



AlgeCenter Danmark

Nordic Seaweed Conference 12-13 October 2016 - www.algecenterdanmark.dk

Programme 12th of October

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10.00 –	Registration	Chair
11.00		
11.00 –	Welcome	Lone Berg
11.15	Lone Berg Frederiksen, DTI, Lone Mouritsen, Kattegatcentret, Teis Boderskov, Aarhus University	Frederiksen, DTI
11.15 –	Key note speaker:	
12.10	John O'Doherty, Professor of Monogastric Nutrition, School of Agriculture and Food Science, University College Dublin, Ireland: Seaweed extracts and pig health	
12.10 –	Martin Riis Weisbjerg, senior scientist, Aarhus University, Denmark:	
12.40	Nutritional value of seaweeds for ruminants	
12.40 –	Lunch	
13.40		
13.40 –	Oladokun S. Olanrewaju, University Malaysia: Uncertainty Risk Analysis for Design of Offshore Aquaculture Ocean Plantation System	Anne-Belinda Bjerre, DTI
14.05		
14.05 –	Jens Legarth, CEO, FermentationExperts, Denmark:	
14.30	Seaweed in the concept of antibiotic free production	
14.30 –	Coffee break	
14.45		
14.45 –	Key note speaker:	Lene Halgaard, DTI
15.35	Claus Felby, professor of Biomass and Bioenergy, University of Copenhagen, Denmark: Biotech breakthrough: The reverse photosynthesis and future biorefineries	
15.35 –	Coffee and cake	
16.00		
16.00 –	Jorunn Skjermo, scientist, SINTEF, Norway:	Lone Mouritsen, Kattegatcentret
16.25	Cultivated kelp as a possible source for feed protein	
16.25 –	Joakim Olsson, PhD student Chalmers University of Technology, Sweden: Ensiling of <i>Saccharina latissima</i> and <i>Laminaria digitata</i> with organic acid additives	
16.45		
17.30 –	Poster session	
19.00		
19.00 –	Celebration of MacroAlgaeBiorefinery (MAB3) final report and results at poster session	Anne-Belinda Bjerre, DTI
19.30		
20.00	Conference dinner	



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		Chair
08.00 – 08.45	Good morning to the sharks at the Kattegatcentre	Lone Mouritsen, Kattegatc.
09.00	Bus to Nordisk Tang	Lene Halgaard, DTI
09.15 – 10.45	Visit at Nordisk Tang (producer of seaweed delicacies)	
11.00 – 11.30	Anne-Belinda Bjerre, senior research scientist, Danish Technological Institute, Denmark: Biorefinery of seaweed - presentation of four large International projects on seaweed cultivation and conversion technologies	Lone Berg Frederiksen, DTI
11.30 – 12.00	Marianne Thomsen, senior scientist, Aarhus University: A Circular Bioeconomy with Biobased Production from Nutrient and CO₂ Sequestration by Seaweed	
12.00 – 12.20	Peter Lundberg & Linda Reinholdsson: Presentation of the Interreg Øresund-Kattegat-Skagerrak programme	
12.20 – 13.20	Lunch	
13.20 – 13.40	Nanna B. Hartmann senior researcher, DTU: Does microplastics adsorb to the edible <i>Fucus vesiculosus</i> and will it wash off?	Teis Boderskov, Aarhus University
13.40 – 14.00	Urd Grandorf Bak, Industrial PhD student, Ocean Rainforest: Improving the understanding of seasonal variation in cultivated macroalgae	
14.00 – 14.25	Job Schipper, CEO, Hortimare: Seaweed breeding and cultivation	
14.25 – 14.30	Goodbye for now	
14.30	Lone Berg Frederiksen, DTI, Lone Mouritsen, Kattegatcentret, Teis Boderskov, Aarhus University	
15.00 – 20.00	Networking for Danish companies and institutions working with seaweed Subject: Going international? Organizers: Kattegatcentret, Tangnetværket, GEMBA Innovation / Susan Holdt: susan@akvakultur.dk	

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