

SIG Seaweed 5 Conference

Radisson Blu Royal Garden Hotel Trondheim 27-28. November 2019

Focus: How do we create a market for seaweed products and biomass to develop the seaweed industry?

This conference will be arranged in collaboration with the two seaweed knowledge platforms MACROSEA and Seaweed Biorefinery Platform Norway (SBP-N), as a final meeting for the first and a first open meeting for the latter, and with Blått Kompetansesenter, Innovation Norway and the Research Council of Norway. We will focus on the seaweed business and how new technology can impact on the development of the industry – both by creating a market pull and the enabling technologies that can make things happen!

We will present new knowledge and results from the latest technological development as well as from a range of companies within production and utilisation of seaweed.

We look forward to see you in Trondheim and encourage you to use these two days in November as an opportunity to learn about the growing seaweed industry and to meet seaweed people from industry and science, funding sources and authorities, with interest, knowledge and competence along the whole value chain from seaweed farming to products and market!

Date: 27th November (9:00) – 28th November (13:00) **Place:** Radisson Blu Royal Garden Hotel, Trondheim

On behalf of SIG Seaweed, MACROSEA and SBP-N

Jorunn Skjermo, Aleksander Handå and Finn Aachmann





PROGRAM

Wednesday 27. November, Chair Jorunn Skjermo, SINTEF Ocean

00.00	Description 9 Coffee	
09:00	Registration & Coffee	Lawrence Objection CINITES Occurs
10:00	Welcome and SIG Seaweed introduction	Jorunn Skjermo, SINTEF Ocean
10:15	MACROSEA - Knowledge platform for industrial seaweed cultivation	Aleksander Handå, SINTEF Ocean
10:30	Beyond MACROSEA - the Seaweed Biorefinery Platform in Norway (SBP-N)	Finn Aachmann, NTNU Dep Biotechnology and Food Science
10:45	Development of new product for the food market - what are the trends?	Linn Anne Brunborg, Orkla Foods
11:05	ProSeaFood - processing of healthy, novel food from seaweed	Øystein Arlov, SINTEF Industry
11:20	Questions	
11:30	Lunch	
12:30	Development of a seaweed biorefinery for commercial production of bioactives	Frank Hennequart, ALGAIA, France
13:00	Seaweed cultivation in Norway - ecology & strategy	Silje Forbord, NTNU/SINTEF Ocean
13:20	How to enable red seaweed cultivation	Peter Schmedes, DTU Aqua,
13:40	Eukaryo ABC - Improving the gametophyte quality and survival from nursery to rig	Denmark Eukaryo by Åsbjørn Karlsen
13:55	Tango Seaweed - at the outermost western coast	Tango Seaweed by Annelise Chapman
14:10	Coffebreak	onspina.
14:40	Seaweed cultivation industry - experiences from a company at the Faroe Islands	Urd Bak, Ocean Rainforest, Færøyane
15:10	Automation of cultivation technology	Torfinn Solvang, SINTEF Ocean
15:25	Life cycle analysis from hatchery to product	Matthias Koesling, NIBIO
15:40	Seaweed residuals as fertilizer in agriculture	Ishita Ahuja, Norwegian Centre for Organic Agriculture (NORSØK)
15:55	Winebreak	
16:25	Seaweed cultivation in IMTA	Dror Angel, University of Haifa
16:45	Cultivation potentials for brown and red algae in Norway	Ole Jacob Broch, SINTEF Ocean
17:00	AURORA - IMTA in North-Norway	Folla Alger by Torben Marstrand
17:15	Drag forces on seaweed farms	Per Christian Endresen, SINTEF Ocean
17:30	Closing Day 1	Ocean
Thursday 28. November, Chair Håvard Sletta, SINTEF Industry		
09:00	Guidelines for sustainable seaweed aquaculture in Europe - PEGASUS	Bénédicte Charrier, Centre National de la Recherche Scientifique, France
09:30	Impact of genetics in cultivation of kelp	Alexander Thompson, Scottish Association of Marine Science
09:45	To replace plastic straws by natural materials	B´ZEOS by Guy Maurice
10:00	Polar Algae - macroalgae from beyond the Arctic circle	Polar Algae by Caroline Greiner
	5 5,	Haukeland



10:15	Coffebreak	
10:35	SBP-N Project - Food, feed and neutraceuticals	The work topics in SBP-N, by WP-leader
10:45	SBP-N Project - Biomaterials, bioactives and enzymes	The work topics in SBP-N, by WP-leader
10:55	SBP-N Project - Industrial bulk applications	The work topics in SBP-N, by WP-leader
11:05	Industry & RTD dialogue - input from the industry to SBP-N	Project manager Finn Aachmann, NTNU Dep Biotechnology and Food Science
11:50	Closing Day 2	
12:00	Lunch	

Registration

Price: Kr 1500,- (ex mva)

Register to the meeting by using this link Registration

Deadline for registration 15. November 2019

Accommodation

Participants will have the opportunity to book rooms yourselves at Radisson Blu Royal Garden Hotel Trondheim at a special price of kr 1081,- pr night, within 12.11.2019 by referring to this code: 1911OCEANN either by phone +47 7380 3000 or by email to marion.paulsen@radissonblu.com. After this date the special price cannot be guaranteed.

About SIG SEAWEED

The Special Interest Group SIG Seaweed is a Norwegian cross-sectorial and multidisciplinary meeting place gathering businesses that cultivates and uses macroalgae as raw material for various products, in addition to providers of technology, equipment and R&D in these areas. The SIG Seaweed was established the 19th September 2014 by IBNN - Industrial Biotech Network Norway, Innovation Norway and SINTEF Fisheries & Aquaculture, and is coordinated by Jorunn Skjermo (jorunn.skjermo@sintef.no) at SINTEF Ocean.









