

9TH NORDIC SEAWEED CONFERENCE SEAWEED AND SUSTAINABILITY

9-10 OCTOBER 2019

KYSTVEJENS HOTEL OG KONFERENCECENTER, GRENAÅ

PROGRAMME WEDNESDAY 9TH OCTOBER:

- 10.00 - 11.00 Registration
- 11.00 - 11.15 Welcome
- 11.15 - 12.00 **Keynote speaker:** Balunkeswar Nayak, University of Maine, US
Innovations in the sustainable seaweed processing technologies for food and food ingredients
- 12.00 - 12.30 Rita Clancy, Eurida Research, Germany: Future sustainable seaweed industries in Europe - Social aspects and the need for public dialogues
- 12.30 - 13.30 Lunch
- 13.30 - 14.00 David Aldridge, Seaweed Energy Solutions, Norway
Seaweed cultivation and processing for sustainable production of food and other products
- 14.00 - 14.25 Rafael Meichssner, University of Kiel, Germany
UV- screening in Baltic seaweeds and their application in cosmetic products
- 14.25 - 14.45 Coffee-break
- 14.45 - 15.05 Gizaw Satessa University of Copenhagen: Effect of seaweed products on weaner pig productivity and gut development
- 15.05 - 15.25 Marleen van der Heide, Aarhus University, Denmark
Potential of local seaweed to improve growth performance in piglet
- 15.25 - 15.50 Hanne H. Hansen, University of Copenhagen: What is the potential digestibility and methane reduction of seaweed and seaweed products for cattle?
- 15.50 - 16.20 Coffee and cake
- 16.20 - 16.45 Fredrik Gröndahl, Royal Institute of Technology, Sweden
Seafarm Algae cultivation for a more sustainable world
- 16.45 - 17.10 Heiko Keller, Institute for Energy and Environmental Research Heidelberg,
Operationalising UN sustainable development goals for algae-based process development via integrated life cycle sustainability assessment
- 17.10 - 17.30 Pitching session (Halvor Mortensen, Val School; Theis Boderskov, Aarhus University, Koen van Swam, Noordzeeboerderij (Impaqt program - seaweed platform)
- 17.30 - 19.00 Seaweed market, poster session and seaweed tapas
- 19.30 - 22.00 Dinner at Kystvejens Hotel

TWEET: #NSC19



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PROGRAMME THURSDAY 10TH OCTOBER:

- 07.45 - 08.30 Good morning to the sharks at the Kattegatcentre
- 09.00 - 09.40 Prannie Rhatigan, author of Irish Seaweed Kitchen, Ireland:
Health benefits and uses of seaweed and how this has changed over last 20 years in Europe
- 09.40 - 10.10 Ole G Mouritsen, University of Copenhagen:
Umamification of vegetables by macroalgae for eating more green
- 10.10 - 10.30 Cecilie W Nielsen, DTU, Denmark
Is blanching the solution for lowering iodine in sugar kelp and which quality consequences does it have to blanch sugar kelp?
- 10:30 - 10:50 **Coffee break**
- 10.50 - 11.15 Ying Yen, Nord Universitet, Norway
Silage fermentation properties of *Saccharina latissima* and *Alaria esculenta* under various additives and processing methods
- 11.15 - 11.40 Philipp Doerschmann, University of Kiel, Germany
Fucoidans with beneficial effects for ocular diseases, influence on cell viability, VEGF secretion and oxidative stress protection
- 11.40 - 12.05 Maryam MacCorquodale, SAMS, Scotland
Manipulating macronutrient concentration (N,P, FE) to ensure vegetative cultivation of kelp gametophytes (*Saccharina latissima*) for aquaculture industry
- 12.05 - 13.05 **Lunch**
- 13.05 - 13.30 Susse Wegeberg, Aarhus University, Denmark
The unknown kelp forests of Greenland - the East coast's unexpected lushness
- 13.30 - 13.55 Anne-Belinda Bjerre, Danish Technological Institute, Denmark:
MacroCascade - project overview and progress
- 13.55 - 14.20 Jean-Baptiste Thomas, Royal Institute of Technology, Sweden
A strategy for assessing sustainability of the Swedish seaweed industry
- 14.20 - 14.35 Henrik Enevoldsen, UNESCO: United Nations Decade of Ocean Science for Sustainable Development (2021-2030)
- 14.35 - 14.40 **Goodbye for now!** (changes to programme might occur)
- 14.40 - 15.00 **Coffee and cake**

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