

Seafood for improved health and wellbeing

During four years a consortium of 68 European partners has succeeded in integrating the research efforts within seafood science for delivering safe and nutritious products with a high eating quality in the SEAFOODplus project. This success was possible due to a grant from the EU FP 6 programme. Adding funds from partners in the consortium a total budget of 26 million euro has been spent.

The results have been rewarding, producing new evidence explaining why seafood is healthy, presenting new concepts for improving the safety and nutritional quality of seafood through new technology developments and from farming operations. The achievements will be presented at a conference in Copenhagen 9-10 June 2008. A book will also be released where a comprehensive overview of all important aspects of seafood in a fork to farm concept will be presented.

The way forward

Members of the consortium have expressed their commitment to keep the strengths together in a future SEAFOODplus research platform. New avenues for research bringing the health benefits for consumers even further include new studies of how nutritional components in seafood can benefit

- brain development
- reduction of obesity
- prevention of lifestyles diseases and metabolic disorders
- prevention of cancer and major diseases among Europeans

New strategies for increasing seafood consumption based upon consumer science and new product developments will provide all these health benefits to the European citizens. The SEAFOODplus consortium is ready to formulate such strategies.

SEAFOOD
plus
For further information
please consult
www.seafoodplus.org

Torger Børresen
DTU Aqua

Joop Luten
Nofima Marine

Mercedes Careche
CSIC - Inst. del Frio