

BLUE ECOSYSTEM final event at ECOMONDO International Fair



BLUE ECOSYSTEM



Interreg
Euro-MED



Co-funded by
the European Union

4-5 November 2026 | Rimini (Italy)

CONCEPT NOTE

The Blue Economy Days return to **ECOMONDO 2026** as a space for dialogue, networking and the sharing of experiences supporting the sustainable transition of the blue economy. This year's edition takes on particular significance as it will also host the concluding events of the **Interreg Euro-MED project BLUE ECOSYSTEM**, coordinated by the Emilia-Romagna Region, providing an opportunity to share the results, solutions and perspectives developed throughout the project and to further strengthen dialogue among institutions, research organisations, businesses and other Blue Economy stakeholders.

Throughout the event, innovative solutions and good practices developed within BLUE ECOSYSTEM will be showcased, focusing on the project's main areas of intervention: **offshore energy, coastal resilience, marine pollution, water and waste management, sustainable marine bio-resources, aquaculture and sustainable fisheries**. It will also provide opportunities to discuss transformative innovation policies and future perspectives for the development of the Blue Economy at regional and European level.

The programme will feature **talks, project and solution showcases, workshops and networking opportunities**, bringing together project partners, institutions, experts, businesses, research organisations and other actors from the regional and European Blue Economy ecosystem. Particular attention will be devoted to the Regional Strategic Forum for the Blue Economy, as a space for dialogue and cooperation among stakeholders across the region, as well as to training, education and awareness-raising activities focusing on sustainability and coastal resilience.



Hall D6 – Booths 208–210
Next to the FEAMPA area – Booth 208

Showcooking activities will be organised within the framework of FEAMPA, designed as opportunities to raise awareness of and showcase local fish products and territorial food resources. Through the preparation and tasting of recipes accompanied by explanations and insights, the showcooking sessions will highlight the links between sustainable fisheries, local value chains, maritime culture and the sustainable valorisation of marine resources, offering an informal and engaging opportunity to connect with the public.

