

Achieving impact through a sustainable aquaculture: a new programme at EIT Food'



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A GUIDE TO EIT FOOD

As Europe's leading food initiative, we are working to make the food system more **sustainable, healthy and trusted**

OUR MISSION

Our **mission** is to transform how food is produced, distributed, and consumed and to increase its value to European society. We will achieve this by solving the biggest innovation challenges through trusted industry, education and research partners working together with informed and engaged citizens.

OUR ROLE

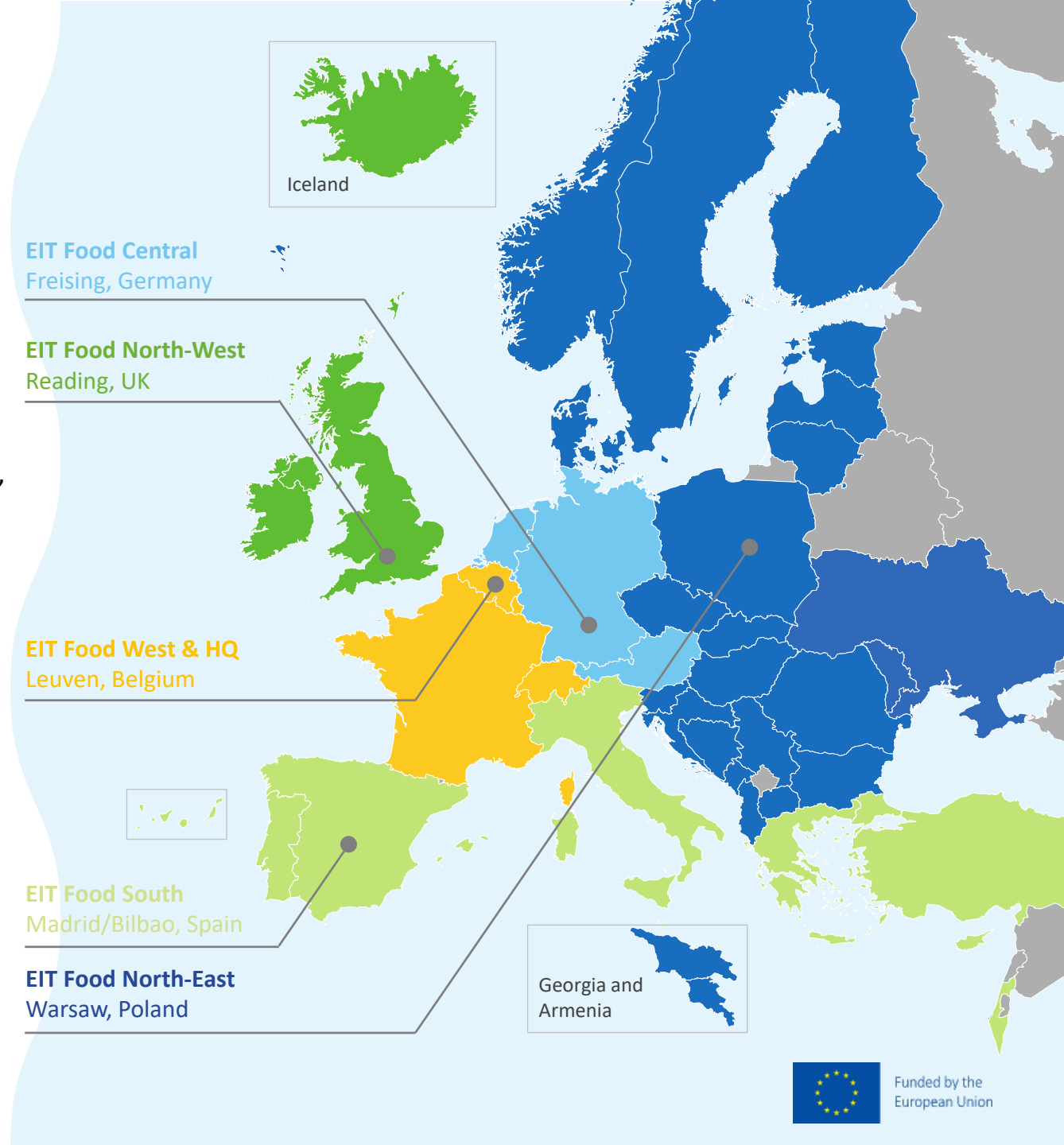
Our role is to bring all players together and guide and accelerate the innovation process that will transform the food system.

OUR STRENGTH

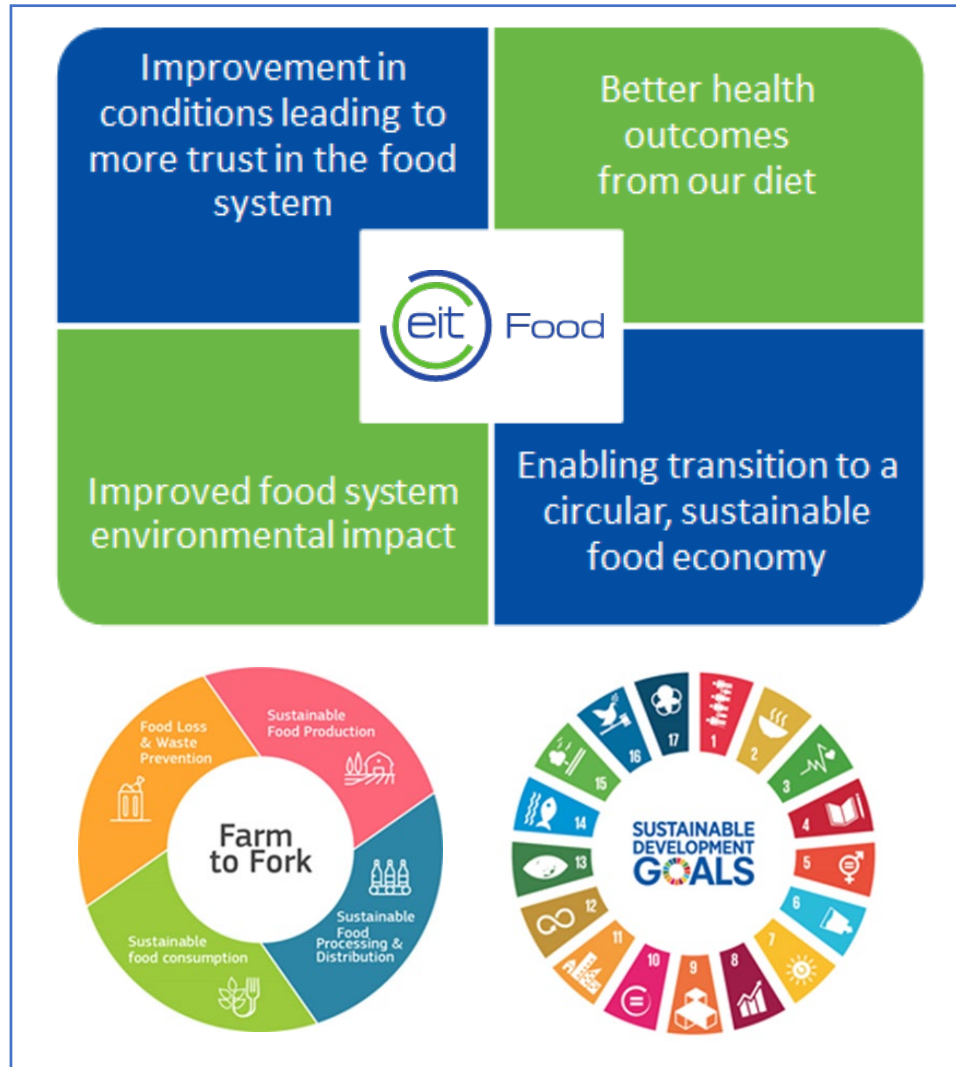
Our strength comes from partners, which represent over 150 of Europe's leading agrifood companies, research institutes and universities.

The network also includes the RisingFoodStars Association, bringing together Europe's best agrifood startups and scaleups.

We are headquartered in Leuven and have regional offices in Warsaw, Freising, Reading, Leuven, Bilbao and Madrid.



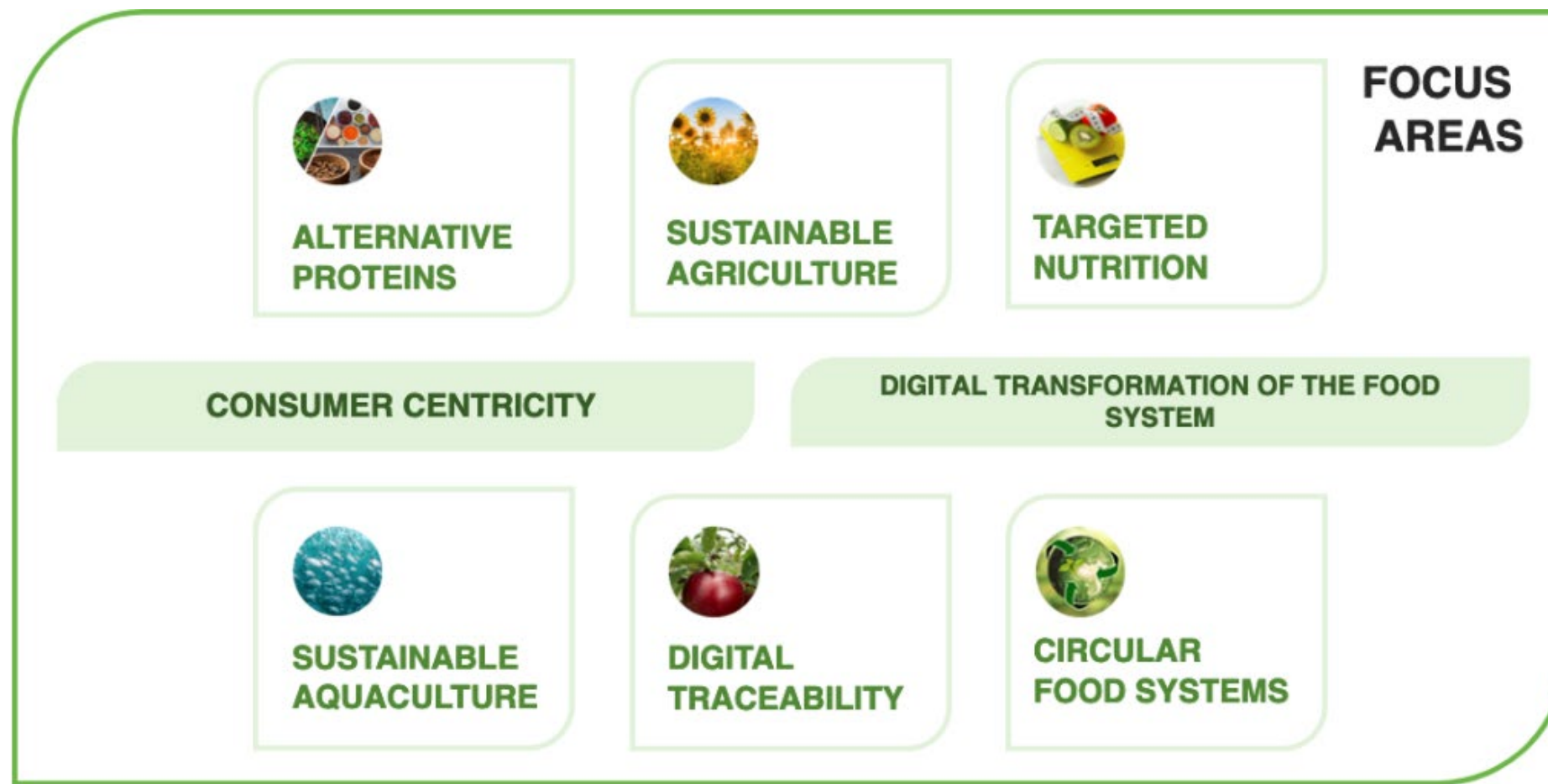
EIT Food Impact Goals



EIT Food Strategic Objectives & Network



Thematic Focus areas



SUSTAINABLE AQUACULTURE IS PART OF THE SOLUTION

By 2030, two thirds of the seafood requirement could come from aquaculture. *(Joint report by World Bank, FAO, and the International Food Policy Research Institute, 2014)*

But European seafood supply is currently insufficient and the current systems/practices could come with a high environmental cost.

As seafood consumption increases, sustainable aquaculture must keep up with demand while provides many other economic, social and environmental benefits

Impact

- 3 million tons of fish and molluscs– European Continent
- 1,32 mill. tons in EU (provides 17% of Europe's total fish production)
- Its value is around EUR 4 billion (USD 4.7 billion)

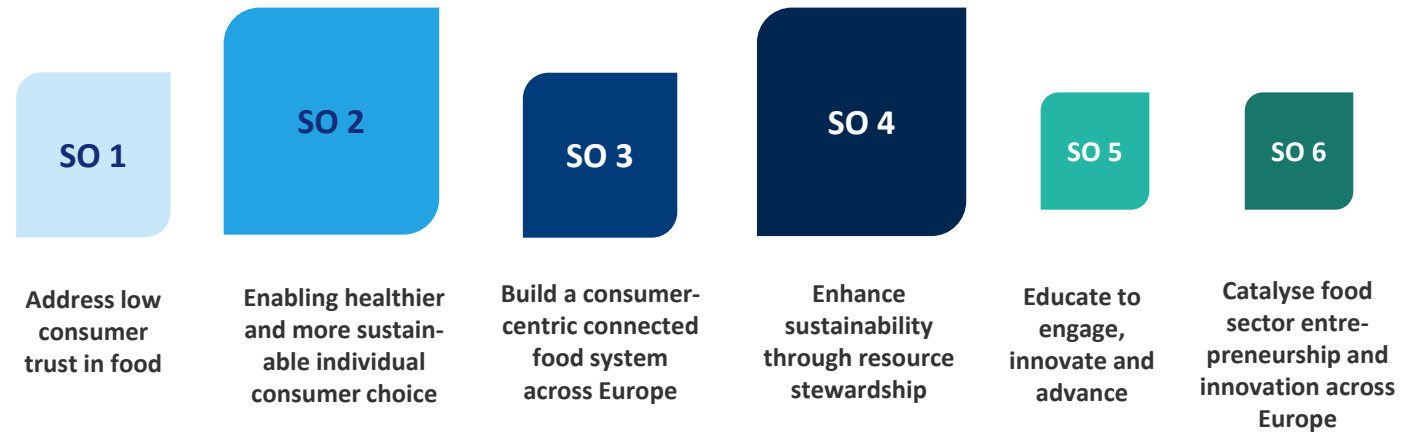
Source: European Market Observatory for fisheries and aquaculture products- The EU Fish Market- 2020 Edition

SUSTAINABLE AQUACULTURE: CONTRIBUTION TO IMPACT

UN SDGs



EIT Food Strategic Objectives



Impact KPIs



SUSTAINABLE AQUACULTURE: MISSION AND CHALLENGES

Our mission is to

Support initiatives fostering the development of solutions/ products that enable the transformation and expansion of current aquaculture sector into a sustainable form of food production, reducing food system climate change footprint, ensuring food security & safety and enabling transition to a circular economy through capacity building.

<p>1- Optimization of production system and supply chain: Solutions and technologies to <u>optimize farm management and supply chain</u> (from product processing, collaboration platforms and transportation systems) and <u>minimize inputs and pre- and post – harvest losses</u></p>	<p>2- New emerging sustainable production systems and aquaculture species: <u>Adaptation of existing systems to new species</u> or production of species in currently underrepresented areas. Scale up of systems for <u>production and processing of seaweed</u>.</p>	<p>3- Sustainable and healthy ecosystems: Develop <u>environmentally friendly solutions (and tools)</u> for animal and plant health, including alternative (and sustainable) <u>raw materials and micronutrient for fish and feed production</u>, waste management, animal health and welfare</p>	<p>4- Product safety and quality, consumer awareness and trust: Develop <u>safe and high-quality aquaculture products</u>, including innovative transformations and preservations technologies and digital tools to engage consumers through <u>green claims, traceability and transparency</u></p>
<p>Top three impactful technologies :</p> <ul style="list-style-type: none"> ▪ <u>Livestock behaviour monitoring</u> ▪ <u>Feed monitoring</u> ▪ <u>Environment monitoring</u> 	<p>Top three impactful technologies :</p> <ul style="list-style-type: none"> ▪ <u>Off-shore production systems</u> ▪ <u>Aquaponics/multitrophic</u> ▪ <u>RAS Cultivation</u> 	<p>Top three impactful technologies :</p> <ul style="list-style-type: none"> ▪ <u>Fish meal alternatives</u> ▪ <u>Antibiotics alternatives</u> ▪ <u>Renewable energy</u> 	<p>Top three impactful technologies :</p> <ul style="list-style-type: none"> ▪ <u>E-commerce platforms</u> ▪ <u>Smart packaging and POU sensors</u> ▪ <u>Supply chain transparency</u>

SUSTAINABLE AQUACULTURE: CALL FOR PROPOSALS 2021

- 85 Business Cards submitted to our Sustainable Aquaculture Campaign in HYPE
- 32 proposals submitted
- 7 proposal were selected

19 new Partners for EIT Food

All exploiting Parties are SMEs

Total EIT funding for the

2021	2022	2023
3.451.346,0	2.416.802,0	1.058.370



INNOVATION PROJECT PORTFOLIO IN SUSTAINABLE AQUACULTURE 2018-2021

Technologies to optimise farm management

Rapid and portable monitoring tools for a better control of fresh whitefish

A commercialised technology (RAS) that improves Atlantic salmon welfare and product quality (Just add water)

A revolutionary environmentally friendly system for fish health management (Breeze)

Emerging sustainable production, processing and transportation systems

Scale and adapt an environment friendly, land-based recirculating aqua system (RAS) technology for Atlantic Bluefin Tuna reproduction (Next Tuna)

Seaweed supplementation to mitigate methane (CH₄) emissions by cattle (SeaCH₄NGE)

A new technology for transportation and storage of live seafood

A model of sustainable production of pre-growth seeds of *Ruditapes philippinarum* (Manila clam) and *Ruditapes decussatus* (Palourde clam) to meet the demand of farmers and consumers (DELTA Futuro)

A natural, healthy, sustainably produced and safe food blue food colouring (Thermoblue)

A novel processing technologies that extend the shelf life of seafood without relying on additives or heat treatment (SUSEAPro)

Digital marketplace, supply chain solutions, and collaboration platforms

An AI-based collaborative platform to interact between stakeholders (Agape)

Alternative and sustainable raw materials for fish feed

2 novel and more sustainable feeds for marine dish covering hatchery and on-growing (Seafeed)

An enhanced insect protein for aquaculture (Metamorphosis)

A highly nutritious bivalve feed product from microencapsulated particles (MISDA)

Protein enrichment and fractionation of side streams by dry tribo-electrostatic separation technology (Tribotec)

Production of health promoting bioactive ingredients in feed by microbes and anaerobic microbial processes applying marine macroalgae feedstock

A sustainable source of protein & lipid from omega-3 rich microalgae cultivated using clean power sources (Energy2Feed)

MANY ACTIVITIES INITIALIZED ACROSS THE BOARD



Innovation

- ❑ Improving trust on fish chain
- ❑ METAMORPHOSIS– enhanced insect protein for aquaculture
- ❑ Development and implementation of new technology for transportation and storage of live seafood
- ❑ Seaweed supplementation to mitigate methane (CH₄) emissions by cattle (SeaCH₄NGE)
- ❑ Fermented seaweed based novel feed additives - SEAFEED
- ❑ MIDSA - Microencapsulated Diets for Sustainable Aquaculture
- ❑ Energy-to-Feed (E2F)
- ❑ Thermoblue
- ❑ TriboTec: Protein enrichment and fractionation of side streams by dry tribo-electrostatic separation technology
- ❑ Development of highly sustainable less/zero competing-food aquafeeds for European aquaculture using low carbon and zero waste ingredients
- ❑ Sustainable Seafood Processing (SUSEAPRO)
- ❑ Next Tuna: Creating a Sustainable Tuna Industry
- ❑ BREEZE: A revolutionary eco-friendly system for fish health management
- ❑ Just Add Water
- ❑ DELTA FUTURO: shellfish juvenile production model
- ❑ AGAPE: Aquacultural Global AI Platform for Europe's Skills Passport



Public Engagement

UN Food Systems Summit 2021: Dialogues on Aquaculture - Can It Sustainably Feed The World?



Education

- ❑ Extracurricular programmes
- ❑ Algal biotechnology 2020 – techniques and opportunities for the sustainable bioeconomy
- ❑ MOOCs
- ❑ Building Student skills in micro-algae processing, component characterization and innovative product development
- ❑ Summer School
- ❑ The Inspire Sustainable Aquaculture Autumn School



Business Creation

EIT FAN / Seedbed incubator



EIT FOOD PARTNERS INVOLVED IN SUSTAINABLE AQUACULTURE

Partners

Scaleups

SafetyNet
TECHNOLOGIES


MARINE FEED

<SuSea>

 **VAXA**
impact nutrition

 UNIVERSITY OF
CAMBRIDGE

azti
tecnalia

 **CSIC**
CONSEJO SUPERIOR DE INVESTIGACIONES CIENTÍFICAS

 next
tuna

 **TECHNION**
Israel Institute
of Technology

 ALMA MATER STUDIORUM
UNIVERSITAS A.D. 1088

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 stichting
Zeeschelp

 matis

 **DTU**

 SOLIDUM PETIT IN PROFUNDIS
UNIVERSITAS ARHUSIENSIS



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systems

cewatech.

 **WAGENINGEN**
UNIVERSITY & RESEARCH

 UNIVERSITY of
STIRLING

 PULCEA

 AQUA PHARMA

 **NTNU**

UNIVERSITY of
STIRLING

 FISHFROM



DELTA FUTURO

 BIO
RES

 **FOCOS**
FOOD CONSULTING... STRATEGICALLY

 **MILCOOP**
BENEFIT IN BUSINESS

 **HIT**
HUBINNOVAZIONE TRENTINO

 FEDERPESCA

Consortium Gargano Pesca arl

Just Add Water

Impact goals: Improved Circularity & Environment

Focus Area: Sustainable Aquaculture

THE PROBLEM

- The UN FAO predicts that the world's population will be 9.7 billion by 2050, with demand for food set to increase by 50%. Fish, particularly farmed salmon, offers one solution to meet this increased demand while helping manage and maintain wild fish stocks and the ocean's biodiversity.

THE INNOVATION

- Grow Atlantic Salmon from egg to 5kg in land-based Recirculating Aquaculture Systems (RAS).
- Commercialise a technology that improves :
 - ✓ **PRODUCT QUALITY:** The fish will be of the highest quality, and supplied fresh to customers every week without vaccines or antibiotics use.
 - ✓ **ANIMAL WELFARE:** Farmed in highly oxygenated, temperature controlled, pristine water, ensuring healthy fish, free from pathogens and parasites
 - ✓ **CIRCULAR ECONOMY:** Recycling 98% of all water, using sustainable feed ingredients, with waste products captured, reused, and valorised. Farmed close to market, reducing food miles and packaging.

THE IMPACT

- Resource stewardship, reduce water consumption, and carbon footprint by using solar renewable energy
- Technology's scalability for larger farms especially those located in vulnerable social environments
- Ensure food security and safety and improve the consumer's healthy diet
- Contribution to eliminating the use of vaccines and antibiotics that directly improves the safety and quality of food as well as fish welfare
- Demonstration of economic viability of Photocatalytic Ozonation (PO) in industrial RAS

AGAPE

Impact goals: Digital marketplace, Circular economy

Focus Area: Sustainable Aquaculture

THE PROBLEM

- Expansion of the aquaculture sector across the EU creates the need for formal engagement toward more effective communication systems among stakeholders.
- Rapidly changing workforce requirements in the Aqua sector, exacerbated by the pandemic at a global scale.
- more than 50% of all workers in the sector need up-skilling

THE INNOVATION

AGAPE: an innovative Aquaculture Global AI Platform for Europe's Skills Passport

- A collaborative AI platform that will promote intelligent interactions among a multitude of stakeholders, from catch to consumer
- Provide Professional Training Courses for the aquaculture workforce
- Certification for AGAPE courses and skill development
- Support companies to understand the capabilities of their workforce, compare those against industry benchmarks

THE IMPACT

- Leading the aquaculture sector through a deep expertise to support the EU to become the international leader in high value differentiated products
- Satisfy the growing demand for healthy, safe, responsibly and sustainably produced seafood
- Develop essential technical and behavioural skills of the aquaculture workforce over the next 10 years
- Identify emerging and future skills, and address gaps in the aquaculture sector



Funded by the
European Union

Thank you for your attention

Next Call for Proposals 2022: <https://www.eitfood.eu/opencall2022>