



AlgeCenter Danmark

**15th Nordic
Seaweed
Conference**
*From Research
to Industry*

7-8th October 2026
Programme

15th Nordic Seaweed Conference

From Research to Industry

Nordic Seaweed Conference is held at Kysthotellet, Kystvej 26, Grenaa

Programme Wednesday 7th October:

10:00 – 11:00 Registration
11:00 – 11:15 Welcome from AlgaeCenter Denmark

Opening Keynote:

11:15 – 11:45 *What does it take to get seaweed on the menu?* Dorothy Dankel, SINTEF Ocean, Norway

Session 1: Cultivation and production

11:45 – 12:00 *SFI Seaweed – Centre of gravity for industrial seaweed research and innovation*,
Jorunn Skjermo, SINTEF Ocean, Norway
12:00 – 12:15 *From Wild Harvest to Aquaculture: Developing the Biological Foundations for Bull Kelp (*Durvillaea*) Cultivation*,
Lindsey White, University of Tasmania, Hobart, Australia
12:15 – 12:30 *Biomass Monitoring of *Asparagopsis* spp. using Hyperspectral Imaging for Industrial Bioremediation of Salmon Effluents*, Sarah Julie-Christoffersen Bartels, Maripure & Technical University of Denmark, Denmark

12:30 – 13:30 Lunch

Session 2: Fucus in focus

13:30 – 13:45 *SeaKey – a new identification key for the seaweeds of the German coasts and beyond*,
Svenja Heesch, GEOMAR Helmholtz Centre for Ocean Research Kiel, Germany
13:45 – 14:00 *Beyond Wild Harvesting: Sustainable Approaches to Fucus Biomass Production*,
Pamela Walsh, Queen's University Belfast, Ireland
14:00 – 14:15 *Substrate and timing are key to successful fucus seeding in a natural bed*,
Kiara Franke, Aarhus University, Denmark
14:15 – 14:30 *Macrophyte dispersal from Racetrack flume to the Baltic Sea*,
Friederike Gronwald, GEOMAR Helmholtz-Centre for Ocean Research Kiel, Germany

Session 3: Ulva: Biology, Cultivation & Applications

14:30 – 14:45 *Harnessing Green Tide Ulva Biomass for Carbon Dioxide Sequestration*,
Taejun Han, Ghent University Global Campus / Ghent University, Korea
14:45 – 15:00 *Identifying the Bacterial Drivers of DMSP Cycling in the Ulva microbiome*,
Catherine Philip, University of East Anglia, United Kingdom

15:00 – 15:30 Coffee break

Session 3, continued: Ulva: Biology, Cultivation & Applications

15:30 – 15:45 *Beyond PAR: Blue Light and Water Motion as Design Principles for Land-Based Ulva australis Cultivation*,
Hojun Lee, Ghent University Global Campus, Korea
15:45 – 16:00 *Baltic Sea Macroalgae for Ruminant Feeding: Sustainable Solutions for Animal Health and Regional Bioeconomy (Alg4Nut)*, Azam Omid, University of Rostock, Germany
16:00 – 16:15 *On the other side: Seaweed cultivation and utilization in the German South Baltic*,
Christian Schultz, Alles Alge e.V, Germany
16:15 – 16:30 *Closing note: Seaweed projects in Greenland, Success and failure*,
Ole Hertz, Alluitsup Paa, Greenland

16:30 - 17:00 Poster Session

17:00 – 18:00 Seaweed Happy Hour

19:00 – 23:00 Seaweed conference dinner at the Kattegatcentre, Færgevej 4, 8500 Grenaa

We meet at the hotel lobby at 19:00 and walk together to the Kattegatcentre.

Programme Thursday 8th October:

07:15 – 08:30 Industry visits: – PureAlgae OR Food Diagnostics OR Seaweed Safari with Annette Bruhn.

All groups depart from the lobby at 7:15.

08:50 – 09:00 Welcome back

Please, remember to check out no later than 10 o'clock.

Session 4: Markets, Consumers & Food

09:00 – 09:30 *Keynote: European Algae Biomass Association,*
Pi Nyvall, OLMIX SA, EABA, France

09:30 – 09:45 *Iodine in Seaweed: From Food Safety Challenge to Nutritional Opportunity*

Susan Løvstad Holdt, Technical University of Denmark (DTU Food) Denmark

09:45 – 10:00 *ValueKelp: Development of safe kelp-based food products,*
Caroline Østergaard Klein, University of Copenhagen, Denmark

10:00 – 10:15 *Aquafarm to food products: Life cycle assessment of seaweed in pesto and pepperoni,*
Manali Chakraborty, University of Copenhagen, Denmark

10:15 – 10:30 *Co-existence for large-scale Seafood: From sea to shore,*
Laura Redmond, Innovatum Science Park, Sweden

10:30 – 10:45 *Elemental Fingerprints of Seaweed Genera: Integrating ICP-MS and Chemometrics for Nutrition and Food Safety,* Cynthia Adaku Chilaka, Queen's University Belfast, Northern Ireland, UK

10:45 – 11:15 Coffee break

Session 5: Biorefinery and high value compounds

11:15 – 11:45 *Keynote: Harvesting value from halophyte and seaweed biomasses in the cascade extraction-based biorefinery,* Mette Hedegaard Thomsen, Aalborg University, Denmark

11:45 – 12:00 *Kelp biorefining – chemo-enzymatic strategies for improved yields and insights into biomass organization,*
Paulina Sandberg Birgersson, Norwegian University of Science and Technology, Norway

12:00 – 12:15 *A Circular Biorefinery Approach for Fucus vesiculosus: from Extraction to Residue-Based Antifungal Products,* Carlotta Minadi, KU Leuven, Belgium

12:15 – 12:30 *Valorization of DMSP-rich seaweed waste for microbial production of 3-hydroxypropionic acid at industrial scale,* Ndeye Bineta, University of East Anglia, United Kingdom

12:30 – 12:45 *Species-Specific Metabolomic and Polyphenolic Signatures in Four Sub-Arctic Brown Seaweeds from Northern Norway,* Sdena Nunes, Norwegian Institute of Bioeconomy Research, Norway

12:45 – 13:45 Lunch

Session 6: Biomaterials and innovation

13:45 – 14:00 *Valorization of Ulva Biomass: Local Bioplastic Fabrication and Comparative Analysis Across Multiple Geographical Origins,* Eitan Salomon, Israel Oceanographic and Limnological Research, National Center for Mariculture (IOLR-NCM), Israel

14:00 – 14:15 *A Perspective on Biomass-Based Textiles for a Circular Textile System,*
Jihae Park, Ghent University Global Campus, Korea

14:15 – 14:30 *What macro-environmental and industry structural drivers and barriers influence downstream adoption, commercial viability, and scalability of macroalgae in the European food and nutraceutical markets?*

Lacinia Melike Koktvedgaard Caesar, University of Copenhagen, Denmark

14:30 – 15:00 *Closing Keynote: Assessing the environmental impacts of the European seaweed industry: From cultivation to wild harvesting,* Sophie Corrigan, Norwegian Institute of Marine, Norway

15:00 – 15:30 Goodbye for now followed by coffee and cake

A huge thanks to our sponsors and partners!!

