



*SEAFOODplus invites industry representatives, scientists and policy makers
to attend*

The third Open SEAFOODplus Conference

Tuesday 30 May 2006 - plenary session

Wednesday 31 May 2006 – three parallel symposia

at

Arktika, Polarmiljøsentret, Tromsø, Norway

The three symposia cover:

***‘Consumer oriented seafood product development’
‘Seafood and lowering the risk of chronic diseases’
‘New developments to manage microbial seafood safety’***

For registration, payment and hotel booking please visit www.seafoodplus.org

For further information contact:

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Welcome reception Monday 29 May 2006

A welcome reception will take place on Monday 29 May 2006 at 19:00 at the Polaria Museum, Sentrum, ved Strandveien, Tromsø.

The mayor of Tromsø, Hermann Kristoffersen, will welcome the SEAFOODplus participants to Tromsø. A variety of seafood delicacies are kindly offered by Rya Produkter.

Registration for the Conference and the three symposia will take place from 19:00

Programme for the SEAFOODplus plenary session Tuesday 30 May 2006

- 8:00 Registration – continued**
- 9:00 Opening and welcome speeches**
Helga Pedersen, Norwegian Minister of Fisheries and Coastal Affairs, Norway
Ivan Burkow, Managing Director, Fiskeriforskning, Norway
Ciaran Mangan, Scientific Officer, DG Research, Directorate E, Biotechnology, Agriculture & Food, Belgium
Torger Børresen, SEAFOODplus Coordinator, Danish Institute for Fisheries Research
- 9:30 What consumers would like to know about seafood**
Karen Brunsø, MAPP, Denmark and Wim Verbeke, Ghent University, Belgium
- 9:50 Seafood traceability for the industry in the global trade**
Erling Larsen, Danish Institute for Fisheries Research, Denmark
- 10:10 Discussion on the consumer perspective versus the industry perspective**
- 10:25 Coffee break**
- 10:45 Seafood as the key to improve the quality of life in young European families**
Inga Thorsdottir Landspítali-University Hospital, Iceland
- 11:05 New knowledge about the mechanisms of seafood lipid oxidation**
Charlotte Jacobsen, Danish Institute for Fisheries Research, Denmark
- 11:25 Natural antioxidants: great potential for use in seafood.**
Isabel Medina, Consejo Superior de Investigaciones Científicas (CSIC), Spain
- 11:45 Muscle proteomics as a new tool to better understand texture defects in farmed fish**
Martine Morzel, Institut National de la Recherche Agronomique (INRA), France
- 12:05 Discussion on the nutrition perspective versus the product quality perspective**



12:25 Lunch

14:00 Presentation of the first SEAFOODplus Associate Certificate to Angulas Aguinaga
Torger Børresen, Danish Institute for Fisheries Research, Denmark and Mercedes Careche, Consejo Superior de Investigaciones Científicas (CSIC), Spain

14:10 Using SmartTag as operational welfare indicator of farmed fish
Øyvind Aas-Hansen, Fiskeriforskning, Norway

14:30 New sustainable feed resources and impact of nitrogen extractives in farmed rainbow trout
Anders Aksnes, Fiskeriforskning, Norway

14:50 Dietary modulation of new healthy selenium compounds in farmed African catfish
Edward Schram, The Netherlands Institute for Fisheries Research (RIVO), The Netherlands

15:10 Discussion on the feed resource perspective versus the health component perspective

15:25 Coffee break

15:50 The impact of processing on nutritional benefits of seafood
Edel Elvevoll University of Tromsø, Norwegian College of Fishery Science, Norway

16:10 Changes in nutrients in farmed African catfish during household preparations
Narcisa Bandarra, The National Research Institute on Agriculture and Fisheries Research (IPIMAR), Portugal.

16:30 Discussion on the nutrient loss during industrial processing versus household cooking

16:45 Summary of the third SEAFOODplus Open Conference
Torger Børresen, Danish Institute for Fisheries Research, Denmark

17:00 Adjourn

19:30 Conference Banquet at Rica Ishavs hotel, Tromsø.
Award for the best presentation will be announced



Programme for Symposium no 1 - Wednesday 31 May 2006

‘Consumer oriented seafood product development’

- 9:00 Opening**
Joop Luten, Fiskeriforskning, Norway
- 9.10 Success stories of seafood product development**
Javier Borderias, Consejo Superior de Investigaciones Científicas (CSIC), Spain
- 9.40 Culinary based product development for seafood and the stage gate principle**
Mike Morrissey, Oregon State University, USA
- 10.10 Coffee break**
- 10.40 From consumer studies to seafood product design**
Adriaan Kole, The Netherlands Institute for Fisheries Research (RIVO), The Netherlands
- 11.10 The results of the SEAFOODplus food design contest**
To be announced by Adriaan Kole, The Netherlands Institute for Fisheries Research (RIVO) and demonstrated by the winner of the contest
- 11:25 Innovative seafood product development from a SEAFOODplus Associate Member's point of view**
Jose Luis Hurtado, Angulas Aguinaga, Spain
- 11.40 Plenary show with the other symposia participants: Seafood a joint for ever!
A top chief cook will present his view on seafood for European consumers and prepare seafood dishes!**
Kjetil Gundersen, Gastronomic Institute, Norway
- 12.10 Lunch - with product demonstrations from Angulas Aguinaga, Spain, and local Tromsø seafood producers**
- 13.30 Farmed cod - evaluation by chief cooks from European restaurants**
Morten Heide, Fiskeriforskning, Norway
- 14.00 Consumer preferences for different cod products: Why do some consumers prefer one product to another?**
Kolbrun Sveinsdottir, The Icelandic Fisheries Laboratories, Iceland
- 14.30 How do young consumers perceive new convenience seafood products in Europe?**
Svein Ottar Olsen, Fiskeriforskning, Norway
- 15.00 Coffee break**
- 15.30 Enhancement of consumer preference for frozen and thawed cod fillets by new processing methods**
Jens Østli, Fiskeriforskning, Norway
- 16.00 Successful new seafood products enriched with taurine**
Ronan Gormley, Ashtown Food Research Centre (Teagasc), Ireland
- 16.30 Summary of the symposium**
Joop Luten, Fiskeriforskning, Norway
- 16:45 Adjourn**



Programme for Symposium no 2 – Wednesday 31 May 2006 ***‘Seafood and lowering the risk of chronic diseases’***

- 9:00 Opening**
Ingeborg Brouwer, Wageningen Centre for Food Science, The Netherlands
- 9.10 Seafood and the interplay between the brain and the intestines**
Robert Jan Brummer, Wageningen Centre for Food Science and University of Maastricht, The Netherlands
- 9.40 Fish consumption and cancer risk: results from the European Prospective Investigation into Cancer (EPIC)**
Elio Riboli and Theresa Norat, Imperial College London, United Kingdom
- 10.10 Coffee break**
- 10.40 Seafood and gut health**
Gertjan Schaafsma, Wageningen University, The Netherlands
- 11.10 Farmed fish and cancer – the controversy between toxicology and epidemiology on the effect of organic pollutants**
Eiliv Lund, University of Tromsø, Norway
- 11.40 Plenary show with the other mini-symposia participants: Seafood a joint for ever! A top chief cook will present his view on seafood for European consumers and prepare seafood dishes!**
Kjetil Gundersen, Gastronomic Institute, Norway
- 12.10 Lunch - with product demonstrations from Angelas Aguinaga, Spain, and local Tromsø seafood producers**
- 13.40 Seafood and prevention of colon cancer – potential mechanisms of action**
Elizabeth Lund, Institute of Food Research, United Kingdom
- 14.10 Bioactive dietary compounds in seafood and cancer prevention**
Cindy Davis, National Cancer Institute, USA
- 14.40 Seafood and colorectal tumours: a meta-analysis and genetic susceptibility**
Ellen Kampman, Wageningen University, The Netherlands
- 15.10 Coffee break**
- 15.30 Early essential fatty acid status and later cognitive development of children**
Gerard Hornstra, Nutri-Search, The Netherlands
- 16:00 Quantitative Risk – Benefit Analyses: the fish case**
Nynke de Jong, National Institute for Public Health and the Environment, The Netherlands
- 16.00 Summary of the symposium**
Ingeborg Brouwer, Wageningen Centre for Food Science, The Netherlands
- 16:15 Adjourn**



Programme for Symposium no 3 – Wednesday 31 May 2006 ***‘New developments to manage microbial seafood safety’***

- 9:00 Opening**
Bill Doré, Marine Institute, Ireland
- 9:10 A new psychrotolerant and histamine producing *Morganella* species**
Jette Emborg and Paw Dalgaard, Danish Institute for Fisheries Research, Denmark
- 9:40 *Listeria monocytogenes*: Predicting the growth boundary in seafood**
Paw Dalgaard and Ole Mejlholm, Danish Institute for Fisheries Research, Denmark
- 10:10 Coffee break**
- 10.40 Promising hurdle technologies to minimise the survival and growth of pathogens and spoilage bacteria in seafood during processing**
Francoise Leroi, The French Research Institute for the Exploration of the Sea (IFREMER)
- 11.10 The growth and survival of *Listeria* in ready-to-use salt cured cod**
Ingebrigt Bjørkevoll, Fiskeriforskning, Norway
- 11.40 Plenary show with the other mini-symposia participants: Seafood a joint for ever!
A top chief cook will present his view on seafood for European consumers and prepare seafood dishes!**
Kjetil Gundersen, Gastronomic Institute, Norway
- 12.10 Lunch – with product demonstrations from Angulas Aguinaga, Spain and from local Tromsø seafood producers**
- 13.40 Risk based management of shellfisheries**
Monique Pommepuy, The French Research Institute for the Exploration of the Sea (IFREMER), France
- 14.10 The industry perspective of risk based management of shellfisheries**
Doug McLeod, Scottish Shellfish Association, United Kingdom
- 14.40 Foodborne viruses: an emerging problem?**
Marion Koopmans, National Institute of Public Health and The Environment (RIVM), The Netherlands
- 15.10 Coffee break**
- 15.30 Rapid methods for detection of *Vibrio* spp. in European seafood**
Ron Lee, The Centre for Environment, Fisheries & Aquaculture Science (CEFAS), United Kingdom
- 16.00 Seafood Safety Issues: A USA Perspective**
Steve Otwell, University of Florida, USA
- 16:30 Summary of the symposium**
Bill Doré, Marine Institute, Ireland
- 16:45 Adjourn**