

## PROMAC Open Day 2016 – March 8, 2016

# Seaweeds – Tomorrow’s Sustainable Superfoods?



**Britannia Hotel, Trondheim, Norway, 10:00 – 17:00**

<b>09:30 – 10:00</b>	<b>Registration</b>
<b>10:00</b>	<b>Opening and welcome,</b> PROMAC project manager Annelise Chapman, Møreforskning, Norway
10:15	<b>Novel processing seaweed technologies for human food applications,</b> Brijesh Tiwari, TEAGASC, Food Research Centre, Ireland
11:00	<b>Aspects of food safety related to macroalgae consumption,</b> Arne Duinker, NIFES, Norway
<b>11:30 – 11:50</b>	<b>Coffee break</b>
11:50	<b>Seaweed processing for high quality food products, TBA</b>
12:10	<b>Macroalgal food ingredients – an industrial perspective, TBA</b>
12:30	<b>Netalgae – Mapping Seaweed Industries in Europe,</b> Celine Rebours, NIBIO, Norway
12:50	<b>Seaweed-related developments in Norway – SIG Seaweed,</b> Jorunn Skjermo, SINTEF Fisheries and Aquaculture, Norway
<b>13:15 – 14:15</b>	<b>Lunch</b>
14:15	<b>PROMAC First results: WP1 – Seaweed as raw material,</b> Michael Roleda, NIBIO, Norway
14:35	<b>PROMAC First results: WP2 – Primary processes,</b> Helen Marfaing, CEVA, France & Pierrick Stévant, Møreforskning, Norway
14:55	<b>PROMAC First results: WP3 – Refined products,</b> Inga Marie Aasen, SINTEF Materials and Chemistry, Norway
15:15	<b>Alternative primary conservation of seaweeds – fermentation,</b> Job Schipper, Hortimare, Norway / The Netherlands
<b>15:45 – 17:00</b>	<b>Seaweed Food Court/Exhibition/Posters</b> Various producers

**Registration, including hotel booking, by February 25. Follow the link:**

<https://www.linkevent.no/Events/RegForm.aspx?id=f795f51b-6106-44ac-a636-8d767cd75b8b>

Participation fee: 950 NOK

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