



Final Report

Pick the Alien

iSea Environmental Organization



January 2025



BLUE MARINE
FOUNDATION

“Pick the alien” project: a national campaign to change the way we see and eat fish in Greece.

Over the last 50 years, the abundance of large predator fish, like tunas and swordfish, has dramatically dropped in the Mediterranean as a result of overexploitation from fisheries, increasing the instability of the marine ecosystems (Piroddi et al., 2017). At the same time, the basin is facing a severe invasion from alien species. About 600 multicellular alien species are currently established in the basin (Zenetos et al., 2017), with their numbers proliferating. Alien species can displace or outcompete native ones, especially those with depletion status. In several areas, mostly of the Eastern Mediterranean, fishers now catch predominately alien species, most of them edible, but the majority have no or low market value. On the other hand, important native species such as tunas and swordfish are seen as prime products and are directly targeted by high intensity fisheries, while conventional fishery practices indirectly affect other species such as turtles and sharks. The societal challenge is how to limit the socioeconomic and biological risks posed by exploited populations and alien organisms. By attracting fishers to alien species, we can release pressure from overfished native ones, and create new sources of income and social capital.

About 15 IAS of fisheries concern can be found in the Aegean Sea, affecting inshore fisheries, practiced by nets, bottom long-lines and purse-seiners fishing. Several of these species are of high commercial value (e.g., *Siganus* spp., *Upeneus* spp. etc.), which consist of important fishery resources in Mediterranean areas that are abundant, however the majority of them are of minor commercial value in Greece. This is happening due to a number of factors, but primarily due to the fact that the Greek consumers and retailers are not familiar with the new species. In other Mediterranean countries, which are severely affected by biological invasions like Lebanon and Cyprus, consumers are adapting to the new conditions and IAS are becoming part of their local cuisines. For example, *Siganus* spp. have high commercial value in the fish markets of Cyprus (e.g. 25 EU per kg), creating value for fishers, retailers and seafood businesses, and concurrently tackling the impact of the IAS.

Aim

Promote responsible consumption of fish and seafood by replacing overexploited commercial species and apex predators with edible alien species, and therefore reducing their environmental, social, and economic impacts while providing new, sustainable income opportunities for local communities.

Vision

Create an Alliance between all relevant stakeholders (i.e. fishers, chefs, restaurateurs, industries and consumers) that will understand, share and respect the same values and notions of sustainability and act as a mitigation measure to the increase and expansion of alien species in Greece while contributing to the reduction of the pressure expressed on commercially overexploited species and apex predators.



4 Years Pick the Alien

2019-2023

Informative events



20

Gastronomy events



41

Chefs participated



>70

Communication campaign



national

Interviews on TV & radio



>50

Articles republished



>180

Invading your kitchen



43

Fishers informed



>100

Citizens informed



>7500

Blue Crab Festival



Documentaries



Interactive map



2024

Actions Timeline



MasterChef

Participating in the highly acclaimed culinary TV show has been a primary objective for the project since it began its actions. On the episode aired on May 14 2024, and in the context of the Green Week, we provided information about alien species, focusing on edible species such as lionfish, spinefoots, and blue crabs, while also addressing the toxic Lagocephalus. During our discussion we emphasized on the ecological importance of apex predators, how chefs and consumers can contribute to marine conservation, and how local stakeholders can gain sustainable revenues through the utilization of edible alien species. Contestants were subsequently challenged to create unique recipes using the three edible alien species as the main ingredient. The show's viewership on the day of our appearance was impressive, reaching 15.3% of the dynamic audience and 11.8% of the general public, corresponding to approximately 1,607.000 and 1,239.000 people, respectively. This immense exposure has allowed us to present the project "Pick the Alien" and its objectives to an audience size that would have been impossible to reach through any other means. This appearance not only increased our visibility but also significantly amplified our message on a national scale.



Blue Crab Festival

2022

>900

2023

>1,800

2024

>2,500

The Blue Crab Festival was implemented in Thessaloniki for the 3rd consecutive year, while the impact and publicity this year have surpassed the previous two, with very high attendance and broad media coverage. More than 30 articles or republished articles were communicated including live TV broadcasts and radio interviews. Approximately 2,500 people attended the event and almost 2,200 people tasted from the 3 blue crab recipes prepared from the chefs Jonathan Harnett and Vasilis Pantazis. This year the event expanded and included 2 food trucks as well as the biggest pot in Greece, live DJ music from radio station Plus 102.6 and beverage, served in reusable cups that were returned upon consumption. The event was implemented under the auspices of Municipality of Thessaloniki as well as the Region of Central Macedonia.



Food Policy Council - Thessaloniki

Following the success of the Blue Crab Festival, the Municipality of Thessaloniki, particularly the Urban Resilience Office—which has closely monitored the festival since its inception in 2022—has invited us to join the Food Policy Council. This council plays a crucial role in shaping the municipality's food and nutrition policies, aiming to establish a sustainable urban food system through a comprehensive, interdisciplinary, and participatory approach. Our contribution to the council can be through:

- Sharing of information, providing our expertise and insights gained from Pick the Alien project to the council's initiatives.
- Collaboration with other members to develop and implement policies that promote sustainability and resilience in the food industry.
- Acting as advocates for sustainable food practices within the community, driving changes and promoting sustainability.

By joining the Food Policy Council, we have a unique opportunity to influence the development of a sustainable food strategy for Thessaloniki.



Fishing tourism

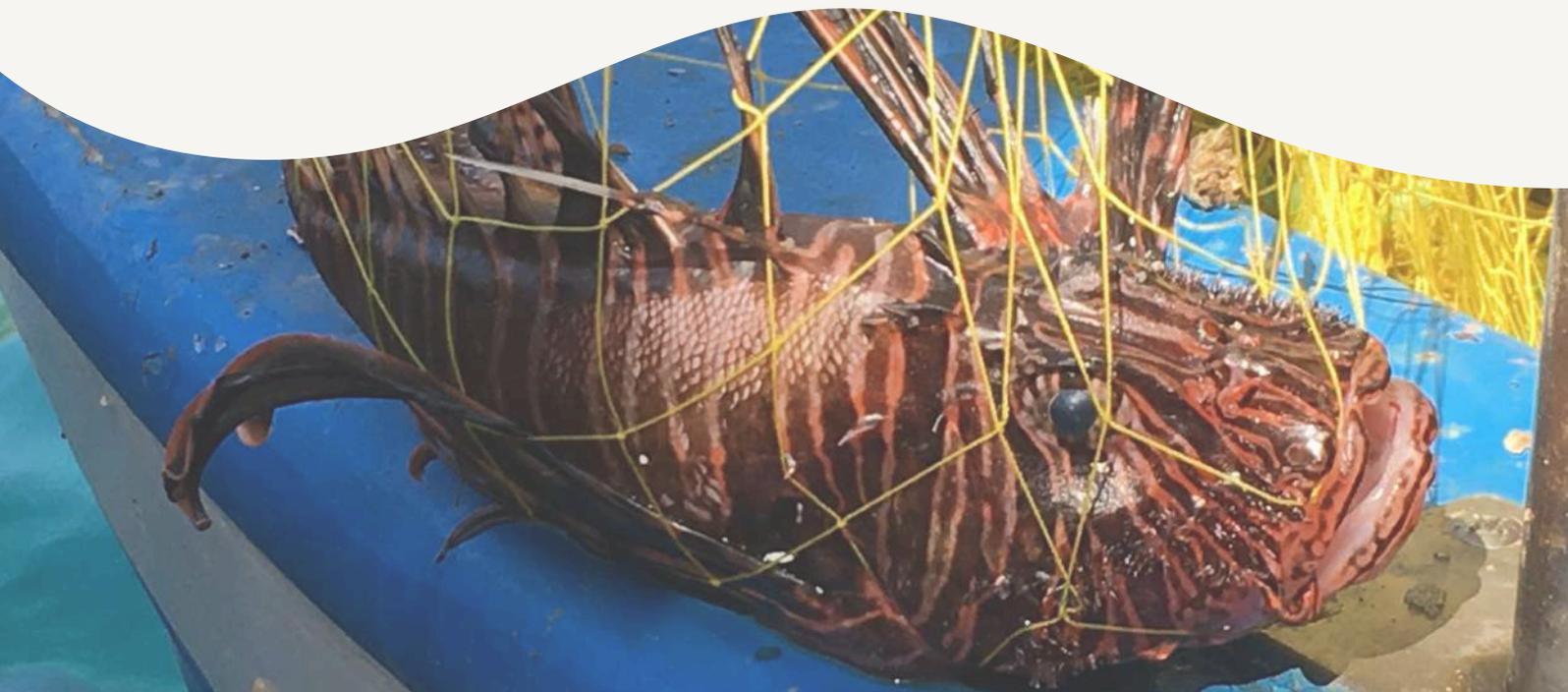
To raise awareness about alien species and promote responsible fish and seafood consumption among customers of Greece's growing fishing tourism industry, we have distributed informative material and a detailed script to the Greek Association of Fishing Tourism “Pesca Tourism.” This script includes information on alien species, commonly found alien species in Greece, and apex predators while explaining why their consumption should be avoided. It also highlights how dietary choices can help protect the marine environment. The association boasts over 150 members across Greece, ensuring wide dissemination and impact.

In order to empower and further advance sustainable fishing and the fishing tourism industry in Greece, a participatory workshop was implemented on the 24th of October, in the context of the European Elasmobranch Association Conference conducted in Thessaloniki 21-24 October and organized by iSea.



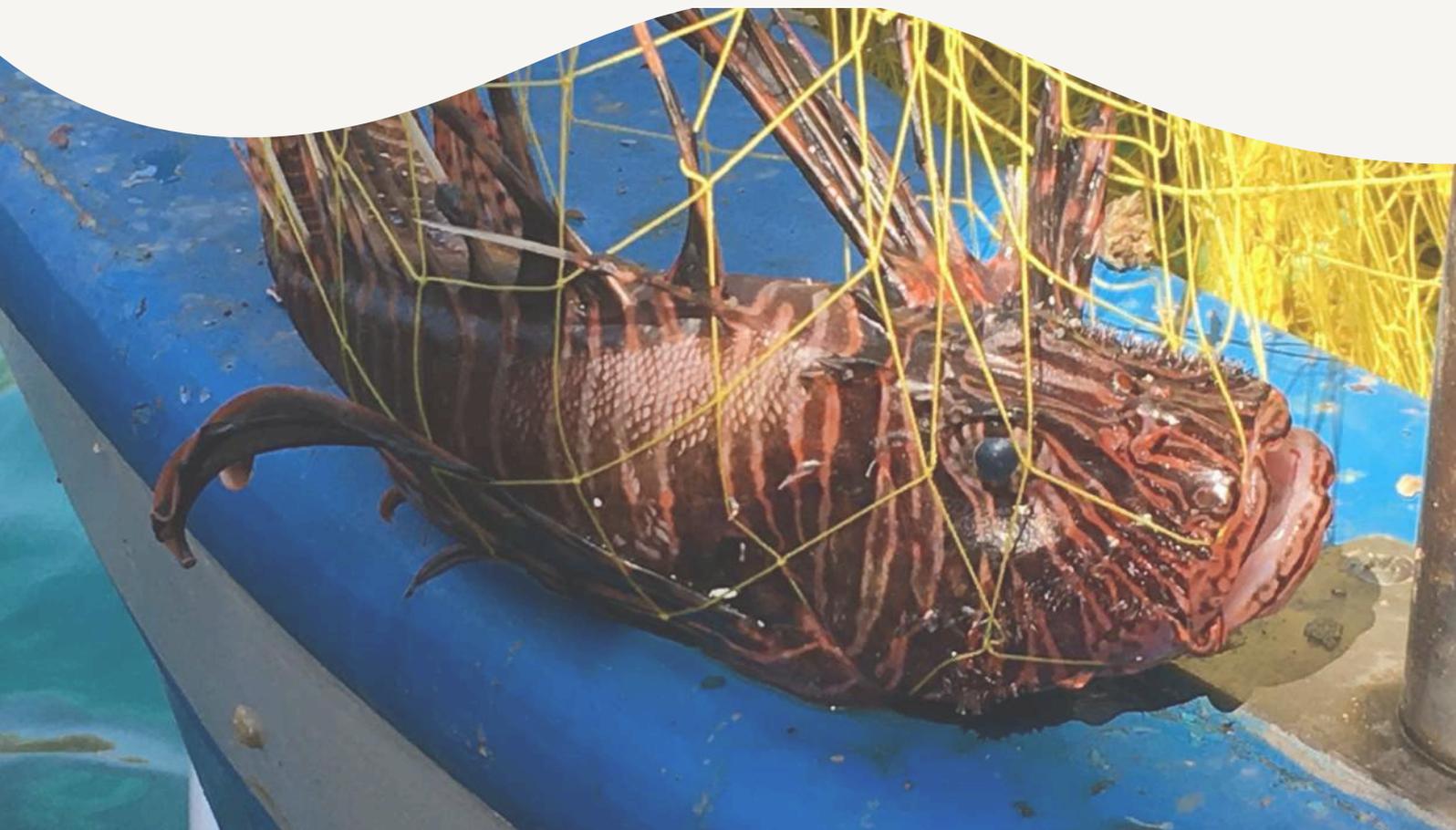
The workshop aimed to promote sustainable fishing practices, through alien species targetting, especially the Atlantic blue crab *Callinectes sapidus*, and by encouraging fishing tourism.

To enhance the workshops output we brought together fishers from different regions of Greece (Kavala, Chalkidiki, Thessaloniki, Amvrakikos, Argolis and Kefalonia), along with Tunisian fishers, who have established a successful market for the invasive, in their area, blue crab *Portunus segnis*. Additionally, the president of Pesca Tourism in Greece, Ms. Antonia Vasiliou participated, to highlight the advantages of fishing tourism both enviromental and financial. The aim was to exchange knowledge and ideas, get insights from a successful exploitation of an invasive species and present the benefits of fishing tourism. In total 19 Greek and 11 Tunisian fishers participated. Although Tunisian fishers were expected to visit in person unfortunately due to bureaucratic visa reasons it was unfeasible, so a hybrid participation was facilitated. Fishers engaged in discussions mainly focusing on the fishing equipment used by the Tunisian fishers, market demand of the blue crab and revenue generation.



Following the workshop a dinner with all the participants was scheduled which provided an informal environment for further exchange of knowledge and networking. The interest of the fishers into the fishing tourism industry is growing as they see their catches decreasing along with their profits and therefore many expressed their interest by engaging into dynamic one to one conversations with Ms. Vasiliou, discussing mainly the legal framework and necessary permits required for entering this promising sector.

In the context of the workshop, a first-hand fishing tourism experience in Kalochoori was also organized with one of the few fishing tourism boats operating in Thermaikos Gulf, [Fishing tours Delta Axiou Thessaloniki "Stavros"](#). While, representatives of the Tunisian Ministry of Agriculture, Water Resources and Fisheries, the Greek Rural Development and Foods Ministry along with Ms. Vasiliou participated.



Collaboration with Private Institutions

Following our initial approach to private and national culinary institutions to incorporate a seminar/masterclass into their curricula we have engaged into meetings and discussions with 2 private institutions interested for a collaboration in 2025. Specifically, IEK AKMI, one of the largest private institutions in Greece with more than 18.000 students nationally and La Chef Levi, the only private institution that exclusively offers culinary studies. During our discussions we explored various ways of collaboration from a workshop, either with a guest chef or one of the institutions chefs, to the participation of the students in the Blue Crab Festival in 2025, the creation of a podcast (IEK AKMI has an educational [podcast hub](#)) and the inclusion of a more specific course on edible alien species and sustainable cooking (e.g. minimum landing sizes, apex predators, locality, origin of fish etc.) in their curricula in the future.



Following recent communication with Ms. Evi Kallini, Media and Communication Manager of IEK AKMI, the first collaboration will take place in the form of a workshop during the week of February 17th–21st. The event will include a presentation followed by a cooking class, lasting approximately three hours and it will be addressed to a minimum of 35 students.

The presentation conducted by iSea members will introduce students to sustainable kitchen practices, covering topics such as the definition and environmental/economic impacts of alien species, edible alien species of Greece and their spatial distribution, safe handling of poisonous species, and the principles of locality, seasonality, and minimum landing sizes for commercial species. Additionally, it will emphasize the importance of apex predators and their role as predators of alien species highlighting the need for their protection towards healthier marine ecosystems.

The fish for the workshop will be provided by us, utilizing the remaining funds from the 2024 budget. The cooking session will be led by the head chef of the IEK, with the species used determined by their seasonal availability.



Furthermore, we are in communication with a collaborating chef from Corfu, Mr. Anastasios Andriotis, who is very interested and keen to assist us both through his professional experience but also through his connections with culinary institutions. Mr. Andriotis is very active into promoting the consumption of edible invasive species through initiatives like the “Blue Crab Roll: A Recipe for Conservation” from his role as an executive chef in the 5* Angsana Corfu Resort through which they support the vision of the Ionian Environment Foundation for sustainability and the protection of marine ecosystems.

The seminar/workshop will provide to the students a comprehensive understanding of several key topics including edible alien species, ways of safe handling and cooking them, seasonality and minimum landing size of fish, sustainable gastronomy and zero waste management in the kitchen.

The delay of the activities and their implementation in 2025 is attributed to the fact that all institutions develop and decide their curricula from the previous year.



Market research



Following the broadcast of the project on national television, specifically on MasterChef8, a comprehensive national market research was conducted. This research aimed to explore two main areas of interest:

1. Consumer Perception and Attitudes:

- Investigating how consumers perceive and approach their dietary choices related to fish and seafood.
- Assessing whether the information and publicity about edible invasive alien species can influence and potentially change these dietary preferences.

2. Retail Market Impact:

- Examining the potential shifts in the retail sector, particularly among fishers, fishmongers, and restaurants, regarding the promotion and sale of edible alien species.



Market research results

Consumers



The sample of the first part of the market research focusing on consumers consisted of 813 participants, from which 300 are residents of areas with higher alien species populations (i.e. S. Aegean, Thessaloniki, Kavala, Mesologi, West Greece and Ionian islands).

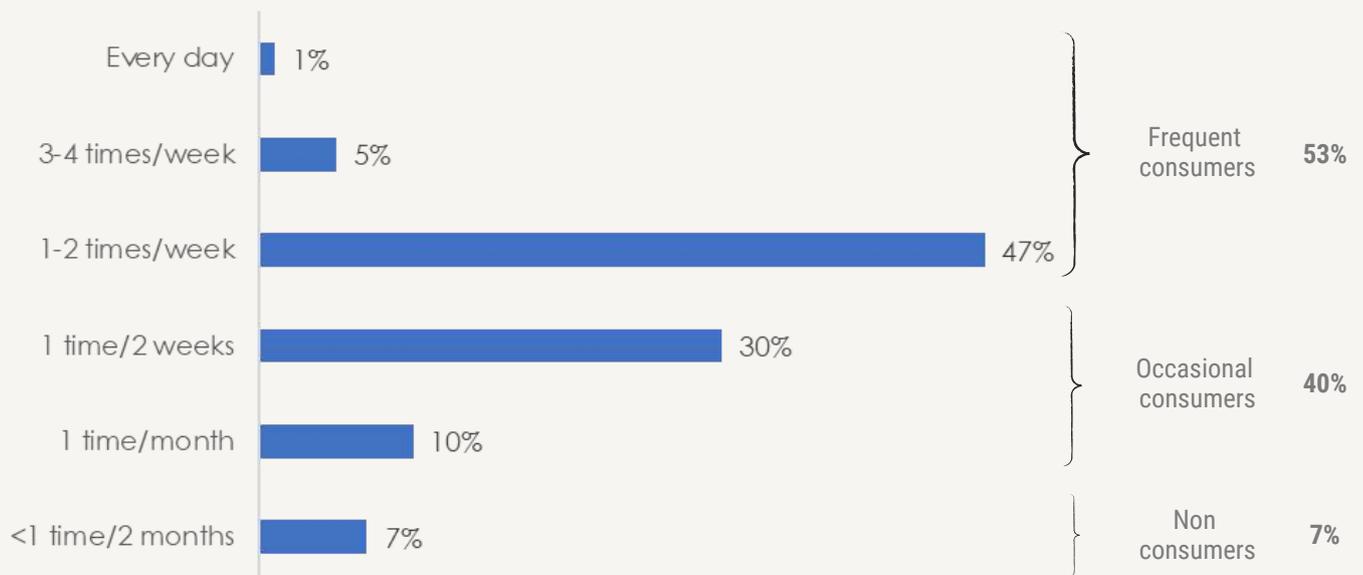


Fig.1 Frequency of fish and seafood consumption

More than 50% are frequent consumers of seafood, consuming seafood more than once per week, while the most frequent species consumed are anchovy, squid, prawns, sea bream, sardine, octopus and cod (Fig.1). Seafood consumption in Greece primarily occurs at home (60%), followed by restaurants/taverns (30%) and lastly through delivery (10%).



Regarding their knowledge on alien species, more than 45% of the participants were not familiar with the term while almost 1/3 have heard the term but they do not know what it means. Only 24% of the participants knew what alien species are (Fig.2).

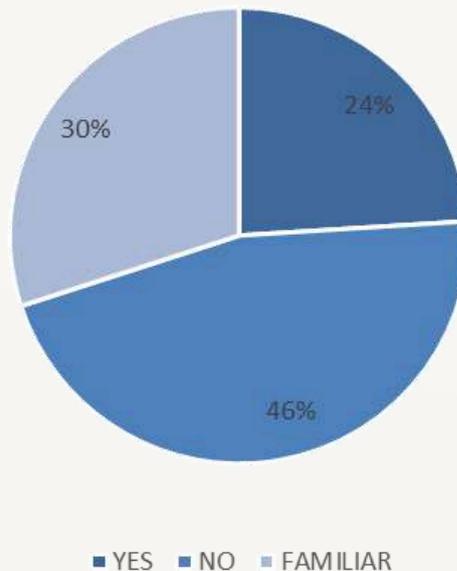


Fig.2 Consumers knowledge on alien species

Mens knowledge on alien species is outnumbering women by 11% while young people 17-24 are more informed compared to other age groups whilst those aged 65+ show the highest percentage of ignorance.

Knowledge is directly linked to the frequency of fish consumption as non consumers have the highest percentage of ignorance. In addition, the areas of interest had lower percentage of knowledge on invasive species compared to the other regions.



Regarding their perception on which species they consider alien, lionfish and *Lagocephalus* were dominant followed by blue crabs, Red sea goatfish and spinefoots.

The knowledge regarding lionfish, spinefoots and blue crabs changes radically after the viewing of MasterChef reaching 92% of the sample. This applies in the areas of interest as well.

In response to the question of whether they have ever eaten any of the aforementioned alien species, it is recorded that spinefoots, followed by blue crabs with a smaller percentage, are the ones with the highest percentages both in the overall sample and in the areas of interest.

Additionally, species that have names associated with species that Greeks are familiar with are recognized in higher percentages as edible, such as Red sea goatfish (57%) and blue crab (46%), both in the overall sample and in the areas of interest. This direct relationship is also highlighted in the case of lionfish (21%) and *Lagocephalus* (18%), which show very similar recognition percentages.

The intention to change consumption habits differs for each edible alien species. It is observed that in the case of spinefoots consumers are willing to increase their consumption after viewing the excerpt while in the case of lionfish and blue crab their willingness to taste them increases.



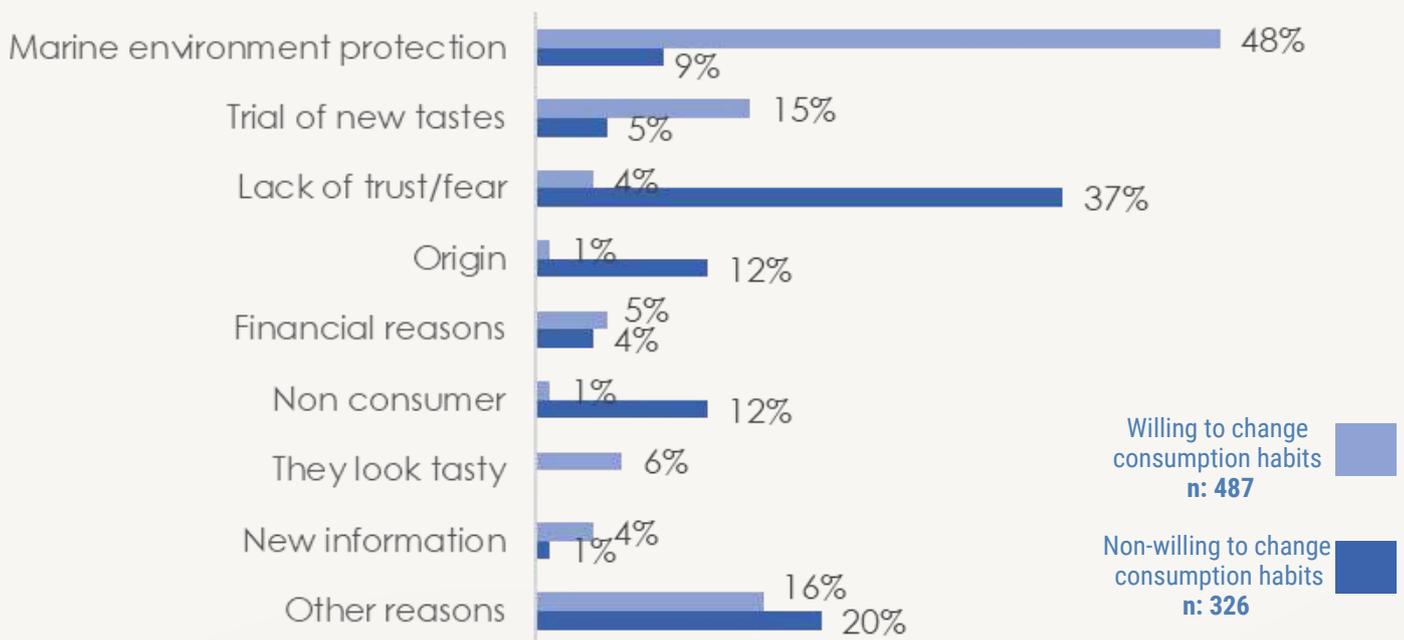


Fig.3 Reasons for change of seafood dietary habits after MasterChef clip viewing

As seen in Fig.3 the main reasons that would encourage the alteration of seafood consumption habits, among the 487 participants that are willing to do so representing 60% of the total sample, are the protection of the marine environment (48%), the trial of new tastes (15%), financial reasons (5%), tastiness (6%) and the new information provided to them (4%). On the other hand, among the 326 participants not willing to change their dietary habits representing 40% of the total sample, the main reasons are, lack of trust and fear for unknown/new species (37%), preference for local fish (12%), financial reasons (4%) and the fact they are non-pescatarians(12%).



Other reasons for the willingness or not to alter seafood consumption in decreasing order include, uncertainty of liking them, health reasons, safety issues, unaware of selling points and unwillingness.

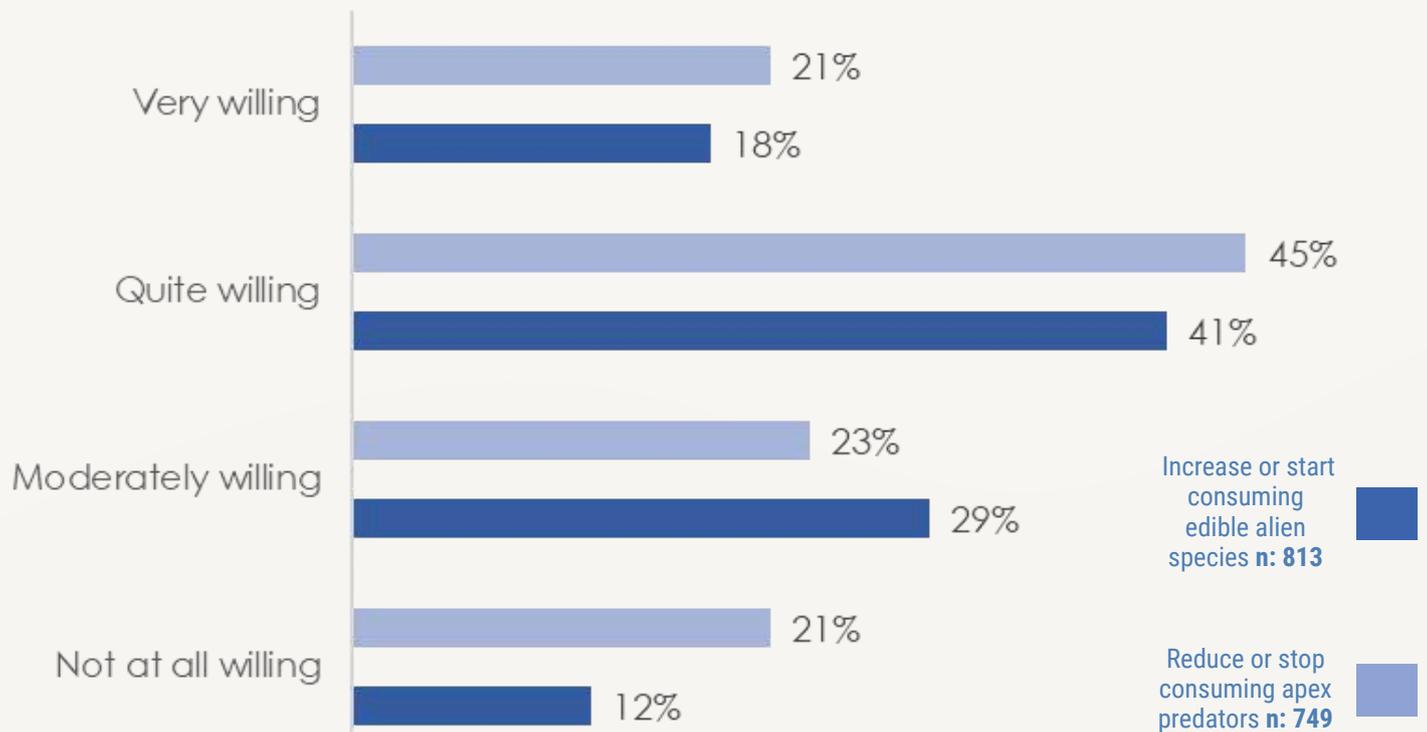


Fig.4 Final perception of participants after MasterChef clip viewing on start/increasing alien species consumption or stop/reducing apex predator consumption

After the viewing of the excerpt, it is observed that Greeks are willing to change their consumption habits. This includes an increase in the consumption of edible alien species as well as a reduction in the consumption of apex predators. Both in the overall sample and in the areas of interest, the willingness to reduce the consumption of apex predators is greater (Fig. 4).



Market research results

Retailers



The sample of the second part of the research focusing on retailers consisted of 122 fishers/fishmongers and restaurants, from the areas of Thessaloniki, Kavala, Crete, Mesologgi, S. Aegean and Ionian islands. The majority of them were familiar with the term alien species while 50% also knew what they are, while 39% were not at all familiar with the term. The species that they were more familiar with were *Lagocephalus*, lionfish and spinefoots.

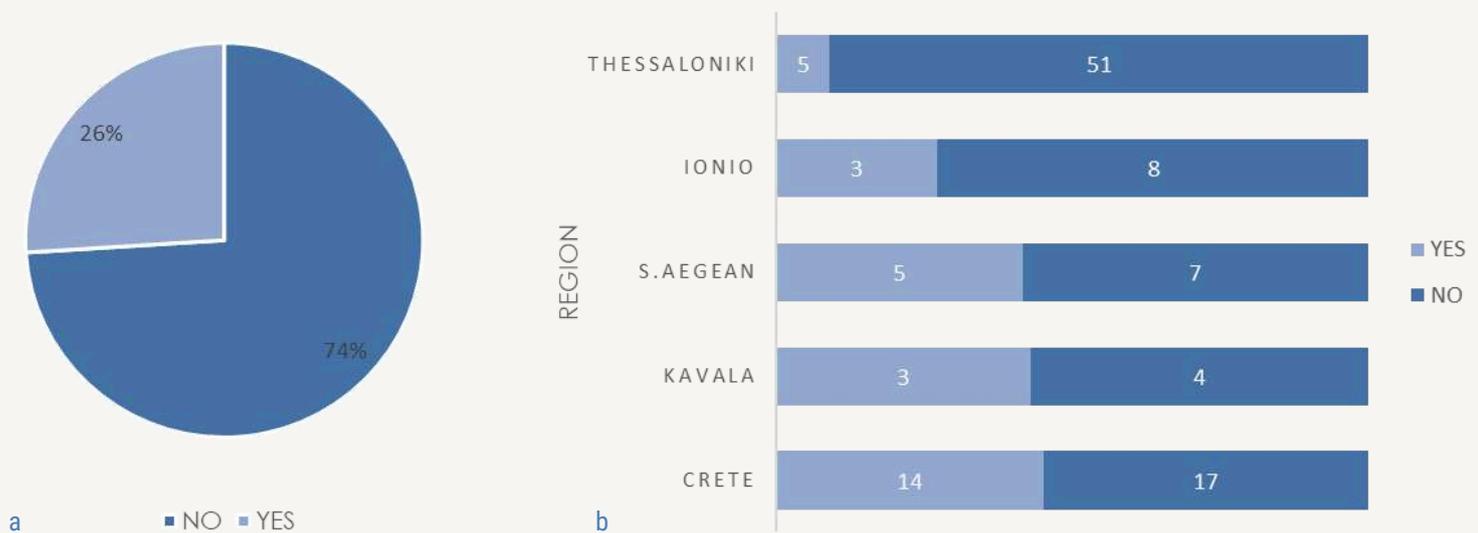


Fig 5. Fishers that catch alien species a) total for all areas and b) per region of interest

Only 33 fishers catch alien species (26%), while the majority of them are from Crete, S. Aegean and Kavala (depends also on the sample size of each region) (Fig.5a). With the exception of *Lagocephalos*, they usually keep the alien species they catch and do not throw them back to the sea.



Further elaborating into the results we can see that in areas where the abundance of the species is higher the percentage of the fishers that catch them is also higher. For instance, almost 50% of fishers from Crete catch alien species while less than 9% of Thessaloniki's fishers catch alien species, even though Thessaloniki has a high abundance of blue crabs seasonally (Fig.5b).

Regarding the number of fishers and the species that they usually catch, *Lagocephalus* and lionfish are the most frequent, followed by spinefoots and blue crabs equally, then Red sed goatfish and lastly trumpetfish (Fig.6).

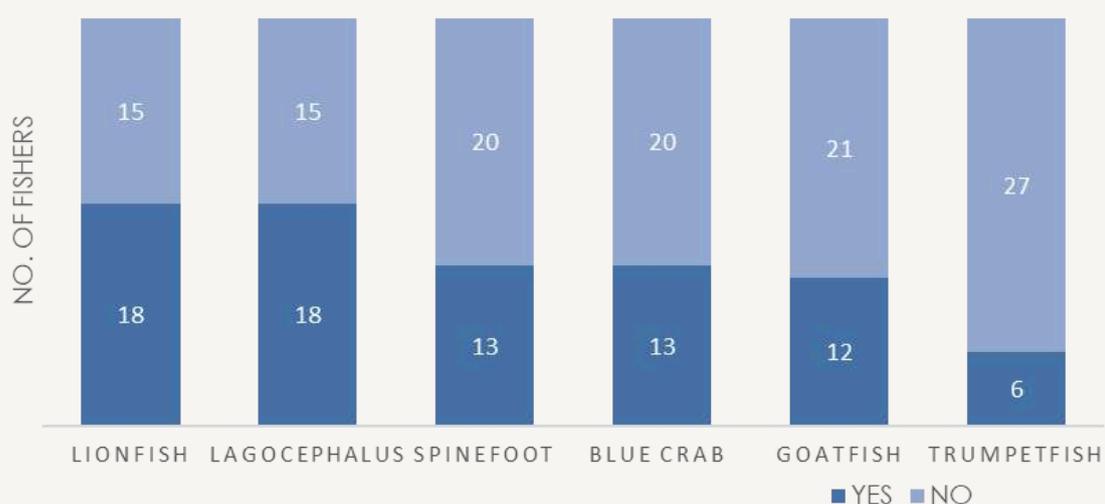


Fig.6. Number of fishers and alien species caught from the total of 33 fishers that catch alien species



Regarding the restaurants that participated in the present study, they were 153 in total. Most of them are in Thessaloniki followed by S. Aegean and Ionian islands and Crete. It is apparent that alien species lack from most menus, with only 11% of the participating restaurants offering one of the alien species, translating into 17 out of the 153 restaurants. For instance in Thessaloniki only 3 out of 50 restaurants offer alien species (6%) and specifically blue crabs, while in Crete out of 29 participating restaurants 7 offer alien species (24%) (Fig.7a), mainly lionfish, blue crab and red sea goatfish, as is the case in the other regions (Fig.7b).

Regarding the evolution of demand for alien species in the latest touristic season and after the projection of Pick the Alien on MasterChef, there was no significant change observed.

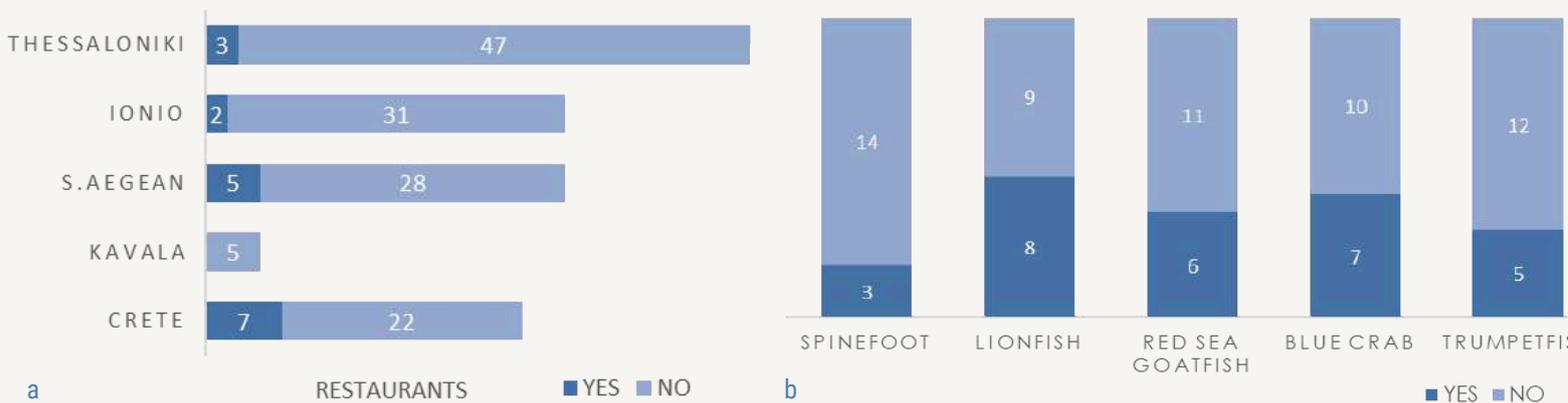


Fig. 7 Alien species existing on restaurant menus a) per region from the total restaurants and b) per species from restaurants that serve alien species



Market research discussion



In general, Greek consumers have limited knowledge of alien species, with only 24% knowing the term and its meaning. Consistent with other studies, frequent seafood consumers and younger age groups are more familiar with the term, likely due to younger generations being more environmentally conscious and having easier access to online information (Sidiropoulou et al., 2024, Minasidis et al., 2023). The species they were most familiar with were *Lagocephalus* and lionfish, which is expected given their increased media projection, mainly due to their negative environmental and financial impacts. It is encouraging that 60% of participants are willing to alter their seafood consumption habits, which includes reducing the consumption of apex predators while increasing the consumption of edible alien species. The primary motivation for this shift is the desire to protect the marine environment and native species along with the livelihoods of the fishers. On the other hand, the reluctance to change dietary habits is primarily attributed to a lack of trust and fear for unknown species. However, both of these factors provide an opportunity to promote edible alien species, by focusing our efforts on awareness raising and fishmongers as Greek consumers tend to have strong loyalty to the retail shops where they typically purchase their seafood, which could serve as a valuable channel for encouraging these changes.



The research on the retail market highlights significant regional and business variations in the interaction/supply of alien species among fishers and restaurateurs in Greece. While knowledge of alien species is relatively high among the participants, with 50% demonstrating a clear understanding of the term, a substantial proportion (39%), mainly restaurateurs, remain unfamiliar, suggesting a need for targeted awareness raising initiatives. The regional variation in alien species catches is evident, as areas like Crete and the South Aegean islands, which have higher abundances, also demonstrate more catches. In contrast, Thessaloniki shows low engagement, despite seasonal blue crab abundance, which could indicate among others factors, differences in market demand, fisher preferences and low participation from fishers in areas where the species is present (e.g. Kalochori). Alien species are largely absent from restaurant menus, with only 11% offering them, mainly in S. Aegean, including Crete, where 12 out of the 17 restaurants that offer alien species are located.

Despite the visibility provided on MasterChef, the evolution of demand for alien species in the latest touristic season has not changed. A more comprehensive and targeted approach, addressing among others consumer hesitancy, safety assurances and involving key stakeholders, such as fishmongers, is of outermost importance towards the completion of our goals.



Nevertheless, the market research has given us the opportunity to build and enhance our efforts towards the alliance, as nearly 40% of the participants are interested in participating in the MOOC courses and for the retailers to get to the interactive map after the completion of the relevant courses.

Leveraging the results of the market research and in order to enhance the reach and participation in the MOOC courses, we will launch a targeted campaign on iSea's social media channels, whilst also having personal communication with key stakeholders less familiar with social media (e.g. fishers, fishmongers, restaurateurs).

Engaging directly with interested participants and the broader community will help build a stronger network of informed consumers, fishers and retailers who share the same vision and values for sustainable practices towards a healthier Mediterranean sea.



Amorgos novel product

The initiative to promote spinefoot consumption on Amorgos Island through the creation of a novel local product, such as “salted spinefoot,” faced considerable difficulties. Despite the initial enthusiasm from local stakeholders, their interest faded, mainly due to limited time availability and uncertainty of the success of the product, mainly from the restaurateurs who would have been key players in preparing and promoting the product.

One of the major difficulties was that spinefoots are a species that is particularly challenging to process, primarily due to their small size. This makes filleting the fish a labor-intensive job, requiring more time and effort than other species. Therefore, restaurateurs were discouraged by the idea of investing considerable time in processing the species especially when there is not an already established customer demand.

In general, *Siganus sp.* have been the most challenging species to promote, especially when considering that they are present in the Greek seas for more than 60 years and local communities are familiar with them. Their consumption still remains very limited and mainly occurs in S. Aegean islands.



Communication

Advertorial LiFO

To further amplify the reach and impact of our short video featuring renowned stand-up comedians M. Mathioudakis, B. Theodoropoulos, and I. Fountoulis, we strategically published an advertorial in LiFO on March 22nd. The timing of this publication was intentional, coinciding with the lead-up to March 25th, which holds significant cultural importance in Greece. This date marks both Greek Revolution Day and the Feast of Annunciation, occasions where fish and seafood consumption is particularly high.

By leveraging the cultural significance of March 25th and the broad readership of LiFO, we aimed to maximize the visibility and impact of our campaign, promoting sustainable seafood consumption practices across Greece, with 4,697 article page views.



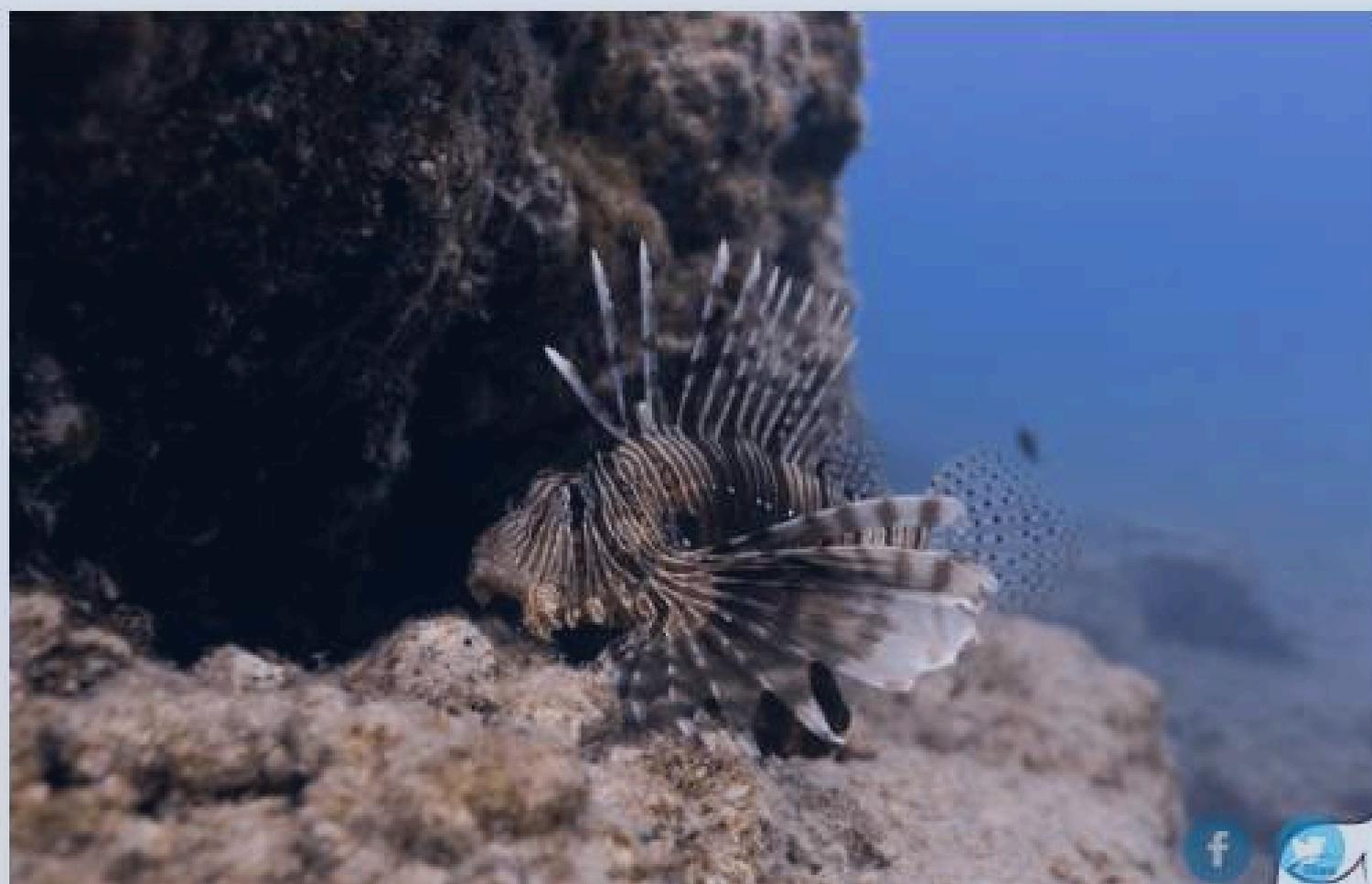
«Pick the Alien»: Των φρονίμων τα παιδιά, πριν πεινάσουν μαγειρεύουν... ξενικά

Η προστασία των θαλάσσιων οικοσυστημάτων όμως ξεκινάει από το πιάτο όλων μας.

The LiFO team, 22.3.2024 | 16:32

ADVERTORIAL

Στις ελληνικές θάλασσες, ζούνε περισσότερα από 240 θαλάσσια ξενικά είδη. Τα περισσότερα από αυτά εισέρχονται κι εξαπλώνονται στη Μεσόγειο Θάλασσα κυρίως μέσω των ερμάτων των πλοίων και της Διώρυγας του Σουέζ. Κι ενώ για κάποια είναι αρκετά σπάνιο να τα συναντήσουμε, άλλα, όπως τα Λεοντόψαρα, οι Αγριόσαλπες και οι Ακανθόπερκες που προέρχονται από την Ερυθρά θάλασσα είναι πιο κοινά, ιδιαίτερα σε περιοχές της Νοτίου Ελλάδας όπου τα νερά είναι θερμότερα.



Communication

National Geographic Italy

Additionally, the Blue Crab Festival was featured in the July 2024 issue of the Italian National Geographic. This coverage stemmed from last year's Blue Crab Festival, where Elisabetta Zavoli, a National Geographic Explorer and photo reporter, conducted an interview with us about the project. This mention in a prestigious publication like National Geographic not only highlights the significance of our efforts but also broadens our reach and credibility on an international scale.

NATIONAL
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Scientific dissemination

Article publication

At the end of September the article "[Investigating Consumer Attitudes and Market Trading of Edible Marine Invasive Alien Species in the Greek Seafood Market](#)" was published in the open access journal Sustainability under the Special Issue: *Consumer Behavior and Sustainable Consumption: Opportunities and Challenges*.

Investigating Consumer Attitudes and Market Trading of Edible Marine Invasive Alien Species in the Greek Seafood Market

Nikoletta Sidiropoulou , Nikolaos Doumpas, Emmanouil Perrakis , Dimitrios Tsianis , Ioannis Giovos
and Dimitrios K. Moutopoulos

Sustainability 2024, 16(19), 8479; <https://doi.org/10.3390/su16198479>

Conference participation

For the second year we have participated in the [Adriatic Biodiversity Protection Conference](#) (AdriBioPro2024) held in Kotor, Montenegro 1-4 October where our recently published article was presented along with the Pick the Alien Project.



Article

Investigating Consumer Attitudes and Market Trading of Edible Marine Invasive Alien Species in the Greek Seafood Market

Social Media

Facebook

DATE	IMPRESSIONS	REACTIONS	SHARES
07-02-2024	150,954	1,997	160
13-03-2024	12,767	106	12
24-03-2024	869	25	3
14-05-2024	1,464	34	1
14-05-2024	860	42	-
15-05-2024	1,054	28	5
15-05-2024	4,980	77	4
10-06-2024	36,597	840	69
18-06-2024	2,447	59	7
18-06-2024	1,628	47	1
01-07-2024	5,927	68	4
13-12-2024	1,175	18	11
18-12-2024	2,060	32	14
19-12-2024	29	1	0

Instagram

DATE	IMPRESSIONS	REACTIONS
07-02-2024	5,319	226
13-03-2024	492	46
24-03-2024	1,328	45
14-05-2024	1,606	64
14-05-2024	950	50
15-05-2024	434	34
15-05-2024	464	17
15-05-2024	569	38
15-05-2024	538	21
10-06-2024	1,688	45
18-06-2024	441	40
18-06-2024	470	34
01-07-2024	349	44





DATE	IMPRESSIONS	REACTIONS	SHARES
07-02-2024	259	8	-
13-03-2024	225	2	-
24-03-2024	232	3	-
14-05-2024	235	4	1
14-05-2024	593	12	2
14-05-2024	711	4	1
15-05-2024	185	3	-
15-05-2024	77	-	-
15-05-2024	124	1	-
15-05-2024	198	3	-
15-05-2024	227	2	-
10-06-2024	209	4	1
18-06-2024	64	1	-
18-06-2024	150	4	-
18-06-2024	139	2	-
18-06-2024	158	4	-
18-06-2024	87	4	-
18-06-2024	119	3	-
18-06-2024	193	6	5
18-04-2024	84	2	-
18-06-2024	106	2	-
18-06-2024	88	2	-
01-07-2024	73	1	-

LinkedIn

DATE	IMPRESSIONS	REACTIONS	SHARES
07-02-2024	1,812	69	9
13-03-2024	613	16	2
24-03-2024	298	11	1
14-05-2024	1,245	67	3
10-06-2024	263	13	12
18-06-2024	375	13	-
01-07-2024	363	82	9



