

# 2nd European fish and seafood conference

Health and the consumer,  
Sustainability, Seafood  
processing technology and  
Non destructive quality  
measurement

9-10 March 2010

Venue: Nofima

Måltidets Hus, iPark, Stavanger, Norway

Event directors:

Torstein Skåra and Craig Leadley



Norwegian Centres of Expertise  
NCE Culinology



# 2nd European fish and seafood conference

Organised by Nofima in collaboration with Campden BRI, leading experts in these fields will present the latest findings and point to future trends in the area of post harvest seafood processing technologies.

## Who will be there?

Senior management from the European fish and seafood industry together with retailers and food service companies.

## Cost per delegate

€595 (includes conference reception and buffet dinner on Tuesday 9 March)

€495 NCE-Culinology members

## The Conference Reception and Dinner

The Mayor of Stavanger, Mr. Leif Johan Sevland, is delighted to welcome all delegates and speakers to a complimentary civic reception and buffet dinner at the famous Canning Museum in the centre of Stavanger Old Town

This conference will cover the key issues facing the fish and seafood industry in four clear themes

- **Health and the consumer**
- **Sustainability**
- **Seafood processing technology**
- **Non destructive quality measurement**

## Programme



### Day 1 Tuesday 9 March 2010

09:30 Registration and refreshments

10:00 Welcome to Nofima /Campden BRI conference and brief introduction to the two organisations and housekeeping  
*Torstein Skåra, Nofima and Craig Leadley, Campden BRI*

#### SESSION 1 HEALTH AND THE CONSUMER

10:15 Chairman's introduction  
*Helge Bergslien, Nofima*

10:30 The purchasing behaviour of consumers - what matters and what doesn't!  
*Karen Galloway, Sea Fish Industry Authority*

11:00 Seafood for health  
*Prof Philip Calder, Professor of Nutritional Immunology, Institute of Human Nutrition, School of Medicine, University of Southampton, UK*

- Overview of the evidence that fish decreases risk of chronic human diseases and a discussion of the nutrients most likely to be responsible

11:30 BREAK and opportunity to visit exhibits

12:00 Seafood plus: objectives, outputs, progress since the completion of the project  
*Torger Børresen, DTU Aqua - National Institute of Aquatic Resources*

- Highlights of results from the SEAFOODplus project 2004-2008
- Creating a new SEAFOODplus research platform in 2009

12:30 Seafood Prix d'Elite winner in the Best Product Line category  
*Dag Cours, Marketing and NPD Director, VAP Europe*

- Overview of the Marketing and NPD developments at Marine Harvest
- Main trends we consider in our NPD process

12:45 Panel question and answer session and Chairman's summary

12:55 What's new from the exhibitors (1)?  
*Fast 5 minute presentations from the exhibitors*

13:10 LUNCH and opportunity to visit exhibits

#### SESSION 2 SUSTAINABILITY

14:00 Improving sustainability of farmed finfish  
*Dr David Fletcher*

- Improving sustainability of aquaculture through controlled effluent management, nutrient recycling, lowering inputs and reducing wastage.

14:30 Sustainable species  
*Speaker to be confirmed*

15:00 Documenting environmental efficiency of products from autoline-caught cod  
*Erik Svanes / Mie Vold, Østfoldforskning AS*

- Determination of environmental impact of products made from autoline-caught cod in a whole life-cycle and total value chain perspective

15:30 BREAK and opportunity to visit exhibits

15:45 Provenance as a marketing tool  
*Nathan de Rosarieux, Seafood Cornwall*

16:15 The technical needs of the seafood processing sector: a structured, open discussion

17:30 Close of Day 1

Conference civic reception and dinner



LOCATION: <http://www.nofima.no/mat/en/contact-us>

### Nofima, Nofima Norconserv AS

Måltidets Hus, iPark, Richard Johnsenstgt 4  
NO-4021 Stavanger

Nofima is located in Måltidets Hus at iPark, University campus, Ullandhaug in Stavanger. The area is easy to reach from downtown Stavanger, Forus and the airport. There are a number of buses with departures several times an hour from Stavanger, Sandnes and Sola.

Taxi to or from Stavanger Airport, Sola, takes about 15 minutes.

### Walking tour Monday 8 March 15:00

For those delegates and speakers arriving in Stavanger the day before the conference, The Stavanger Region Convention Bureau will be organising a complimentary walking tour of Stavanger that shouldn't be missed.

### Fish farm tour Thursday 11 March

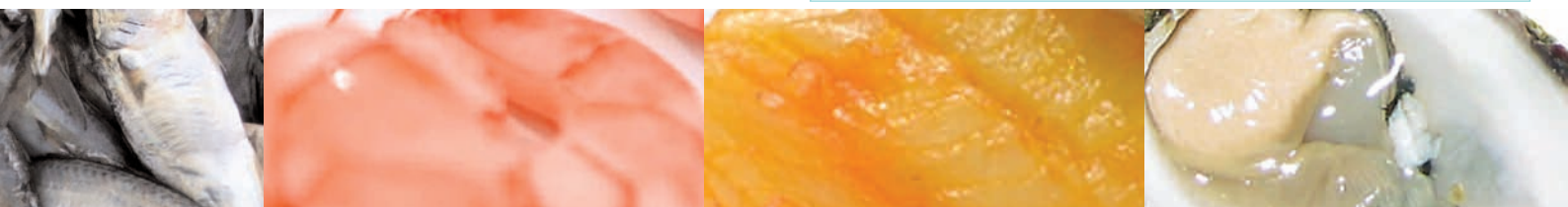
The boat tour will be from 0900 to 1530-1600, and will include visit to Kjeurda Halibut site, CAC Salmon site, and to the Marine Harvest factory. A light lunch will be served on board.

**Exhibition space:** (including an opportunity to address the conference delegates for 5 minutes)

There will be a limited amount of exhibition space available in the refreshment area for companies promoting products or services allied to the conference theme. Space is available on a 'first come, first served' basis and **MUST** be accompanied by a delegate registration at the appropriate rate. Site access from 8.00am on 9 March. *NB: Please make your own insurance arrangements*

#### Cost for exhibition space:

€110 Norconserv foundation levy-payers,  
Campden BRI members and NCE-Culinology  
members  
€165 Others



## Day 2 Wednesday 10 March 2010

09:00 Registration and refreshments

### SESSION 3 SEAFOOD PROCESSING TECHNOLOGY

09:20 Chairman's introduction

*Prof Philip Richardson, Campden BRI*

09:30 The seafood processing factory of the future

*Kristinn Andersen, Marel Food Systems*

10:15 Novel freezing technologies

*Petter Kåre Grytten, MMC*

10:45 BREAK and opportunity to visit exhibits

11:00 Aseptic technology transfer for seafood processing

*Torstein Skåra, Nofima*

11:30 High pressure processing of seafood

*Carole Tonello, NC Hyperbaric*

- High pressure processing allows the removal of edible meat from shell and carapace of shellfish and crustaceans. The process is industrially used for extraction of crustacean meat from crab and lobster and shucking oysters and other bivalves.

12:00 Super-chilling and MAP

*Morten Sivertsvik, Nofima*

12:30 Panel question and answer session and Chairman's summary

12:45 What's new from the exhibitors (2)?

*Fast 5 minute presentations from the exhibitors*

13:00 LUNCH and opportunity to visit exhibits

### SESSION 4 NON DESTRUCTIVE QUALITY MEASUREMENT

14:00 Correlating instrumental quality measurement to sensory assessment

*Mercedes Careche, CSIC*

14:30 Imaging techniques for seafood quality assessment

*Dr Martin Whitworth, Campden BRI and Karsten Heia, Nofima*

15:00 On-line sensor technology

*Jens Petter Wold, Nofima*

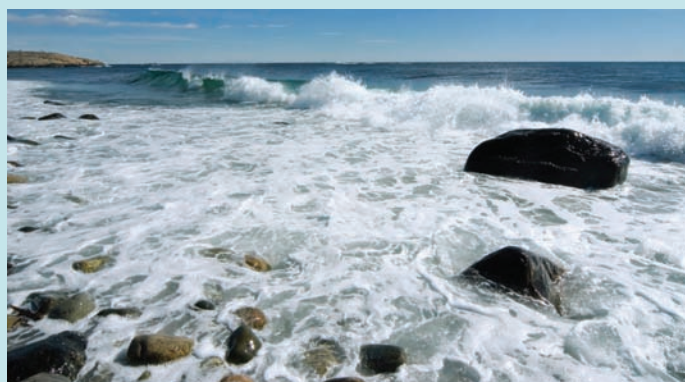
15:30 Refreshment break and last opportunity to visit the exhibits

15:45 SEQUID - a new instrument for fish quality assessment

*Dr Boris Oberheitmann, Sequid GmbH*

16:15 Panel question and answer session

### Close of Day 2



# Registration form - return by post or fax

or register online at [www.campden.co.uk/training/training.htm](http://www.campden.co.uk/training/training.htm)

<b>I wish to register for</b>	
<b>2nd European Fish and Seafood Conference</b>	
Health and the consumer, sustainability and seafood processing technology	
<b>Event date:</b> 9-10 March 2010	
<b>Venue:</b> Nofima, Måltidets Hus, iPark, Stavanger, Norway	
<b>Delegate</b>	<i>Block capitals please</i>
Surname..... Dr/Mr/Mrs/Miss/Ms	
First name .....	
Position.....	
Company .....	
Address.....	
.....Postcode.....	
Tel.....Fax.....	
e-mail.....	
Please tick	
<input type="checkbox"/> Walking tour - afternoon Monday 8 March	
<input type="checkbox"/> Coach transport to the conference from the Clarion Hotel, Stavanger	
<input type="checkbox"/> Evening Civic reception and dinner (09/03/10) - I will be attending	
<input type="checkbox"/> Fish farm tour - Thursday 11 March	
Special dietary requirements - please state .....	
<b>Person to whom correspondence should be sent (if different)</b>	
<i>Block capitals please</i>	
Surname..... Dr/Mr/Mrs/Miss/Ms	
First Name .....	
Position.....	
Company .....	
Address.....	
.....Postcode.....	
Tel.....Fax.....	
e-mail.....	

<b>For official use only</b>	Rec'd	Reg. No.
Ack'd	Inv. date	Inv. No.

**Cost per delegate** (includes conference reception and dinner on 9 March)  
(Payable to Campden Technology Ltd in advance of the event)

- €595 (includes conference reception and buffet dinner on Tuesday 9 March)
- €495 NCE-Culinology members
- Fish farm tour - cost per person €95 (includes light lunch on board)

**Exhibition space:** available on a 'first come, first served' basis and must be accompanied by a full paying delegate

- €110 Norconserv foundation levy-payers, Campden BRI members and NCE-Culinology members

- €165 Others

- Fee enclosed €..... (please include VAT)

Campden BRI VAT No. GB 729 8480 87

Please invoice quoting purchase order no: .....

Our VAT no. .... (EC countries only).

- I wish to pay by Visa/Mastercard/Delta/Switch

Card No. ....

Card valid from .....To (expiry date) .....

Signature.....

## Cancellations

- More than 20 working days before the event, full refund.
- 10-20 working days before the event, 50% of the fee will be refunded
- Less than 10 working days before the event, no refund.

## Substitutions

- May be made at any stage at no cost

All changes requested verbally must be confirmed in writing (a fax or e-mail is acceptable). Changes requested will become effective on the date of receipt of written confirmation.

*Occasionally, due to circumstances beyond our control, alterations to timing and content of events may become necessary. We therefore reserve the right to modify the event information.*

**A local accommodation list and a location map will be sent with joining instructions.**

The information supplied will be used by the Campden BRI to fulfil the request placed with us. Personal data will not be disclosed to any third parties except as required by law.

We would like occasionally to inform you of products and services offered by the Campden BRI that may be of interest. If you do not wish to receive this information please write to the Data Controller, Campden Group Services Ltd or e-mail [datacontroller@campden.co.uk](mailto:datacontroller@campden.co.uk)

Please return by fax or post to **Training Department**,  
Campden BRI, Chipping Campden, Gloucestershire, GL55 6LD, UK Fax: +44(0)1386 842100

To register directly on our website or for further information see [www.campden.co.uk](http://www.campden.co.uk)  
Tel: +44(0)1386 842104 (direct line to Training) or e-mail: [training@campden.co.uk](mailto:training@campden.co.uk)