

**SEAFOODplus, Icelandic Fisheries Laboratories and University of Iceland in collaboration  
with Icelandic Research Council and the French Embassy in Iceland**

**Invite you to an**

**Open seminar on upgrading of seafood by-products  
Proteins and bioactive peptides for novel food products**

**6 May 2005, 13.00-17.00**

**Grand Hotel, Sigtúni 38, 105 Reykjavik, Iceland**

- 13.15 Opening session.  
*Mr. Oliver Tourneau, French Embassy in Iceland and Sjöfn Sigurgísladóttir, Director IFL.*
- 13.30 IFL and valorisation of by-products and pelagic fish.  
*Sjöfn Sigurgísladóttir, Director IFL.*
- 13.50 Overview of the SEAFOODplus project.  
*Dr. Joop Luten Coordinator RTD 4, SEAFOODplus*
- 14.10 Fish in human nutrition. The YOUNG project.  
*Dr. Inga Thorsdóttir. University of Iceland*
- 14.30 Coffee break
- 15.00 Bioactive properties in fish protein hydrolysates. The PROPEPHEALTH project.  
*Dr. Fabienne Guerard University of West Brittany and Laurent Picot, University of La Rochelle*
- 15.20 Mild processing technologies for the extraction, isolation, separation of components from seafood by-products.  
*Patrick Bourseau, University of South Brittany and Ragnar Johannson, IFL*
- 15.40 Functional foods from fish. Challenges, rules and regulations.  
*Gudjon Thorkelsson. IFL*
- 16.00 Discussions
- 17.00 End of seminar.

Please register at: Icelandic Fisheries Laboratories before 5 May 2005. Phone: +354-5308600,  
Fax: +354-5308601 and e-mail: [gulla@rf.is](mailto:gulla@rf.is)