AT A GLANCE

TITLE: FishEUTrust

CONSORTIUM:

22 partners

COORDINATOR: Jožef Stefan Institute (JSI)

FishEUTrust CONSORTIUM

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- European Food Information Resource AISBL (Belgium)

DURATION: June 2022- May 2026

TOTAL BUDGET: € 5,234,758.46

EU CONTRIBUTION: € 4,629,816.25



European integration of new technologies and social-economic solutions for increasing consumer trust and engagement in seafood products



FishEUTrust

FishEUTrust will establish five Co-creation Living Labs in the Mediterranean Basin, the North Sea and the Atlantic Sea. These will enable innovation and process validation and demonstrate the project's supply chain solutions. Examples of supply-chain innovation include creating sustainable business models, protecting cultural and culinary heritage, short food supply chains, exploiting underused fish species, and innovative engagement activities to stimulate positive consumer behaviour. The project will also develop tools to maximize trust by guaranteeing the quality, safety, and traceability of seafood products based on smart control systems (sensors), metagenomics, genetic biomarkers, isotopic techniques, and labelling/product passport/blockchain). These tools will be integrated into a single digital FishEUTrust data platform.



Living Lab Demonstrations Demonstrating the project's

technologies and approaches through 5 Living Labs



Sensors & Monitoring

Developing sensors and monitoring tools to assess safety and quality of fish within the supply chain



Genomic Tools & Product Passports

Intergrating genomic tools and block-chain data systems to foster fish traceability and authenticity of source



Business Models & Consumer Tools

Building trust through consumer engagement and new business models based on purchasing preferences

Objectives of FishEUTrust

- Set up and operationalise Co-creation Living (Demonstration) Labs.
- Create tailored interventions to increase consumer trust and uptake of fish.
- Develop efficient and sustainable digital supply chain and business models.
- Develop tools for testing seafood quality, safety, and traceability.
- Develop sensors and monitoring systems for

freshness, and pathogenic and chemical safety.

- Quantify environmental footprint, sustainability, and socio-economic benefits of FishEUTrust approaches.
- Deliver integrated technologies for transparent seafood supply chain and digital solutions for increasing consumer awareness and trust.
- Implement comprehensive clustering, and outreach.

www.fisheutrust.org

www.aquabt.com

AT A GLANCE

TYPE: Research SME

LOCATION: Mosta, MALTA G. C.

Who We Are

CAPABILITIES: R&D / Consultancy / Engineering

EXPERTISE: Aquaculture / Marine Research Blue Growth / Aquatic Environment



AquaBioTech Group is an international consulting, engineering and R&D company with over 20 years of experience in aquaculture, fisheries and other aquatic sciences. Located in the center of the Mediterranean on the island of Malta, although operating globally with clients and projects in over fifty-five countries.

The vast majority of the organisation's work is related to the marine or aquatic environment, encompassing aquaculture developments, market research/intelligence through project feasibility assessments, finance acquisition, project management, technology sourcing, technical support and training.



Our role in the FishEUTrust project

AquaBioTech Group's main tasks in the FishEUTrust project include:

- Lead the integration mapping of stakeholders, target groups and sectors
- Establish a Co-creation Living (Demonstration) Lab for:
 - Demonstration of tools and sensors for traceability, quality, food safety etc.
 - Providing samples for testing of freshness, antibiotic residues, pathogens etc.
 - Knowledge transfer activities such as workshops, trainings, and demonstrations



Our Research Activities





AquaBioTech Group

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Aquaponics

Wastewater treatment

Energy efficiency

Sustainability

Innovation