24 September 2026

IPMA – Lisbon - Portugal

Blue Circular Innovation Event

From Aquaculture to Sustainable Food Solutions

Auditorium IPMA, Algés

09:30 – Reception of participants at the workshop

10:00 – 10:15 – Welcome – José Guerreiro – President of IPMA (Instituto Português do Mar e da Atmosfera)

10:15 – 10:20 – Remarks from João Marrana, Managing Authority, and Carlos Garea Lodeiro, Project Officer, Interreg Atlantic Area

10:20 – 10:30 – Project Presentation, Erik Malta & María Galindo – CTAQUA (Centro Tecnológico de la Acuicultura, Spain)

10:30 – 11:10 – Session 1: Circular processes in aquaculture and fisheries

Analysis of the biomass of marine by-products from fishing and aquaculture: opportunities for valorization
Speaker: Sarah Gerart – TQC (Technopole Quimper-Cornouaille, France)
Duration: 10 minutes

What products have been developed within the project for valorization?
Speaker: Teresa Pico - CTAQUA
Duration: 10 minutes

What insights have been gained from the pilot projects?
Speaker: João Araújo - IPMA
Duration: 10 minutes

Q&A – 10 minutes

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11:10 – 12:00 Session 2: Environmental, economic feasibility

What are the regulatory and administrative challenges of producing and distributing these products?

Speaker: Seamus McCormack – WestBIC (EU Business and Innovation Centre for Ireland's Border, Midlands and Western Region, Ireland)/Una Walton (Food Safety Authority Ireland)
Duration: 10 minutes

What are the key food security considerations and risks associated with these products?

Speaker: Cláudia Afonso - IPMA
Duration: 10 minutes

Is by-products valorization from aquaculture and fisheries economically viable?

Speaker: Sarah Gerart - TQC
Duration: 10 minutes

What marketing strategies can support the successful launch of these products?

Speaker: Sylvie Thoby - IARA (L'Institut Agro Rennes-Angers, France)
Duration: 10 minutes

Q&A – 10 minutes

12:00 – 12:40 Session 3: Social acceptance of sustainable aquaculture and fisheries products

How does the new generation engage with novel foods?

Speaker: Carolina Salguero – CEEI Bahía de Cádiz (European Business and Innovation Centre, Spain)
Duration: 10 minutes

Are consumers willing to try new products?

Speaker: Sterenn Lucas - IARA
Duration: 10 minutes

How to raise awareness and foster social acceptance for new products?

Speaker: César Gomes – ARDITI (Agência Regional para o Desenvolvimento da Investigação, Tecnologia e Inovação, Portugal)
Duration: 10 minutes

Q&A – 10 minutes

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12:40-14:00 Networking Lunch & Culinary Experiences
***Theme* - From Aquaculture to Functional Foods: A Culinary Showcase**
A chef will prepare and present innovative, healthy, and sustainable recipes using underutilised seafood species.

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An interactive virtual reality cooking game by Diego Monteiro & Nicolas Cluzel - ESIEA (École Supérieure d'Informatique, Électronique, Automatique, France) will be featured.

ROUNDTABLE DISCUSSION

14:00 – 15:00 Aquaculture

This round table will explore consumer perceptions and acceptance of aquaculture products, with a focus on the challenges and opportunities associated with their market positioning. Speakers will discuss consumer behaviour, sustainability perceptions, quality expectations, communication strategies, and approaches to increasing trust and demand for aquaculture-derived seafood products.

Moderator: Pedro Pousão (IPMA, IP)

Speakers

- Florbela Soares (S2AquaColab/IPMA)
- Isidro Blanquet (Associação Portuguesa de Aquacultores)
- António Correia (AquaNostra)
- Rui Pereira (A4F, SA - Algae for Future)
- Mariana Sá (CIRCU-TECH, APA)

15:00 - 16:00 From underutilised marine resources to market success: innovation, product development and consumer acceptance

This round table will explore how seafood co-products and underutilised marine species can be transformed into marketable food products. Discussions will address processing innovations, product development, consumer acceptance, and market uptake, including trends, pricing, distribution, and positioning. The session will highlight practical approaches to enhance value, sustainability, and commercial success.

Moderator: Narcisa Bandarra (IPMA, IP)

Speakers

- Isabel Guerreiro (Docapesca – Portos e Lotas SA)
- Patrícia Borges (Sea Lovers Catering & Events)
- Ulisses Nogueira (Gelpeixe)
- Mafalda Santos (DGAV)
- Maria Antonieta Vasconcelos (Conserveira A Poveira)

16:00 Closure

Organizing Committee:
Cláudia Afonso, Joana Matos, Carlos Cardoso, João Araújo, Lídia Nicolau, and Pedro Pousão-Ferreira

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