



INTRANEMMA

INTRANEMMA Training Course Series

17th October, 2012
ATHENS, GREECE

OUTLINE

INNOVATIVE SOLUTIONS IN PROCESSING TECHNOLOGY AND CREATION OF ADDED VALUE PRODUCTS AND SERVICES FOR SEA BASS AND SEA BREAM

Course Description:	Training course that uses current up-to-date case studies and state-of-the-art techniques to identify where bottlenecks occur and where improvements can be made in the field of Processing and added value product creation for Sea Bass and Sea Bream
Course Organiser:	Federation of Greek Maricultures Mugla Fish Farmers Association
Course contents:	Unit 1 – Innovative Solutions in Processing of Sea Bass and Sea Bream Unit 2 – Innovative Added Value Products Unit 3 – Innovative Solutions on Improvements of Product Shelf Life Unit 4 – Traceability and Cold Chain Quality Indicators
Target audience:	Fish Processing Station Managers, Quality Assurance Managers
Course Tutors:	Research and Development Managers, Marketing Managers



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MR. HENRI HELLIN – DIRECTOR GENERAL/ GENERAL MANAGER, NORWAY SEAFOODS/ VIVER MARINS, NO/FR.

Location:	Metropolitan hotel Athens, 385, Syngrou Ave., 175 64, Athens, Greece (www.chandris.gr/athens/)
Time:	10:00am to 6:00pm
Registration:	From 9:30am
Fees:	Course attendance is free and registration will be accepted on a first-come first-served basis. Lunch will be provided.
Maximum Participants:	25 people
Language(s) of instruction:	English
Language(s) of material:	English, Turkish, Spanish, Greek

TOPICS

- Unit 1 – Processing Technologies, Investment Costs and Return on Investment, System Productivities Product Characteristics
- Unit 2 – Type of Added Value Products, Product Presentations, Different Market Segments
- Unit 3 – Technologies Used to Lengthen Shelf Life Improve, Operational Costs, Effects on Organoleptic Characteristics
- Unit 4 – Cold Chain and Logistics, Quality Indicators Applied



MUĞLA
KÜLTÜR BALIKÇILARI
DERNEĞİ



FOR MORE INFORMATION, VISIT OUR WEBSITE WWW.INTRANEMMA.EU

INDUSTRY TRAINING COURSES FOR THE MEDITERRANEAN MARICULTURE INDUSTRY

INTRANEMMA (Innovation Transfer Network for Mediterranean Mariculture) is a two year project funded by the EU Lifelong Learning Programme through The State Scholarships Foundation (IKY), Greece.

The project is pioneering, led by producers associations in Greece, Spain and Turkey. The intention is to identify shared knowledge gaps and to develop applied targeted training courses that address the training needs of the Mediterranean Mariculture industry. The INTRANEMMA series of training courses has been developed based on an extensive needs analysis of the Mediterranean sea bass and sea bream mariculture sector. By specifically targeting sector bottlenecks, it is hoped that the courses will up skill workers, transfer latest knowledge and be a forum for sharing experiences.

The partnership consists of relevant Mediterranean actors, Federation of Greek Maricultures (FGM – Coordinator) (Greece), APROMAR (Spain), Mugla Fish Farmers Association (Turkey), AQUARK (Greece) and Aqua TT (Ireland) ensuring that the outputs meet the needs of the industry.

FOR MORE INFORMATION ON THE PROJECT CONTACT:

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Panos Christofilogiannis, Management Coordinator, AQUARK (Panos@aquark.gr)



The following courses will be rolled-out across Greece, Spain and Turkey:

- Innovative solutions in Feeding Management for sea bass and sea bream
Bodrum, Turkey, 12th September 2012 | Valencia, Spain, 20th September 2012
- Innovative Vaccination strategies for sea bass and sea bream
Bodrum, Turkey, 12th September 2012 | Valencia, Spain, 20th September 2012
- Innovative solutions in increasing predictability in sea bass and sea bream hatcheries
Athens, Greece, 17th September 2012
- Innovative solutions in genomics applications for sea bass and sea bream
Athens, Greece, 11th October 2012
- Innovative solutions in Processing technology and creation of added value products and services for sea bass and sea bream
Athens, Greece, 17th October 2012 | Bodrum, Turkey, 19th October 2012
- Mediterranean Mariculture vision for 2020 (CEO Event)
Greece, 15th November 2012



FOR MORE INFORMATION,
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Education and Culture



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