

INNOVATIVE TOOLS AND METHODS FOR ENSURING SEAFOOD AUTHENTICITY – Zaragoza (Spain), 26-30 April 2021

Hour	Monday 26	Tuesday 27	Wednesday 28	Thursday 29	Friday 30
9:00-10:00	Opening	Practical group work 1 7.1.1. Presentation of results and discussion	Practical group work 2 7.1.2. Presentation of results and discussion <u>A. Reilly</u> , J. Ryder	4.4. Methods for other authentication issues	Practical work 7.3. Utilization of rapid and on-site method
10:00-11:00	1. Global seafood trade	4.1.2.1. DNA markers, PCR techniques and isothermal amplification	4.1.1. Methods based on protein analyses (MALDI-TOF, LC-MSn, others). Databases for proteins M. Carrera	7.2.2. FoodChain Lab: the application of an IT tool for seafood traceability	
Coffee break					
11:30-12:30	2. Food fraud in the seafood value chain	(Cont.)	4.6. Traceability and labelling to ensure seafood authenticity	Computer-based practical work 3 7.2.2. FoodChain Lab: the application of an IT tool for seafood traceability	4.5. Validation of analytical methods.
12:30-13:30		4.1.2.2. DNA sequencing and databases			5.1. Case study - Bay of Biscay anchovies 5.2. Case study - Flat oysters in France
Lunch break					
15:00-16:00	Ensuring seafood authenticity (3.1 to 3.4)	3.5. Implementation of FFVA and FFMP	4.3. Non-destructive methods for the identification of the method of production	4.2. Omics, SNPs and microbiota	5.3. Case study - Fish "pescadeRias" 5.4. Case studies - Discussion
16:00-17:00	Practical group work 1 7.1.1. Analysis of seafood labelling in different products and countries	Practical group work 2 7.1.2. Exercise to conduct FFVA and develop a FFMP for specific products	Computer-based practical work 1 7.2.1. DNA analysis methods: sequencing	Computer-based practical work 2 7.2.1 DNA analysis methods: sequencing	6. Open discussion: the future of the integrity of seafood value chains
17:00-18:00					