

ECsafeSEAFOOD

Priority environmental contaminants in seafood: safety assessment, impact and public perception

Grant agreement no: 311820

Deliverable D7.3

Project Website

Due date of deliverable: M03

Actual submission date: M04

Start date of the project: 02/2013 **Duration:** 48 months

Organisation name of lead contractor:

Revision: V1

Project co-funded by the European Commission within the Seventh Framework Programme (2007-2013)	
Dissemination Level	
PU Public	X
PP Restricted to other programme participants (including the Commission Services)	
RE Restricted to a group specified by the consortium (including the Commission Services)	
CO Confidential, only for members of the consortium (including the Commission Services)	

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1. Summary

Objectives: *The dedicated website will play multiple roles:*

- *A communication resource to promote the project, its objectives and partnership.*
- *A communication resource to update interested parties on progress, results and outcomes and a repository for key deliverables*
- *A location for customised tools and services to support the operation of the project.*
- *A venue for debate and dialogue during and beyond the project of fisheries management issues.*

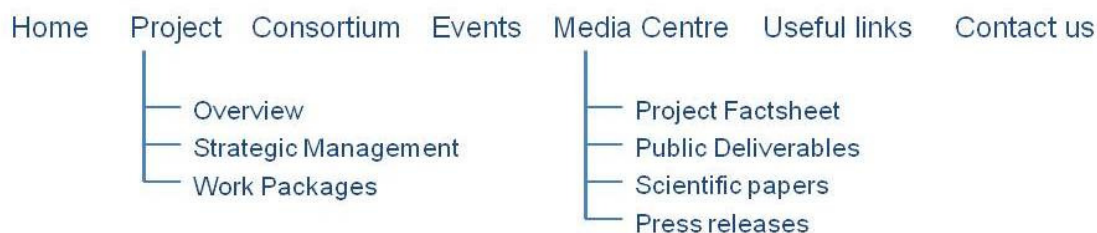
Rationale: *The portal is using the latest technologies to enable user friendliness, and includes a link to Basecamp, a web based collaborative workspace to facilitate continuous project partner communication.*

Teams involved: *AquaTT*

2. Website address

www.ecsafeseafood.eu

3. Website structure



4. Home Page



Priority environmental contaminants in seafood:
safety assessment, impact and public perception

HOME
PROJECT
CONSORTIUM
EVENTS
MEDIA CENTRE
USEFUL LINKS
CONTACT US
INTRANET PARTNER LOGIN

ECsafeSEAFOOD News

ECsafeSEAFOOD Kick off Meeting

Created on Monday, 23 April 2012 06:53

The ECsafeSEAFOOD kick-off meeting was held in February 2013 in Lisbon, Portugal. The project, entitled Priority environmental contaminants in seafood: safety assessment,...

[▶ Read more](#)



click here



Upcoming Events

June

20.06.2013 - 21.06.2013

20 2nd ECsafeSEAFOOD Project Meeting

September

19.09.2013 - 22.09.2013

19 6th International Conference on Information and Communication Technologies in Agriculture, Food and Environment

October

09.10.2013 - 11.10.2013

09 3rd MS Food Day

November

05.11.2013 - 08.11.2013

05 Recent Advances in Food Analysis

WELCOME to ECsafeSEAFOOD!

TITLE:	Priority environmental contaminants in seafood: safety assessment, impact and public perception
PROGRAMME:	FP7, Cooperation, Food, Agriculture and Fisheries, and Biotechnology (KBBE)
INSTRUMENT:	Combination of Collaborative projects and Coordination and Support Actions (CP-CSA)
TOTAL BUDGET:	€5,089,558
EC CONTRIBUTION:	€3,999,874
DURATION:	February 2013 – January 2017
COORDINATOR:	Portuguese Institute of Sea and Atmosphere (IPMA), Portugal
CONSORTIUM:	18 partners from 10 countries

Seafood has been recognised as a high-quality, healthy and safe food type and is one of the most important food commodities consumed worldwide. However, seafood, like other types of food, can also be a source of harmful environmental contaminants with potential to impact on human health.

ECsafeSEAFOOD will assess food safety issues related to priority contaminants present in seafood as a result of environmental contamination (including those originating from harmful algal blooms and those associated with marine litter) and evaluate their impact on public health. ECsafeSEAFOOD will provide scientific evidence to serve as a basis for further development of common food safety, public health and environmental policies and measures, by seeking to establish a quantitative link between the contamination of the marine environment and that of seafood.

Consortium

ECsafeSEAFOOD is led by the Portuguese Institute of Sea and Atmosphere (IPMA) and is a joint venture of 18 partner institutions from 10 EU countries with the common aim to assess food safety issues related to priority contaminants present in seafood as a result of environmental contamination and evaluate their impact on public health.



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5. Project: Overview



ECsafeSEAFOOD at a glance

PROGRAMME: FP7, Cooperation, Food, Agriculture and Fisheries, and Biotechnology (KBBE)

TOTAL BUDGET: €5,089,558

EC CONTRIBUTION: €3,999,874

DURATION: February 2013 – January 2017

COORDINATOR: IPMA – Portuguese Institute of Sea and Atmosphere, Portugal.

CONSORTIUM: 18 partners from 10 countries

Project Objectives

The proposed research objectives of ECsafeSEAFOOD have been formulated from the research questions addressed in the specific objectives of the European research programme topic on building a Knowledge-Based Bio-Economy (KBBE 2012.2.4-01: Contaminants in seafood and their impact on public health (The Ocean of Tomorrow)). This topic aims to assess food safety issues related to priority contaminants present in seafood as a result of environmental contamination, including those originating from harmful algal blooms and those associated with marine litter.

The specific objectives of the ECsafeSEAFOOD project are to:

1. Monitor the presence of priority environmental contaminants in the environment and seafood and prioritise those that are real hazards for human health.
2. Quantify the transfer of relevant priority environmental contaminants between the environment and seafood, taking into account the effect of climate change.
3. Optimise methods for the detection and quantification of emerging toxins from harmful algal blooms.
4. Study the effect of processing/cooking on the behaviour of priority contaminants in seafood.
5. Investigate what information is needed and how it should be disseminated to consumers in order to reduce public health risks from seafood consumption, taking into account the possible impact on public opinion, in coordination with risk managers.
6. Understand the public health impacts of these chemical hazards, through toxicological characterisation in realistic conditions.
7. Perform risk assessment to measure the potential impact of seafood contaminants on public health, using in-depth probabilistic exposure tools.
8. Develop mitigation measures for risk managers, such as an online tool for different stakeholders, guidelines, phycoremediation (the use of algae to remove pollutants) and processing.
9. Develop, validate and provide new, easy and fast tools to assess the presence of environmental contaminants in seafood.
10. Confirm/refine the European Maximum Reference Levels in seafood for contaminants that are real hazards and for which no legislation exists, or information is still insufficient.

Expected results and impact

The European added value lies in offering safe, high-quality seafood to consumers, as well as in strengthening the competitiveness of European food producers. The results of ECsafeSEAFOOD will be of interest and potential benefit to food-producing SMEs. Scientific advice will be provided to serve as a basis for further development of common food safety, public health and environmental policies and measures. The ECsafeSEAFOOD project will also contribute to descriptors nine and ten of the Marine Strategic Framework Directive (MSFD) (2008/56/EC) by seeking to establish a quantitative link between the contamination of the marine environment and that of seafood. Overall, the ECsafeSEAFOOD will have tangible impacts in terms of:

- European competitiveness and innovation, particularly of food-producing SMEs and local communities.
- Offering safe and high quality seafood to consumers.
- Positive economic effects as a result of increasing seafood consumption due to higher awareness and confidence in these products in Europe.
- Scientific breakthroughs including priority contaminants monitoring, risk assessment and toxicity, as well as by establishing a quantitative link between the contamination of the marine environment and that of seafood, taking into account climate change aspects.
- Societal impacts: improving education, increasing employment, improving nutrition and increasing the sustainability of an important food sector.

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6. Project: Operational Management



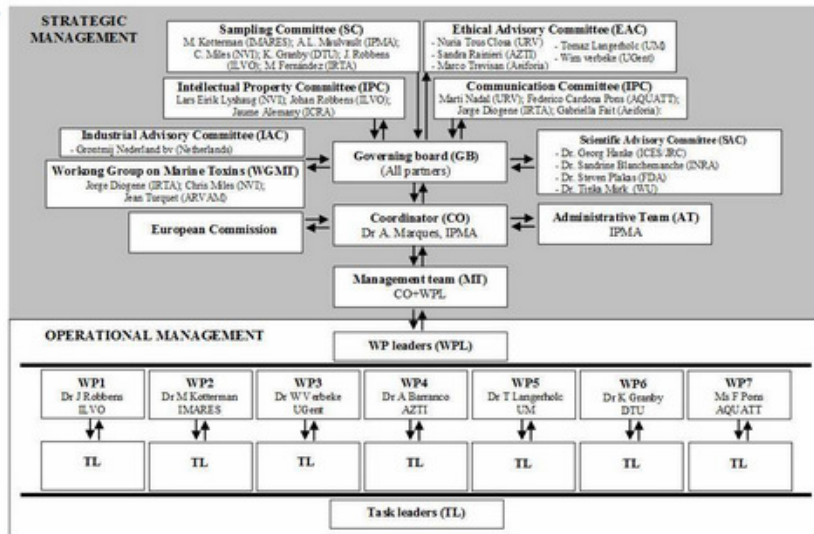
PROJECT OPERATIONAL MANAGEMENT

The ECsafeSEAFOOD project is structured around six technical Work Packages (WPs), which directly meet the project's goals, and address the ethical, training, and dissemination issues of the project. The WPs are coordinated by WP5, which is fully dedicated to project and intellectual property management.

The ambitious objectives of ECsafeSEAFOOD, the diversity of the partners' backgrounds, and the large number of participants within the consortium, require a highly structured and excellence-oriented management system. In order to guarantee that the risks will be monitored and minimised, the management structure is divided into two levels:

- The strategic management level entails formulating, choosing, prioritising and evaluating cross functional strategies that will enable the project to succeed. The strategic management level includes three decision-making committees that represent the governance bodies: the Governing Board (GB), the Project Coordinator (CO) and the Management Team (MT). It is assisted by an Administrative Team (AT) and by five advisory committees: the Scientific Advisory Committee (SAC), the Intellectual Property Committee (IPC), the Industrial Advisory Committee (IAC), the Communication Committee (CC) and the Ethical Advisory Committee (EAC).

- The operational management level involves integrative administration and WP management. It is based on the processes and procedures developed and implemented by the MT. All activities are coordinated and managed at WP level by Work Package Leaders (WPLs) and have specific Task Leaders (TLs).



The Governing Board (GB)

The GB is the ultimate decision-making level within the project. This committee represents the interests of all partners and consists of one high-level representative from each partner organisation.

The Management Team (MT)

The MT represents the functional decision level within the project management organisation, at the interface between WP activities and the GB. It involves the CO and the WP leaders.

The Administrative Team (AT)

The AT comprises staff members of the administrative office in Instituto Português do Mar e da Atmosfera (IPMA).

The Scientific Advisory Committee (SAC)

The SAC is composed of three experts in the project's field of research. Other members will be invited by the GB to join the committee when the need arises. The SAC () assists and advises the GB on project orientation and/or on specific issues related to the project, such as the extension of business sector applications of the findings, (ii) performs market, scientific and technological studies to keep the consortium aware of opportunities and threats for the fast screening methods and tools for risk assessment being developed, and (iii) makes proposals and transmits any information relevant to the project.

The Intellectual Property Committee (IPC)

The IPC will be consulted by the GB on any Intellectual Property Rights (IPR) issues relevant to the project. The IPC is an advisory committee and the final decisions will be made by the partners owning the Foreground. The IPC's role is (i) to assist partners in identifying Foreground and innovative tools which could be subject matter for protection, use and dissemination through publications and activity reports; (ii) to provide advice on the determination of Foreground ownership; (iii) to establish and adapt the exploitation plan of the project while taking into account the new industrial and market opportunities; (iv) to update the Background of the project; and (v) to monitor and make recommendations on the dissemination activities proposed by all partners.

The Industrial Advisory Committee (IAC)

The IAC is composed of two large companies with strong interests in the activities conducted within the project. Its function is to relate to the business sectors specifically targeted in the project. The IAC is dedicated to the promotion of research to guarantee industrial development, and will be updated according to requests from the GB.

The Communication Committee (CC)

The CC aims to establish close links with European and national agencies and authorities responsible for food risk communication (e.g. European Food Safety Authority (EFSA)), and to collaborate with those authorities to develop strategies of risk management and risk communication for the output of the project that the GB considers as relevant information for stakeholders involved in food safety (e.g. industry representatives, policy makers and consumers).


The Ethical Advisory Committee (EAC)

The EAC comprises five experts on ethical issues. Other members will be invited by the GB to join the committee when the need arises. The EAC's role in the project is (i) to assist and advise the GB on project's ethical orientation and/or on specific ethical issues related to the project; (ii) to participate in the general meetings and submit reports to be included with the periodic reporting to the European Commission; and (iii) to collect copies of ethical approvals, opinions and notifications by competent legal local and national ethics boards from the partners before the commencement of each relevant WP.

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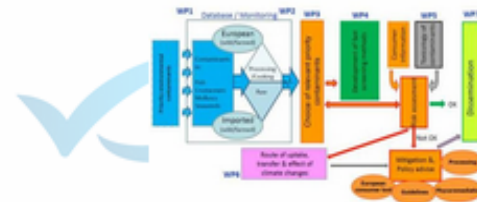
7. Project: WPs



WORK PACKAGES

The objectives of the ECsafeSEAFOOD project will be addressed through a work plan comprising of eight work packages.

For an optimal focus of all partners' priorities and skills, the project has been structured around six technical Work Packages (WP 1-6), and work packages based on the Dissemination activities (WP7) and a final one dealing with the evaluation of the project (WP8).



WP 1, Baseline and validation of data by stakeholders.

WP1 aims to perform a literature review on priority environmental contaminants in seafood, including and not limited to the following: sources of information to be used (including scientific literature, data from national and international monitoring programmes, and the ECsafeSEAFOOD monitoring systems). Relevant issues related to climate change are also to be included. The collected information will be assessed to select the most technologically relevant priority environmental contaminants to monitor based on different criteria.

For more information on this individual WP please visit [this link](#).

WP 2, Review of published scientific evidence, localisation of each assessed and validated of processes including.

WP2 will monitor levels of priority contaminants, bacteria and microplastics in natural seafood. High risk species in high risk areas will be prioritised, based on information provided in WP1. In order to focus on environments that may be relevant to human health, WP2 will focus, large coastal systems from three angles (i.e. farmed and imported from outside Europe) will be monitored. The species will be chosen according to different criteria, including:

- a) Level of consumption in Europe
- b) Range of typical published contaminants
- c) Geographical area
- d) Trophic level
- e) Intrinsic characteristics of species.

WP2 also aims to understand the role of marine litter in bioaccumulation and assess the effect of processing and cooking on levels of priority contaminants in seafood.

For more information on this individual WP please visit [this link](#).

WP 3, Risk assessment of the impact of exposure to contaminants on public health.

WP3 aims to perform a risk analysis in order to assess the impact of seafood contaminants on public health. The kind of information necessary and should be disseminated to the general public in order to reduce public health risks from seafood consumption will be investigated. Mitigation strategies will be developed, including guidelines or regulations to enhance safety, seafood, and an advice leaf to enable different stakeholders to assess. Information about the risks and benefits of seafood consumption, innovative mitigation technologies, such as phytochemicals the use of algae to remove pollutants, will also be disseminated.

For more information on this individual WP please visit [this link](#).

WP 4, Development of food safety and food control methods, including each assessed and validated of methods of food safety.

WP4 aims to develop a food safety and food control methods, including each assessed and validated of methods of food safety. The focus will be on methods, groups (household, retail and organic) and systems (imported, local, organic, processed, etc.) and methods that can lead to generalised results, including policies and practices with high safety and especially, imported guidelines. WP4 especially designed for target environmental contaminants, which will be integrated in various. These tasks will be validated in real operating conditions and will be extremely useful for producers, suppliers and authorities.

For more information on this individual WP please visit [this link](#).

WP 5, Technological impact of validated methods, in public health.

WP5 aims to assess the impact of validated methods in public health. The tasks to be used include bioavailability (the potential for substances to interact with and be absorbed by, an organism, bioavailability) (the degree and rate at which a substance absorbed into a living system or is made available at the site of physiological activity), bioavailability (the degree to which something is liable to living cells and generally) (the degree to which a substance is absorbed by DNA). This work package will make use of cell lines, and whole animal studies using salmon as a vertebrate model. The results will provide valuable information for complementing the risk assessment (WP3).

For more information on this individual WP please visit [this link](#).

WP 6, Validation of methods, in order to each assessed and validated of methods of food safety.

WP6 aims to investigate the transfer of technologically relevant priority environmental contaminants (identified in WP2) between water, sediment, food, fish and seafood, taking into account the effect of climate change. It involves vertical links with water, sediment, wildlife and climate as models.

For more information on this individual WP please visit [this link](#).

WP 7, Dissemination knowledge to stakeholders and WP management.

WP7 aims to effectively communicate and disseminate the results of the project to key stakeholders and the wider public. It will produce guidelines, reports, and a dedicated ECsafeSEAFOOD website, and organise several workshops. National and European agencies such as EFSA, and other EU institutions will be the main target as they will be one of the main means to communicate the ECsafeSEAFOOD results to the wider public. The focus is consumer protection and education of public health risks through clear and practical information to policy makers, food producers and the general public.


For more information on this individual WP please visit [this link](#).

WP 8, Project Management.

WP8 will ensure efficient management of the project to meet project objectives and to bring the project to a successful conclusion. It will ensure that the work and tasks are completed on time and to a high quality, and will monitor the projects progress. The coordinator will fulfil the contractual, legal and administrative obligations.

For more information on this individual WP please visit [this link](#).

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8. Project: WPs - WP example



WP1 - Database and selection of priority contaminants

WP1 Lead partner: ILVO

Other partners involved: IPMA, AZTI, UM, UGent, NVI, ICRA, DTU, ICETA, IRTA, IMARES, URV, AEIFORIA and ARVAM

WP1 Lead contact person: Johan Robbens

Contact details of WP1 Leader: Johan.Robbens@ilvo.vlaanderen.be

Summary

In WP1 a comprehensive literature review and collection of priority data concerning contaminants data is performed. The partners involved in WP1 will contact all relevant agencies and gather the maximum data available according to the response obtained. Relevant sources of information includes (but is not limited to) scientific literature, national and international monitoring programs, both environment and food and regulations/legislation related information. The collected information is screened to select for the most relevant compounds to monitor based on different criteria. Issues about climate change that are relevant for the project are also included.

Objectives

1. Set-up database for relevant literature with scientific reports and national and international monitoring programs concerning priority contaminants.
2. Create a list of relevant priority environmental contaminants
3. Define relevant criteria for relevant contaminants
4. Final selection of relevant compounds based on specified criteria
5. Update database with relevant information obtained during the project
6. Include reports regarding climate change relevant issues like blooms of tropic algal species in Northern regions, stop of migration of Nordic species further south, etc.

Tasks

- Task 1.1 Set-up database.
- Task 1.2 Criteria and classification of chemicals.
- Task 1.3 Selection of chemicals to be screened in WP2
- Task 1.4 Database update
- Task 1.5 Issues of climate change

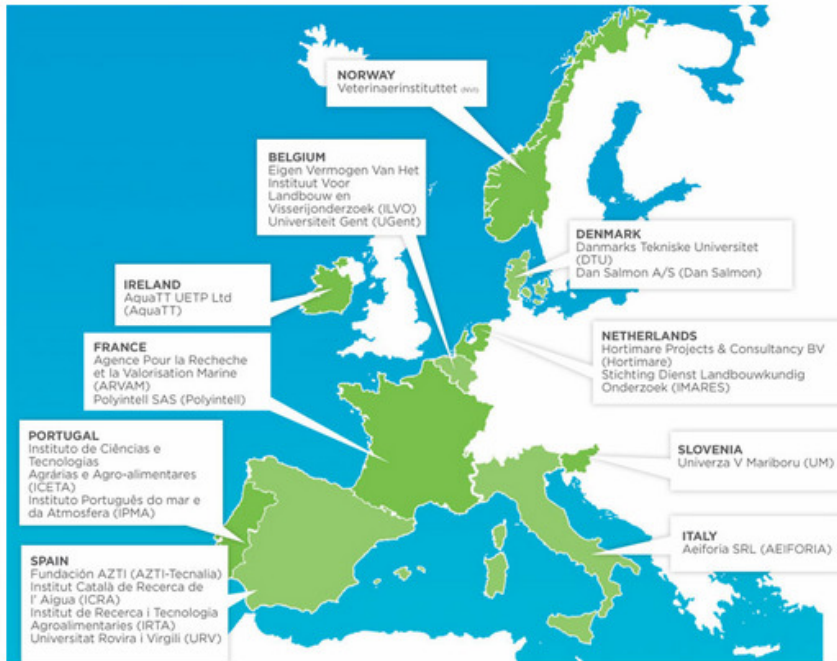
9. Consortium



CONSORTIUM

The ECsafeSEAFOOD project consortium comprises 18 institutions from nine European member states (Belgium, Denmark, France, Ireland, Italy, the Netherlands, Portugal, Slovenia and Spain) and one associated country (Norway). The range of institutions involved includes universities; fisheries research institutes; food research institutes; agricultural, water and food engineering research and development centres; and SMEs. The project partners offer a wide range of experience and complementary skills in the areas of food safety, biology, biochemistry, chemistry and business applications, which are essential for assessing seafood priority environmental contaminants in seafood, and developing fast screening methods, risk assessment, communication and mitigation tools.

All partners were selected on the basis of their expertise and competence, giving the consortium an equitable balance of complementary partners and resources required to undertake a multidisciplinary project such as ECsafeSEAFOOD.



- | | | |
|---|---|--|
| 1. Instituto Português do Mar e da Atmosfera (IPMA) | 7. Danmarks Tekniske Universitet (DTU) | 13. Aeiforia SRL (AEIFORIA) |
| 2. Fundación AZTI (AZTI-Tecnalia) | 8. Eigen Vermogen Van Het Instituut Voor Landbouw en Visserijonderzoek (ILVO) | 14. AquaTT UETP Ltd (AquaTT) |
| 3. Univerza V Mariboru (UM) | 9. Instituto de Ciências e Tecnologias Agrárias e Agro-alimentares (ICETA) | 15. Agence Pour la Recherche et la Valorisation Marine (ARVAM) |
| 4. Universiteit Gent (UGent) | 10. Institut de Recerca i Tecnologia Agroalimentaries (IRTA) | 16. Polyintell SAS (Polyintell) |
| 5. Veterinaerinstittutet (NVI) | 11. Stichting Dienst Landbouwkundig Onderzoek (IMARES) | 17. Hortimare Projects & Consultancy BV (Hortimare) |
| 6. Institut Català de Recerca de l'Aigua, Fundació Privada (ICRA) | 12. Universitat Rovira i Virgili (URV) | 18. Dan Salmon A/S (Dan Salmon) |

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10. Consortium - Partner example



P01 - IPMA



IPMA, I.R., is a public research institute following the merger of three research institutes. IPMA is devoted to carry out research, technological development, innovation, services and dissemination activities on sea and atmosphere, including sustainable exploitation of marine resources as well as on production, upgrading and processing of high quality seafood and seafood products. IPMA acts as counsellor to the national authorities on fisheries, fishing industry and fishery organisations, and is member of a high number of national and international commissions. The research unit involved in the proposal is the Research Unit of Upgrading of Fishery and Farmed Seafood Products (U-VPFA), which

has expertise in seafood quality (e.g. preservation, processing and a better utilization of fractions currently characterized as by-products) and safety. U-VPFA has also a deep expertise in the improvement and development of new analytical tools for seafood quality and safety, being the national reference laboratory for bivalve mollusc microbiological quality and for chemical contaminants in farmed fish species (accredited for mercury, lead and cadmium). The IPMA research unit involved in this proposal deals with pre-competitive research and experimental development on fish utilization, quality monitoring and assurance and support to fishermen and the fish industry, by way of technical advice, technological tests and technology transfer. IPMA has participated in several EU funded projects including FQUM, DUALPOISS, SEAFOODplus, SS-FAIR, Galras, CrustaSea, LobsterPlant, SafeFoodGRA-RiskFoodCont, ShellPlant and MusselsAlive.

Key personnel involved:



Antonio Marques (Project Coordinator) is senior researcher at the Division of Aquaculture and Seafood Upgrading (DivAV). He has a PhD in Applied Biological Sciences from the University of Ghent, Belgium since 2005. He has been involved in the coordination of several European and regionally funded projects on seafood quality and safety (chemical contaminants and microbiology), and in the application of new technologies in the assessment of seafood quality/safety. He has over 20 peer-reviewed and indexed scientific publications.



Maria Leonor Nunes PhD, is senior researcher, deputy head of DivAV at IPMA, I.R., and Professor of Quality/Processing of Seafood Products at the University of Algarve and University of Porto (Portugal). She has been involved in the coordination of several European and regional funded projects concerned with fish products, by products, preservation, processing, and quality and safety. She has over 200 peer-reviewed and indexed scientific publications and several scientific books.



Helena Maria Lourenço is a scientist at DivAV with expertise in determination of nutritional constituents and trace elements in seafood. She has a PhD on "Essential and toxic elements in fish products consumed in Portugal" at the University of Lisbon (2011). Actually her research is focused on risk/benefit of seafood related with trace elements. She participates on the meetings of Reference European laboratories for chemical residues and is a member of the Portuguese Chemical Society.



Cláudia Afonso is Post-PhD Researcher at DivAV, with experience in assessment of hazards (e.g. methyl-Hg) and benefit (e.g. fatty acids and Se) associated with seafood consumption. She has a MSc in Pharmaceutical Sciences, specializing in Quality Control and Food Toxicology and a PhD in Pharmacy, both in the Faculty of Pharmacy of Lisbon University. Her research interests are focused on assessment of risk/benefit of seafood consumption and bioaccessibility/bioavailability of essential nutrients and contaminants elements.




Ana Luísa Moutonilh is researcher at DivAV. She has an MSc in Aquaculture and Fisheries from the University of Algarve, Portugal. She has expertise in the assessment of chemical hazards and benefit in seafood, seafood quality, risk/benefit of seafood consumption and bioaccessibility/bioavailability of nutrients and toxicants. She has been involved in the management of several scientific projects on seafood quality and safety, and has 10 peer-reviewed and indexed scientific publications.

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11. Events



Priority environmental contaminants in seafood:
safety assessment, impact and public perception

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ECsafeSEAFOOD

Today May 2013



Print Week Month Agenda

Mon	Tue	Wed	Thu	Fri	Sat	Sun	
29 Draft Text	30	1 May	2	3	4	5	
6	7	8	9	10	11	12	
13	14	15 ISEKI Annual Meeting			16	17	18
20	21	22 3rd International Conference on FoodOmics			23	24	25
27 Food & Health Entrepren	28	29	30	31	1 Jun	2	

Events shown in time zone: GMT (no daylight saving)

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12. Media Centre: Project Factsheet



Priority environmental contaminants in seafood:
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PROJECT FACTSHEET

Project Factsheet

ECsafe SEAFOOD FACTSHEET

AT A GLANCE

TITLE: ECsafeSEAFOOD - Priority environmental contaminants in seafood: safety assessment, impact and public perception

PROPOSER(S): DTU, Conservation, Food, Agriculture and Fisheries and Biotechnology (DFAB)

TOTAL BUDGET: €1,098,508

EC CONTRIBUTION: €1,098,508

DURATION: February 2007 - January 2011

COORDINATOR: DTU - Danmarks Institut for Sæ og Atmosfære, Portugal

CONTACTING: dtu partners team @ ec-safe.eu

THE CHALLENGE

Seafood is recognised as a high-quality, healthy and safe food and is one of the most important commodities consumed worldwide. However, seafood, like other types of food, can also be a source of harmful environmental contaminants with potential to impact on human health. Availability of safe and high-quality food is a growing public concern and research plays a very important role in ensuring consumer confidence in this sector. The challenge for the ECsafeSEAFOOD project is to assess food safety issues mainly relating to non-regulated priority contaminants and evaluate their impact on public health in order to increase seafood safety and reduce human health risks.

PROJECT OBJECTIVES

The overall objective of ECsafeSEAFOOD is to assess safety issues related mostly to priority contaminants present in seafood as a result of environmental contamination (including those originating from harmful algal blooms and those associated with marine litter) and evaluate their impact on public health. ECsafeSEAFOOD will directly address several aspects of the Marine Strategy Framework Directive (MSFD) and will support the provision of safe seafood to consumers and reduce human health risks. In the long term, the project will deliver several societal benefits, such as improving consumer education, increasing employment, improving nutrition and increasing the sustainability of an important food sector.

METHODOLOGY

The first step of the ECsafeSEAFOOD project is the design of a rigorous environmental assessment to identify the priority contaminants in seafood. This will be done by conducting a comprehensive literature search and by using the most relevant data available. The second step is to assess the safety of the identified priority contaminants. This will be done by conducting a risk assessment. The third step is to assess the impact of the identified priority contaminants on public health. This will be done by conducting a health assessment. The fourth step is to assess the public perception of the identified priority contaminants. This will be done by conducting a public perception survey.

RESULTS

Two and a half years into the project, the team has achieved several key milestones. They have identified the priority contaminants in seafood, assessed their safety, and assessed their impact on public health. They have also conducted a public perception survey. The results of these activities will be used to develop a common food safety, public health and environmental policy for seafood.

PROJECT PARTNERS

BELGIUM: Ghent University (UGent), Ghent Marine Research Institute (Ghent Marine Research Institute)

DENMARK: DTU, Danmarks Institut for Sæ og Atmosfære (DTU)

FRANCE: IFREMER, Institut Français de Recherche pour l'Exploitation de la Mer (IFREMER)

GERMANY: Leibniz Universität Hannover (LH)

NETHERLANDS: Wageningen Marine Research (Wageningen Marine Research)

PORTUGAL: DTU, Danmarks Institut for Sæ og Atmosfære (DTU)

SPAIN: ICM, Instituto Mediterraneo de Estudios Avanzados (ICM)

UNITED KINGDOM: DTU, Danmarks Institut for Sæ og Atmosfære (DTU)

CONTACT US: dtu partners team @ ec-safe.eu

To view and download the ECsafeSEAFOOD factsheet, click on the image above. The factsheet is designed for a double-sided print out on A4 paper. Best quality gives colour copy on at least 160 gsm paper (200 gsm is ideal). Partners are encouraged to distribute the factsheet through their networks and at relevant events.

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13. Useful Links



Priority environmental contaminants in seafood:
safety assessment, impact and public perception



USEFUL LINKS

RELATED PROJECTS

Collab4safety; This project is aimed at contributing to an increased cooperation and coordination on food safety at a global level and consequently at contributing to improving quality of life, enhancing social welfare and boosting the economic competitiveness of the European food industry.

FOOD CAREERS; Its main aim is the creation of an online network for continual professional training and career development for Food Scientists and Technologists in Europe, through social networking and providing the guidance and tools for creating and maintaining a continual professional development portfolio.

FOOD GALAXY; Is a website with information on food to attract students to food studies

FOODSEG; is a coordination and support action which has the overall objective to disseminate the state-of-the-art research results in food safety and quality topics through a series of symposia, expert working group meetings, an online platform with best practise examples and coordination of cooperation and a plan for the preparation of future activities.

INPROFOOD; This project aims to foster dialogue and mutual learning between industry, academia and civil society.

ISEKI-Food 4; A thematic network project to innovate the education and training of Food Science and Technology students.

TRACK_FAST; The overall objective of this project is the identification of the training and career requirements of future European food scientists and technologists (FST), and implementation of a European strategy to recruit the next generation FST leaders.

PROFESSIONAL ASSOCIATIONS AND NETWORKS

- Association of Schools of Public Health in the European Region
- Confederation of the food and drink industries of the EU
- Directorate General for Health and Consumer Protection
- EuroCommerce
- European Association for the Co-ordination of Consumer Representation in Standardisation
- European Consumers' Organisation
- European Food Safety Agency
- European Federation of Food Science & Technology (EFFoST)
- European Public Health Alliance
- European Public Health Association
- Executive Agency for Health and Consumers
- Federation of European Aquaculture Producers
- World Health Organization - Regional Office for Europe

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