



SIG Seaweed
INDUSTRIAL BIOTECH NETWORK NORWAY

SIG Seaweed workshop IV 4th April 2017: Feed, food and environment

Welcome to the next **SIG Seaweed**-meeting in Trondheim. The meeting is arranged in collaboration with **Foods of Norway**, a Centre for Research-based Innovation at NMBU. This time we will focus on feed production from cultivated seaweed, the safety of using seaweeds as food or in food, and on the environmental conditions and interactions in seaweed cultivation. New results from a number of projects will be presented about these topics. There will be presentations from several companies, and the Research Council of Norway will present their programs for the bio-economy and the oceans.

We encourage you to use this day as an opportunity to learn about the growing seaweed industry and to meet seaweed people from industry and science, funding sources and authorities, with interest, knowledge and competence along the whole value chain from seaweed farming to products and market!

Date: 4th April 2017, (8:30) 10:00 - 16:00

Place: Radisson Blu Royal Garden Hotel, Trondheim

Program

08:30-10:00	Arrival
10:00	Welcome and SIG Seaweed introduction, Senior scientist Jorunn Skjeremo, NSTTT/SINTEF Ocean
10:10	Introduction - Foods of Norway, Professor Margareth Øverland, Centre Director for Foods of Norway, NMBU
10:25	Foods of Norway: Bioprocessing of seaweeds to fish feed, Professor Svein Jarle Horn, NMBU
10:45	Foods of Norway: Extraction of bioactive components in cultivated seaweed, Researcher Liv Torunn Mydland, NMBU
11:05-11:25	Coffee break
11:25	Potential harmful compounds in seaweed for food (PROMAC, Forskningsrådet), PhD-scholar Pierrick Stevant, Møreforskning
11:45	Bioavailability of iodide in seaweed (Brunalger til mat, Seaweed AS), Senior scientist Arne Duinker, Nifes
12:00	Austevoll Seaweed Farm: Gourmet food from cultivated seaweed (Nymat, Austevoll Seaweed Farm), PhD-scholar/Researcher Silje Forbord, NTNU/SINTEF Ocean
12:15-13:15	Lunch
13:15	Environmental interaction from cultivating macroalgae (BIOFEED, Forskningsrådet/NMBU), Researcher Adrian Macleod, SAMS
13:35	Potential cultivation areas and environmental interactions (Tareal, Møre og Romsdal fylke and Kelpro, Forskningsrådet), Senior scientist Ole Jacob Broch, SINTEF Ocean
13:55	Seaweed farming and environmental management, Håkon Gjengedal, Fiskeridirektoratet
14:10	The Research Councils programs for ocean and bioeconomy, Trond Værnes, Forskningsrådet/Energix
14:25-14:55	Coffee break



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14:55	Company presentation 1: Seaweed Energy Solutions: Recent development from cultivation techniques to marketing products. Jon Funderud, SES.
15:05	Company presentation 2: Ocean Forest: Current status and the road ahead. Anders Karlsson-Drangsholt, Bellona
15:15	New project: Seaweed vessel (Forskningsrådet/IPN), Researcher Andreas Myskja Lien, SINTEF Ocean
15:25	Questions and discussion, Chaired by Research manager Aleksander Handå and Senior scientist Jorunn Skjermo, SINTEF Ocean
16:00	Closing

Price: Kr 1250,- (vat included). Free registration for students.

Register to the meeting by using this link: [Registration](#)

Deadline for registration 3 April 2017

Accommodation

Participants who want to stay over night will have the opportunity to book rooms yourselves at the hotel at a *special price* of Kr 1095,- pr night, by referring to this code: **1704SINOCE**, either by phone +47 7380 3000 or by email conference.trondheim@radissonblu.com. NB! After March 7 the *special price* cannot be guaranteed.

Welcome!

On behalf of SIG Seaweed and Foods of Norway,
Jorunn Skjermo (SINTEF Ocean AS) and Margareth Øverland (NMBU)



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About SIG SEAWEED

The Special Interest Group SIG Seaweed is a Norwegian cross-sectorial and multidisciplinary meeting place gathering businesses that cultivates and uses macroalgae as raw material for various products, in addition to providers of technology, equipment and R&D in these areas. The SIG Seaweed was established the 19th September 2014 by IBNN - Industrial Biotech Network Norway and SINTEF Fisheries & Aquaculture, and is coordinated by Jorunn Skjermo (jorunn.skjermo@sintef.no) at SINTEF Ocean.

About Foods of Norway

Foods of Norway is a cross-disciplinary Centre for Research-based Innovation at the Norwegian University of Life Sciences, established in October 2015. The Centre contributes to growth and increased value creation in the Norwegian aquaculture and agriculture industries by developing sustainable feed ingredients from macroalgae, trees and grass. The consortium comprises five national and international academic partners and 18 partners in industry and innovation. For more information please visit (www.foodsofnorway.net)