

# AdriAquaNet

Enhancing Innovation and Sustainability in Adriatic Aquaculture

WP 5.4 Training for SMEs and professionals



WP5 – Training nr. 1, report, September 19, 2020

## Introduction

LP and PP9 members were actively involved in the organization of **the First training course on September 19, 2020 in Ostuni (Italy) and simultaneously in remote via zoom**. All partners participated to the course. The first training was entitled **“VACCINAZIONI, TERAPIE INNOVATIVE E QUALITA’ DEI PRODOTTI ITTICI” (“VACCINATIONS, INNOVATIVE THERAPIES AND QUALITY OF FISH PRODUCTS”)** was reserved for Veterinarians and was organised in collaboration with the Order of Veterinarians from the Province of Brindisi and provided for the assignment of 10 ECM credits for the veterinary profession (accreditation number: 300719) and contributed to the programme output indicator 1.104-Participants to training activities. 21 professionals obtained successfully the ECM credits. 27 participants were present during the training.

The agenda of the training, programme, training materials-presentations, attendee list of participants, press release, photos, video link are part of this report.

The meeting was opened by the Project Coordinator prof. Galeotti and by the dr. Rosanna Panebianco, Order of Veterinarians of Brindisi representative, who welcomed the participants and presented the programme. He also presented the project. VIDEO: <https://youtu.be/GT8CuYJ9I44>

G. Comi gave a lesson entitled *“Innovazione nella conservazione di prodotti ittici freschi: aspetti microbiologici e chimico-fisici” (Innovation in the conservation of fresh fish products: microbiological and chemical-physical aspects)*- authors G.Comi and L.Iacumin.

VIDEO COMI: <https://youtu.be/OFW9n8y61qQ>



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Jelka Pleadin presented *“Improving quality and marketing of fresh and processed fish”*.


VIDEO PLEADIN: <https://youtu.be/ueZe1EK5N8M>

09 Pleadin

## Minerals

**ATOMIC ABSORPTION SPECTROMETER (AAS)**  
with flame technique  
(mg/kg):

- Macro-minerals:  
phosphorus, sodium,  
calcium
- Micro-minerals:  
magnesium,  
selenium, iron,  
copper and other  
elements

 Digestion of samples

AAS

interreg Italy - Croatia

UNIVERSITÀ DI UDINE

Scorri per i dettagli

GRADA ROYAL

Ernst & Young

17:11 / 27:06

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G. Krešić held a lesson on **“Fish consumption: Health effects and factors affecting consumers choice”**. All partners attended the training course.

VIDEO KRESIC: <https://youtu.be/D5B4Y2Rd8M8>



## Topics

The following presentations (which are part of this report) regarding WP5 were discussed among the participants and all relators present debated about:

1. Innovation in the conservation of fish products: causes of the rapid deterioration of the fish products
2. Italian Legislation (Reg.(CE) n. 1141/2007)
3. BAI index
4. Pathogens and bacteria that cause spoilage
5. Nutritional value of fish
6. Lipid quality indices
7. Mineral composition of sea bass and sea bream farmed in the Adriatic Sea
8. Fatty acids of sea bass and sea bream farmed in the Adriatic Sea
9. Vitamin content of sea bass and sea bream farmed in the Adriatic Sea
10. Modern consumers and new market segment related to the sustainable living
11. Fish consumption in UE and factors affecting fish consumption
12. Health benefits
13. How to test consumers?

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## Conclusions

The LP and PP1 completed the determination of farmed fish quality and shelf-life safety during the fourth project period (activity 5.1) LP and PP11 will study the development of new fish products during the next project year (activity 5.2). The survey of fish food consumption and market promotion campaign started and will continue in the next project semester (activity 5.3).

## Next Steps

The following training will be organized in Croatia by the end of the year with the particular attention to the Croatian market and farmers.