

47TH CONFERENCE OF

The West European Fish Technologists' Association

9-12th October 2017 | Aviva Stadium | Dublin

Industry day and new R&D programme launch at the West European Fish Technologists' Association, Aviva Stadium, Dublin, on Wednesday, 11th October

BIM are hosting the 47th WEFTA Conference, 9-12th October, at The Aviva Stadium, Dublin, bringing together 100+ leading international seafood R&D experts to provide global insights into new and emerging seafood technologies. As part of WEFTA, BIM have lined-up a one day industry focussed session on Wednesday, 11th October, to provide you with in-depth insights into commercially relevant technologies across major species groups. In addition, BIM will launch a new seafood R&D programme to benefit the Irish seafood sector. Please join us for this valuable networking opportunity and discover the latest R&D being carried out in your area.



WEFTA 2017 Conference Programme

Wednesday 11th October

09.00-09.20	Welcome. <i>Jim O' Toole CEO, BIM.</i>
09.20-09.40	The importance of understanding consumer lifestyle trends. <i>Grace Binchy, Bord Bia.</i>
09.40-10.00	Keynote address - Insights into developing Irish marine ingredients. <i>Jason Whooley, CEO Biomarine Ingredients Ireland.</i>
10.00-10.20	Keynote address - Next generation SUB-CHILLING™ technologies for pelagic, whitefish and salmonids. <i>Jón Birgir Gunnarsson. Skaginn 3x.</i>
10.20-10.40	Norwegian trends and drivers in seafood processing. <i>Morten Sivertsvik. Nofima.</i>
10.40-11.10	REFRESHMENT BREAK/POSTER VIEWING & NETWORKING
11.10-11.30	Keynote address - Circular economy approach opportunities to utilise waste from langoustines and reduce landfill develop next generation bioplastics from by-product. <i>Cait Murray-Green. Cuantec, Scotland.</i>
11.30-1.00	Launch of new BIM Seafood R&D programme – Adjoining room.
11.30-11.50	Food Heroes: Tackling the SeaFood Waste Problem. <i>Tomas Cooper. BIM.</i>
11.50-12.10	Hurdle concepts for food safety in smoked fish products. <i>Holger Erdmann, Pronacon GmbH & Prof. Dr-Ing Frederike Reimold, University of Applied Sciences Bremerhave.</i> Innovative use of CO ₂ in heat processing of Atlantic salmon. <i>Jørgen Lerfall. NTNU.</i>
12.10-12.30	Utilisation of fish processing by-products for food and feed: The BRAVO and FISHBOWL projects. <i>Maria Hayes. Teagasc, Ashtown.</i>
12.30-12.50	Keynote address. Marigot – Science-based functional health from natural marine minerals. <i>Alice Stack. Marigot, Ireland.</i>
12.50-13.00	Quality changes in mackerel during cold storage: freezing, chilling and super-chilling temperatures. <i>Revilija Mozuraityte. Sintef.</i>
13.00-14.00	LUNCH AND NETWORKING
14.00-14.20	Keynote address - Trends and market opportunities for seafood in global petfood markets. <i>Garrett Dee. Enterprise Ireland.</i>
14.20-14.40	Increased value in the Icelandic seafood industry. <i>Hildur Sveinsdóttir. Matis, Iceland.</i>
14.40-15.00	Market opportunities for Norwegian Snow crab and King crab. - Applying market orientation to optimize a new and evolving industry. <i>Bjorg Nostvold. Nofima.</i>
15.00-15.20	Packaging concepts for cod and effect on microbiota and sensory quality. <i>Anlaug Ådland Hansen. Nofima.</i> How do Japanese consumers evaluate the quality of packed mackerel fillets? <i>Themis Altintzoglou, Nofima</i>
15.20-15.40	Preservation of <i>Pecten maximus</i> scallop using high pressure processing. <i>Cecilia Arnaud. ONIRIS, France.</i> Next generation products from Norwegian salt cured and dried cod. <i>Ann Helen Hellevik. Møreforskning, Norway.</i>
15.40-16.00	REFRESHMENT BREAK/POSTER VIEWING
16.00-16.20	Direct filleting and super chilling of Atlantic salmon. <i>Bjorn Tore Rotabakk. Nofima.</i>
16.20-16.40	Estimating blood concentration and composition in intact cod fillets. <i>Karsten Heia. Nofima.</i> Thermal inactivation of <i>Listeria monocytogenes</i> in Brown crab (<i>Cancer pagurus</i>) meat. <i>Declan Bolton. Teagasc, Ashtown.</i>
16.40-17.00	Evaluating the Freeze-Thaw History of Cod using Hyperspectral Imaging. <i>Kate Washburn. Nofima.</i> Peelability and quality changes in shrimps (<i>Pandalus borealis</i>) during ice maturation. <i>Nina Gringer, Technical University of Denmark.</i> Measuring shrinkage during dry-salting of herring fillets using computer vision. <i>Jacob Lercke Skytte. Technical University of Denmark.</i>
17.00	CLOSE

See www.wefta2017.org for full three day program or register your interest for the 1-day industry session with your BIM Key account manager (KAM) or by emailing Fagan@bim.ie

Enquiries john.fagan@bim.ie