



*SEAFOODplus invites
industry representatives, scientists, policy makers and consumers
to attend*

The fifth and final SEAFOODplus Conference

8-10 June 2008

at

**Wallmans
The historical Circus Building
Copenhagen, Denmark**

For registration, payment and hotel booking please visit www.seafoodplus.org

For further information contact:

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Registration and welcome reception Sunday 8 June 2008

- 16:00 – 18:00 Setting up the SEAFOODplus Market Place in the Circus Building
16:00 – 18:00 General Assembly
18:00 – 20:00 Reception and registration in the Circus Building

Programme for the SEAFOODplus Conference Monday 9 June 2008

8:30-9:00 **Registration** - continued

9:00-10:00 **Opening talks:**

Representative from Ministry for Food, Agriculture and Fisheries
Representative from the European Commission
Lars Pallesen, Rector of the Technical University of Denmark
Torger Børresen, coordinator of SEAFOODplus

Session 1 **Seafood and nutrition**

10:00-11:15 **Session 1: Seafood and nutrition**

Moderators Gertjan Schaafsma, The Netherlands and Cindy Davis, USA

- 10:05 Does fish consumption modify risk of colorectal disease in humans?
Elizabeth Lund, Institute of Food Research, United Kingdom
- 10:25 How can seafood promote health and prevent diseases in young European families?
Inga Thorsdottir, Landspítali-University Hospital & University of Iceland, Iceland
- 10:45 Benefits of fish oil for the heart - are they explained by reduction of arrhythmia?
Ingeborg Brouwer, Institute of Health Sciences, The Netherlands
- 11:05 Discussion

Market Place

11:20-11:45 **Market Place and refreshments in the foyer – meet the SEAFOODplus partners**

Session 2 **Seafood and Consumers**

11:45-13:05 **Session 2: Seafood and Consumers**

Moderator Karen Brunsø, Denmark and Richard Shepherd, United Kingdom

- 11:50 Consumer attitudes and preferences for seafood - What's the trend?
Karen Brunsø, Aarhus School of Business, Denmark



- 12:10 Improved seafood sensory quality for the consumer
Emilia Martinsdóttir, Matis, Iceland
- 12:30 Targeting seafood information for consumer well-being
Wim Verbeke, Ghent University, Belgium
- 12:50 Consumer's evaluation of new seafood products
Svein Ottar Olsen, Nofima Market, Norway
- 13:10 Discussion

13:25-14:20 Lunch

Session 3 Seafood Safety

14:20-16:15 Session 3: Seafood Safety

Moderators Bill Doré, Ireland and Steve Otwell, USA

- 14:25 New validated rapid methods for detection of viruses in bivalve molluscs
Albert Bosch, University of Barcelona, Spain
- 14:45 Viruses in shellfish - Controlling the risk
Bill Doré, Marine Institute, Ireland
- 15:05 Detection of Vibrio species in seafood by new rapid methods
Rachel Rangdale, CEFAS, United Kingdom
- 15:25 Histamine fish poisoning – new controls for a common seafood safety issue
Paw Dalgaard, DTU Aqua, Denmark
- 15:45 How can the shellfish industry and consumers benefit from results obtained in SEAFOODplus?
Doug McLeod, Scottish shellfish growers, United Kingdom
- 16:00 Discussion

Market Place

16:15-17:30 Market Place and refreshments in the foyer – meet the SEAFOODplus partners

Evening event

- 20:00 SeafoodCircle dinner (a Danish event inviting all SEAFOODplus conference attendees)



Programme for the SEAFOODplus Conference Tuesday 10 June 2008

Session 4 Seafood from source to consumer products

9:00-10:35 **Session 4: Seafood from source to consumer products**
Moderators Joop Luten, Norway and Mike Morrissey, USA

9:05 Tasty and healthy peptides from producers to consumers
Gudjon Thorkelsson, Matis, Iceland

9:25 Breakthrough in mild technologies for preservation of convenient seafood: from laboratory to industrial application
Francoise Leroi, IFREMER, France

9:45 Oxidation and texture: from models to real seafood products
Charlotte Jacobsen, DTU Aqua, Denmark

10:05 The roadmap to consumer driven functional seafood products: an international expedition
Mercedes Careche, Instituto del Frío, CSIC, Spain

10:25 A cocktail of science, industry and culinology: SEAFOOD products plus show
Mike Morrissey, Oregon State University, USA

10:35 Discussion

Market Place

10:50-11:30 **Market place and refreshments in the foyer – meet the SEAFOODplus partners**

Session 5 Seafood from aquaculture

11:30-13:00 **Session 5: Seafood from Aquaculture**
Moderators Børge Damsgård, Norway and Ole Torrissen, Norway

11:35 Sequencing the fish genome for quality – the new success story of cod
Einar Eg Nielsen, DTU Aqua, Denmark

11:55 Improving the ethical quality traits of farmed fish - Identifying optimal husbandry and pre-slaughter conditions
Hilde Toften, Nofima Marine, Norway

12:15 Linking consumer demands of environmentally friendly farming with a biological basis of ethical quality
Felicity Huntingford, University of Glasgow, United Kingdom

12:35 The future of fish farming as seen by a SEAFOODplus partner in the feed industry
Niels Alsted, Biomar A/S, Denmark

12:45 Discussion

13:00-14:00 **Lunch**



Session 6 Seafood and traceability

14:00-15:30 Session 6: Seafood and traceability

Moderators Erling Larsen, Denmark and Allan Bremner, Australia

- 14:05 The basis for data sharing in traceability - Good Traceability Practice
Erling Larsen, DTU Aqua, Denmark
- 14:25 The gateway for future data collection in traceability - RFID tags and temperature measuring solutions
Jostein Storøy, SINTEF Fisheries and Aquaculture, Norway
- 14:45 Validation tools for traceability - Ensuring quality and safety and preventing fraud in the seafood chain
Begoña Pérez-Villarreal, AZTI-Tecnalia, Spain
- 15:05 Synergies from the collaboration between SEAFOODplus and other EU projects on traceability
- 15:15 Discussion

Session 7 Integration within SEAFOODplus

15:30-16:30 Session 7: Integration within SEAFOODplus

Moderators Torger Børresen, Denmark and Joop Luten, Norway

- 15:35 Integration, training and dissemination within SEAFOODplus
Joop Luten, Nofima Marine, Norway
- 15:50 ETHICOD - ethical quality of farmed cod in a full chain approach
Børge Damsgård, Nofima Marine, Norway
- 16:00 ETHICOD – is it possible to 'sell' welfare to EU consumers?
Rian Schelvis-Smit, IMARES, The Netherlands
- 16:20 Demonstration of health promoting effects of fish protein hydrolysates by animal testing
Rozenn Ravallec-Plé, University of Lille, France

Session 8 Cooperation with the seafood industry and future of SEAFOODplus

16:35-17:15 Session 8: Cooperation with the seafood industry and future of SEAFOODplus

Moderators Torger Børresen, Denmark and Begoña Perez-Villareal, Spain

- 16:35 – 17:00 The cooperation with the seafood industry in demonstration projects
Begoña Perez-Villareal, AZTI-Tecnalia, Spain and industry representatives
- 17:00 – 17:15 The future of SEAFOODplus – the SEAFOODplus research platform
Torger Børresen, DTU Aqua, Denmark

Evening event

- 18:00 – 19:00: Cocktail reception
- 19:00 – 20:00: The special SEAFOODplus show
Award for the best speaker at the SEAFOODplus Conference
- 20:00 – 23:00 Gala dinner and Wallman's International Dinner show

Sponsors for the fifth SEAFOODplus Conference



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The Centre for Advanced Food Studies is a centre without walls - a collaboration within Danish food science and education