

Supported by



Blått kompetansesenter



SINTEF

Stiftelsen Biopolymer



Organizer contact

Øystein Arlov
SINTEF AS
Dept. of Biotechnology and Medicine
Trondheim, Norway

E-mail: oystein.arlov@sintef.no
Tel: +47 99 45 84 49 (Øystein)
Tel: +47 45 05 43 43 (Anne)
Tel: +47 97 95 48 59 (Finn)



Wednesday 4/9

- 13:00 Lunch
- 14:00 Håvard Sletta - SINTEF Industry**
Biorefinery and exploitation of seaweed from the coast of Norway—Status and opportunities
- 14:30 Finn L. Aachmann - NTNU**
The Norwegian Seaweed Biorefinery Platform
- 15:00 Philippe Potin - CNRS**
*Genetic diversity exploitation of the sugar kelp *Saccharina latissima* and the sea lettuce *Ulva* sp. for innovative macro-algal biorefineries in Europe*
- 15:30 Coffee break
- 15:45 Aleksander Handå - SINTEF Ocean**
MACROSEA—A knowledge platform for industrial macroalgae cultivation in Norway
- 16:15 Maren Sæther - Seaweed Energy Solutions**
Commercial Seaweed Cultivation—Harvest, storage and processing of kelp for food and other markets
- 18:00 Aperitif and mussels
19:00 Dinner - Outdoor barbecue

Thursday 5/9

- 07:30 Breakfast
- 09:00 Gudmund Skjåk Bræk - NTNU**
The structure of alginate: Do we have it now?
- 09:30 Trond Helgerud - DuPont Nutrition & Health**
Innovations and challenges in the alginate industry
- 10:00 Jaap van Haal - TNO**
Scaling up seaweed to biofuels production, lessons learned from the MacroFuels project
- 10:30 Vincent Bulone - KTH**
Characterization and exploitation of carbohydrate-active enzymes and polysaccharides from marine biomass
- 11:00 Coffee break
- 11:15 Heidi Meland - Algenettverk Nord**
Networking in the macroalgae industry—Utilizing local and regional potentials
- 11:45 Ólavur Gregersen - Ocean Rainforest**
*Seaweed biorefinery—Scaling up low hanging fruits! ‘
A presentation based on findings in the MacroCascade project*

- 12:15 Maria Hayes - Teagasc**
Seaweed proteins and peptides for food and feed and environmental applications through exploitation of dairy processing platforms
- 12:45 Lunch
- 14:00 Susan Løvstad Holdt - DTU**
Multi-extraction of seaweeds and applications
- 14:30 Svein Knutsen - NOFIMA**
Red algae polysaccharides with relevance to food, their extraction and analysis
- 15:00 Solbjørg Hogstad - The Norwegian Food Safety Authority**
Legislation and risk management of seaweed for the use as food and feed
- 15:30 Coffee break
- 16:00 Harald Sveier - Lerøy Seafood Group**
Ocean Forest AS—Where are we, and what will the future look like?
- 16:30 Céline Rebours - Møreforskning**
PROMAC: Strategic, economic and environmental perspectives to establish a seaweed industry in Norway
- 17:00 Stefan Erbs - Bellona**
Seaweed Industry 2050: Towards a Norwegian roadmap
- 18:30 Dinner - Bus ride to Kjerkesvågen: «Feast of the oceans»

Friday 6/9

- 07:30 Breakfast
- 09:00 Philip Rye - AlgiPharma**
Pharmaceutical applications of low molecular weight alginates
- 09:30 Rando Tuvikene - TLU**
Functional ingredients from red seaweeds: Polysaccharides and pigments
- 10:00 Guðmundur Hreggviðsson - MATIS**
Enzymatic refining of brown seaweed polysaccharides
- 10:30 Coffee break
- 10:45 Emil G.P. Stender - DTU**
Discovering and characterizing enzymes from alginate utilizing gut microbiota
- 11:15 Svein Horn - NMBU**
Seaweed processing—Enzymatic saccharification, fermentation and feed applications
- 11:45 Steinar Bergseth - Research Council of Norway**
Closing comments and discussion
- 12:30 Lunch