

# SCIENCE INDUSTRIAL SEAWEED SYMPOSIUM 2020

WEBINAR 7/10, KL. 9:00-15:00

<b>Welcome</b>	9:00-9:15	Welcome to AlgeCenter Denmark's Science Industrial Seaweed Symposium; Annette Bruhn, Lone Thybo Mouritsen, Anne Belinda Bjerre
<b>Production</b>	9:15-9:30	<b>Keynote</b> - Production, Ocean Rainforest - kelp production - from good idea to good business; Olavur Gregersen, Ocean Rainforest
	9:30-9:45	Possibilities and challenges in upscaling organic production of Sugar kelp in Denmark – from a cultivation perspective, Teis Boderskov, AU Bioscience
	9:45-10:00	Cultivation of dulse ( <i>Palmaria palmata</i> ) in landbased IMTA systems, Jørgen Levinsen, DTU Aqua/AU Bioscience
	10:00-10:15	Short break
<b>Food and feed</b>	10:15-10:30	<b>Keynote</b> - Seaweed as food-what's in it for us?; Susan Holdt, DTU FOOD
	10:30-10:45	What is the shelf-life of <i>Saccharina latissima</i> stored at 2 °C and can pre-processing prolong it? Cecilie Wirefeldt Nielsen, DTU FOOD
	10:45-11:00	<b>Keynote</b> - status on seaweed in livestock feed; Martin Riis Weisbjerg, AU Animal Science
	11:00-11:15	Seaweeds supplementation affects the systemic immune response in milk-fed Holstein calves as well as the short-chain fatty acids (SCFA) profile in digesta; Milani Bhagya Samarasinghe, AU Animal Science
	11:15-11:30	Effect of addition of Macroalgae and Isolated Metabolites as Strategies to Reduce Enteric Methane from Dairy Cows; Mirka M. Nielsen, AU Animal Science
	11:30-12:00	Lunch break
<b>Biorefinery and sustainability</b>	12:00-12:15	<b>Keynote</b> - Biorefinery; Anne Belinda Bjerre, Teknologisk Institut
	12:15-12:30	Pressurized low polarity water extraction of Nordic seaweed <i>Fucus vesiculosus</i> : Influence of extraction temperature on antioxidant activity of the extracts; Adane Tilahun Getachew; DTU FOOD
	12:30-12:45	Seaweeds: Are They Modern Day Super Food?; Praveen Kumar Sappati, DTU
	12:45-13:00	Proteins from <i>Ulva</i> – effect of extraction method on protein quality; Louise Juul Pedersen, AU FOOD
	13:00-13:15	Valuing ecosystem services and services to ecosystems from seaweed harvest and cultivation – ValueSea; Xueqian Zhang, AU Environmental Science
	13:15-13:30	<b>Keynote</b> - Seaweed cultivation – An Emission Capture and Utilization Technology of the future; Marianne Thomsen, AU Environmental Science
	13:30-13:50	Coffee break
<b>News from the Danish Seaweed Landscape</b>	13:50-14:00	Dansk Videncenter for Tang; Annette Rye
	14:00-14:10	Food and Biocluster Denmark -hvad kan vi gøre for tangindustrien? Thorkild Frandsen, Inbiom
	14:10-14:20	Dansk Tangakademi, Endelave; Bjarne Ottesen, Nordisk Tang
	14:20-14:30	First large-scale seaweed hatchery in Denmark – status and dreams; Mette Møller Nielsen, DTU Aqua
	14:30-14:40	Tangnetværket; Susan Holdt/Susanne Nielsen, DTU Food
	14:40	Tak for i dag! Annette Bruhn, AU Bioscience, Anne Belinda Bjerre, Teknologisk Institut & Lone Thybo Mouritsen, Kattegatcentret



## AlgeCenter Danmark

