



azti
tecnalia

12th September (9:00-14:00)

Final GOODFOOD Conference
HOTEL HESPERIA ZUBIALDE
(Bilbao, Spain)



GOODFOOD Open Event



This open event represent a unique opportunity for the industry and scientific community to get hands on the latest trends and developments in novel technologies for the fish sector

“Rapid detection systems for safe and traceable seafood products”

9:00-9:30	Registration	
9:30	Opening and Welcome address	
10:00-10:20	Rapid detection of Listeria & Salmonella in fish products	Mary Manning (Tyndall, Ireland)
10:25-11:00	Miniaturized gaschromatographic system for the evaluation of fish freshness: demonstration for volatile amines	Gian Carlo Cardinali (CNR-Bologna, Italy) & Alex Barranco (AZTI-Tecnalia, Spain)
11:00-11:20	DNA tools for traceability	Miguel Angel Pardo (AZTI-Tecnalia, Spain)
11:20-11:45	Coffee and poster session	
11:45-12:05	Traceability and logistics for imported fish to EU	José M ^a Navajas (DECOEXA, Spain)
12:10-12:30	Demonstration project: flexible tag for the fish logistic chain	Estefania Abad (Tekniker, Spain)
12:35-12:55	New needs for sensing in fish farming	M ^a Carmen Marín (Culmarex S.A., Spain)
13:00-13:20	Traceability in different fish chains and the introduction of in line or at line sensors and tagging devices	Erling Larsen (DIFRES, Denmark)
13:30-15:00	Lunch for all attendees	

More information: <http://www.goodfood-project.org/www/ConfEvents/>
(check the web for updates)

**no registration
fees apply**