

46. WEFTA KONGRES



**46. međunarodni kongres
prehrambenih tehnologa proizvoda ribarstva**



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Split

12.-14.10.2016.

WEST
EUROPEAN
FISH
TECHNOLOGISTS
ASSOCIATION



Što je WEFTA?

- WEFTA je udruga osnovana 1970. godine od strane znanstvenika iz zemalja zapadne Europe, a s ciljem razmjene znanstvenih rezultata iz područja kvalitete proizvoda ribarstva na godišnjim sastancima (kongresima)
- Od 1970. održano 45 godišnjih kongresa:
 - ✓ 2014: Bilbao, Španjolska
 - ✓ 2015: Nantes, Francuska

Tematske sekcije 2015 - znanstvene

- Consumer behavior, nutritional value and functional foods
- Bio-economy of aquatic resources
- Aquaculture and new aquatic resources
- Seafood processing – incidence on quality and safety
- Innovative methods for characterization of seafood products and contaminants



Iz znanstvenog dijela WEFTA, 2015..



FUTURE LABS

NGS TECHNOLOGIES FOR DNA ANALYSIS:

- MICROBIOMES
- MICROORGANISM ECOLOGY
- PREDICTIVE MICROBIOLOGY
- QUANTITATION OF INGREDIENTS, FRAUD
- NUTRIGENETICS
- NUTRIGENOMIC
- FOODOMICS

NEXT GENERATION SEQUENCING NGS

A poster titled "FUTURE LABS" featuring a large image of a DNA double helix. The left side lists various applications of NGS technologies for DNA analysis, including microbiomes, microorganism ecology, predictive microbiology, quantitation of ingredients, fraud detection, nutrigenetics, nutrigenomics, and foodomics. The right side shows a graphic of "NEXT GENERATION SEQUENCING NGS".

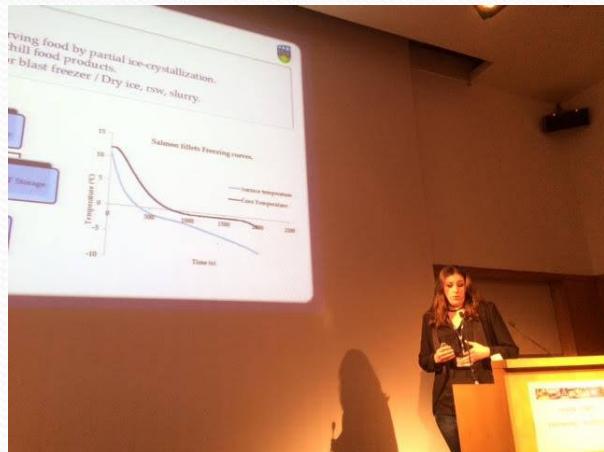
FUTURE LABS

AUTOMATIZATION OF ROUTINE PROCESSES

- DIFFERENT COMPOSITION ANALYSIS: NITROGEN DETERMINATION, LIPID DETERMINATION, WATER, etc...
- MICROBIOLOGY: PREPARATION OF DILUTIONS, COLONY COUNTERS, BIOCHEMICAL TEST (I.E. VIDAS, BD, etc..)

A poster titled "FUTURE LABS" featuring a photograph of laboratory equipment, including a robotic arm and various analytical instruments. The left side lists automated processes for different composition analysis (nitrogen, lipid, water) and microbiology (preparation of dilutions, colony counters, biochemical tests like VIDAS, BD). The right side shows a photograph of the laboratory setup.

Nove tehnike u laboratorijima..

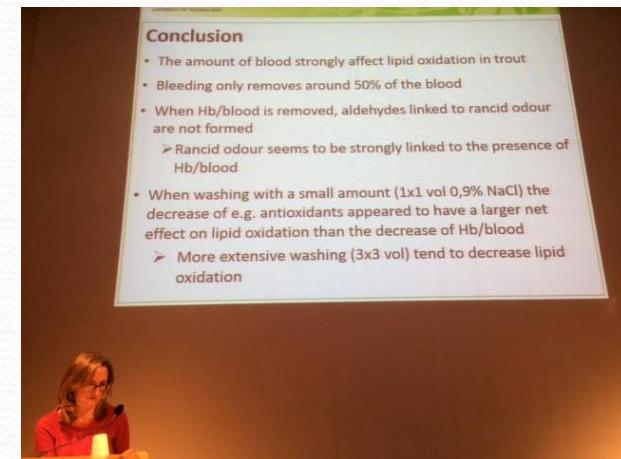
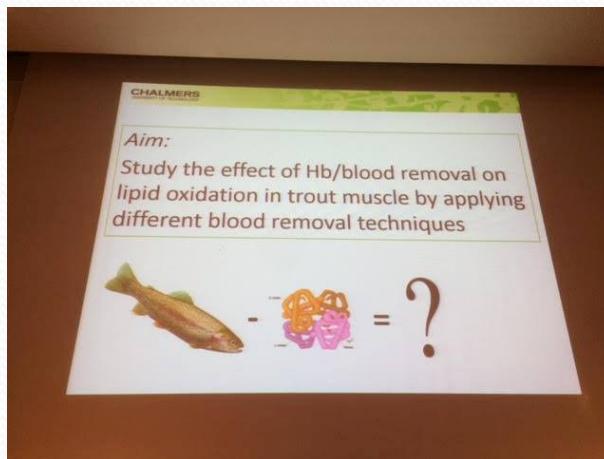


Conclusions

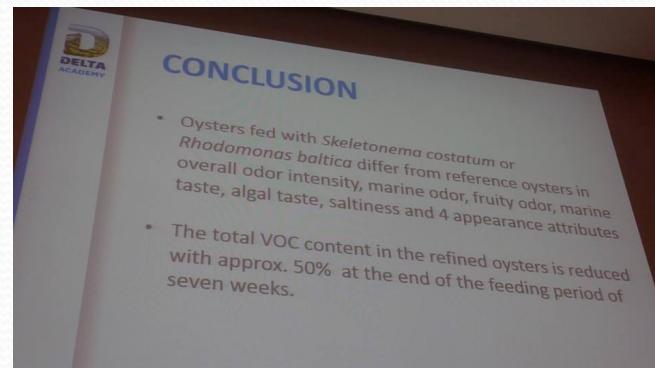
- Crust-frozen samples spoiled more rapidly than untreated controls, irrespective of packaging typed used.
- Indicators of spoilage at the end of shelf-life showed that control samples in MAP packaging were most stable followed by CF-MAP, Control-skin and CF-skin respectively.
- Despite the initial reductions in microflora obtained from CF, this technology resulted in reduced shelf-life of salmon compared to non-crust-frozen samples.

A poster titled "Conclusions" summarizing the results of a study. It states that crust-frozen samples spoiled more rapidly than untreated controls, regardless of packaging type. It also notes that control samples in MAP packaging were the most stable, followed by CF-MAP, Control-skin, and CF-skin. The poster concludes by stating that despite initial reductions in microflora from CF technology, it still resulted in reduced shelf-life compared to non-crust-frozen samples.

Ispitivanje novih tehnoloških procesa..crust smrzavanje?



Potpuno uklanjanje krvi iz pastrve..utjecaj na kvalitetu?



Analiza arome kamenica



Conclusions

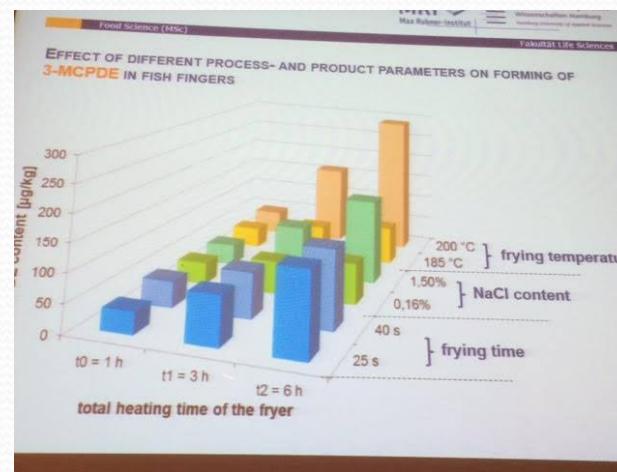
- Farmed Dulse is a feasible product for the market
 - Highly nutritious (protein, fibre, iodine, vitamins)
 - Compatible with vegan, paleo, and raw food diets
 - Versatile savory food
 - Good potential as fresh product - distribution?
 - High potential as ingredient

Taste - does it taste like bacon?

- Raw dulse has a fresh ocean-like mineral-salty taste
- Dried dulse has an intense salty taste
- Noted for savory flavor; high in glutamic amino acid - umami
- When fried or smoked, fresh dulse takes on a meaty flavor, with bacon notes. Not a bacon substitute

Two small photographs. The top one shows a piece of dried dulse, which is a dark, leafy, crinkled seaweed. The bottom one shows a dish of fried dulse, which appears to be a greenish-brown, crispy, and textured food item.

Makroalge..potencijal u prehrani ljudi..okus na slaninu??



HACCP..Kako smanjiti opasnosti u preradi?

Tematske sekcije 2015 - industrijske

Strategy session: from industry to research



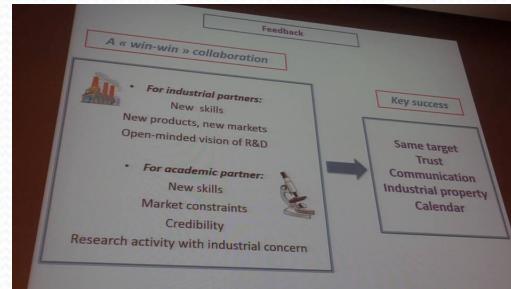
Thematic 1: contaminants and unwanted compounds

- Real impact of human and animal health
- Identification
- Legislation
- Removal
- How to use
- Other contaminants

Thematic 2: sustainability and value chain

- How to ensure sustainability ?
- How to optimize the value chain ?
- Management of non conformity
- How to manage small volumes
- How to substitute products
- How to substitute technologies
- Work on protein mix

Pitanja od važnosti za industriju



Predstavljanje projekata: suradnja industrija-instituti

WEFTA 2016: Split



WEST EUROPEAN FISH TECHNOLOGISTS ASSOCIATION (WEFTA)
I
PREHRAMBENO-BIOTEHNOLOŠKI FAKULTET SVEUČILIŠTA U ZAGREBU
..organiziraju..



46. međunarodni kongres prehrambenih tehnologa proizvoda ribarstva

12. do 14. listopada 2016. godine u Splitu, Hrvatska

..pod nazivom..

..from local Fish to global DISH..

Diverse Innovative Sustainable Healthy

..i tematskim sekcijama..

Diversification of products for the rising global demand for food

Innovative technologies and quality control methods

Sustainability in processing and better utilization of by-products

Healthy meal for happy consumer – safety, authenticity and nutritional value

..from local Fish to global DISH..

Diverse Innovative Sustainable Healthy

Diversification

- nove sirovine iz ulova i uzgoja za proizvodnju hrane
- proizvodi od slatkovodne ribe
- prerada održivih vrsta

Innovative

- inovativne metode u preradi i kontroli kvalitete
- nove perspektive na poznate mehanizme

Sustainability

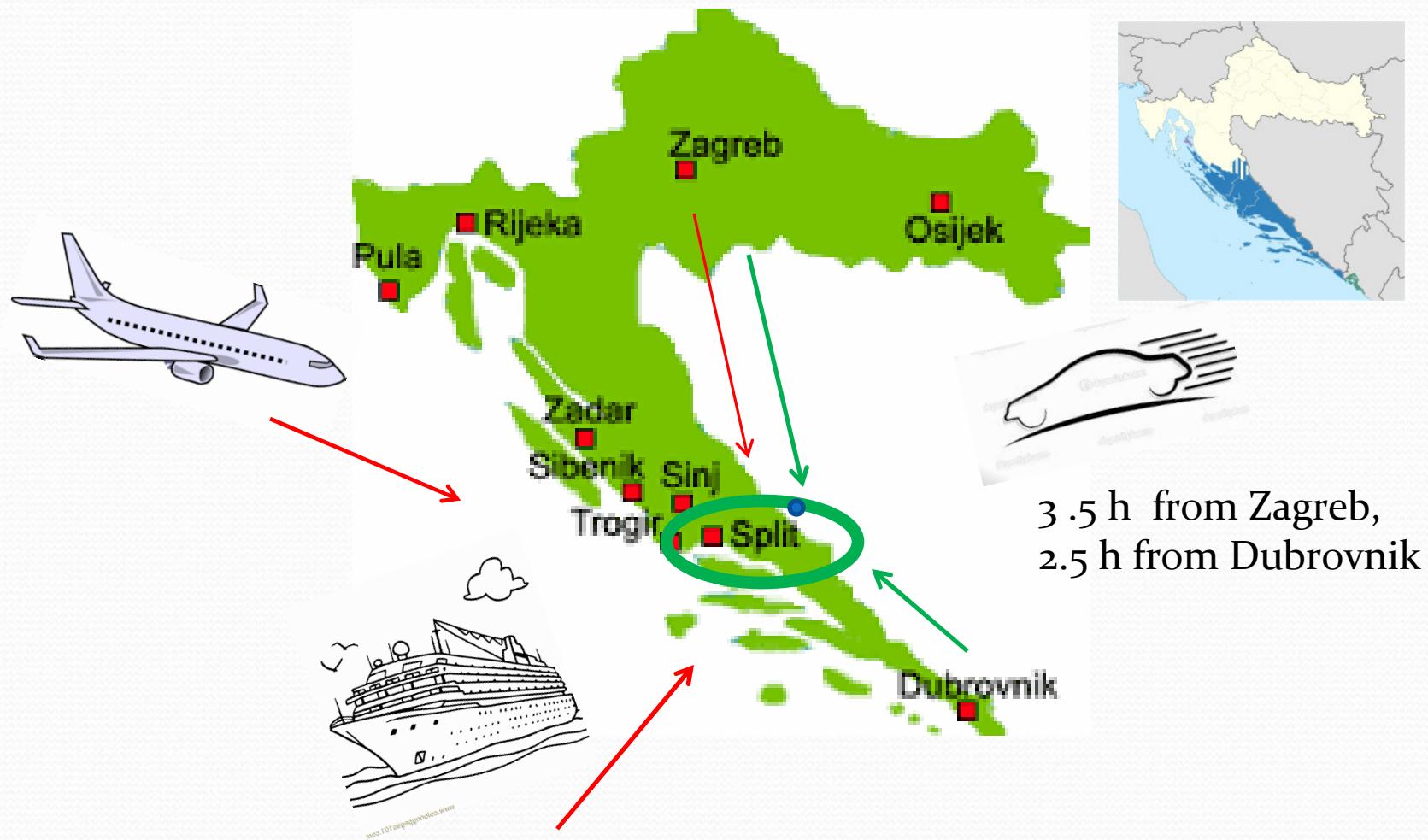
- strategije smanjenja utroška energije i vode
- iskorištenje ostataka od prerade

Healthy

- sigurnost hrane
- funkcionalna hrana i nutritivna vrijednost
- autentičnost i integritet
- novi i stari kupci

Zašto Split?

- dobro povezan s europskim destinacijama



Mjesto održavanja kongresa: Hotel Park****

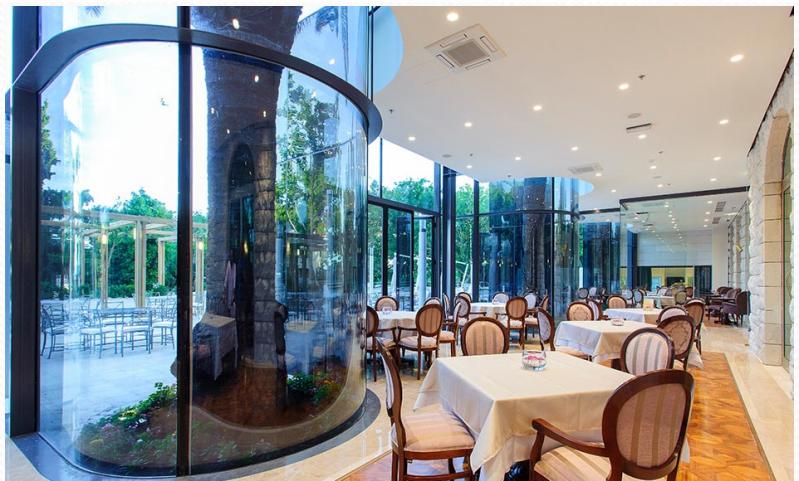


**Hotel "Park" je najstariji hotel u Splitu, renoviran 2014.
godine**

Hotel Park****



Konferencijske dvorane



Bruna restoran

Zašto sudjelovati?

Ciljani kongres – proizvodi ribarstva kao hrana

Kongres je platforma za razmjenu najnovijih znanstvenih spoznaja i njihovu primjenu u realnom sektoru s konačnim ciljem ponude raznolikih, inovativnih, održivih i zdravstveno ispravnih proizvoda ribarstva za prehranu ljudi u internacionalnom prometu!

Dobra posjećenost

•**2015: 130 europskih znanstvenika i predstavnika realnog sektora**

Kao pozvani predavači sudjeluju europski stručnjaci iz realnog sektora s prezentacijama o:

- ✓ uspješnim projektima plasiranja novih proizvoda uslijed primjene inovacija u proizvodnji i/ili pristupu potrošačima,
- ✓ primjerima suradnje znanosti i industrije te
- ✓ izazovima internacionalnog tržišta

•**2016: Poziv znanstvenicima i realnom sektoru iz zemalja srednje i istočne Europe + poseban poziv: promocija slatkovodne rive**

Ukoliko razmišljate o inovativnim proizvodima ili ste suočeni s izazovima u proizvodnji i prometu proizvoda ribarstva ili jednostavno želite prezentirati svoje uspješne projekte, pridružite nam se sljedeće godine u Splitu!



Dobrodošli u Split, na 46. WEFTU!