



Seaweed Applications

Opportunities and Challenges 2023

March 22nd – 24th 2023

Jegtvolden Fjordhotel, Inderøy, Norway

Hosted by:



SINTEF

 **NTNU**

Program

Wednesday 22nd

- 11:30 Registration, coffee
- 13:00 Lunch
- 14:00 **Welcome – Håvard Sletta and Øystein Arlov (SINTEF Industry)**
- 14.30 **Delin Duan (Institute of Oceanology, Chinese Academy of Sciences)**
Kelp industry in China – With emphasis on the selection and domestication influences
- 15:00 **Maren Sæther (Seaweed Solutions)**
Future market perspectives for cultivated seaweed
- 15:30 Coffee break
- 16:00 **Christian Larsen (IFF/DuPont Nutrition Norway)**
Novel alginate-based products and market trends
- 16:30 **Jan-Hendrik Hehemann (Max Planck Institute for Marine Microbiology)**
Brown algae inject fucoïdan carbon into the ocean
- 17:00 **Closing day I**
- 18:00 Aperitif
- 19:00 Dinner

Thursday 23rd

- 07:30 Breakfast
- 09:00 **Ingrid Olesen (Nofima)**
Value creation and ecosystem services of European Seaweed industry by reducing and handling potentially toxic elements from breeding to soil
- 09:30 **Finn Lillelund Aachmann (NTNU)**
Norwegian seaweed research in Trondheim – From past to future
- 10:00 **Camilla Dore (B'Zeos)**
Scalable manufacturing of seaweed-based bioplastics for packaging applications
- 10:30 Coffee break
- 11:00 **Ole Jacob Broch (SINTEF Ocean)**
Modelling the growth, biomass and composition of cultivated Saccharina latissima in Norway
- 11:30 **Peter Søndergaard Schmedes (Technical University of Denmark)**
Status of seaweed cultivation activities in Denmark
- 12:00 **Maria Hayes (Teagasc)**
Benefits and caveats of seaweed use for food and feeds

- 12:30 Lunch
- 13:30 **Linn Anne Bjelland Brunborg (Orkla Ocean)**
Ocean greens – from the sea to the dinner plate
- 14:00 **Lisa Boulton (Nestlé)**
The role of seaweed bio-stimulants in Nestlé Purina Petcare Europe’s Regenerative Agriculture and Net Zero commitments
- 14:30 **Flash presentations**
- 15:30 Poster session and seaweed product tasting
- 17:00 Activities and social
- 19:00 **Closing day II**
- 20:00 Dinner

Friday 24th

- 07:30 Breakfast
- 09:00 **Ivan Donati (University of Trieste)**
Polysaccharide-based substrates to control cell activity
- 09:30 **Jimmy Sejberg (CP Kelco)**
Seaweed as a sustainable source of food ingredients
- 10:00 **Qi Zhou (KTH Royal Institute of Technology)**
Extraction and applications of nanocellulose from industrial seaweed processing waste
- 10:30 Coffee break
- 11:00 **Rando Tuvikene (Tallinn University)**
Structure and functionality of red algal polysaccharides
- 11:30 **Eva Nordberg Karlsson (Lund University)**
Brown seaweeds for food: potentially toxic elements and their removal by extraction
- 12:00 **Ruth Tamara Montero Meza (NMBU)**
Seaweed bioactive compounds can improve salmon robustness: Insights for the aquaculture industry
- 12:30 Lunch

