EIT FOOD
AQUACULTURE

Showcase Event Report

EIT Food NORTH-WEST

Co-funded by the European Union

Introduction

EIT Food hosted its first Aquaculture Showcase Event

on the 23rd November 2021

The half-day virtual event brought together a wide range of researchers, investors, and other stakeholders from the aquaculture sector.

Keynote presentations from distinguished industry experts explained the current aquaculture landscape, globally and in the EU, and outlined the challenges and opportunities the sector faces in achieving sustainable production to support several of the United Nations Sustainable Development Goals (SDGs) by 2030.

Projects aiming to accelerate innovation in this arena were also presented by the winners of **EIT Food's Aquaculture Competition**, and partners from other EIT Food co-funded aquaculture activities. In addition to a Q&A session after each presentation, there was also an exhibition zone and networking area, where the 230 registrants could interact dynamically.

Event Speakers and Content

The Event was moderated by:

Laura Elphick
Communications and Engagement Officer at EIT Food

Fiona Godsman
SME Strategy Specialist at EIT Food

Executive Summary

The event provided an excellent platform for facilitating connections between key stakeholders within the aquaculture space from academia and research to SMEs and major industry players.

During the sessions the speakers captured a sense of urgency around tackling the challenges within aquaculture production, while also celebrating the progress that has been made so far.

It raised awareness of EIT Food's commitment to its sustainable aquaculture focus area and in particular highlighted the role that innovation and technology is playing in helping the sector to achieve several of the UN SDGs by 2030.

The winners of EIT Food's 2021 aquaculture competition presented their projects to an audience of aquaculture experts, investors and other stakeholders.

Keynote 1

The current aquaculture landscape in the EU & beyond

During this opening session, Melanie Siggs of the Global Seafood Alliance outlined the current aquaculture landscape in the EU within a global context. Melanie's session featured special messages from:

- **Manuel Barange**, Director UN FAO Fisheries and Aquaculture
- **Lara Barazi,** President of the Federation of European Aquaculture Producers (FEAP)
- **Peter Thomson,** United Nations Secretary - General's Special Envoy for the Ocean

Manuel, Lara and Peter emphasised that there is an **urgent global need** for the **aquaculture sector to transform**, so that it can work towards meeting the **2030 UN Sustainable Development Goals (SDGs)**.

As with all food systems, aquaculture must **minimise its negative impact** on the **environment** while producing more food in an **equitable way** to feed a rising global population.

Aquaculture and the SDGs

The objective of the SDGs is to end poverty, protect the planet and ensure that by 2030 all people can enjoy peace and prosperity. Aquaculture can help to achieve several SDGs including:

As recognised by the **EU Farm to Fork Strategy** and highlighted at the **2021 UN Food Systems Summit**, there is now a much greater understanding of how **aquatic foods** can meaningfully contribute to and be at the **heart of global food systems**. **Sustainable aquatic foods** are an **excellent source of important nutrients**, with the **lowest carbon footprint** compared to terrestrial derived animal proteins. It is therefore vital that dialogues at local, national, and global levels continue and collectively drive aquatic foods to the centre of global food systems.

Blue Transformation plan to address SDGs and urgent need to end hunger

Manuel Barange emphasised the urgent need to transform aquatic food, otherwise it will be difficult to fulfil the SDG goals of ending hunger and poverty by 2030. He outlined three very specific objectives of the FAO's Blue Transformation initiative:

1. **Expand aquaculture globally**, but particularly in food deficit regions.
2. **Transform fisheries management** in places where sustainability is failing or absent; this includes better and more equitable access to resources and the development of methods that work in data limited and capacity limited regions.
3. **Innovate in fish value chains,** as these are some of the least developed of all food industries.

If these three objectives are met, then blue systems will be transformed, ensuring their contribution to the ending of hunger and poverty.

> "There is overwhelming evidence that aquaculture is both people and planet appropriate and must be considered, globally, as a core food system. We all have a part to play in driving that agenda. The SDGs are one of the internationally agreed frameworks that we can coalesce around as aquaculture can support success of so many of the ambitions through providing nutritious, lower impact, adaptable nutrition, and livelihoods."
>
> **Melanie Siggs, Director of Strategic Engagements at the Global Seafood Alliance**

Keynote 1

Comparing global and EU aquaculture

Melanie discussed global statistics from the FAO and summarised that globally more fish are being eaten, more fish are being produced and predominantly from aquaculture sources. She then contrasted this with the situation in the EU.

THE GLOBAL AQUACULTURE LANDSCAPE

Today, fish provides **3.3 billion** people with almost **20%** of their average per capita intake of animal protein.

However, the percentage of fish stocks that are within biologically sustainable levels has fallen from **75%** in 2000 to **65%** in 2018.

At the global level, **aquaculture has expanded fish availability to regions and countries with otherwise limited or no access**, and often at lower prices, which has improved nutrition and food security.

Since 2016, **aquaculture is the main source of fish available for human consumption**, overtaking wild capture fish.

Global fish consumption is rising. By 2030, it is expected to be **18% higher** than in 2018.

THE EU AQUACULTURE LANDSCAPE

Melanie highlighted that overall, **EU production** has been **relatively stagnant since 2000**, whereas **global production** has been **growing between 5% - 7% per year**.

EU aquaculture accounts for about **20%** of fish and shellfish supply in the EU, the rest coming from imports.

The sector employs about **70,000 people** and consists of around **15,000 enterprises**, mainly small businesses or micro enterprises in coastal and rural areas.

In contrast to **global aquaculture**, which **is diverse** in terms of both species farmed and methods of production, **EU aquaculture** production is largely **concentrated on a few species** such as salmon, sea bass and oysters, and production methods are limited.

Lara Barazi assured the audience that the **European Union is shifting towards a sustainable food system** that should bring environmental, health and social benefits. It also aims to ensure that the recovery from the COVID crisis puts the EU onto a sustainable path.

European aquaculture has an important role in **producing healthy and sustainable seafood** in an **efficient and profitable way**. It is being **supported through European Commission (EC) policies**, including the **Farm to Fork Strategy**, which aims to accelerate the transition to a sustainable European food system.

Consumers are also demanding **a shift towards a more sustainable food system**. Young consumers want increasingly sustainable food products (EIT Food Trust Report) and they believe that processes and consumption patterns must change **while maintaining high standards** of **human health** and **animal welfare**. While aquaculture producers are implementing sustainability practices, this new scenario should also empower consumers to make more sustainable food choices through **better labelling to enhance transparency**.

Aquaculture's role in maintaining a healthy planet

Melanie's session ended with an urgent message from Peter Thomson, who reminded the audience of the importance of a "healthy planet". To mitigate climate change, environmentally-friendly food systems are needed now more than ever. Here, the ocean should play its natural role of providing the planet's life support systems.

He emphasised that to be classed as sustainable, we must strive to ensure that aquatic foods, whether wild-caught or farmed, are appropriately caught and produced. When produced ethically and sustainably, aquatic foods help to nourish both people and planet.

"EIT Food is bringing innovative, smart groups together to raise the volume on accelerating production of responsible aquatic foods. Thank you EIT Food for playing your important role, sharing this message, showcasing innovative solutions, providing platforms. It was a privilege to speak at your event."

Melanie Siggs, Director of Strategic Engagements at the Global Seafood Alliance

Keynote 2

Technology and Innovation in EU Aquaculture

Informed by research carried out at Lux Research, Laura Krishfield shared her perspective on some of the key challenges that need to be overcome to make aquaculture in the EU truly sustainable.

Laura emphasised that, while sustainable aquaculture is critical for ensuring future food security in the EU, there needs to be significant activity to create an industry opportunity and make this a reality. Europe is investing in the aquaculture sector; for example, in 2020 it raised $360 million in funding, however much of this financing is not necessarily reaching all stakeholders.

Laura structured her presentation by highlighting four of the key challenges that the aquaculture sector is facing and then matching those with key technology areas that are being developed as solutions to overcome them:

Challenge 1

Optimisation of production system and supply chain

Currently, aquaculture farm management lacks digital connectivity, communication and transparency. This reduces resource use efficiency, negatively impacts food quality, threatens food safety, and disrupts initiatives to reduce environmental impact.

Solution

Digital solutions were identified as having the greatest opportunity and impact in driving efficiency and environmental monitoring. These solutions exist in many different forms such as computer vision systems, robotics, or a remote sensing system to track various production parameters and inputs to enable resource usage optimisation. For example, image pattern recognition software has been developed to monitor fish health and welfare in real-time to detect disease early on.

Conclusion

Most innovation in aquaculture monitoring platforms focuses on environmental monitoring, but feed monitoring is also a key cost and driver of innovation.

Challenge 2

New emerging sustainable production systems in aquaculture species

How the industry produces aquatic species and the species it farms have implications for sustainability. For the EU to capture momentum, it was suggested that it may need to move beyond salmon, towards opportunities with multitrophic species or seaweed production and other sources.

Solution

There have been innovations in both onshore and offshore aquaculture production. Offshore production is reinventing net pens that operate in deeper waters, which are better oxygenated and less susceptible to parasites that are typically found at shallow depths. For onshore production, recirculatory aquaculture systems (RAS) are being developed to enable intensive production with a limited impact in water use. Innovations focus on ease of setup, environmental resilience, circular economy and emerging species targets.

Other innovations in this area include improving disease resistance, such as through genetic stock improvement and making incremental improvements in feed conversion.

Conclusion

RAS seems the most feasible strategy to increase aquatic food production; however, they have high initial investments and operating costs. Genetic stock improvement will be important, as selected target species need to be protected if they are to become an industry standard.

Keynote 2

Challenge 3

Sustainable and healthy ecosystems

Sustainable and healthy ecosystems are critical to building the aquaculture industry. While aquaculture is a more efficient production system than conventional protein sources such as beef, poultry or pork, its management systems could be made more efficient and sustainable.

Solution

Sustainable intensification of aquaculture requires the introduction of inputs produced from sustainable sources or technologies, as well as preventative treatment strategies which reduce environmental impacts and improve animal welfare.

Fishmeal is the major dietary protein source in aquaculture feed, however, almost a third of commercial fish stocks are at unsustainable levels. As such, feed producers are exploring alternative protein sources such as insect single cell protein and algae.

Antibiotic alternatives, such as probiotics, bacteriophages, novel vaccines, and other solutions will be important as preventative measures to tackle pathogens.

Conclusion

Driven by the pressure to meet increased protein demand and tightening regulation around antibiotic use, innovations have been steadily rising. For fishmeal alternatives, insect protein production has surged in the EU, while other alternatives are currently in field trials. Antibiotic alternative solutions will be vital to prevent antimicrobial resistance.

Challenge 4

Product safety and quality, consumer awareness and trust

One of the main reasons people choose not to consume aquaculture products is because they are uncertain about what they are purchasing. With roughly 30% of seafood being mislabelled, this implies it may be unregulated.

Solution

Aquaculture can be highly traceable which suits the growing consumer demand for increased transparency.

Technology opportunities include e-commerce platforms, where data collection and software systems are being developed to enable farmers to provide a digital identity of their livestock and further sell their products through digital marketplaces.

Smart packaging with sensors that measure and label product quality and supply chain transparency, such as blockchain and ledger-based solutions that support ownership transaction, are also needed. However, these innovations must be able to demonstrate return on investment (ROI) for producers and they must be accepted and appreciated by the consumer.

Conclusion

Growing consumer demand for increased traceability is driving the development of omnichannel platforms and marketplaces that facilitate transactions across the aquaculture supply chain. In addition, smart packaging that is focused on identification, may also be able to help with facilitating inspection and quality monitoring; however this has related cost challenges.

What are the near term and long term opportunities?

Laura concluded her presentation by outlining the innovations that she thought would make a positive short term and long term impact. In summary, she anticipates that aquaculture sustainability will be driven by alternative protein sources and animal health solutions in the near term, but given additional investment, monitoring technologies, improving efficiency, and reducing environmental impact also show promise.

Sustainable Seafood Processing (SuSeaPro)

Mark Chryssolouris, CEO at SuSea, presented details of the EIT Food Sustainable Seafood Processing (SuSeaPro) project.

> "The Aquaculture Showcase event gave us the opportunity to share our insights into aquaculture and in particular seafood processing, and at the same time learn more about the state of the art in the industry. Furthermore, it was a great networking win and brought us in contact with both potential business leads and interested stakeholders across the value chain."
>
> **Mark Chryssolouris, CEO, SuSea**

The aim of SuSeaPro is to develop novel processing technologies that extend the shelf-life of seafood products to reduce food loss and waste from farm to fork.

Unlike other preservation processes which rely on additives or heat treatment, SuSeaPro's processing technology reduces the water activity in fresh seafood to slow the growth of spoilage bacteria. Using a proprietary liquid solution containing natural ingredients, seafood is dehydrated in a rapid but controlled process that relies on osmotic sensors for monitoring. Mark presented data that demonstrated the shelf-life of fresh fish, such as gutted sea bass, could be doubled from 7 to 14 days.

SuSeaPro is also developing shelf-life prediction modelling using machine learning and proprietary data from various seafood products and the Internet of Things (IoT) seafood processing platforms for extended shelf life and improved safety. Using this approach, the project aims to improve food safety and enhance consumer perception by reducing the microbial growth of harmful pathogens such as Listeria.

Learn more about the SuSeaPro project

SustainFeed

Alessio Bonaldo, Professor at the University of Bologna (UNIBO) presented the EIT Food SustainFeed project.

The SustainFeed project aims to support European aquaculture by developing novel sustainable feeds for marine fish, that use low carbon and zero waste ingredients.

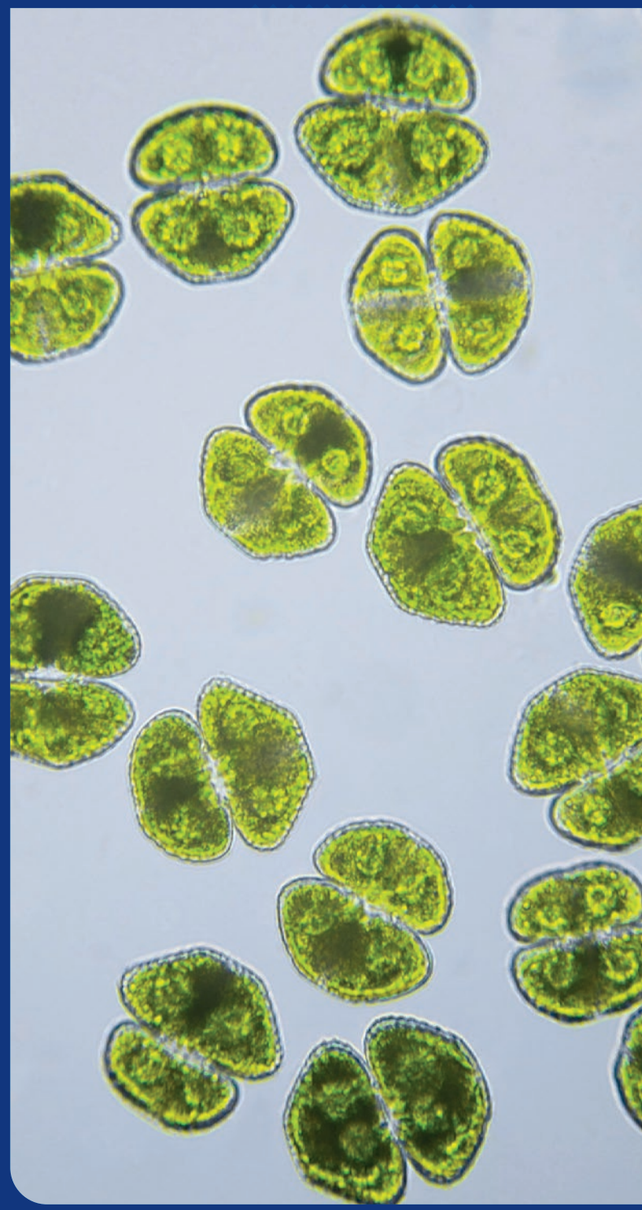
The decline of fishmeal, a main ingredient in aquafeed, has resulted in plant constituents acting as a replacement. However, certain species of plants utilised do not provide a sustainable and efficient resource solution as they are also valid food for human consumption.

Alessio highlighted that to overcome this limitation, SustainFeed is developing two innovative products:

1. Microalgae, which are rich in omega-3 and protein, are produced by using highly concentrated CO_2 waste streams from geothermal power plants and then used for mass-rearing zooplanktonic prey during the hatchery stage. The carbon footprint is negative.
2. By-products from agricultural plant processing from corn, wheat and pea are produced without the use of chemical solvents in wet refining technology. These by-products have limited competition with human food consumption.

The project will assess the environmental, economic and social impact of the feeds outlined as well as the safety and quality of the final fish products.

Learn more about the SustainFeed project



Delta Futuro Project

Paola Landri, Scientific Director of Delta Futuro, presented the EIT Food Delta Futuro project.

Delta Futuro is aiming to develop a shellfish juvenile sustainable production model for aquaculture farming that will decrease the fluctuation of seed supply to farmers, while protecting the environment.

With an initial focus on manila clams, Paola outlined how seeds captured from their natural areas are overexploited and farmers now rely on inconsistent seed supply from hatcheries. Due to their small size, the seeds need be pre-fattened, which results in high mortality (50%) when they are sewn.

Delta Futuro is developing a more efficient clam seed pre-fattening system by applying four innovations:

1. Semi-closed recirculating aquaculture systems (RAS) for seed pre-fattening enabling growth to a resilient size, leading to high survival rates of approximately 90% when sewn in natural beds.
2. Programmable logic controller (PLC)-based system to enable automated monitoring of water quality, which will improve the management of the microalgae feed source and guarantee the shellfish reach a healthy productivity standard.
3. Patented high-tech portable hatchery to supply seeds which will be easy to set up independent of the type of site.
4. Bio-filtering system, designed to reduce the risk of nitrogen-rich water leaks into the environment.

Delta Futuro is developing systems that are transferable and scalable to other species of clams.

Learn more about the Delta Futuro project

"We were happy to participate in the showcase. It was a very interesting day as we were able to exchange many ideas on the future of aquaculture and on the theme of sustainability. We have also received a lot of interest in the dissemination of our results and activities, confirming that our project is also relevant at the European level with partners who had never previously met."

Paola Landri, Technical Director at Dela Futuro

BREEZE Project Presentation

Hanne Mertens, COO at Aqua Pharma Group and Ian Armstrong, Managing Director at Pulcea presented the EIT Food BREEZE project.

BREEZE is the enhancement of an eco-friendly treatment concept to further support the successful scaling of sustainably managed fish farms. The concept rises to the challenge of sea lice resistance against bath treatments, while increasing awareness of animal welfare and minimising environmental impact.

Salmon production loses approximately US$1 billion a year due to ectoparasites such as sea lice. BREEZE takes the existing hydrogen peroxide (oxygenated water) bath treatments and combines them with an acoustic technology to counteract the tolerance of marine ectoparasites to the treatment, followed by a post-treatment biological clean-up to neutralise the hydrogen peroxide molecule.

The acoustic technology has proven to be extremely powerful against the gravid female sea lice, and its eggs. The BREEZE team informed that controlled trials indicated that the new treatment concept was safe, with no pathological side effects or adverse changes in the behaviour of the fish.

With the post-treatment biological clean-up technology, the consortium has the ambition to further reduce the environmental footprint of the sea lice treatments.

In the next stage of the project, the team aims at commercialising the new technologies.

Learn more about the BREEZE project

"Aqua Pharma and Pulcea welcomed the opportunity to present BREEZE at the Aquaculture Showcase today and we enjoyed answering the questions from participants. It is particularly fulfilling to look back on 2021 and see what we have already achieved."

Hanne Mertens, COO at Aqua Pharma Group and Ian Armstrong, Managing Director at Pulcea

Matis projects that address big challenges in aquaculture

Alexandra Leeper, Aquacultural Researcher at Matis, presented a portfolio of EIT Food projects.

Matis has been a partner in EIT Food projects with a focus on developing alternative-derived aquafeed components to replace traditional ingredients from wild capture fish or soya-derived proteins which are expensive, ecologically damaging and often imported. Some of these projects have also involved using renewable energy in various culture or processing systems. Below is a summary of the recently co-funded Nordic Cereals project.

In the North of Europe grain farming is a growing industry, however, agrifood production often creates large amounts of by-products or side streams, much of which is currently wasted.

> "The EIT Food aquaculture showcase event was a great opportunity to gain insight about past and ongoing activities in the field of sustainable aquaculture and to develop ideas for future project proposals."
>
> **Alexandra Leeper, Aquaculture Researcher, Matis**

The aim of the Nordic Cereals project is to create value from the side streams produced during the processing of oats, ensuring it is not wasted, but instead converted into products used to create aquaculture feed.

Oat processing side streams are rich in polysaccharides, proteins and minerals. The project will use these proteins and carbohydrates to produce probiotic bacteria and single cell proteins which can be used in aquaculture feed.

This circular economy approach will add economic value to these side streams, while also helping both industries be more sustainable.

Learn more about the Matis' projects, including Nordic Cereals

Just Add Water Project

Andrew Robertson, Director and Co-Founder, and Russell Ferguson, Business Manager of FishFrom Ltd presented the project.

The project is aiming to expand and commercialise its technology that improves animal welfare and product quality across many fish species in multiple geographical locations. It will start by growing Atlantic salmon in land-based recirculating aquaculture systems (RAS), throughout the EU.

RAS offers potential economical and environmentally sustainable advantages for growing Atlantic salmon, however one noticeable drawback of RAS-reared fish is that they are often reported as having a "muddy taste." This impacts product quality, leading to customer dissatisfaction. The two most common compounds to cause this earthy and musty off-flavour are the naturally occurring compounds Geosmin or Methyl-Isoborneol (MIB), which are produced by certain bacteria in the RAS. These compounds are absorbed by the fish and accumulated in the dark muscle tissue.

Current solutions to reduce the off-flavour involve depuration processes which are time consuming , costly, and often results in the fish being stressed and losing biomass during the process.

The Just Add Water project is developing a modular and compact photocatalytic ozonation process which aims to eradicate Geosmin and MIB compounds in real-time, without the formation of any toxic intermediates.

Learn more about FishFrom

> "It does feel like there is a community of like-minded projects that are doing their best in trying to unlock new sustainable technologies that will elevate aquaculture into the next level of production."
>
> **Andrew Robertson, Director and Co-Founder at FishFrom**

Creating a Sustainable Tuna Industry

Paul-Daniel Sindilariu, Project leader and Co-founder of Next Tuna GmbH presented the EIT Food Creating a Sustainable Tuna Industry project.

This project is creating the first sustainable European source of tuna by reproducing Atlantic Bluefin Tuna (ABT) in a land-based, eco-friendly recirculating aquaculture system (RAS). It aims to contribute to the preservation of ABT and, more widely, protect the wildlife of the oceans and seas.

The tuna industry is based on unsustainable wild catch fisheries and 43% of tuna stocks are overfished or close to extinction. Most tuna is caught at an age of around 2-4 years old and then grown to their final weight in grow-out farms.

Next Tuna is replicating and enhancing the successful salmon aquaculture business model and intends to use its sustainably produced ABT to replace the unsustainable wild catch that currently serves as stock for the tuna grow-out farms.

Next Tuna is working on its development phase by:

- Scaling its successful ABT research breeding programme for industrial scale application in an aquaculture farm that is safe and controlled, to enable stable reproduction of brood stocks.
- Ensuring a sustainable product for end-users in the EU and beyond by working with bodies such as the Aquaculture Stewardship Council (ASC) to assess and certify that its processes and products meet the required standards.

Learn more about the Creating a Sustainable Tuna Industry project

"The EIT Food showcase event created the feeling of a community of projects with the main goal to shape the future of sustainable EU aquaculture, and all of this thanks to the EIT Food funding. Great!"

Paul-Daniel Sindilariu, Project Leader and Co-Founder of Next Tuna GmbH

AGAPE: Aquacultural Global AI Platform for Europe' Skills Passport

Dr Bert Popping, Managing Director of FOCOS Food Consulting Strategically and Milena Marzano, Managing Director of Milcoop presented the EIT Food AGAPE project.

AGAPE is an AI collaborative platform that is supporting the transition of aquaculture in the EU to a regenerative and circular economy. The platform is leveraged to identify gaps in the skills required across the industry and create an aquaculture workforce to bridge these gaps.

Aquaculture is an integral part of the blue economy, however, to produce the required amount of aquatic food, the level of employees with the right skills and in the right numbers and in the right location needs to be ensured.

Learn more about the AGAPE project

To achieve this in the EU, AGAPE is working on solutions centred on three pillars:

Innovation - AGAPE will enhance its platform which relies on AI metrics, algorithms and advanced software development to enable a required skill to be matched with a job.

Education - AGAPE will develop capabilities by building programmes at individual, regional and sectorial levels, involving upskilling and reskilling, to strengthen the workforce.

Engagement - AGAPE aims to improve the perception and acceptance of aquaculture through more effective communication with specific stakeholders.

INSPIRE Sustainable Aquaculture

Michaela Fox, Lecturer at Queens University Belfast, presented the EIT Food INSPIRE Sustainable Aquaculture programme.

The INSPIRE programme aims to provide students with an overview of aquaculture production in Europe, outline the current barriers and facilitators and showcase the worldwide opportunities available in the sector.

Michaela outlined how the four-week virtual INSPIRE programme included a mixture of online learning materials, guest speakers and activities related to food security and sustainable aquaculture production.

During the programme participants had the opportunity to gain insights from world leading experts and stakeholders from across the aquaculture food system in Europe; and learn about entrepreneurial capacity and business creation skills.

The participants were encouraged to work in teams, where they were charged with designing innovative solutions to increase the productivity, profitability and sustainability of the aquaculture sector. With a focus on the tools and skills that newfound entrepreneurs require, they learned how to transform their innovative ideas into business propositions.

INSPIRE concluded with a final pitch event, where participants pitched their business idea to a panel made up of experts from EIT Food, Queen's University Belfast, Aarhus University, University of Cambridge and the Scottish Association For Marine Science.

The top two ideas were awarded first and second place in recognition of graduates who will spur innovation and entrepreneurship and become the future leaders to bring about a change in sustainable aquaculture.

Learn more about INSPIRE Sustainable Aquaculture

Conclusion

Mercedes Groba, Innovation Programme Manager at EIT Food closed the event by thanking the speakers and attendees. It provided an excellent platform for facilitating connections between key stakeholders within the aquaculture arena from academia and research to SMEs, to industry.

Mercedes summarised by saying:

"During our first EIT Food Aquaculture Event, we discussed how aquaculture is a key food system that plays a vital role in meeting our global food needs. However, the sector must be transformed to able to meet these needs effectively.

At EIT Food, our mission is to transform the aquaculture sector into a sustainable form of food production. We believe that aquaculture can help to achieve several of the UN SDGs by 2030, as it can provide economic, social and environmental benefits for both people and planet.

The event showcased what the EIT Food Community is doing to develop innovative solutions and address these challenges and grow this sector sustainably."

Co-funded by the European Union

About EIT Food

EIT Food is Europe's leading food innovation initiative, with the aim to create a sustainable and future-proof food sector.

The initiative is made up of a consortium of key industry players, startups, research centres and universities from across Europe. It is one of eight Innovation Communities established by the European Institute for Innovation & Technology (EIT), an independent EU body set up in 2008 to drive innovation and entrepreneurship across Europe.

EIT Food aims to collaborate closely with consumers to develop new knowledge and technology-based products and services that will ultimately deliver a healthier and more sustainable lifestyle for all European citizens.

EIT Food has created the RisingFoodStars Association, which serves as an umbrella for high potential agrifood startups and scaleups, to support and nurture a select group of young companies. The Association is a partner of EIT Food and as such allows its members to participate in all EIT Food activities, thus contributing to the delivery of EIT Food's strategic objectives.

EIT Food is supported by the European Institute of Innovation and Technology (EIT).

www.eitfood.eu

Read EIT's blog on "Can Sustainable Aquaculture help to achieve the UN SDGs?"

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