



10/05/2022

2nd HOLOSUSTAIN workshop program

Sea cucumbers: a potential novel seafood in Europe?

Get together dinner at 19.30h CEST on 19/05/2022 at the Atlanterhavsparken restaurant, Ålesund

Workshop date: 20th May 2022, Friday

Mixed format – presential and digital venue: NMK Ålesund, 7th floor

Registration at NMK reception: from 8,30h to 9,30 h for all physical participants

Coffee and pastry served at the 7th floor

POSTER session: digital posters, to be turned on a big wall all the time

presenters for the event: Mira Atanassova and Wenche Uksnøy (Møreforskning & NCE Blue Legasea as workshop hosts)

Start at 9.45h CEST with a few words about the event organization and the HOLOSUSTAIN project (15 min)

Session 1: 10.00 h-11.30h CEST, Regulatory status of the resource and bottlenecks to research and development

Digital Opening presentation 15 min A. Lovatelli, FAO Fisheries and Aquaculture Division: Echinoderms as potential novel seafood from a strategic and sustainable point of view.

Physical presentation 15 min, Eva Falch (NTNU): The Food Forum and its works towards the EU

Digital presentation 20 min, Jonas Jonasson (HAFRO, Iceland): Sea cucumber stock assessment, available information and future knowledge needs. Improving the current fishing gear.

Physical presentation 15 min, Bjørn Tore Nystrand (Møreforskning/Matis presentation): Novel Food development and consumer survey of HOLOSUSTAIN

Questions at the end of the session: 10- 15 min

11.30h to 12.30h CEST, Lunch break – lunch catering from NMK restaurant served at the 7th floor

Session 2: 12.45h-14.30h CEST, Research and Development focus on sea cucumbers: what is known and what is needed for achieving deeper knowledge about sea cucumbers?

Digital presentation 20 min Olga Vinnere Pettersson, Earth Bio genome project-Sweden: International reference genome sequencing initiatives and challenges with DNA extraction for genomic research

Physical presentation 15 min, Ida Johanne Jensen (NTNU-Trondheim): Functional characteristics and storage stability of sea cucumber *P. tremulus*

Digital presentation 15 min, Gisle Solstad (VKM - Oslo): Presentation of the activities and responsibilities of the EFSA Focal Point in Norway with special focus on novel foods

Physical presentation 20 min Ólafur H. Friðjónsson, Matis & Miroslava Atanassova, Møreforsking: “Sea cucumber functional potential: meta-analysis of knowledge needs and trends”

Questions at the end of the session: 10- 15 min

15 min coffee break

Session 3: 14.45h-16.00h CEST, Consumer and industrial trends

Digital presentation 15 min Leo Zamora, Cawthron Institutes: New Zealand shellfish aquaculture and the potential for integration of deposit-feeding sea cucumbers as extractive species

Physical presentation 15 min: Jan Sunde (Møreforsking): Aquaculture prospects for North Atlantic sea cucumber species

Digital presentation 15 min, Kristina Sundell, University of Gothenburg, Sweden: The importance of good food – nutritional requirements of *Parastichopus tremulus*.

Physical 10 min presentation Wenche Uksnøy, NCE Blue Legasea - supporting commercialization of new marine products

Digital 10 min pitch Tobias Bech, BIZ Seafood Norway: presentation of activities related to sea cucumbers

Round table with brainstorming for ending the event: 16h.15-16.45h CEST

