha Djeloulli¹; Elvira López-Caballero²; Oscar Martínez-Alvarez²

1 - Laboratory for Biology of Microorganisms and Biotechnology, Department of Biotechnology, Faculty of Sciences of Nature and Life;

2 - Institute of Food Science, Technology and Nutrition (ICTAN, CSIC)

P015 - ISOLATION OF VALUE-ADDED FRACTIONS FROM ROACH SCALES

Jaakko Hidenhovi¹; Sari Mäkinen¹; Pirjo Mattila¹; Teuvo Niva¹; Jari

Setälä¹; Anna-Liisa Välimaa¹

1 - Natural Resources Institute Finland (Luke)

P016 - INFLUENCE OF CHITOSAN GLAZING ON THE QUALITY OF FARMED SEA BASS FILLETS DURING FROZEN STORAGE

Carolina Camacho¹; Carina Santos²; António Marques¹; Sónia Pedro²;

Amparo Gonçalves¹; M. Leonor Nunes³

1 - IPMA/ CIIMAR; 2 - IPMA; 3 - CIIMAR

P017 - EVALUATION OF THE EFFECTIVENESS OF WEAK OSCILLATING MAGNETIC FIELDS DURING FREEZING CARRIED OUT IN SYSTEMS OF DIFFERENT COMPLEXITY

Antonio Rodríguez¹; Miriam Pérez-Mateos¹; Mercedes Careche¹; Isabel Sánchez-Alonso¹; María Escribano¹; Pedro Sanz¹; Laura Otero¹

1 - ICTAN-CSIC

P018 - EFFECT OF HIGH PRESSURE ON THE QUALITY OF A FISH PÂTE ENRICHED IN OMEGA-3 AND ASTAXANTHIN AFTER PROLONGED STORAGE

Alicia Sánchez-Faure¹; Kalliopi Krassa¹; Ailén Alemán¹; M. Carmen Gómez-Guillén¹; Pilar Montero¹; Óscar Martínez-Álvarez¹; M. Elvira López-Caballero¹

1 - Instituto de Ciencia y Tecnología de Alimentos y Nutrición; 2 - Food Science and Human Nutrition, Agricultural University of Athens

P019 - EFFECT OF PROLONGED FREEZING OF MINCE FROM DISCARD SPECIES ON THE QUALITY OF A RESTRUCTURED FISH PRODUCT

Alicia Sánchez-Faure¹; Sara Villaescusa¹; M. Elvira López-Caballero¹;

M. Carmen Gómez-Guillén¹; Pilar Montero¹; Óscar Martínez-Álvarez¹

1 - Instituto de Ciencia y Tecnología de Alimentos y Nutrición (ICTAN-CSIC)

P020 - PHYSICO-CHEMICAL CHANGES OCCURRING IN CLEAN LABEL FISH BURGERS DURING FROZEN STORAGE

Giuliana Parisi¹; Yara Husein¹; Giulia Secci¹

1 - University of Firenze

P021 - USING CITRUS PECTIN FOR THE PRESERVATION OF THE ANTI-OXIDANT ACTIVITY OF COMMON CARP (CYPRINUS CARPIO) PROTEIN HYDROLYSATES DURING SPRAY-DRYING ENCAPSULATION
Carlos Prentice¹; Adem Gharsallaoui²; Jose Monserrat¹; Nadia Oulahal²; Pascal Degraeve²; Juan Zamora-Sillero¹

1 - Federal University of Rio Grande; 2 - Université Claude Bernard Lyon 1

P022 - REVALUE – IMPROVED RESOURCE UTILIZATION IN THE INDO-EUROPEAN FISH VALUE CHAINS

Maitri Thakur¹; Kristina Widell¹; Nutan Kaushik¹; Rasa Slizyte¹; Souvik Bhattacharyya³; Srikanta Routroy³; M S Dasgupta³

1 - SINTEF Ocean; 2 - Amity University; 3 - BITS Pilani

P023 - PROTEIN HYDROLYSATES WITH ANTIOXIDANT ACTIVITY FROM CRAB PROCESSING WASTE BY ENZYMIC AND FERMENTATION TREATMENT

Yang Zou^{1,2}; Johan Robbens²

1 - Ghent University Campus Kortrijk; 2 - Flanders Research Institute for Agriculture, Fisheries and Food

P024 - CONSEQUENCES OF SALTING ATLANTIC COD FILLETS IN PRE-RIGOR CONDITIONS

Stein Harris Olsen¹; Gustav Martinsen¹

1 - Nofima AS, Norway

P025 - SEAFOODTOMORROW: NUTRITIOUS, SAFE AND SUSTAINABLE SEAFOOD FOR CONSUMERS OF TOMORROW

António Marques¹

1 - Instituto Português do Mar e da Atmosfera - IPMA I.P.

Biotechnology and bioprospection: Challenges and opportunities

P026 - AZORES MACROALGAE (PETALONIA BINGHAMIAE, HALOPTERIS SCOPARIA, AND OSMUNDEA PINNATIFIDA) BIOPROSPECTION: A STUDY OF LIPID PROFILING

Romina Gomes¹; Ana Margarida Campos^{1,2}; Joana Matos^{1,2}; Cláudia Afonso^{1,3}; Narcisca Maria Bandarra^{1,3}; Carlos Cardoso^{1,3}

1 - Division of Aquaculture and Upgrading (DivAV), Portuguese Institute for the Sea and Atmosphere (IPMA, IP); 2 - Faculdade de Ciências da Universidade de Lisboa; 3 - CIIMAR, Interdisciplinary Centre of Marine and Environmental Research, University of Porto

P027 - CHARACTERIZATION OF THE EXHAUSTED CULTURE MEDIUM FROM MICROALGAE AURANTIOCHYTRIUM SP. PRODUCTION

Maria Sapatinha¹; Carla Pires¹; Irineu Batista¹; Carlos Cardoso¹; Maria Paulo²; Joana Coutinho²; Marcelo Melo³; Jorge Saraiva³; Joaquina Pinheiro⁴; Marco Lemos⁴; Narcisca Bandarra¹

1 - Portuguese Institute of the Sea and Atmosphere; 2 - DEPSI/EXTRACTA - Tecnologias e Biológicas; 3 - University of Aveiro; 4 - MARE – Polytechnic Institute of Leiria

P028 - FISHING DISCARDS IN THE WESTERN MEDITERRANEAN AS POTENTIAL NEW OMEGA- 3 PUFA SOURCES

José Luis Guill Guerrero¹; María Dolores Suárez Medina²; Sheyla Cruz-Sánchez²

1 - Food Technology Division, University of Almería; 2 - Animal Production, University of Almería

P029 - COMPOSITION OF FISH ROE OF FOUR FINNISH FISH

Pirjo Mattila¹; Sari Mäkinen²; Jari Setälä¹; Anna-Liisa Välimaa³; Jaakko Hiidenhovi²

1 - Natural Resources Institute Finland (Luke); 2 - Natural Resources Institute Finland (Luke); 3 - Natural Resources Institute Finland (Luke)

P030 - ENZYMATIC-INHIBITING ACTIVITIES OF SKIN COLLAGEN HYDROLYSATES FROM MEDITERRANEAN FISHERIES DISCARDS

Khouloud Lajmi¹; Oscar Martínez-Alvarez²

1 - Biochemistry Research Laboratory, "Nutrition, Functional Food & Vascular Health" LR12ES05 Lab-NAFS, Faculty of Medicine, University of Monastir (Tunisia); 2 - Institute of Food Science, Technology and Nutrition (ICTAN, CSIC)

P031 - ALGARED: A NETWORK OF SCIENTISTS AND ENTREPRENEURS FOR THE DEVELOPMENT OF NOVEL PRODUCTS FROM MICROALGAE

Julia Vélez-Colmenares¹; Pedro Pousao²; Jose Pedro Cañavate³; Ignacio Moreno-Garrido⁴; Emilio Fernández²; Joao Navalho⁴; Pedro Lima²; João Varela²; Myriam Retamero¹; Maria Del Mar Agraso¹; Rosa León²

1 - Fundación Centro Tecnológico de la Acuicultura de Andalucía; 2 - IPMA – Instituto Português do Mar e da Atmosfera; 3 - IFAPA – Instituto de Investigación y Formación Agraria, Pesquera y de la Producción; 4 - ICMAN – Instituto de Ciencias Marinas de Andalucía (CSIC); 5 - UCO – Universidad de Córdoba; 6 - NECTON – Portuguese Company of Marine Cultures; 7 - SEA4US – Biotecnologia e Recursos Marinhos; 8 - UALG – University of Algarve; 9 - UHU – University of Huelva

P032 - STABILITY TO DIGESTION OF BULLFROG (RANA CATESBEIANA) SKIN HYDROLYSATES EXHIBITING ANTIOXIDANT AND ANTI-DIABETIC ACTIVITIES

Carla Pires¹; Ortelândia Nunes¹; Dermânio Ferreira²; Ilton Baraldi²; Solange Cottica¹; Mônica Fiorese²; Alteviv Signor²; Irineu Batista¹

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Health and nutrition: A global issue

P033 - NICKEL LEVELS IN BIVALVE MOLLUSCS PRODUCED IN PORTUGAL

Helena Maria Lourenço¹; Susana Gonçalves¹; Maria Fernanda Martins¹; Narcisca Maria Bandarra¹

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P034 - TEMPORAL AND GEOGRAPHICAL TRENDS OF ENTERIC VIRUSES IN PORTUGUESE SHELLFISH PRODUCTION AREAS

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P035 - THE BEST SOURCE OF EPA AND DHA IN THE DIET MAY BE FOUND IN FISH, MICROALGAE OR OIL SUPPLEMENTS?

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P036 - IODINE AND SELENIUM CONTENT IN FISH AND SEAFOOD CONSUMED IN PORTUGAL

Inês Delgado^{1,2}; Marta Ventura^{1,3}; Sandra Geuifão¹; Inês Coelho^{1,2}; José Armando Silva⁴; Isabel Castanheira¹

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P037 - MERCURY, CADMIUM, LEAD AND ARSENIC IN SEA CUCUMBER FROM PORTUGAL: PRELIMINARY RESULTS

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P038 - HOW EFFECTIVE IS FREEZING AT KILLING ANISAKID NEMATODES? AN EXPERIMENTAL EVALUATION OF TIME-TEMPERATURE CONDITIONS

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P039 - NOVEL ANTIMICROBIALS FROM BY-PRODUCTS OF BALTIC HERRING

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P040 - IS BIOACCESSIBILITY OF TOXIC ELEMENTS IN SEAFOOD INFLUENCED BY THE PRESENCE OF OTHER FOOD ITEMS?

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P041 - USE OF GREEN TEA TO REDUCE METHYLMERCURY BIOACCESSIBILITY IN RAW AND COOKED FISH

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P042 - DEPURATION AS A MITIGATION STRATEGY TO DECREASE MICROORGANISMS AND METALS IN BIVALVES

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P043 - WHAT TO DO WHEN EVERYTHING CHANGES? USING A RESOURCE BASED VIEW TO EXPLAIN STRATEGY AND BEHAVIOUR DURING UNEXPECTED CHANGES

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P044 - HOW TO DO RESEARCH ON SKEPTICAL OBJECTS – THE NECESSITY OF A QUALITATIVE APPROACH

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P045 - SEASONAL VARIATION OF NUTRITIONAL, MICROBIOLOGICAL AND CHEMICAL COMPOSITION OF CORBICULA FLUMINEA FROM THE MINHO RIVER ESTUARY

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P046 - THE CONSUMERS BEHAVIOUR IN PURCHASE PROCESSES OF FISH PRODUCT. RESULTS OF JPI PROHEALTH PROJECT

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P047 - DEVELOPMENT OF HEALTHY PRODUCT BASED ON FISHING DISCARD AND MARINE PURSLANE: "MARINE ROLLER"

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P048 - METHODOLOGIES FOR THE SPATIAL MANAGEMENT ON THE NORTH-WEST PORTUGUESE COAST

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P049 - DETERMINATION OF FOLATES IN ICELANDIC EDIBLE SEAWEEDES

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P050 - INFLUENCE OF SAMPLE MATRIX ON DETERMINATION OF HISTAMINE IN FISH BY SURFACE ENHANCED RAMAN SPECTROSCOPY

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2 - Center of Excellence for Advanced Materials and Sensing Devices, Ruđer Bošković Institute

P051 - MICROBIAL QUALITY AND SURVIVAL OF LISTERIA MONOCYTOGENES AND STAPHYLOCOCCUS AUREUS IN THE PRODUCTION OF MARINATED ANCHOVIES

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Aquaculture: Meeting future demand

P052 - QUALITY OF MUSSELS (MYTILUS GALLOPROVINCIALIS) PRODUCED IN SOUTH PORTUGAL

João Araújo¹; Florbela Soares¹; Ana Medeiros¹; Narcisca Bandarra¹; Pedro

Pousão-Ferreira¹

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P053 - FIRST STEPS ON SARDINE (SARDINA PILCHARDUS) AQUACULTURE PRODUCTION: ADAPTATION TO CAPTIVITY, NUTRITION AND SPAWNING

Ana Mendes¹; Marisa Barata¹; Sara Castanho¹; João Araújo¹; Ana

Marçalo¹; Narcisca Bandarra¹; Pedro Pousão-Ferreira¹

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P054 - COMBINED EFFECT OF SALINITY AND TEMPERATURE ON MORTALITY AND BEHAVIOUR OF EUROPEAN CLAMS RUDITAPES DECUSSATUS

Ana Rato¹; Sandra Joaquim¹; Ana Margarete Ramos²; António Marques¹;

Domitília Matias¹

P055 - DETERMINATION OF NITROFURAN METABOLITES IN FISH SAMPLES USING LIQUID CHROMATOGRAPHY COUPLED TO HIGH-RESOLUTION-ORBITRAP MASS SPECTROMETRY

Epameinondas Trantopoulos¹; Christina Kosma¹; Boti Vasiliki¹; Karkabounas Athanasios¹; Triantafyllos Albanis¹

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P056 - CENTER FOR CAPTURE-BASED AQUACULTURE

Anette Hustad¹; Ragnhild Svalheim¹; Sjurdur Joensen¹; Sten Siikavuopio¹

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P057 - NUTRITIONAL QUALITY OF RAINBOW TROUT FILLETS FROM FISH FED WITH HERMETIA ILLUCENS MEAL

Giulia Secchi¹; Simone Mancini²; Giuliana Parisi¹

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P058 - OXIDATIVE STRESS RESPONSE IN CRASSOSTREA ANGULATA CRYOPRESERVED SPERM

Catarina Anjos^{1,2}; Ana Luísa Santos¹; Domitília Matias²; Sandra Joaquim²; Elsa Cabrita¹

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P059 - DOES SUGAR EXTENDER SUPPLEMENTATION IMPROVE CRASSOSTREA ANGULATA SPERM CRYOPRESERVATION?

Ana Luísa Santos¹; Catarina Anjos^{1,2}; Domitília Matias²; Sandra Joaquim²; Elsa Cabrita¹

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P060 - EFFECT OF DIFFERENT CRYOPRESERVATION CONDITIONS ON THE FREEZING STORAGE OF TETRAELMIS GENUS

Tamára Santos¹; Filipa Pinheiro¹; Hugo Pereira¹; João Varela¹; Elsa Cabrita¹

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P061 - MICROBIOLOGICAL AND MOLECULAR APPROACHES TO CONTROL VIBRIOSIS IN SEA BASS (DICENTRARCHUS LABRAX)

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Food Integrity: a challenge

P062 - TRACEABILITY SYSTEMS IN COD PROCESSING PLANTS IN THE ASPECT OF THE PRESENCE OF PARASITES IN FISH PRODUCTS

Olga Szulecka¹; Magdalena Podolska¹

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P063 - AUTHENTICATION OF FISH OIL BY NMR AND FT-IR SPECTROSCOPY

Edittha Giese¹; Sascha Rohn¹; Jan Fritsche²

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P064 - CONVENTIONAL SOLUTIONS TOWARDS CONVENIENT, VERSATILE AND HEALTHY SEAFOOD: FROZEN BOILED COMMON OCTOPUS

Helena Oliveira^{1,2}; Carolina Camacho^{1,2}; José António Muniz^{1,3}; Narcisa Bandarra⁴; Isabel Castanheira⁴; Inês Coelho⁴; Inês Delgado⁴; Helena Lourenço⁴; Carla Motta⁴; Sónia Pedro⁴; Maria Paula Duarte⁴; M. Leonor Nunes²; Amparo Gonçalves¹

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