

11TH NORDIC SEAWEED CONFERENCE

INNOVATIVE APPLICATIONS OF SEAWEED

PROGRAMME WEDNESDAY 12TH OCTOBER:

10.00 – 11.00 **REGISTRATION**

11.00 – 11.15 **Welcome**

SESSION 1: NATURE-BASED SOLUTIONS. Chair: Teis Boderskov

- 11.15 – 11.35 Seaweed Based Market Applications (SeaMark): Unlocking the potential of macroalgae for a thriving European blue bioeconomy. Urd Grandorf Bak, R&D manager at Ocean Rainforest, Faroe Islands. #1
- 11.35 – 11.55 Norwegian Seaweed Technology Centre. Aleksander Handå, senior research scientist, SINTEF, Norway. #2
- 11.55 – 12.15 The future potentials of Nature-based Solutions in marine Multi-use platforms, Annette Bruhn, Senior researcher, Ecoscience, Aarhus University, Denmark. #3
- 12.15 – 12.35 Macroalgae as a solution for developing a sustainable, carbonneutral and circular blue economy, Efthalia Arvarniti, Programme manager of SUBMARINER Network for blue Growth EEIG, Germany. #4

12.35 – 13.35 **Lunch**

SESSION 2: FOOD. Chair: Susan Løvstad Holdt

- 13.35 – 13.50 Vegan bacon made from Seaweed, Aimai Wang, International Flavors and Fragrances, Denmark. #5
- 13.50 – 14.10 Seaweed activities at the Mokpo Marine Food Research Center in Jeollanam-do, South Korea, Dr. Young Chul Lee, The Center Director, Mokpo Marine Food Research Center, Korea. #6
- 14.10 – 14.30 Biorefinery of *Ulva* spp. and evaluation of food quality of resulting protein concentrate, Trine Kastrup Dalsgaard, Ass. Prof. Dept. of Food Science, Aarhus University, Denmark. #7
- 14.30 – 14.50 A Sense of Seaweed. Madeleine Jönsson, PhD student, Faculty of Engineering, Lund University, Sweden. #8
- 14.50 – 15.00 Short pitch. Global green challenges, local strengths and answers, international collaboration for new solutions, Ditte Rønne Veise, Executive Director, Innovation Centre Denmark, South Korea. #9
- 15.00 – 15.10 Short pitch. New biorefinery test facilities for blue biomass, Thorkild Frandsen, Leader of Bioresources-team at Food & Bio Cluster Denmark, Denmark. #10

15.10 – 15.30 **Coffee and cake**

SESSION 3: FEED. Chair: Mette Olaf Nielsen

- 15.30 – 15.50 Volta Greentech - Lowering methane emissions from cattle with seaweed, Angelo Demeter, Volta Greentech AB, Sweden. #11
- 15.50 – 16.10 Phlorotannin rich supplements for pig feeds. Pamela Judith Walsh, senior lecturer, Queen's University Belfast, United Kingdom. #12
- 16.10 – 16.30 Sustainable harvest of *Fucus* – non-destructive biomass estimation and re-growth following harvest methods, Jørgen U.G. Levinsen, PhD student, Ecoscience Aarhus University, Denmark. #13
- 16.30 – 16.40 Umami-rich foods as medium to improve the nutritional profile and life cycle assessment of plant-based spreads, Andrea Gobbato and Minaka Ono, Master of Science students, University of Copenhagen, Denmark. #14

16.40 – 18.00 **POSTER SESSION AND SEAWEED MARKET**

19.00 – 23.00 **Conference dinner at the Kattegatcentre, (Færgevej 4, 8500 Grenaa).**
We meet at the hotel lobby at 19.00 and walk for 10 minutes to the Kattegatcentre.

PROGRAMME THURSDAY 13TH OCTOBER:

07.20 – 08.30 Choose between two options: Sunrise with the penguins at the Kattegatcentre or a seaweed safari to the beach. We leave from the lobby at 7.20.

08.55 – 09.00 Welcome back at the conference.
Please, remember to check out no later than 10 o'clock.

SESSION 4: MATERIALS. Chair: Nicolaj Ma

- 09.00 – 09.20 3D printing bioplastics, Henrik Truelsen, electronic engineer at Tricon, Denmark. #15
- 09.20 – 09.40 Cultivated seaweed for packaging and other biomaterials, Øystein Arlov, Senior Scientist, Industrial and Marine Biotechnology, Norway. Online talk. #16
- 09.40 – 10.00 Life Cycle Assessment of pilot-scale production of seaweed-based plastic, Massimo Pizzol, Professor, Department of Planning, Aalborg University, Denmark. #17
- 10.00 – 10.25 Three-minute PhD pitches: #18
- Blue biorefinery: green and sustainable valorisation of *Gracilaria gracilis*. Deborah M. Racca, Dept. of Agriculture, Food, Natural Resources and Engineering, University of Foggia, Italy
- Valorization of valuable products from red seaweed. Sruthi Kumar. Aarhus University, Department of Food Science. Denmark.
- Biochemical changes in *Ulva* sp. upon protein extraction. Signe Hjerrild Nissen. Aarhus University, Department of Food Science. Denmark.
- Taste-Sea – Sea-vegetables with enhanced flavor for future sustainable foods. Evangelia Zioga. DTU - The National Food Institute. Denmark.
- Using quantitative storytelling to identify constraints in resource supply: The case of brown seaweed for bio-based plastics. Maddalen Ayala Cerezo. Aalborg University. Denmark.

10.25 – 10.40 Coffee break

SESSION 5: BIOREFINERIES AND BIOECONOMY. Chair: Marianne Thomsen

- 10.40 – 11.10 Keynote talk: Seaweed in the global blue bioeconomy, Steffen Cole Brandstrup, PhD. Student Copenhagen University. Former World Bank. #19
- 11.10 – 11.30 MARIKAT – Unlocking the Potential of Aquatic Bioresources, Maria Dalgaard Mikkelsen, PhD, DTU Bioengineering, Denmark. #20
- 11.30 – 11.50 Blue-Biorefinery of seaweed *Gracilaria gracilis*: from nutrients reuse to bio-based products, Matteo Francavilla, Associate Professor, Dept. of Agriculture, University of Foggia, Italy. #21
- 11.50 – 12.10 Seaweed metabolomic profiling discriminates between brown, red, and green species by nontargeted liquid chromatography-mass spectrometry, Mihai Victor Curtasua, postdoctoral researcher, Aarhus University, Denmark. #22

12.10 – 13.10 Lunch

SESSION 6: HEALTH. Chair: Annette Bruhn

- 13.10 – 13.40 Keynote talk: Potential of brown seaweed containing the liver X receptor agonist 24(S)-saringosterol in the prevention and treatment of Alzheimer's disease, Monique Mulder, Associate professor, Erasmus MC, Internal Medicine, Netherlands. #23
- 13.40 – 14.00 Developing novel preventive healthcare products: Challenges and Opportunities, Ghislaine Robert-Nicoud, IP manager & Material Scientist, Sigrid Therapeutics AB, Sweden. #24
- 14.00 – 14.20 Future Danish agar/furcellaran vers 2.0 business in Denmark, Susan Løvstad Holdt, Associate Professor, DTU Food, Denmark. #25

14.20 – 14.30 Goodbye for now!

14.30 – 15.00 Coffee and cake.

TWEET: #NSC22