

Second SEAFOODplus and InnovaRFID joint workshop

May 20 - 21, 2008 in Trondheim, Norway

SEAFOODplus is a large EU integrated research project, with the overall objective defined as: *To reduce health problems and to increase well-being among European consumers by applying the benefits obtained through consumption of health promoting and safe seafood products of high eating quality.*

This includes integrating the information flow from primary producer to the other links in the chain by using new technologies regarding global batch identification, data capture, storage and transmission. Among the research partners in this task are SINTEF, DIFRES (The Danish Institute for Fisheries Research), NIFA (Norwegian Institute of Fisheries and Aquaculture) and AZTI (Technological Institute for Marine and Food Research, Spain).

InnovaRFID is partly financed by the Norwegian Research Council with Gilde Norsk Kjøtt (a major Norwegian meat producer) as the contract partner and SINTEF as the research partner. The main project objective is defined as: *Develop innovative processes and solutions for operations and documentation by testing and implementing new wireless technologies for identification, data capture, sensors and location systems in a demanding industrial environment.*

Both projects are approaching their completion dates, and we take the opportunity to gather participants from the two projects and other invited parties to sum up project results and discuss future scenarios.



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Program

Tuesday May 20, 2008 – Session 1: Examples from real-life implementations

An increasing number of implementations of RFID technology show that companies from various industries see possibilities for improving business processes. The first session will present up-to-date results from real-life implementations.

1230-1300: Registration

1300-1400: Lunch

1400-1420: Welcome and overview of related projects and activities: Jostein Storøy, SINTEF

1420-1500: RFID Technology developments and recent test results: Gunnar Senneset, SINTEF

1500-1540: Smart flow of goods – from producer to retail store. Experiences from collaboration between Norwegian food manufacturers and retailers. Heidi Dreyer, SINTEF.

1540-1610: Coffee

Traceability for the consumer, the mobile phone as a tool:

1610-1650: The story of special meat brands: Egil Sørflaten, Nortura

1650-1730: How fresh is the fish: Geir Myrøld, TraceTracker

1900: Workshop dinner

Wednesday May 21, 2008 – Session 2: Future use of wireless technologies in the industry

Technology for RF based sensors, sensor networks, advanced multi-modal sensing and real-time location systems (RTLS) is evolving rapidly. This session will show the status and application of the emerging wireless technologies, and also give the opportunity to discuss future scenarios.

0830-0900: Coffee

0900-0930: Smart industrial environments: Application of sensor networks: Carl-Fredrik Sørensen, SINTEF

0930-1015: Distributed and decentralised knowledge in ubiquitous networks: Gerd Kortüm, Lancaster University, England

1015-1100: Handling internal and external flow of EPC (Electronic Product Code) data, a roadmap for implementing EPCIS: Geir Vevle, Nortura

1100-1130: Connected Objects: Platform and application areas. NN, Telenor Research and Innovation

1130-1230: Lunch

1230-1300: Application of mobile technology for food consumers. Sverre Marvik, Mobiletech

1300-1330: Global Traceability Network and EPC Global; end-to-end traceability. Steinar Kjærnsrød, TraceTracker

1330-1400: Coffee

1400-1430: What information do consumers really want? Christian Salbu Aasland, TimeTemp

1430-1500: Data capture using imaging technology, Trond Edvardsen, QVision

1500-1530: Plenary discussion: Future scenarios, introduction: Eskil Forås, SINTEF

PRACTICAL INFORMATION:

Registration deadline: Friday, May 9.

There will be a fee of NOK 1500,- (excluding VAT) for participating in the workshop; this will cover some of the meeting expenses (including lunches and the workshop dinner).

How to register: By mail to Kirsten Strømmen, SINTEF Fisheries and Aquaculture (kirsten.strommen@sintef.no, direct phone: +47 9824 5038)

The registration should contain:

Name

Institution/company

e-mail address

Direct phone/mobile phone

Invoicing address (for the workshop fee)

Workshop venue: SINTEF SeaLab, Trondheim Norway

http://www.sintef.no/content/page2_514.aspx

Hotel accommodation:

SINTEF SeaLab is close to the city centre, within easy reach of several hotels. Two of the closest to SINTEF SeaLab are:

Rica Nidelven: <http://www.rica-hotels.com/index.cfm?con=685&oa=hotel.display>

Radisson Royal Garden: <http://www.trondheim.radissonsas.com/>

Transport from/to Trondheim Airport Værnes: The airport bus service departs every 15 minutes, and stop at the major hotels. The closest stop for SINTEF SeaLab is Trondheim Central Station (about 500 meters).