



The challenge

Adriatic mariculture provides highly valued fish products for both local and distant markets. This sector can further develop thanks to new available technologies and stronger information for consumers. The sector can offer high qualification job opportunities and boost local economy.

The team

Within **AdriAquaNet** project, **4 industries, 1 consortium** and **6 research laboratories** from both **Italy** and **Croatia** are teaming up to develop and apply technologies for fish farming and marketing. This is the first ever initiative for improving the quality of fish farming and marketing by cooperation between both sides of the Adriatic Sea.

Project Partner 11 – FRIULTROTA DI PIGHIN SRL

20 employees, 2 technical staff

www.friultrota.com

THE TEAM

A

Mauro Pighin
Project Coordinator

B

Matteo Gumiero
Project Technical Manager

C

Marzia Marcuzzi
Financial Manager

EXPERTISE

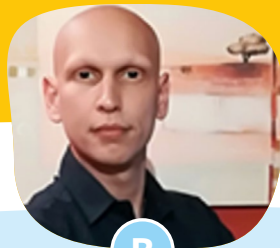
→ Business administration, food business and innovation. Project management and administration.

→ Technical management pointed towards seafood quality and safety improvement. Quality Assurance Manager.

→ Financial administration and reporting.



A



B



C

Roles in AdriAquaNet

WP 5

Improving quality and marketing of processed fish by developing new products like smoked seabass ready to eat fillets and fish burgers.

Developing techniques for the extension of fish products shelf life.

Processing Lab

Equipped for performing processing techniques for ready to eat fish products.

Regina di San Daniele

Friultrota is the producer of the "Regina di San Daniele", the renowned smoked salmon trout recognized as a traditional agri-food product by the 'Italian Ministry of Agriculture, Food and Forestry'. Since 1984 the range of products expanded as steam fish fillets, wild salmon, smoked herring, cod, and many others.

Today Friultrota offers a variety of more than 40 fish specialties, selecting high quality raw materials and using only natural ingredients to provide healthy and nutritious food.

Processing methods are specifically designed to respect the organoleptic characteristics of the fish and its nutritional values, in particular the content of Omega-3.

Every step in the production chain respects traditional working methods: most of the work is still carried out patiently by hand.



PARTNERSHIP

RESEARCH INSTITUTES

LP UNIVERSITY OF UDINE
Dept. of Agricultural, Food, Environmental and Animal Sciences

PP1 CROATIAN VETERINARY INSTITUTE

PP2 UNIVERSITY OF TRIESTE - Dept. of Life Sciences

PP3 INSTITUTE OF OCEANOGRAPHY AND FISHERIES

PP4 ISTITUTO ZOOPROFILATICO SPERIMENTALE DELLE VENEZIE

PP5 UNIVERSITY OF RIJEKA
Faculty of Tourism and Hospitality Management

PP6 NATIONAL RESEARCH COUNCIL OF ITALY
Institute of Biomolecular Chemistry (ICB)

CONSORTIUM

PP7 KLASTER MARIKULTURA

SMEs

PP8 FRIŠKINA Ltd

PP9 ITTICA CALDOLI SARL -POGGIO IMPERIALE

PP10 ORADA ADRIATIC Ltd

PP11 FRIULTROTA DI PIGHIN Ltd

PRIORITY

Blue Innovation

DURATION

01.01.2019 - 30.06.2022

COORDINATOR

University of Udine, Italy

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PP11 SHARE

€ 49.162,50



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European Regional Development Fund

www.italy-croatia.eu/AdriAquaNet