



Recommendations for research priorities from an Expert Group based on information delivered at the TAFT 2009 Conference 15-18 September, Copenhagen

- Global supplies – new safety challenges: *Jakup Mørkøre*
- Sustainable aquaculture for tailor made seafood: *Susanna Airaksinen*
- Seafood and health – benefits and perceived risks: *Ingrid Undeland*
- More efficient utilisation of aquatic raw material: *Turid Rustad*
- Retaining nutritional value through the processing chain: *Gudrun Olafsdottir*
- Robotics and application of new technology in the industry: *Torger Børresen*

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- Supply/safety challenges:** Chain consideration, data/information handling and logistics, solving zero tolerance problem, predicting pathogenic growth; parasites
 - Sustainable aquaculture:** Consider combined quality parameters as well as full utilisation of all raw material when planning aquaculture production (multispecies)
 - Seafood and health:** Complexity of food matrix and impact on individualised human nutrition, including better understanding of bioactive components in Nordic seafood
 - More efficient utilisation:** Expanding new applications of by-products and new resources, considering raw material quality, logistics and quality chain and legislation
 - Retaining nutritional value:** Natural antioxidants from Nordic biota; applying them in food matrix and food systems for protecting nutrients and biomolecules.
 - Robotics and new technology:** Automatic IT based on line/at line sensor systems for monitoring optimal production yield, safety and quality parameters