

Final Edition | October 2026

NOVAFOODIES Reaches Its Final Chapter: Celebrating Innovation, Collaboration and Lasting Impact

After three years of research, demonstration activities, stakeholder engagement and cross-sector collaboration, the NOVAFOODIES project is approaching its official conclusion. As we enter the final weeks of implementation, the Consortium is proud to present the project final achievements to interested stakeholders to discover the innovations that have shaped a more sustainable future for aquatic food systems. Building on the momentum generated throughout 42 months of work, NOVAFOODIES leaves behind a strong legacy of technological innovation, knowledge sharing and cooperation across the European blue bioeconomy.

NOVAFOODIES Final Event: Showcasing Results and Shaping the Future

Author: SPES GEIE

On **20-21 October**, project partners, stakeholders, researchers and industry representatives gathered at **CTAQUA** in El Puerto de Santa María, (Cádiz - Spain) for the NOVAFOODIES M42 and final event. It marked the culmination of three years of collaborative work dedicated to developing sustainable functional food production systems based on marine and freshwater resources.

The two-day programme has been carefully designed to highlight the project's most significant achievements while discussing future opportunities for exploitation, market uptake and research continuation. During the first day, consortium partners presented the key results achieved across all Work Packages, covering topics ranging from Integrated Multi-Trophic Aquaculture (IMTA) systems and algae cultivation technologies to novel food formulations, traceability tools and sustainability assessments. A special focus was dedicated to project legacy and future perspectives.

The second day opened the discussion to a wider audience, featuring sessions on project impacts, policy recommendations, lessons learned, product demonstrations and networking opportunities. Particular attention was devoted to stakeholder interaction through: clustering activities with sister projects, such as ALGOVEX, INNOAQUA and PROTEIN4IMPACT; a dedicated roundtable on “Regulatory and Innovative Pathways for Novel Foods”, featuring EFSA, Beecofarm and GO INFOTEAM® and highlighting future collaborations across the blue economy ecosystem; a special *“Young Researchers Session”* was also organized, providing an opportunity for early-career scientists to showcase their work and engage with the wider research community. During this session, three researchers from the **University of Genoa** and one researcher from **University College Cork** presented the research activities they had carried out within the **NOVAFOODIES** project.

Their presentations highlighted the scientific achievements, methodologies, and innovative approaches developed throughout their research, while also offering valuable insights into the challenges and opportunities encountered during their project experience. In particular the three researchers from the University of Genova presented their activities in the monitoring of the integration of E. amentacea brown seaweed cultivation in the IMTA setting at AQUA de MA in Lavagna (GENOVA), in the characterization and anti-inflammatory properties of an Alginate extracted from E. amentacea, and finally in the characterization of the hypo-glycaemic and hypo-cholesterolemic properties of the aqueous extracts of E. amentacea and A. escluenta brown seaweeds. From UCC, one researcher presented on his work developing optimised media compositions for enhanced omega-3 DHA fermentation in thraustichytrid microalga, Schizochytrium S31 (ATCCC). The work focused on optimising organic carbon sources and concentrations, mixed carbon feeds, and carbon to nitrogen ratios, building on small-volume high-throughput screening using a BioLector® Microbioreactor system, through to bench-scale fine-tuning and concluding with a pilot scale demonstration at 100 L.

Thus, participants had the opportunity to explore some of the project's most innovative achievements, including:

- Upscaled Integrated Multi-Trophic Aquaculture (IMTA) solutions;
- Innovative microalgae and macroalgae applications;
- Novel functional food products developed within the project;
- Sustainable aquafeed formulations;
- Seaweed-based packaging solutions;
- Digital traceability and monitoring tools;
- Business and market-oriented solutions supporting transparency and consumer trust.



Image 1 - SEAWEED-BASED PACKAGING SOLUTIONS: PROGRESSIVE DEVELOPMENT FROM INITIAL PLATE-SHAPED PROTOTYPES, THROUGH IMPROVED BOX-SHAPED DESIGNS WITH ENHANCED STABILITY AND COMPLEX MOULDED STRUCTURES, TO A FINAL INDUSTRIAL-SCALE PROTOTYPE (TRL7).

Beyond showcasing technologies, the Final Event represented an important opportunity to reflect on NOVAFOODIES contribution to the transition towards more sustainable and consumer-oriented food systems in Europe.

NOVAFOODIES expands its knowledge legacy: new factsheets released

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The NOVAFOODIES consortium continues to promote the uptake and visibility of project results through the publication of factsheets dedicated to Integrated Multi-Trophic Aquaculture (IMTA) case studies implemented in different geographical contexts.

These new publications build on the series of factsheets released throughout the project, further showcasing innovative approaches and practical solutions to enhance the sustainability, resource efficiency, and environmental performance of aquaculture systems across Europe. The latest editions focus on nutrient recovery, integrated multi-trophic aquaculture (IMTA), and circular economy strategies, highlighting successful pilot experiences in different European regions.

With these latest releases, NOVAFOODIES has delivered a total of eight factsheets, going beyond the target of six originally foreseen in the Grant Agreement.

The new factsheets present results from demonstration activities implemented in Israel, Greece and Ireland, highlighting the potential of Integrated Multi-Trophic Aquaculture approaches to improve resource efficiency, support nutrient recovery and contribute to the development of more sustainable aquaculture production systems.

Together, the factsheet series captures some of the key outcomes generated throughout NOVAFOODIES, covering topics ranging from microalgae-based innovations and aquaculture digitalisation to standardisation frameworks and innovative IMTA models. By translating scientific and technical results into concise and accessible publications, the series supports knowledge transfer to researchers, industry stakeholders, policymakers and all actors interested in sustainable aquatic food systems.

Whether you are a researcher, aquaculture professional, policymaker, or simply interested in innovative solutions for sustainable food systems, these factsheets offer a concise and accessible overview of key results achieved by the project. We encourage you to explore the full collection and discover how NOVAFOODIES is contributing to the future of sustainable aquatic food production.
Visit the NOVAFOODIES Promo Material page and download the factsheets to learn more about the project's innovations, demonstrations, and impact.

The NOVAFOODIES Final Video Is Now Online.

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NOVAFOODIES proudly presented its **Final Project Video**, a visual journey through the innovations, partnerships and achievements that have characterised the project since its launch.

The video offers an engaging overview of NOVAFOODIES vision and results, illustrating how research, industry and innovation actors have worked together to unlock the potential of sustainable aquatic resources. Viewers can discover the innovative cultivation systems, processing technologies, functional food applications and digital solutions developed during the project.

The video highlights several key aspects of NOVAFOODIES, including:

- The development of sustainable aquaculture models and Integrated Multi-Trophic Aquaculture systems;
- The valorisation of marine and freshwater biomass through innovative processing technologies;
- The creation of functional food ingredients and consumer-oriented products;
- The integration of digital tools supporting traceability, monitoring and transparency;
- The collaboration between research organisations, SMEs, industry representatives and innovation stakeholders across Europe.

More importantly, the video captures the spirit of NOVAFOODIES: a multidisciplinary effort aimed at connecting science, sustainability and market opportunities to create tangible benefits for producers, consumers and society.

🎥 Watch the NOVAFOODIES Final Video here:
https://youtu.be/PvPMJJhtYcs?si=1RkNCUk8YUS8sF53

We encourage all partners, stakeholders and members of our community to share the video through their networks and contribute to extending the visibility and legacy of NOVAFOODIES beyond the project lifetime.

Looking Beyond the Project

While NOVAFOODIES is nearing its formal conclusion, its impact will continue well beyond the end of the project.

Over the past 42 months, the Consortium has demonstrated innovative technologies, strengthened collaboration among stakeholders, supported the development of sustainable value chains and contributed to policy discussions relevant to the future of aquatic food systems. The results generated throughout the project will continue to support research, innovation and business opportunities across Europe blue economy.

NOVAFOODIES Consortium extends its sincere gratitude to all partners, stakeholders, researchers, SMEs, policymakers and citizens who have contributed to this journey.

Together, we have demonstrated that innovation, collaboration and sustainability can help shape the future of food.

DISCOVER MORE

EXPLORE OUR ZENODO COMUNITY

In over three years, NOVAFOODIES has published numerous updates, accessible via the Zenodo community. These publications reflect the project's dedication to sustainable food production through innovative research. LINK



NOVAFOODIES PROJECT VIDEO

LINK



INNOVATIVE AQUACULTURE SYSTEMS VIDEO

LINK



NOVAFOODIES APP

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Funded by the European Union under Grant Agreement N° 101084180. Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the European Research Executive Agency. Neither the European Union nor the granting authority can be held responsible for them.