



Demonstration of innovative functional food production systems based on more sustainable value chain of marine and freshwater raw materials, such as macro/microalgae and different animal species, for conscientious European consumers.



Formulating and developing novel aquafeeds and food products, which will be competitive, functional and traceable.



Identifying more sustainable processing and biorefinery concepts, when it comes to macro/microalgae production and different fish species.



Valorization of waste and fish biomass for more circular value chains, reducing environmental impact.



Finding digital solutions to minimize loss of biomass and enhance shelf-life, such as an ad hoc App for consumers and the development of a MarketPlace for fish and aquaculture products.



Improving workforce competences, designing training handbooks, online courses and workshops.



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