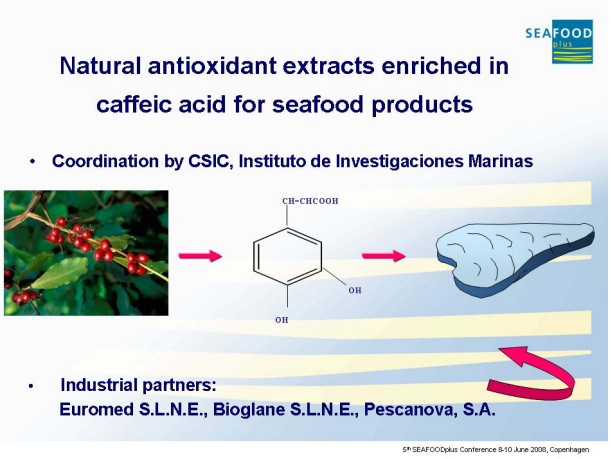
# The cooperation with the seafood industry in demonstration projects

Begoña Pérez-Villarreal
*AZTI-Tecnalia, Spain*


As a result of the two demonstration calls made in 2006 and 2007, four demo projects have been launched:

**'Pulsed light technology to improve safety and shelf life of lightly preserved fish products and/or convenience seafood products'** Coordinated by AZTI-Tecnalia
Pulsed light (PL) technology is a novel process consisting of high power pulses of a broadband light emission with a considerable amount of light in the short-wave UV spectrum. This process has been shown to be effective in inactivating spoilage and pathogenic microorganisms isolated from seafood products (SEAFOODplus project: HURDLETECH). The main objective of this demonstration project was to point out the suitability of PL technology (2 SMEs manufacturing PL semi-industrial systems involved) to reduce the surface contamination of seafood products (lightly preserved fish products and/or convenience seafood products) processed by 2 SMEs. This decrease in surface microbial counts could be reached by (1) direct PL treatment of the surface of seafood products and (2) decontamination of processing surfaces, devices, packages and/or environments (water,…) which would reduce the risk of surface microbial spoilage resulting from a surface cross-contamination of the seafood product during the processing chain. The main benefits for the seafood industries involved would be a shelf life extension and/or improvements on microbial safety of target seafood products.

**'Natural Antioxidant Extracts enriched in Caffeic Acid for Seafood Products'** Coordinated by Instituto de Investigaciones Marinas-CSIC
The main objective of this demonstration project is to evaluate and demonstrate the antioxidative effect of plant extracts enriched in caffeic acid in frozen fish. The project also includes extraction, purification and analysis of a natural phenolic extract enriched in caffeic acid aimed to be used as food additive.

**'TraceShell – A useful tool for the Bivalve sector'** Coordinated by DTU-Aqua
This project will demonstrate in European countries producing bivalves that the TraceShell standard (constructed within the SEAFOODplus Traceability pillar) can be used for tracking and tracing bivalves and will be an advantage for the shellfish sector in Europe.

**'Fish restructured products with commercial dietary fibres'** Coordinated by Instituto del Frío-CSIC
The objective of this project is to prove that the inclusion of wheat dietary fibre, together with other commercial dietary fibres leads to sensory acceptable restructured products made of fish muscle, that fulfil the requirement of 'source of dietary fibre' and/or 'high content of fibre', according to the EC legislation.