

Seminar on ingredients from new biomasses

Welcome

Christine Nellemann, director of the National Food Institute and member of the government's Vækstteam for ingrediensbranchen

Theme 1: Microalgae as new biomass for feed

Production of microalgae biomass for fish feed Charlotte Jacobsen, National Food Institute

Supply chain analysis for microalgae for salmon feed *Karen Hamann, IFAU*

Application of algae biomass in fish feed *Ivar Lund*, *DTU Aqua*

Theme 2: New ingredients from seaweed

Extraction of proteins from seaweed *TBD*

Antioxidants from seaweed for food and cosmetics Ditte B Hermund, National Food Institute

Extraction and modification of polysaccharides from seaweed *Maria Dalgaard Mikkelsen*, *DTU Bioengineering*

*Time*Monday 8 April 2019
13 - 17

Place
DTU
First Floor, meeting room 1
Anker Engelundsvej 1
Building 101 A
2800 Lyngby

Market place with posters, stands and time for networking and refreshments

Theme 3: Valorisation of sidestreams

Protein based emulsifiers from potato Pedro J. Garcia-Moreno, National Food Institute

New ingredients from mussels Nina Gringer, National Food Institute

Valorisation of sidestreams from the seafood industry Ann-Dorit M. Sørensen, National Food Institute

Omega-3 rich oil from starfish *TBD*





