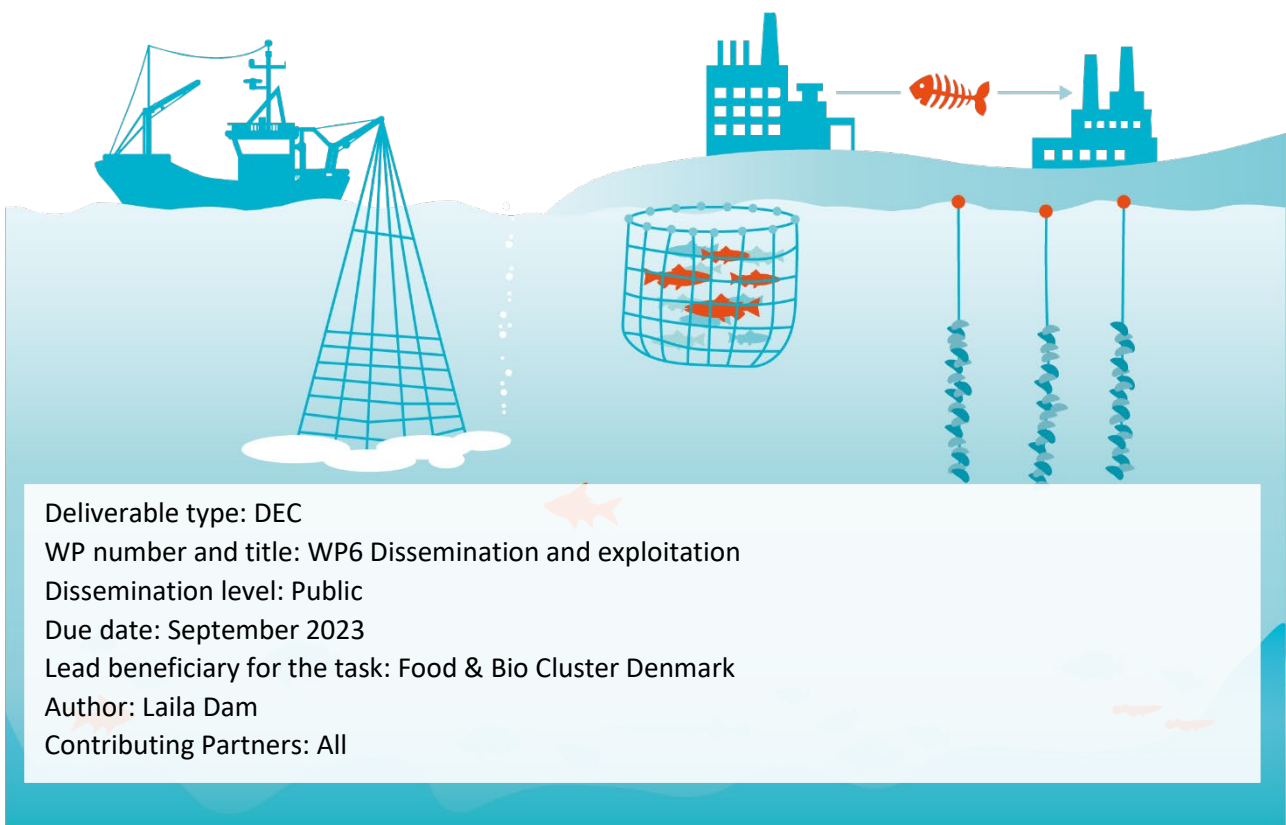


## D6.3 Transnational conference



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## 1 About this document

This document describes the work carried out in relation to the organisation of WaSeaBi's transnational conference "Get more value from your seafood-side-streams" in terms of objectives, scope, activities to attract participants and the event's programme. Further, it describes the training module and guidelines developed in WaSeaBi.

## 2 Introduction

On 24 April 2023 the WaSeaBi partners held a transnational conference in Barcelona titled "Get more value from your seafood side-streams", with the objective to disseminate results, methodologies and techniques developed in the project to the seafood industry. The transnational conference was moved from Brussels to Barcelona, as the Seafood Expo Global has been moved to Barcelona.

The focus of the conference was on the development of high value products from side-streams that emerge from seafood companies and enabling the seafood companies to deliver healthy and climate smart products to consumers while growing their businesses.

From the outset of the project, the plan was to arrange the transnational conference in connection with Seafood Expo Global where the stakeholders are already present. This year, the Seafood Expo Global took place on 25-27 April 2023 in Barcelona. The organiser of the conference, FBCD, therefore decided together with DTU for the WaSeaBi conference to take place on 24 April 2023 from 17:00-22:00 hours as many of the stakeholders arrive on the day before the Seafood Expo Global.

## 3 Venue

After exploring several options, the choice of venue for the conference fell on Hotel Miramar Barcelona as the hotel had the necessary facilities to organise a professional conference, reasonable prices (when taking into account the price level for the area for the period), and most importantly an easily accessible and convenient location, which was not too far from where the Seafood Expo Global took place. The latter was the most important factor in relation to the choice of venue as many of the participants would also be at the Seafood Expo Global and therefore it was important that it would be as convenient as possible for the participants.



Figure 1 Conference room at Hotel Miramar Barcelona



Figure 2 Hotel exterior



*Figure 3 Exterior to the conference room*

The outdoor area was used for food servings and the networking session after the presentations indoor. Having access to both the indoor and outdoor areas allow networking in smaller groups during the evening.

## 4 Planning

As part of the planning process, a communication plan was developed and shared with the partners. The purpose of the plan was to outline a strategic approach for effectively disseminating information and messages related to the conference. This plan helps ensure that key stakeholders, participants, and the target audience receive timely and relevant information before, during, and after the conference. The plan includes details about communication channels, key messages, timing, and responsibilities to ensure smooth and coordinated communication efforts. In Figure 4 you can see the developed communication plan.

In section 8, you can see many examples of the performed communication activities.

Key stage	Week	Message	Channels					
			Website	Newsletter	Social media	Press release	Partners	Email
Pre-event	41	Save the date, registration is open	x	x	x			
	43	Sign up to our conference "Get more value from your seafood side-streams" taking place on 24 April in Barcelona.			x			
	44	Did you miss out on WaSeaBi's latest newsletter? In this edition you can among other things read about our upcoming conference "Get more value from your seafood side-streams"			x			
	45	Reminder: Save the date			x			
	47	Reminder: Save the date			x		x	
	49	Reveal programme in broad terms	x	x	x	x	x	x
	50	Key themes the event will explore			x			
	51	Location confirmed			x			
	1	Announce presenter			x			
	2	Announce presenter			x			
	3	Key theme the event will explore: exploitation of side-streams			x			
	4	Share detailed programme			x		x	x
	5	What to expect			x			
	6	Announce presenter			x			
	7	10 benefits of attending			x			
	9	Reminder to register			x			
	10	Interview with presenter			x			
	11	Reveal the final programme		x	x			
	12	Who will you meet			x			
	13	Registration closes in two weeks			x			
15	Last chance to register (Monday 10 April)			x				
16	We look forward to seeing you next week			x				
Event	17	Sharing event highlights			x			
Post-event	17	Thanks for attending + summary						
	18	Recap the key moments from the event			x			
	20	Post-event press release sharing key results and reactions from the event.				x		

Figure 4 Conference communication plan

## 5 Programme

In close collaboration with all partners, the programme was put together. As we expected that the majority of the participants would be representatives from the seafood industry much focus was put on tailoring a programme that would be appealing and informative for this target group.



24 APRIL 2023

17.00 - 22.00







Barcelona

# Transnational conference: Get more value from your **seafood** side-streams



This project has received funding from the Bio Based Industries Joint Undertaking (JU) under the European Union's Horizon 2020 research and innovation programme under grant agreement No 837726. The JU receives support from the European Union's Horizon 2020 research and innovation programme and the Bio Based Industries Consortium. This output reflects only the author's view and the JU cannot be held responsible for any use that may be made of the information it contains.

## PROGRAMME

17:00 – 17:15	<b>Welcome and the big why, Danish Technical University (DTU)</b>
17:15 – 17:30	<b>Consumer and industry insights, DTU</b> What are the challenges that prevent more sound exploitation of the aquatic resources? We have asked the industry and the consumers.
	<b>Company cases</b>
17:30 – 17:45	Bioactive peptides from hake bycatch by <b>Nutrition Science &amp; Azti</b> 
17:45 – 18:00	Flavouring compounds from salmon by <b>Barna &amp; Azti</b> 
18:00 – 18:15	Flavouring agents from cod by <b>Royal Greenland &amp; DTU</b> 
18:15 – 18:30	Savoury compounds from mussel cooking water by <b>Pescados Marcelino &amp; Azti</b> 
18:30 – 18:45	<b>Break</b>
18:45 – 19:00	Protein and phosphorus from cod brine by <b>Jeka Fish &amp; DTU</b> 
19:00 – 19:20	New protein-enriched ingredients from herring process waters and sorted stabilized herring filleting side streams by <b>Sweden Pelagic &amp; Chalmers University of Technology</b> 
19:20 – 19:40	<b>Decision tool</b> – how to select the best option for valorisation of your side-streams, Azti <b>Making the objectively best choice for your side-stream resources</b> – A new tool to assist decision-making in seafood companies, DTU
19:40 – 19:50	<b>Environmental Sustainability Assessment, Ghent University</b> Preliminary life cycle assessment results of a combined system to valorize seafood side-streams.
19:50 – 20:00	<b>Next steps, DTU</b>
20:00	<b>Networking Dinner</b>



## 6 Conference Execution Plan

To ensure that the everything would run smoothly on the day of the conference a detailed execution plan was developed, which among others describes what is to be done, at what time and who is responsible.

Table 1 Conference Execution Plan

Start	End	What	Where	Tasks	Contacts
Monday 24 April					
12.00		FBCD meetup	Miramar	HVF, LDA, ASI	
		DTU lander i BCN	Miramar	IBB, CI, SS, AD, GH	
14.00		Location run through	Miramar	Adriana+HVF tables and chairs for conference, high tables, registration table and name badges, sign for guidance, program on wall, program on tables, food and drinks, waseabi roll up	Adriana, Hotel miramar, (+34) 607 667 566 Xavier, AV, (+34) 629 511 612 Helle, FBCD, (+45) 2773 6040 Iben, DTU, (+45) 2284 4786
15.00		Technical run through	Mediterranean	Xavier + HVF + IBB check slides, clicker, all three microphones, three screens,	
15.30		Presentation test with speakers	Mediterranean	HVF have invited the speakers to test their slides etc	
16.00		Waseabi partner meetup	Mediterranean	HVF runs through the execution plan Paula assists with registration and questions from the audience all help with getting people seated at 18.44 all help with saying thank you for today when guests start to leave	
16.30	17.00	Registration and coffee	Garden	SS, Paula, backup: IBB, HVF namebadges are in alphabetic order, keyhangers given on the side Miramar: coffee and snacks	Paula Hafner, EIT, (+34) 683 164 245 Søren Schrøder, DTU, (+45) 6179 7575
17.00	17.15	<b>Welcome to waseabi conference</b>	Mediterranean	ASI: intro to CI Chalotte: welcome, toilets, thank partners, photos and video, share your moments with waseabi on social medias (linkedin, twitter) Xavier: AV responsible IBB: microphone assistance	
17.15		<b>Consumer and industry insights</b>	Mediterranean	ASI intro Grethe: 12 min presentation ASI: 3 min Q&A X: AV responsible IBB: microphone assistance	
17.30		<b>NS + Azti bioactive peptides</b>	Mediterranean	ASI intro Geert, NS/bruno, azti: 12 min presentation ASI: 3 min Q&A X: AV responsible IBB: microphone assistance	
17.45		<b>BARNA + Azti flavouring compounds</b>	Mediterranean	ASI intro Carlos, Azti: 12 min presentation ASI: 3 min Q&A X: AV responsible IBB: microphone assistance	
18.00		<b>RG flavouring agents</b>	Mediterranean	ASI intro Ann-Dorit, DTU: 12 min presentation ASI: 3 min Q&A X: AV responsible IBB: microphone assistance	
18:15		<b>MARCELINO savoury compounds</b>	Mediterranean	ASI intro Monica, Azti: 12 min presentation ASI: 3 min Q&A and now there is a small break to refill your drinks. We will begin again at 18.45. X: AV responsible IBB: microphone assistance	

18:30		break	Mediterranean + garden	Miramar: make sure there is coffee and tea ready HVF: final adjustments for 2nd section slides can be made here IBB: 18.44 make people find their seats again
18.45		JEKA protein	Mediterranean	ASI intro Ann-Dorit, DTU: 12 min presentation ASI: 3 min Q&A X: AV responsible IBB: microphone assistance
19.00		SWEDEN PELAGIC ingredients, sorting, dipping	Mediterranean	ASI: intro Martin, SP+Ingrid, CHA: 12 min presentation ASI: 3 min Q&A X: AV responsible IBB: microphone assistance
19:20		decision tool	Mediterranean	ASI: intro David, Azti: 8 min presentation X: AV responsible IBB: microphone assistance
19:30		dtu tool	Mediterranean	ASI: intro Søren, DTU: 8 min presentation ASI: 3 min Q&A to Søren and David X: AV responsible IBB: microphone assistance
19:40		environmental sustainability assesment	Mediterranean	ASI: Intro Erasmus, Ugent: 15 min presentation ASI: 5 min Q&A X: AV responsible IBB: microphone assistance
19.50		next steps	Mediterranean	ASI: intro Chalotte, DTU: 5 min presentation intro to networking: on top of all these great concrete solutions, inputs, ideas, knowledgesharing and buzzing environment, now lets make sure that you connect - startups, corporates and researchers. To kickstart the networking there will be a sparkly glass for all of you and we will move outside. Afterwards dinner will be served in three rounds and you can grab drinks of your choice in the bar. We hope you will today with new knowledge, contacts and inspiration for innovation within the seafood industry. Before leaving the stage, I want to thank you all for being here today on behalf of all of today's partners. Now: grab a glass and find a nice spot inside or outside. X: AV responsible IBB: microphone assistance
20.00	22.00	Networking Dinner	Mediterranean + garden	Miramar: cava first, 1st round: appetizers 2nd round: main course 3rd round: dessert all the time: white wine, red wine, cava, beers, soft drinks in the bar
21.00	22.00	people start leaving (maybe?)	Mediterranean + garden	all: make sure to say goodbye and thank you to everyone
22.00		wrap up	Mediterranean	HVF, IBB, LDA, all: tidy up conference room for waseabi materials, roll up, namebadges, etc

## 7 Participants

As registration for the “Get more value from your seafood side-streams” conference closed, 104 participants had registered. On the day of the conference, there were 79 participants in total in the onsite event in Barcelona, Spain on 24 April. The list of the participants as well as the organisations they represent will be provided in the final, non-public reporting of the project.

As planned, representatives from the following target groups were present at the conference:

- Seafood producers
- Fisheries organisations
- Producers of food, food ingredients and process equipment
- Producers of feed, feed ingredients, marine ingredients (IFFO), feed associations (FEFAC),

- Research and educational institutions
- Commercial seafood organisations like DSA (Danish Seafood Association), Västskustfisk SVC AB (Sweden), and Sjömatfrämjandet (Sweden).
- Regional (sea)food clusters
- Waste managers and valorisators, Policymakers and standard setting organisations in EU and the regions
- General public including organisations focusing on sustainability
- Consumer associations

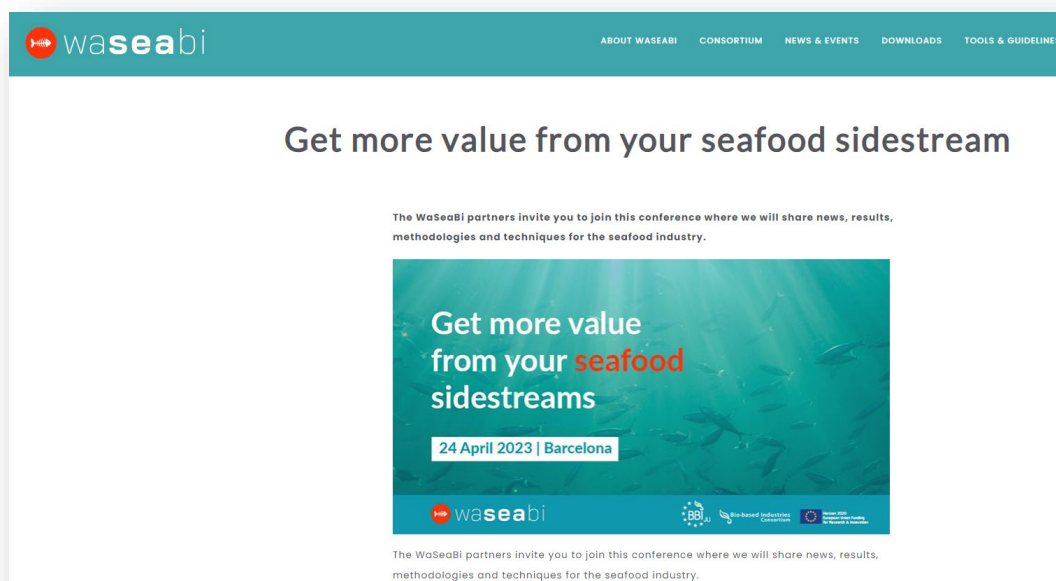
The participation of multiple stakeholders secured dissemination of 1) progress and results, 2) benefits in the partner regions and 3) knowledge sharing about methodologies and techniques to a broad group. Which supported the exploitation of the project results in the fish and seafood industry outside the partnership. Further, the networking session allowed the industry and other participants to discuss all kinds of options and barriers for moving ahead with their own use of the results. All in all, stakeholders have been motivated, inspired, and explained how to move on with the implementation of sustainable solutions in their own production and business.

## 8 Communication activities

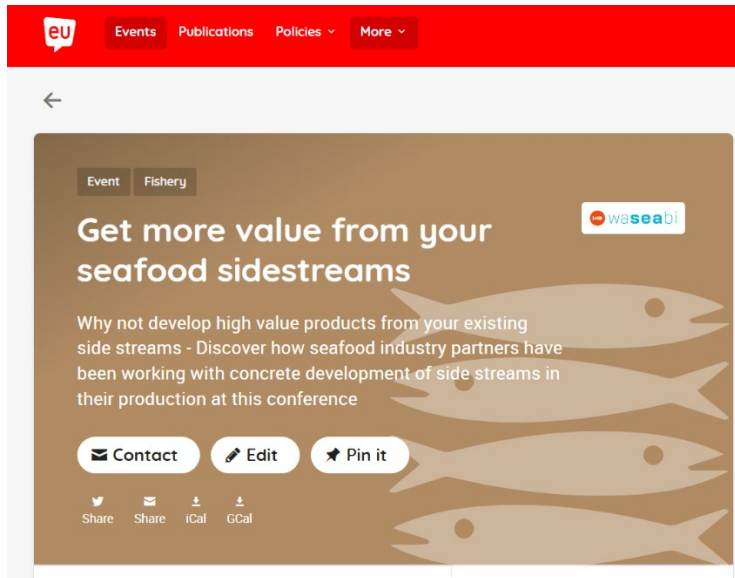
According to the plan (see section 4), a line of communication activities was undertaken to promote the conference, recruit participants, and create awareness. The communication activities took place in three phases 1) before the conference, 2) during the conference, and 3) after the conference. In the following, the activities will be listed.

### Before the conference

- 22 October 2022: [Publish the event and registration link on WaSeaBis website](#)



- 12 December 2022: Event published on euagenda.eu



- 9 January 2023: [Event published on foodbiocluster.dk](#)
- 17 January 2023: [Event included in FBCD's newsletter \(ENGLISH\)](#)
- 17 January 2023: [Event published on azti.es](#)
- 17 January 2023: [Event published on azti.es/en](#)
- 25 January 2023: [Press releases issued announcing the conference](#), which generated the following mentions:
  - [La circularidad azul de la pesca: así se usa el pescado desechado para curar quemaduras, producir energía y mucho más](#)  
*naucher.com, 24 August 2023*
  - [La circularidad azul de la pesca: así se usa el pescado desechado para curar quemaduras, producir energía y mucho más](#)  
*Portdebarcelona.cat, 27 July 2023*
  - [Fiskeindustriens side-strømme er blevet for vigtige til at ignorere](#)  
*Fiskerforum.dk, 23 June 2023*
  - [El proyecto WaSeaBi deja constancia de la importancia de los subproductos acuáticos y ofrece soluciones para su valorización](#)  
*ipacuicultura.com, 5 May 2023*
  - [Seafood side-streams have become too important to ignore](#)  
*The Fishing Daily, 1 May 2023*
  - [Transformational design for food systems: Cultural, social and technological challenges](#)  
*intellectdiscover.com, 10 April 2023*
  - [Transnational conference: "Get more value from your seafood sidestreams" in Barcelona](#)  
*Marine Ingredients Denmark, 13 February 2023*
  - [Konference sætter fokus på den værdifuld udnyttelse af afskær fra fisk og skaldyr](#)  
*sfpo.se, 31 January 2023*

-  [Un encuentro de presentación de soluciones para el aprovechamiento integral de productos del mar](#)  
aquahoy.com, 31 January 2023
  -  [Konference sætter fokus på den værdifuld udnyttelse af afskær fra fisk og skaldyr](#)  
fiskerforum.dk, 30 January 2023
  -  [Konference sætter fokus på sidestrømme fra fisk og skaldyr](#)  
fodevarefokus.dk, 26 January 2023
  -  [Los resultados del proyecto WaSeabi, de aprovechamiento integral de productos del mar, se presentarán en una conferencia en el marco de la Seafood Expo Global](#)  
ipacuicultura.com, 25 January 2023
  -  [Konference sætter fokus på løsninger til værdifuld udnyttelse af sidestrømme fra fisk og skaldyr](#)  
food-supply.dk, 25 January 2023
  -  [Konference sætter fokus på løsninger til værdifuld udnyttelse af sidestrømme fra fisk og skaldyr](#)  
altomteknik.dk, 25 January 2023
- 
- 25 January 2023: [Event announced in WaSeaBi's newsletter](#)
  - 25 January 2023: [Article published on foodbiocluster.dk](#)
  - 25 January 2023: [Article published on foodbiocluster.com](#)
  - 25 January 2023: [Article published on azti.es](#)
  - 25 January 2023: [Article published on azti.es/en](#)
  - 25 January: Article included in Food Supply's newsletter (16,000 subscribers from the food industry)
  - 25 January 2023: [Article published on EIT's website](#)
  - 7 February 2023: [Article included in FBCD's newsletter](#)
  - 20 March 2023: [Event included in FBCD's event newsletter](#)
  - 11 April 2023: [Event included in FBCD's event newsletter](#)
  - 18 April 2023: [Event included in FBCD's newsletter \(ENGLISH\)](#)

In addition, the partners have reached out to relevant contacts in their network and for that purpose a sample email text was made.

Sample text for email:

*We are honored to welcome you to the 'Get more value from your seafood side-streams' conference on 24 April 2023 in Barcelona. Our conference will dive into specific company cases and consumer insights and explore innovative solutions for the seafood industry.*

*You will have the opportunity to hear about cutting-edge techniques for converting hake and cod side-streams into new ingredients, sorting technology for herring off-cuts, and cost-efficient solutions for prolonging the shelf life of side-streams. Our focus is on the potential for developing high-value products from existing side-streams, which will enable the seafood industry to deliver healthy products to consumers while growing their businesses. We have packed the agenda with new knowledge, inspiration, commercial solutions and network.*

*We hope you will join us in Barcelona to be a part of this exciting event. I have attached the agenda and you can register [here](#). Don't hesitate to contact me if you have any questions or comments.*

Further, the partners have used their social media profiles to promote the conference. Here are a few examples:

- [Post by Paula from EIT](#)
- [Post by Iben from DTU](#)
- [Post by FBCD](#)
- [Post by Bruno from AZTI](#)

Finally, we reached out to the communication team at CBE JU, to spread the word about the conference and they were so kind and share the news on [CBE JU's Twitter profile here](#).

### **During the conference**




On the day of the conference the communication activities mainly consisted of publishing posts on WaSeaBi's social media channels. A total of 3 posts were published on Twitter ([the 1<sup>st</sup>](#), [the 2<sup>nd</sup>](#) and [the 3<sup>rd</sup>](#)), and 1 on LinkedIn ([see it here](#)).



Further, a number of interviews were conducted after the presentations to learn about the participants' views on the conference and what they had gained from participating.

Also, social media posts were published by the partners during the conference as well as participants. Here are a few examples:

- [Post by Laila from FBCD](#)
- [Post by participant Cliodhna](#)
- [Post by Sjömatfrämjandet, a participating organisation](#)
- [Post by participant Karin](#)
- [Post by Quality by Images, a participating organisation](#)

### **After the conference**

- 1 May 2023: a press release was issued, titled "Seafood side-streams have become too important to ignore, which you [can see here](#). The press release generated the following mentions:
  -  [Fiskeindustriens side-strømme er blevet for vigtige til at ignorere](#)  
*Fiskerforum.dk, 23 June 2023*
  -  [Spain: Conference emphasizes the many ways to shrink waste in fish processing](#)  
*Eurofish.dk, 5 June 2023*
  -  [El proyecto WaSeaBi deja constancia de la importancia de los subproductos acuáticos y ofrece soluciones para su valorización](#)  
*ipacuicultura.com, 5 May 2023*

-  [Seafood side-streams have become too important to ignore](#)  
*The Fishing Daily, 1 May 2023*
-  [Hållbar användning av restråvaror från Sjömatindustrin i fokus på europeisk konferens](#) (page 6)  
*Svensk Fisknäring Nr3 2023, 2 June 2023*
- 1 May 2023: [WaSeaBi's newsletter #13](#) was sent out, which among others included the press release.
- Finally, a line of social media posts were made to follow up on the conference and to highlight the main take-homes. Below you can see the follow-up posts published on WaSeaBi's LinkedIn profile, however, similar posts were also published on WaSeaBi's Twitter profile.

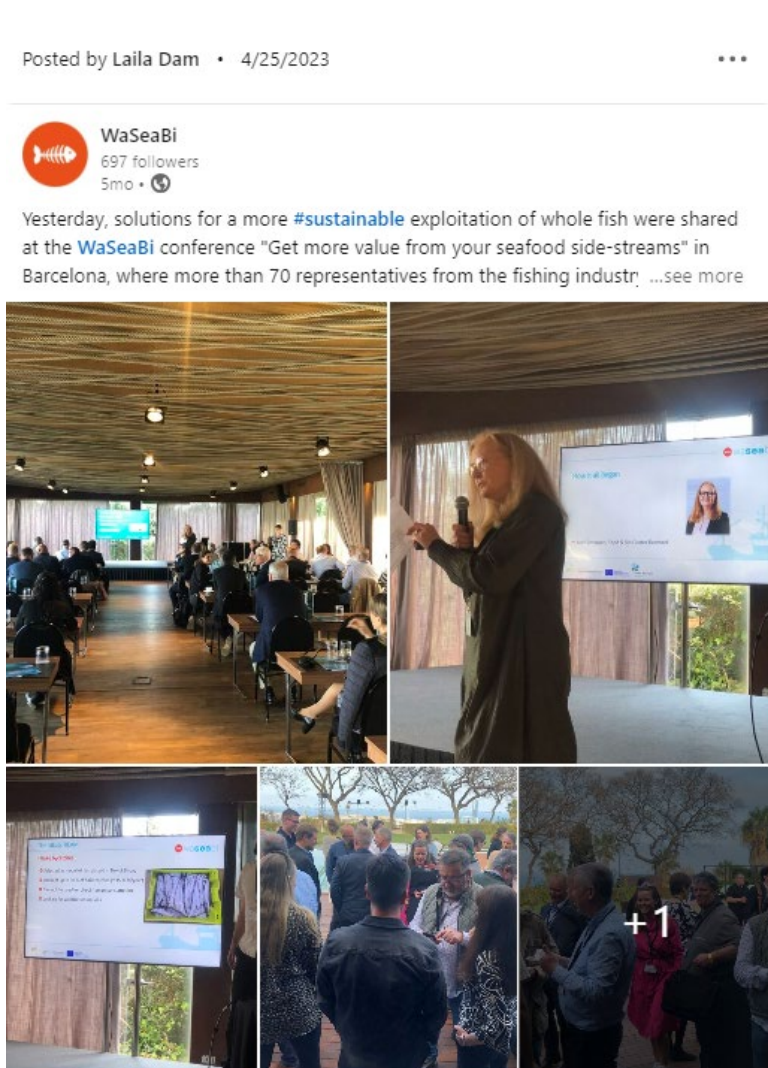



Figure 5 Impressions from the conference

Posted by Laila Dam • 5/1/2023



**WaSeaBi**  
697 followers  
5mo • 

 **Seafood side-streams have become too important to ignore**

That was one of the key take-homes from one of the participants, who i ...see more



Read the article: [Seafood side-streams have become too important to ignore](#)  
waseabi.eu • 5 min read

*Figure 6 Press release about the key take-homes from the conference*



Posted by Laila Dam • 5/8/2023



**WaSeaBi**  
697 followers  
4mo • 🌐

📺 Throwback to our "Get more value from your seafood side-streams" conference, which was held in Barcelona two weeks ago.

...see more



Interview with Poul Melgaard Jensen, director at Danish Seafood Associa...

Figure 7 Interview with Poul Melgaard Jensen, director at Danish Seafood Association

Posted by Laila Dam • 5/30/2023



**WaSeaBi**  
697 followers  
4mo •

"For us to do something with the [#sidestreams](#) also, will certainly be of interest, so this is something we will spend time and money on".

...see more



Interview with Jóhannus M. Olsen and Hans Marius í Byrgi from Sjógaeti

Figure 8 Interview with the participants Jóhannus M. Olsen and Hans Marius í Byrgi from Sjógaeti

In addition to using WaSeaBi's communication channels to communicate about the conference the partners have also been active in using their own organisations' communication channels. Below a few examples are listed.

- 2 May 2023: [Article published on foodbiocluster.dk](#)
- 2 May 2023: [Article published on azti.es/en](#)
- 2 May 2023: [Article published on azti.es](#)
- 15 May 2023: [article published on EIT's website](#)
- 8 June 2023: [article included in FBCD's newsletter](#)
- 8 August 2023: [Article published on foodbiocluster.com](#)
- 17 August 2023: [Article included in FBCD's newsletter \(ENGLISH\)](#)

Again, the partners also shared information about the conference through their social media channels. Here are a few examples from LinkedIn:

- [Post by FBCD](#)
- [Post by AZTI](#)
- [Post by FBCD](#)

## 9 Evaluation of the event

After the conference the participants were asked to evaluate the conference through an online survey concerning three points: 1) professional content, 2) execution/organisation and 3) benefits.

The survey was completed by 15 participants, corresponding to a response rate of 19%, which is what typically can be expected. Below you can see the results of the survey, which shows that the vast majority of the respondents were either very satisfied or satisfied with both the content and the execution of the conference. Further, the respondents express that they have gained several benefits/outputs from the conference, but especially access to new knowledge and skills as well as new relations, and personal contacts.

### 1. How satisfied are you with the professional content?

- Very satisfied: 52%
- Satisfied: 26%
- Neutral: 20%
- Not satisfied: 0%
- Do not know: 0%

### 2. How satisfied are you with the execution?

- Very satisfied: 60%
- Satisfied: 33%
- Neutral: 6%
- Not satisfied: 0%
- Do not know: 0%

### 3. What benefit/output did you get from participating in the event?

- New relations, and personal contacts: 7
- Access to new knowledge: 11
- Inspiration for business development in your company: 4
- Access to new skills: 8
- Inspiration for internationalisation: 2

## 10 Training module and guidelines

Another means that we have used in WaSeaBi to transfer project results to the industry, is through training modules and guidelines, where stakeholders from the industry can learn to apply the methods and techniques developed in the project and get some tools, which they can use themselves.

For that purpose we have developed a section on the WaSeaBi project website called [“Tools & guidelines”](#), which contains a selection of practical tools and guidelines intended for representatives from the seafood industry, who want to achieve a better exploitation of their seafood side-streams.

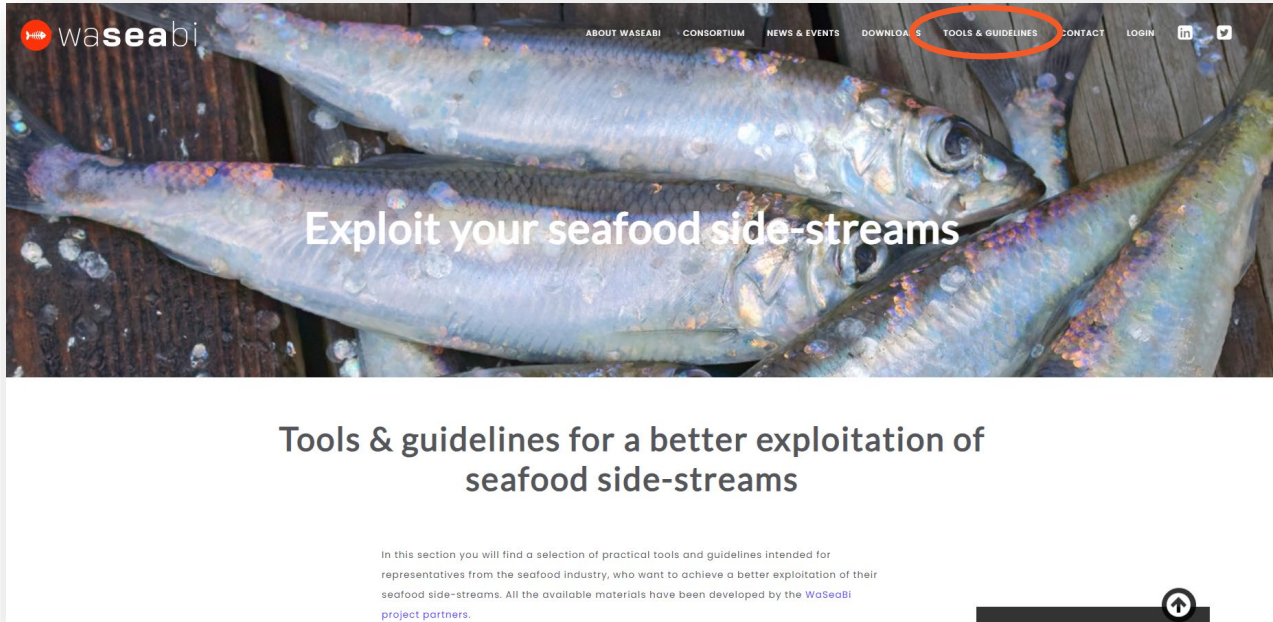


Figure 9 Screenshot from the Tools & guidelines section on [www.waseabi.eu](http://www.waseabi.eu)

More specifically, the section contains:

- A video showing the [scale-up of the savory compound’s recovery from Mussel cooking production](#)
- A video showing the [biorefinery of solid residual side stream for active biopeptide production](#)
- A video showing the [use of solid residual side stream for Flavouring agent production](#)
- A video showing the [recovery of nutrients from cod processing water using flocculation technique](#)
- A video showing the [recovery of nutrients from herring processing water using flocculation technique](#)
- A video showing the [use of the pH-shift process for valorisation of seafood side-streams](#)
- A video showing how the [new dipping technology developed n the project works](#)
- An [EU regulatory guideline tool](#), which facilitates navigation within the regulatory landscape

Further, on 29 November 2022 all WaSeaBi partners were invited to Sweden Pelagic AB to see their new food grade room and the re-built filleting line, which sorts the side-streams generated during production. Here the other industry partners in WaSeaBi could see, the set-up and how it works in practice as well as pose questions.

Also, on 28 August 2023, Chalmers arranged a workshop on blue [biorefining](#) where the participants could learn more about the type of residual raw materials generated from the Swedish seafood industry, how more of the blue raw materials can reach the plate and how biorefining can become part of the business. The workshop included among others results from WaSeaBi.



## Bioraffinering av underutnyttjade blå råvaror

- så kan vi maximera värdet

TILL ANMÄLAN

28 AUGUSTI 10:30-15:30 • CHALMERS TEKNISKA HÖGSKOLA, VERAS GRÄSMATTA

**Välkommen till workshop kring blå bioraffinering!**

Bioraffinering, dvs produktion av flera produkter från samma råvara, har stor potential för att maximera värdet på våra underutnyttjade blå biomassor. Med rätt råvaruhantering och teknik finns stor potential för framtiden!

Under den här workshopen kommer du att lära dig mer om vilken typ av restråvaror som genereras från Svensk sjömatindustri, hur mer av våra blå råvaror kan nå tallriken och hur bioraffinering kan bli en del i din verksamhet. Vi kommer också få insikt om Islands mission om att ta tillvara på alla delar av fisken, som del av projektet [100% fish](#) samt höra om startup-bolaget [AquaFood](#).

Dagen blir en blandning av föredrag och diskussioner. Exempelvis kommer ni få höra om den nya kartläggning som gjorts av underutnyttjade restråvaror och liten pelagisk fisk inom ramen för ett nyligen avslutat regeringsuppdrag, [Vägen framåt mot mer livsmedel av svenskfångad sill och skarpsill](#). Ni kommer också få höra om resultat från projekten [WaSeaBi](#), [BlueValue](#), [Sill 2.0](#),

**The workshop brought together participants from academia, fisheries, food tech industries, seafood producers, representatives from municipalities, government agencies, and science parks. More specifically, the workshop was attended by:**

- 12 companies, from start-ups to SMEs, representing foodtech, fisheries, trading and export of fish, food producers of classic and innovative marine foods, and consultancy in the area of processes and production
- A cooperation promoting sustainable development for seafood
- 4 different universities and research institutes, both in Sweden and India
- Several municipalities, focused both on local fisheries and with purchase and procurement, as well as one of the Swedish governmental agencies
- 2 regional science parks

The workshop was successful in terms of creating an increased awareness of the potential of underutilised blue biomass. Following the event an article was published on Chalmers' website describing the outcome of the event, [which you can read here](#).

Many of the results in WaSeaBi are confidential, but the intention has been to share as much information as possible without infringing the Intellectual Property Rights of the partners in WaSeaBi and avoiding conflicting with the General Data Protection Regulation. More information can be found on:

<https://www.waseabi.eu/>