

Scientific Programme of WEFTA 2026, Reykjavík, 12th–16th October 2026

“Bringing the blue bioeconomy forward”

Place: Fosshotel Reykjavík, Reykjavík, Iceland

Monday, 12.10.2026

14:00 - 16:00	WG meeting
16:00 - 18:00	NR meeting
18:00 – 20:00	Welcome reception and registration of participants
20:00	National Representatives - dinner

Tuesday, 13.10.2026

08:30 – 09:00	Registration of participants
09:00 – 09:25	Opening Ceremony of WEFTA 2026, including welcome from the Ministry of industries
09:25 – 09:55	K01 Johan Robbins, ILVO-Marine, Belgium Algae and the Challenges for Food
SESSION I. Micro- and macroalgae, nutrition, consumer insights and blue biotechnology	
09:55 – 10:15	F101 Amelie Heliot Food Safety of Edible Seaweeds: Characterization of the Bacterial Flora Associated with Macroalgae from Northern France
10:15 – 10:35	F102 Hanne K. Mæhre Development of high value food grade sugar kelp (<i>Saccharina latissima</i>) production in Northern Norway
10:35 – 10:55	F103 Tom Ståle Nordtvedt Effects of dietary microalgae on fillet quality and nutritional composition of farmed Atlantic salmon
10:55 – 11:25	Coffee break, poster session
CONTINUATION SESSION I. Micro- and macroalgae, nutrition, consumer insights and blue biotechnology	
11:25 – 11:30	S101 Ditte Baun Hermund Scalable biofortification of <i>Nannochloropsis oceanica</i> with vitamin D3 using UV-induced conversion
11:30 – 11:35	S102 Solveig Uglem Development of food prototypes containing seaweed
11:35 – 11:55	F104 Morten Heide From Product Development to Market Adoption: Lessons for Go-to-Market Strategies
11:55 – 12:00	Buffer / transition
12:00 – 13:00	Lunch break
CONTINUATION SESSION I. Micro- and macroalgae, nutrition, consumer insights and blue biotechnology	
13:00 – 13:20	F105 Themistoklis Altintzoglou Improving Seafood Confidence Among Young Norwegian Consumers: Effects of Digital Literacy Interventions and Raw Material Transparency on Perceptions of Seafood Value
13:20 – 13:40	F106 Helena Oliveira Microencapsulated natural seasoning blends as a strategy for sodium reduction in canned skipjack tuna: A 24-month storage stability study
13:40 – 14:00	F107 Antónia Juliana Pais-Costa Nutrition claims-oriented canned meals from sustainable marine resources
14:00 – 14:20	F108 Anna-Liisa Välimaa Nutritional Quality of Fermented Fish Products from Baltic Herring (<i>Clupea harengus membras</i>)
14:20 – 14:40	F109 Ricardo Pereira Blue Bioeconomy-Driven Functional Protein Hydrolysates from <i>Clarias gariepinus</i> : Physicochemical Profile and Technological Potential for Food Applications
14:40 – 15:00	F110 Inger Beate Standal Tunicates as a novel feed ingredient for Atlantic salmon
15:20 – 15:50	Coffee break, poster session
CONTINUATION SESSION I. Micro- and macroalgae, nutrition, consumer insights and blue biotechnology	
16:10 – 16:30	F111 Torbjørn Tobiassen Catch Damage and Quality Defects Associated with Different Fishing Gear in the Norwegian Cod Fishery
16:30 – 16:50	F112 Narcisa Bandarra Valorisation of chub mackerel: seasonal lipid composition and ready-to-eat product
16:50 – 17:00	End of day / wrap-up

Wednesday, 14.10.2026

SESSION II. Processing technology, monitoring, quality and safety	
08:30 – 09:00	K02 Hildur Inga Sveinsdóttir, Matis and UI, Reykjavik, Iceland Title TBC
09:00 – 09:20	F201 Jørgen Lerfall From sub-chilling to tempered thawing: How cold-chain protocols shape quality in Atlantic salmon (<i>Salmo salar</i> L.)
09:20 – 09:40	F202 Marcus Hoff Hansen Industrial Non-Destructive Spectroscopy for Assessing Seasonal Texture-Related Physicochemical Properties of Atlantic Cod (<i>Gadus morhua</i> L.) Fillets
09:40 – 10:00	F203 Kristin Beate Hansen The hidden weight of water in commercial cod catches
10:00 – 10:20	F204 Heidi Anita Nilsen Robust Prediction of Remaining Shelf Life in Cod Fillets Using Hyperspectral Imaging and Machine Learning
10:20 – 10:50	Coffee break, poster session
CONTINUATION SESSION II. Processing technology, monitoring, quality and safety	
10:50 – 11:10	F205 Tone Mari Rode Impact of Processing Technologies on the Quality and Storage Stability of Texture-Modified Salmon Products
11:10 – 11:30	F206 Yusa Nakamura Influence of different resting conditions during intermittent drying on water behavior and quality of salted-dried mullet roe
11:30 – 11:35	S201 Janna Crobotova Effect of cold plasma treatment on quality parameters of fish protein hydrolysates obtained from Atlantic mackerel side streams
11:35 – 11:40	S202 Isabel Sanchez Alonso Thermal Inactivation and Structural Disruption Influence the Fate of Anisakis Larvae during <i>in-vitro</i> gastric and gastrointestinal digestion
11:40-11:45	S203 Feijian Liu Comparative Efficacy of Antioxidant Formulations in Preserving the Quality of Baltic Herring Mince
11:45-11:50	S204 Narcisa Bandarra Elemental Composition of Farmed and Wild European Sea Bass (<i>Dicentrarchus labrax</i>): Potential Biomarkers for Production Origin Discrimination
11:50 – 12:00	Buffer / transition
12:00 – 13:00	Lunch break
CONTINUATION SESSION II. Processing technology, monitoring, quality and safety	
13:00 – 13:20	F207 Ingrid Undeland Understanding lipid oxidation in macroalgae -case studies with sea lettuce (<i>Ulva fenestrata</i>)
13:20 – 13:40	F208 Ioannis Boziaris Microbial Source Tracking along the Aquaculture Fish Production Chain Using Fingerprinting Approaches
13:40 – 14:00	F209 Foteini Parlapani Omics in Fish/Seafood safety: Modernizing Microbiological Risk Assessment and Regulatory Frameworks for Foodborne Pathogens and Antimicrobial Resistance
14:00 – 14:20	F210 Margrethe Eisaassen Predicting emaciation-related muscle quality in Atlantic cod (<i>Gadus morhua</i>) using Fulton's condition factor and hepatosomatic index
14:20 – 14:40	F211 Cláudia Afonso How Much Seaweed Is Too Much? Finding the Safe Consumption Window with Extreme Value Theory
14:40 – 15:00	F212 António Marques Circular Economy-Based Valorisation Strategies for Parasitized Fish Along the Seafood Value Chain: Black Scabbardfish, Pouting and European Hake as case studies
15:00 – 15:20	F213 Ricardo Pereira Co-occurrence of microplastics and chemical contaminants in canned tuna from the Portuguese market: Implications for dietary exposure and human health
15:20 – 15:50	Coffee break, poster session
CONTINUATION SESSION II. Processing technology, monitoring, quality and safety	
15:50 – 16:10	F214 Maria Leonor Nunes Impact of Anisakis spp. infection on quality of black scabbardfish (<i>Aphanopus carbo</i>) fillets assessed through physical parameters
16:10 – 16:30	F215 Léa Specq Immersion infection as a tool to study vibriosis dynamics in juvenile European seabass (<i>Dicentrarchus labrax</i>)
16:30 – 16:50	F216 Hatairad Phetsang Distribution of PCBs, Dioxins, and PFASs in the Organs of Baltic Herring (<i>Clupea harengus membras</i>): Implications for Whole-Fish Utilization
16:50 – 17:10	F217 Sonia Pedro Contaminant Metals in Marine Bivalves and Gastropods from the South Coast of Portugal
17:10 – 17:15	S205 Narcisa Bandarra Farmed and wild European sea bass: fatty acid signatures for traceability

19:00 – 24:00 Gala dinner

Thursday, 15.10.2026

SESSION III. Sustainability and resource efficiency	
09:00 – 09:30	K03 Sveinn Margeirsson, Brim, Reykjavik, Iceland Blue Food Futures: How innovation, circularity, and smart resource use can build a more resilient and sustainable food industry
09:30 – 09:50	F301 Cheila Almeida What makes seafood sustainable? Moving beyond Life Cycle Assessment to assess fish from cellular agriculture, fisheries or aquaculture
09:50 – 10:10	F302 Margrethe Esaiassen Assessing sustainability in fish processing using TOPSIS: A case study comparing fresh and salted cod production
10:10 – 10:30	F303 António Marques Eco-innovative technologies for improved security, sustainable production and marketing of agroecological food products in Africa
10:30 – 10:35	S301 Olga Szulecka Social Labs as a consumer co-creation tool for upcycled food concepts: results from the Up4Food project
10:35 – 11:00	Coffee break, poster session
SESSION IV. Side stream utilisation	
11:00 – 11:20	F401 Izumi Sone Salt-Dependent Cryoprotective Effects of Cod Protein Hydrolysates in Frozen Atlantic Cod Mince
11:20 – 11:40	F402 Simone Corsano Valorization of enzymatically hydrolyzed cod backbones as a functional ingredient in fish cakes: effects on texture, oxidative stability, and sensory properties
11:40 – 12:00	F403 Janna Crobotova Prebiotic function and quality parameters of fish protein hydrolysates (FPH) obtained from herring (<i>Clupea harengus</i>) side streams by ultrasound pre-treatment before enzymatic hydrolysis
12:00 – 13:00	Lunch break
CONTINUATION SESSION IV. Side stream utilisation	
13:00 – 13:20	F404 Brede Bjerke Eiken Effects of on-board processing of Gadus Morhua heads on the storage efficiency and the quality of subsequent enzymatic hydrolysis
13:20 – 13:40	F405 Eva H. Falch Linking Lipid Stability and Resource Utilisation: A Quality Flow Analysis of Herring Processing Side Streams
13:40 – 14:00	F406 Frederikke Nees Lamberg Future marine food innovation
14:00 – 14:20	F407 Sherry Stephanie Chan Effects of sub-chilling on the quality and stability of Atlantic salmon viscera and fillets.
14:20 – 14:40	F408 Inger Beate Standal What should we do with the dead fish? Safe use of fish mortalities
14:40 – 14:45	S401 Cécile Dargentolle Freeze-dried salmon liver as a potential health supplement
14:45 – 14:50	S402 Nina Gringer CRABEX: Sustainable Extraction and Valorisation of European Green Crab Shells for Feed and Food Applications
14:50 – 14:55	S403 Adrián Honrado Frías Effectiveness of natural and synthetic antioxidants in controlling lipid degradation during fish by-product protein hydrolysate production
14:55 – 15:15	F409 Kathrine Kjos Five Industrial enzymatic hydrolysis of chicken rest raw materials: effects of process design on protein recovery and product properties
15:15 – 15:35	F410 Andreas Langdal Upcycling of Atlantic herring (<i>Clupea harengus</i>) side-streams and implications of life cycle assessment goal-statement paradigms. Preliminary findings
15:35 – 15:40	S404 Eva H. Falch From Marine Side Streams to Omega-3 Value Chains: Building Knowledge, Capacity and Industry Engagement Through Student-Led Research
15:40 – 16:10	Coffee break, poster session
SESSION V. Underutilised species and product innovation	
16:10 – 16:15	S501 Elena Garicano Vilar Do herring fillets provide sensory benefits in restructured fish products? Evidence from sensory profiling of whole, belly-cleaned, nobbed and filleted Baltic herring fractions
16:15 – 16:35	F502 Carlos Cardoso An Upgraded Concept of Sausage with Biological Activity: Combining Chub Mackerel (<i>Scomber colias</i>) and Brown Seaweed (<i>Fucus</i> sp.) in a Functional Food
16:35 – 16:55	F503 Joana Matos Unlocking the potential of underutilised blue resources
16:55 – 17:10	Closing ceremony / WEFTA 2027 announcement

Friday, 16.10.2026

08:00 – 17:30	Study tour
----------------------	-------------------