



Scientific Programme of WEFTA 2026

Reykjavík, 12th–16th October 2026

"Bringing the blue bioeconomy forward"

Place: Fosshotel Reykjavík, Þórunnartún 2, Reykjavík, Iceland



QR code to Book of Abstracts

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
Margrét Geirsdóttir, Chair of WEFTA 2026
Hallveig Ólafsdóttir, Ministry of Industries
Oddur Már Gunnarsson, CEO, Matís

SESSION I. Micro- and macroalgae, nutrition, consumer insights and blue biotechnology

Session chairs: Jasper van Houcke, Brede Bjerke Eiken

- 09:25 – 09:55 **K01** Johan Robbens, ILVO-Marine, Belgium
Algae and the Challenges for Food

- 09:55 – 10:15 **F101** Amelie Heliot, ANSES, France
Food Safety of Edible Seaweeds: Characterization of the Bacterial Flora Associated with Macroalgae from Northern France

10:15 – 10:45 Coffee break, poster session

CONTINUATION SESSION I. Micro- and macroalgae, nutrition, consumer insights and blue biotechnology

Session chairs: Olga Szulecka, Frederikke Nees Lamberg

- 10:45 – 11:05 **F102** Hanne K. Mæhre, NIBIO, Norway
Development of high value food grade sugar kelp (*Saccharina latissima*) production in Northern Norway
- 11:05 – 11:25 **F103** Tom Ståle Nordtvedt, SINTEF Ocean, Norway
Effects of dietary microalgae on fillet quality and nutritional composition of farmed Atlantic salmon
- 11:25 – 11:30 **S101** Ditte Baun Hermund, DTU Food, Denmark
Scalable biofortification of *Nannochloropsis oceanica* with vitamin D3 using UV-induced conversion

- 11:30 – 11:35 **S102** Solveig Uglem, SINTEF Ocean, Norway
Development of food prototypes containing seaweed
- 11:35 – 11:55 **F104** Morten Heide, Nofima, Norway
From Product Development to Market Adoption: Lessons for Go-to-Market Strategies

12:00 – 13:00 Lunch break

CONTINUATION SESSION I. Micro- and macroalgae, nutrition, consumer insights and blue biotechnology

Session chairs: John Fagan, Marcus Hoff Hansen

- 13:00 – 13:20 **F105** Themistoklis Altintzoglou, Nofima, Norway
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, IPMA / CIIMAR, Portugal
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, CIIMAR, Portugal
Nutrition claims-oriented canned meals from sustainable marine resources
- 14:00 – 14:20 **F108** Anna-Liisa Välimaa, Luke, Finland
Nutritional Quality of Fermented Fish Products from Baltic Herring (*Clupea harengus* membras)
- 14:20 – 14:40 **F109** Ricardo Pereira, CIIMAR, Portugal
Blue Bioeconomy-Driven Functional Protein Hydrolysates from *Clarias gariepinus*: Physicochemical Profile and Technological Potential for Food Applications
- 14:40 – 15:00 **F110** Inger Beate Standal, SINTEF Ocean, Norway
Tunicates as a novel feed ingredient for Atlantic salmon

15:00 – 15:30 Coffee break, poster session

CONTINUATION SESSION I. Micro- and macroalgae, nutrition, consumer insights and blue biotechnology

Session chairs: Thierry Grard, Simone Corsano

- 15:30 – 15:35 **S113** Torbjørn Tobiassen, Nofima, Norway
Catch Damage and Quality Defects Associated with Different Fishing Gear in the Norwegian Cod Fishery
- 15:35 – 15:55 **F114** Narcisa Bandarra, IPMA, Portugal
Valorisation of chub mackerel: seasonal lipid composition and ready-to-eat product
- 15:55 – 16:05 End of day / wrap-up

Wednesday, 14.10.2026

SESSION II. Processing technology, monitoring, quality and safety

Session chairs: Nina Gringer, Anna Póra Hrólfsdóttir

- 08:30 – 09:00 **K02** Hildur Inga Sveinsdóttir, Matís and University of Iceland, Iceland
Processing pelagic fish for consumers - From feed to food
- 09:00 – 09:20 **F201** Jørgen Lerfall, NTNU, Norway
From sub-chilling to tempered thawing: How cold-chain protocols shape quality in Atlantic salmon (*Salmo salar* L.)
- 09:20 – 09:40 **F202** Marcus Hoff Hansen, Møreforsking AS, Norway
Industrial Non-Destructive Spectroscopy for Assessing Seasonal Texture-Related Physicochemical Properties of Atlantic Cod (*Gadus morhua* L.) Fillets

09:40 – 10:00 **F203** Kristin Beate Hansen, Nofima AS, Norway
The hidden weight of water in commercial cod catches

10:00 – 10:30 Coffee break, poster session

CONTINUATION SESSION II. Processing technology, monitoring, quality and safety

Session chairs Mercedes Careche, Kathrine Kjos Fjell

10:30 – 10:50 **F204** Heidi Anita Nilsen, Nofima AS, Norway
Robust Prediction of Remaining Shelf Life in Cod Fillets Using Hyperspectral Imaging and Machine Learning

10:50 – 11:10 **F205** Tone Mari Rode, Nofima, Norway
Impact of Processing Technologies on the Quality and Storage Stability of Texture-Modified Salmon Products

11:10 – 11:30 **F206** Yusa Nakamura, Tokyo University of Marine Science and Technology, Japan
Influence of different resting conditions during intermittent drying on water behavior and quality of salted-dried mullet roe

11:30 – 11:35 **S201** Janna Cropotova, NTNU, Norway
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, ICTAN-CSIC, Spain
Thermal Inactivation and Structural Disruption Influence the Fate of Anisakis Larvae during *in-vitro* gastric and gastrointestinal digestion

11:40-11:45 **S203** Feijian Liu, Chalmers University of Technology, Sweden
Comparative Efficacy of Antioxidant Formulations in Preserving the Quality of Baltic Herring Mince

11:45-11:50 **S204** Narcisa Bandarra, IPMA, Portugal
Elemental Composition of Farmed and Wild European Sea Bass (*Dicentrarchus labrax*): Potential Biomarkers for Production Origin Discrimination

12:00 – 13:00 Lunch break

CONTINUATION SESSION II. Processing technology, monitoring, quality and safety

Session chairs: Johan Robbens, Adrián Honrado Frías

13:00 – 13:20 **F207** Ingrid Undeland, Chalmers University of Technology, Sweden
Understanding lipid oxidation in macroalgae - case studies with sea lettuce (*Ulva fenestrata*)

13:20 – 13:40 **F208** Ioannis Bozaris, University of Thessaly, Greece
Microbial Source Tracking along the Aquaculture Fish Production Chain Using Fingerprinting Approaches

13:40 – 14:00 **F209** Foteini Parlapani, University of Thessaly, Greece
Omics in Fish/Seafood safety: Modernizing Microbiological Risk Assessment and Regulatory Frameworks for Foodborne Pathogens and Antimicrobial Resistance

14:00 – 14:20 **F210** Margrethe Esaiassen, Nofima, Norway
Predicting emaciation-related muscle quality in Atlantic cod (*Gadus morhua*) using Fulton's condition factor and hepatosomatic index

14:20 – 14:40 **F211** Cláudia Afonso, IPMA, Portugal
How Much Seaweed Is Too Much? Finding the Safe Consumption Window with Extreme Value Theory

- 14:40 – 15:00 **F212** António Marques, CIIMAR / IPMA, Portugal
Circular Economy-Based Valorisation Strategies for Parasitized Fish Along the Seafood Value Chain: Black Scabbardfish, Pouting and European Hake as case studies
- F213** Ricardo Pereira, CIIMAR, Portugal
- 15:00 – 15:20 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**
- Session chairs:** Ingrid Undeland, Isabel Sanchez Alonso
- 15:50 – 16:10 **F214** Maria Leonor Nunes, IPMA / CIIMAR, Portugal
Impact of Anisakis spp. infection on quality of black scabbardfish (*Aphanopus carbo*) fillets assessed through physical parameters
- 16:10 – 16:30 **F215** Léa Specq, ULCO, France
Immersion infection as a tool to study vibriosis dynamics in juvenile European seabass (*Dicentrarchus labrax*)
- 16:30 – 16:50 **F216** Hatairad Phetsang, Chalmers University of Technology, Sweden
Distribution of PCBs, Dioxins, and PFASs in the Organs of Baltic Herring (*Clupea harengus* membras): Implications for Whole-Fish Utilization
- 16:50 – 17:10 **F217** Sonia Pedro, IPMA / CIIMAR, Portugal
Contaminant Metals in Marine Bivalves and Gastropods from the South Coast of Portugal
- 17:10 – 17:15 **S205** Narcisa Bandarra, IPMA, Portugal
Farmed and wild European sea bass: fatty acid signatures for traceability
- 19:00 – 00:00 Gala dinner – Róót, Turninn, Katrínartún 2, Reykjavik**

Thursday, 15.10.2026

SESSION III. Sustainability and resource efficiency

Session chairs: Ioannis Bozaris, Hatairad Phetsang

- 09:00 – 09:30 **K03** Sveinn Margeirsson, Brim, 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, IPMA, Portugal
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, Nofima, Norway
Assessing sustainability in fish processing using TOPSIS: A case study comparing fresh and salted cod production
- 10:10 – 10:30 **F303** António Marques, CIIMAR / IPMA, Portugal
Eco-innovative technologies for improved security, sustainable production and marketing of agroecological food products in Africa
- 10:30 – 10:35 **S301** Olga Szulecka, National Marine Fisheries Research Institute, Poland
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

Session chairs: Margrét Geirsdóttir, Helena Oliveira

11:00 – 11:20 **F401** Izumi Sone, Nofima, Norway

Salt-Dependent Cryoprotective Effects of Cod Protein Hydrolysates in Frozen Atlantic Cod Mince

11:20 – 11:40 **F402** Simone Corsano, DTU Food, Denmark

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, NTNU, Norway

Prebiotic function and quality parameters of fish protein hydrolysates (FPH) obtained from herring (*Clupea harengus*) side streams by ultrasound pre-treatment before enzymatic hydrolysis

12:00 – 13:00 Lunch break

CONTINUATION SESSION IV. Side stream utilisation

Session chairs: Heidi Nilsen, Clara Maria Vasquez Mejia

13:00 – 13:20 **F404** Brede Bjerke Eiken, Møreforsking, Norway

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, NTNU, Norway

Linking Lipid Stability and Resource Utilisation: A Quality Flow Analysis of Herring Processing Side Streams

13:40 – 14:00 **F406** Frederikke Nees Lamberg, DTU Food, Denmark

Future marine food innovation

14:00 – 14:20 **F407** Sherry Stephanie Chan, Nofima AS, Norway

Effects of sub-chilling on the quality and stability of Atlantic salmon viscera and fillets.

14:20 – 14:40 **F408** Inger Beate Standal, SINTEF Ocean, Norway

What should we do with the dead fish? Safe use of fish mortalities

14:40 – 14:45 **S401** Cécile Dargentolle, Matís, Iceland

Freeze-dried salmon liver as a potential health supplement

14:45 – 14:50 **S402** Nina Gringer, DTU Food, Denmark

CRABEX: Sustainable Extraction and Valorisation of European Green Crab Shells for Feed and Food Applications

14:50 – 14:55 **S403** Adrián Honrado Frías, University of Zaragoza, Spain

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, NTNU / Nutrimar, Norway

Industrial enzymatic hydrolysis of chicken rest raw materials: effects of process design on protein recovery and product properties

15:15 – 15:45 Coffee break, poster session

CONTINUATION SESSION IV. Side stream utilisation

Session chairs: Andrew Couper, Cécile Dargentolle

15:45 – 15:50 **S404** Robert Wolff, SINTEF Nordvest, Norway

From Marine Side Streams to Omega-3 Value Chains: Building Knowledge, Capacity and Industry Engagement Through Student-Led Research

15:50 – 16:10 **F410** Andreas Langdal, NTNU, Norway
Upcycling of Atlantic herring (*Clupea harengus*) side-streams and implications of life cycle assessment goal-statement paradigms. Preliminary findings

16:10 – 16:30 **F411** Dušica Vujaklija, Ruđer Bošković Institute, Croatia
Screening the bioactive potential of novel Adriatic Sea Streptomyces for circular blue biotechnology applications

SESSION V. Underutilised species and product innovation

16:30 – 16:35 **S501** Elena Garicano Vilar, VTT, Finland
Do herring fillets provide sensory benefits in restructured fish products? Evidence from sensory profiling of whole, belly-cleaned, nobbed and filleted Baltic herring fractions

16:35 – 16:55 **F502** Carlos Cardoso, IPMA, Portugal
An Upgraded Concept of Sausage with Biological Activity: Combining Chub Mackerel (*Scomber colias*) and Brown Seaweed (*Fucus* sp.) in a Functional Food

16:55 – 17:15 **F503** Joana Matos, IPMA, Portugal
Unlocking the potential of underutilised blue resources

17:15 – 17:30 Closing ceremony / WEFTA 2027 announcement

Friday, 16.10.2026

08:15 – 17:30 Study tour
Bus leaves from Fosshotel promptly at 8:30