



*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:

Mogens Schou, Ministers advisor, Danish Ministry for Food, Agriculture and Fisheries
Ciaran Mangan, Head of Unit, 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
Soizick Le Guyader, Ifremer, France
- 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

- 19:00 The first Annual SeafoodCircle dinner (a Danish event inviting all SEAFOODplus conference attendees)
Store Kannikestræde 19^{2nd floor}, Central Copenhagen,
Ask for a map at the SEAFOODplus registration desk in the Circus building



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
- 10:45 Discussion

Market Place

- 11:00-11:30** **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 Discussion

Session 7 Integration within SEAFOODplus

15:20-16:20 Session 7: Integration within SEAFOODplus

Moderators Torger Børresen, Denmark and Joop Luten, Norway

- 15:25 Integration, training and dissemination within SEAFOODplus
Joop Luten, Nofima Marine, Norway
- 15:40 ETHICOD - ethical quality of farmed cod in a full chain approach
Børge Damsgård, Nofima Marine, Norway
- 15:50 ETHICOD – is it possible to 'sell' welfare to EU consumers?
Rian Schelvis-Smit, IMARES, The Netherlands
- 16:10 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

16:25-17:15 Session 8: Cooperation with the seafood industry and future of SEAFOODplus

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

- 16:25 – 16:50 The cooperation with the seafood industry in demonstration projects
Begoña Perez-Villareal, AZTI-Tecnalia, Spain and industry representatives
- 16:50 – 17:15 The future of SEAFOODplus – the SEAFOODplus research platform
Torger Børresen, DTU Aqua, Denmark

Evening event

- 18:00 – 19:00: Champagne 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