

# GREECE

UNIVERSITY OF IOANNINA & HELLENIC OPEN UNIVERSITY

## DA VERO • Eco seafood cold cuts

Even though marine reserves are exploited day-by-day, fisheries industry holds one of the first places in the production of waste products. Many processing by-products hold high nutritional properties and the development of alternative uses of by-products can contribute substantially to protect the environment.

The Da Vero – Eco Seafood Cold cuts is a new idea for the ecological and substantial utilization of non commercial fishery products, in a tasty and nutrient choice of a seafood deli sausage. Enriched with organic extra virgin olive oil, natural ingredients and with only 22 calories / slice, the new seafood product will address everyone looking for an alternative nutrient option with 100% no animal fat, no saturated fat, no chemical preservatives and no artificial colouring.

Da Vero – Eco Seafood Cold cuts combines the most nutritious, natural ingredients to make its own delicious every day seafood delight. The choice of Da Vero – Eco Seafood Cold cuts has an incredible, cumulative impact on an individual's health and the environment where these ingredients come from. Everyone will experience that they need not give up great taste in order to consume a healthy, eco-friendly, nutritious product. The product is ideal for vegetarians, diet or healthy eating and anyone who love the eco-products. Da Vero – Eco Seafood cold cuts is built around the belief that eating a healthy, eco friendly product can have a significant impact on a person's health and attitude, as well as the environment.



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## TEAM PRESENTATION

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