



**Programme for the fourth SEAFOODplus Conference  
4 – 6 June 2007  
Palacio Euskalduna, Bilbao, Spain**



**Registration and welcome reception  
Monday 4 June 2007**

<b>16:30 - 18:30</b>	<b>Registration for the Conference at Palacio Euskalduna</b>
<b>18:30 – 19:30</b>	<b>Guided boat trip at Ria de Bilbao Meeting point in front of the Palacio Euskalduna</b>
<b>19:45 – 22:00</b>	<b>Reception at ‘Museo Maritimo Ria Bilbao’</b>

**There will be simultaneous translation English – Spanish during the Conference**

**There will be posters displayed during the Conference**



## **Programme for the SEAFOODplus Conference Tuesday 5 June 2007**

**8:00 Registration – continued**

### **Session 1: Nutrition, gastronomy and consumer research in seafood** **Moderator Torger Børresen**

**9:00 Opening and welcome speeches**

*Basque Minister of Agriculture, Fisheries and Food, Spain*

*Christian Patermann, DG Research, Belgium*

*Torger Børresen, SEAFOODplus coordinator, Danish Institute for Fisheries Research*

**9:30 Food in early life: communicating about food and health**

*Monique Raats, University of Surrey, United Kingdom*

**9:50 Seafood diet and weight management in young Europeans with overweight and obesity problems**

*Alfredo Martínez, University of Navarra, Spain*

**10:10 Seafood consumption at school: an overview**

*Isabel Hernández, General Secretary of FROM, Spain*

**10:30 Discussion**

**10:45 Coffee break with posters**

**11:10 Health beliefs as drivers for seafood consumption**

*Zuzanna Pieniak and Wim Verbeke, University of Gent, Belgium*

**11:30 Functional food development based on restructured fish and dietary fibres**

*Mercedes Careche, Consejo Superior de Investigaciones Científicas (CSIC), Spain and*

*Angulas Aguinaga, Spain*

**11:50 Trends in new fish products development**

*Juanjo de la Cerda, Grupo Pescanova, Spain*

**12:10 Discussion**

**12:30 New EU regulation on nutrition and health claims – what does it mean for seafood?**

*Gertjan Schaafsma, Schaafsma Advisory Services, The Netherlands*

**12:50 Innovative gastronomy from seafood**

*Andoni Luis Aduriz, Restaurante Mugaritz, Spain*

**13:30 Lunch**



## **Session 2: New seafood supply from aquaculture and the need for traceability**

**Moderators Erling Larsen and Allan Bremner**

**15:00 Trends in the European aquaculture products supply: status for new aquaculture species**

*Javier Arán Echabe, Grupo Empresarial Isidro de la Cal, Spain*

**15:20 Traceability and logistics for imported fish to EU**

*José M<sup>a</sup> Navajas, DECOEXA, Spain, Ricardo González, VIA, Spain*

**15:40 Validation tools for fish species identification**

*Miguel Angel Pardo, AZTI-Tecnalia, Spain*

**16:00 Utilisation of chain traceability – a possibility for SMEs to stay competitive in the future**

*Marco Frederiksen, Danish Institute for Fisheries Research, Denmark*

**16:20 The TraceFood Framework – Good Traceability Practise**

*Jostein Storøy, SINTEF Fisheries and Aquaculture, Norway*

**16:40 Discussion**

**17:00 Adjourn**

## **Conference Banquet**

**18:00 Busses will depart from Hotel NH Villa de Bilbao**

**19:00 Visit to the old whaling boat ‘Aita Guria’ in Bermeo**

**20:30 Gala Dinner at restaurant Baserri Maitea in Forua**

**23:30 Busses return to Hotel NH Villa de Bilbao**



## **Programme for the SEAFOODplus Conference Wednesday 6 June 2007**

### **Session 3: Seafood Safety - Controlling microbial risks**

**Moderator Bill Doré and Steve Otwell**

- 9:00**    **Balancing risk and benefits in seafood consumption: the USA perspective**  
*Steve Otwell, University of Florida, USA*
- 9.20**    **Pulsed light as novel decontamination technology for the fish sector**  
*Iñigo Martínez de Marañón, AZTI-Tecnalia, Spain*
- 9.40**    **Histamine and biogenic amines in seafood – new developments and consumer exposure**  
*Paw Dalgaard and Jette Emborg, Danish Institute for Fisheries Research, Denmark*
- 10:00**    **Discussion**
- 10.15**    **Standardised real-time RT-PCR assay for Norovirus and Hepatitis A virus detection**  
*Albert Bosch, University of Barcelona, Spain*
- 10.35**    **Virus contamination in shellfisheries: Controlling the risk?**  
*Monique Pommepuy, Ifremer, France*
- 10:55**    **Vibrio an important human pathogen – new detection methods**  
*Luciana Croci, Italian National Institute of Health, Italy*
- 11:15**    **Discussion**
- 11:30**    **Coffee break with posters**

### **Session 4: Sustainable and ethical aquaculture production**

**Moderator Børge Damsgård and Ole Torrissen**

- 11.50**    **Aquaculture from an animal welfare perspective**  
*Ole Torrissen, Institute of Marine Research, Norway*
- 12.10**    **Hormones regulating growth and fattiness in salmon - research towards sustainable feeding in fish aquaculture**  
*Elisabeth Jönsson and Thrandur Bjornsson, Göteborg University, Sweden*
- 12.30**    **European protocols for sustainability in aquaculture**  
*Alistair Lane, European Aquaculture Society, Belgium*
- 12:50**    **Discussion**
- 13.05**    **The ETHICOD project - testing ethical cod in a full value chain approach**  
*Hilde Toften and Børge Damsgård, Fiskeriforskning, Norway*



**13.25 Do consumers like unstressed farmed cod better than stressed cod?**

*Rian Schelvis and Adriaan Kole, IMARES, The Netherlands, Kolbrun Sveinsdottir and Emilia Martinsdottir, MATIS, Iceland*

**13.55 The role of ethical concern on evaluation of farmed cod**

*Pirjo Honkanen and Svein Ottar Olsen, Fiskeriforskning, Norway*

**14:15 Presentation of certificates to the new Associates of SEAFOODplus**

**Award for the best presentation to be announced**

**Summary of the fourth SEAFOODplus Open Conference**

*Torger Børresen, Danish Institute for Fisheries Research, Denmark*

**14:30 Lunch**

**Session 5: Initiatives for industry integration in research & innovation**

**16.00 Opportunities for SMEs of the seafood sector in FP7**

*Josefina Lindblom, EC - DG Research - Unit 'Research and SMEs'*

**Demonstration projects coming from SEAFOODplus and related innovation actions**

*Begoña Pérez-Villarreal, AZTI-Tecnalia, Spain*

**The way to success through research and innovation from an industrial experience**

*Javier Cañada, Angulas Aguinaga, Spain*

**Round table discussion and discussion with the participation of representatives of fish sector associations, seafood industrial and research and innovation centres**

*Possibilities of meetings between the speakers and the participants, providing a previous request has been submitted prior to the meeting aimed at providing specific assistance in:*

- *Technological and R&D needs*
- *Checking a project idea for its suitability for EU programs*
- *Technology transfer*

**18:00 Adjourn**

**Parallel Session: SEAFOODplus General Assembly 16:00 – 18:00  
For SEAFOODplus partners only**

**Visit to the Guggenheim Museum**

**18:00 – 20:00** A guided tour of the Guggenheim Museum. Meeting point in front of Palacio Euskalduna. Registration for the visit is at the SEAFOODplus reception desk. Price 13 Euro