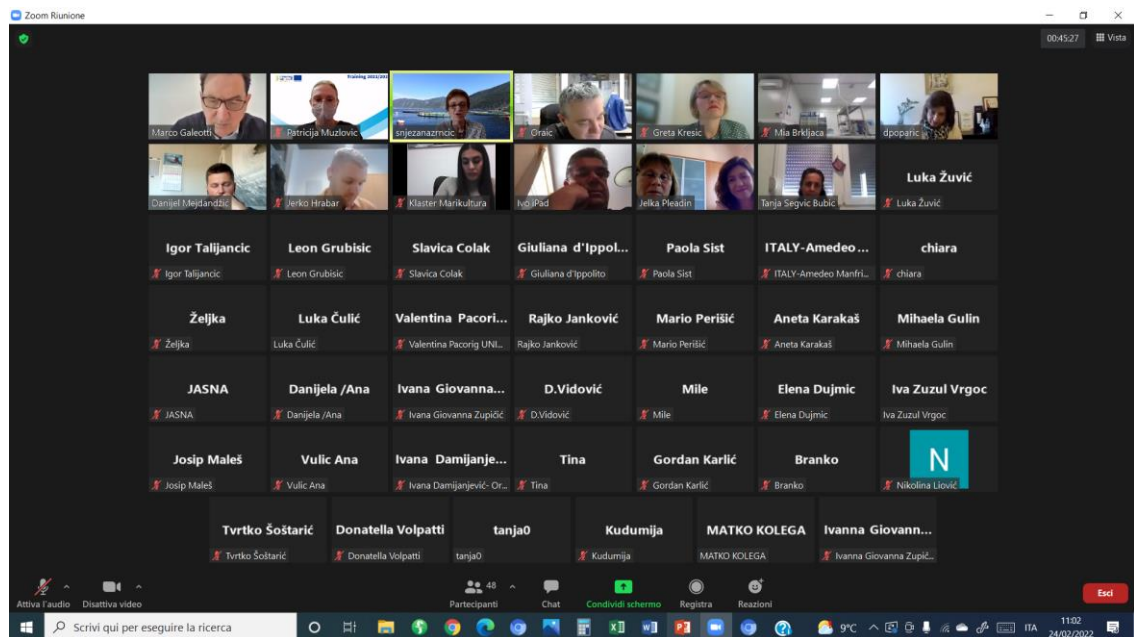


AdriAquaNet

Enhancing Innovation and Sustainability in Adriatic Aquaculture

WP 5.4 Trainings for SMES and professionals

WP5– Training nr. 4, report, February 24, 2022



Introduction

The fourth training course entitled “GUIDELINE FOR SUSTAINABLE FARMING OF EUROPEAN SEA BASS AND GILTHEAD SEA BREAM” took place on February 24, 2022 from 11:00 till through the "Zoom platform": <https://us02web.zoom.us/j/82339592913?pwd=enVwZkl3NWVvMkNkbWlqZTBqZ2ZxLdz09>

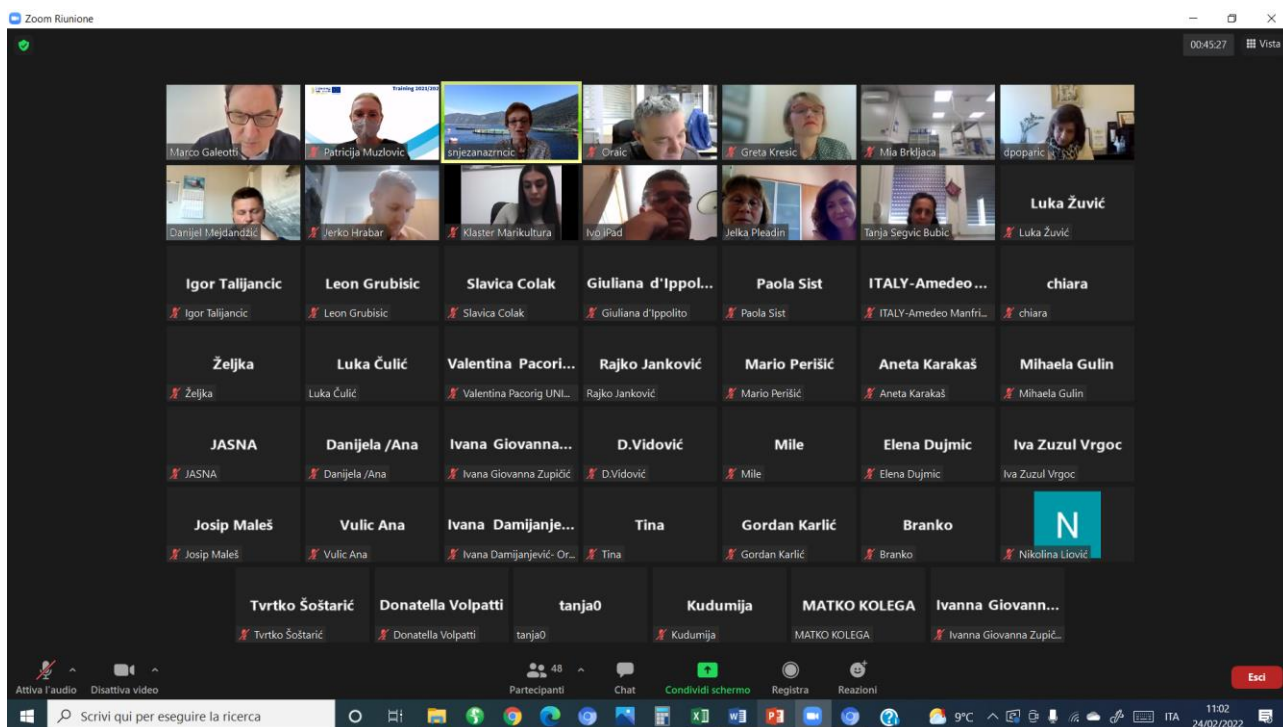
The workshop was organised by the Croatian partners the AdriAquaNet consortium, Mariculture cluster **PP7** and the Croatian Institute of Veterinary Medicine (CVI) in Zagreb **PP1** with the aim to reach veterinarians, biologists, animal producers, agronomists, breeders, operators in the sector, in particularly Croatian market. The lessons were held in English and Croatian and the translation was provided. 71 participants followed the complete training Cycle of WP3,4,5 activities and got the AAN certificate of attendance.

The programme involved 7 presentations of which:

- 1 lesson related to WP3
- 4 lessons related to WP4
- 2 lessons related to WP5

After the registration of the participants, M. Galeotti (LP) introduced the project to the attendees. LP external services LETTERA B was in charged for the zoom connection, PP1 coordinator Snježana Zrnčić was the moderator of the whole course.





2

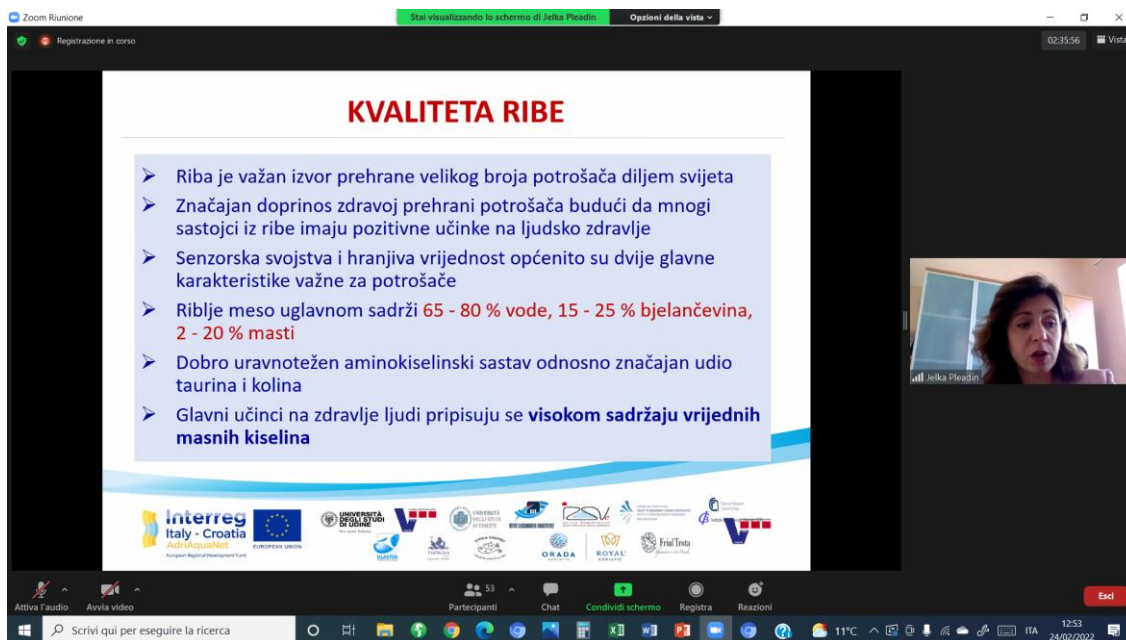
Jelka Pleadin, PP1 researcher, was involved as a speaker and participant in the activity 5.4. and she presented a lesson entitled **“Sea bass and Sea bream quality: comparison of traditional and sustainable feeding”**. **Greta Krešić**, PP5 coordinator and researcher held a lesson on **“Promotion of sustainable farmed marine fish”**.

Topics

The following presentations regarding WP5 was discussed among the participants and all relators present debated about:

1. How to improve the quality of farmed Sea bass and Sea bream with sustainable feedings of fish farms?
2. How to determinate the farmed fish quality – comparison of quality parameters of farmed fish with the quality parameters of wild fish over the 4 seasons, before and after termination of experimental feeding
3. Determination of the quality of fresh fish and fish products

4. Basic nutritional components and chemical composition, fatty acid composition and proximate shares of the most important fatty acids
5. Nutritional indices and basic components of fish feeding
6. Promotion and marketing activities of the wild and farmed fish - how to promote and present farmed fish and farmed fish products on the market (marketing mix and new materials elaborated by the project – video, brochure, leaflets, events)



Zoom Riunione

Stai visualizzando lo schermo di Jelka Pleadin

Opzioni della vista

02:35:56

Registrazione in corso

KVALITETA RIBE

- Riba je važan izvor prehrane velikog broja potrošača diljem svijeta
- Značajan doprinos zdravoj prehrani potrošača budući da mnogi sastojci iz ribe imaju pozitivne učinke na ljudsko zdravlje
- Senzorska svojstva i hranjiva vrijednost općenito su dvije glavne karakteristike važne za potrošače
- Riblje meso uglavnom sadrži **65 - 80 % vode**, **15 - 25 % bjelančevina**, **2 - 20 % masti**
- Dobro uravnotežen aminokiselinski sastav odnosno značajan udio taurina i kolina
- Glavni učinci na zdravlje ljudi pripisuju se **visokom sadržaju vrijednih masnih kiselina**

Interreg Italy - Croatia AdriAquaNet

UNIVERSITA' DEGLI STUDI DI UDINE

UNIVERSITA' DEL SALENTO

UNIVERSITA' DEL PIEMONTE

UNIVERSITA' DEL SARDEGNA

UNIVERSITA' DELLA BASILICATA

UNIVERSITA' DELLA CALABRIA

UNIVERSITA' DELLA MOLISE

UNIVERSITA' DELLA SARDINIA

UNIVERSITA' DELLA SICILIA

UNIVERSITA' DELLA TOSCANA

UNIVERSITA' DEL SALENTO

UNIVERSITA' DEL PIEMONTE

UNIVERSITA' DEL SARDEGNA

UNIVERSITA' DELLA BASILICATA

UNIVERSITA' DELLA CALABRIA

UNIVERSITA' DELLA MOLISE

UNIVERSITA' DELLA SARDINIA

UNIVERSITA' DELLA SICILIA

UNIVERSITA' DELLA TOSCANA

Partecipanti

Chat

Condividi schermo

Registra

Reazioni

Esci

Attiva l'audio

Avvia video

Scrivi qui per eseguire la ricerca

11°C

ITA

12:53

24/02/2022

Zoom Riunione

Stai visualizzando lo schermo di Jelka Plečičin

Opzioni della vista

02:37:35

Registrazione in corso

NUTRITIVNA SVOJSTVA SVJEŽE RIBE

Bjelančevine
(visokokvalitetne)

ORADA (*Sparus aurata*)



Minerali
(K, P, Na, Ca)

Masne kiseline
(omega-3)

BRANCIN (*Dicentrarchus labrax*)



Vitamini
(A, E)

- ✓ Varira po vrsti ribe, a brojni čimbenici utječu na varijabilnost sastava, npr, hrana za ribu, veličina ribe, sezona, lokacija uzgoja, itd,
- ✓ Oskudno znanje o kvaliteti i variranju po sezonama te u usporedbi sastava uzgojene i divlje ribe




















Attiva l'audio Avvia video

Partecipanti Chat Condividi schermo Registra Reazioni

Scrivi qui per eseguire la ricerca

11°C

ITA

12:55

24/02/2022

4



Zoom Riunione

Stai visualizzando lo schermo di Greta Krešić

Opzioni della vista

02:57:58

Registrazione in corso

Promocija održivo uzgojene morske ribe

Prof. dr. sc. Greta Krešić | Projektni partner 5 |
Sveučilište u Rijeci
Fakultet za menadžment u turizmu i ugostiteljstvu
Katedra za hranu i prehranu

24. veljače 2022.

European Regional Development Fund

1

Greta Krešić

Attiva l'audio Avvia video

Partecipanti Chat Condividi schermo Registra Reazioni

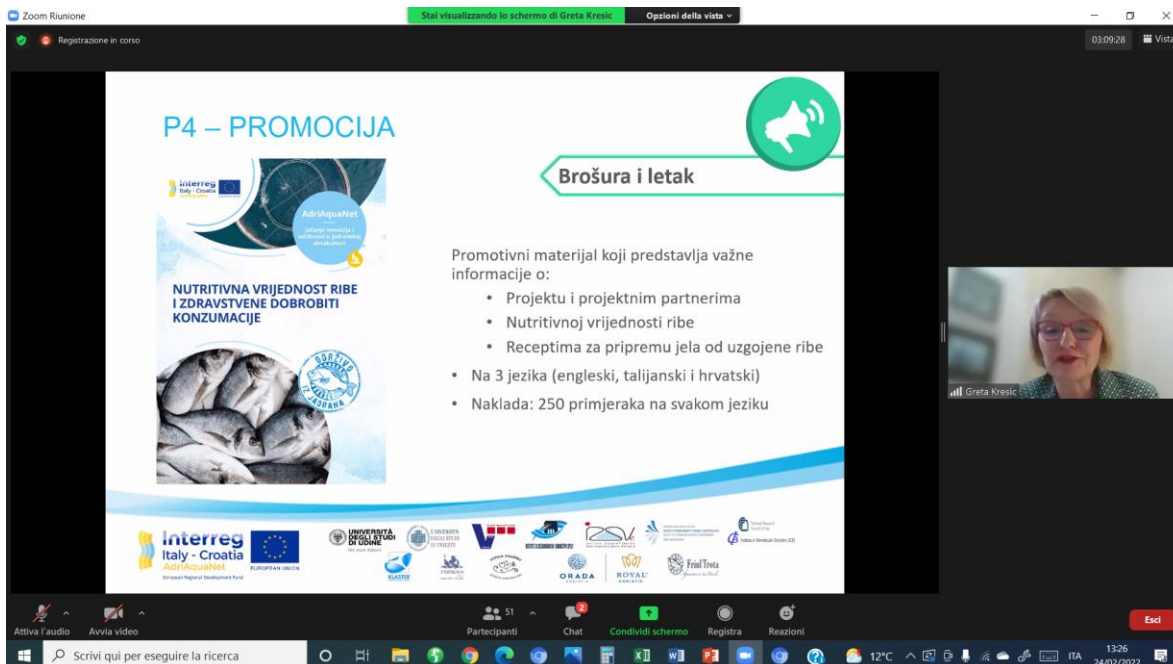
Scrivi qui per eseguire la ricerca

12°C

ITA

13:15

24/02/2022



Zoom Riunione

Stai visualizzando lo schermo di Greta Kresic

Opzioni della vista

03:09:28

Registrazione in corso

P4 – PROMOVIJA

Brošura i letak

Promotivni materijal koji predstavlja važne informacije o:

- Projektu i projektnim partnerima
- Nutritivnoj vrijednosti ribe
- Receptima za pripremu jela od uzgojene ribe

- Na 3 jezika (engleski, talijanski i hrvatski)
- Naklada: 250 primjeraka na svakom jeziku

NUTRITIVNA VRIJEDNOST RIBE I ZDRAVSTVENE DOBROBITI KONZUMACIJE

Interreg Italy - Croatia

UNIVERSITA' DEGLI STUDI DI UDINE

UNIVERSITA' DI TRIESTE

ORADA

ROYAL

Frial Tria

13:26

24/02/2022

5

The following deliverables were produced and put in SIU:

1. Agenda in EN and CRO
2. Participant's attendance certificates
3. Minutes of discussion with attendees
4. Presentation of lessons and training materials

Conclusions and Next Steps

The following training will also be organized online due to sanitary situation caused by Covid-19 emergency, on March 10, 2022 by Croatian partners.