

9  
TO  
10  
JUNE | Reykjavik  
2022 | Iceland

4<sup>th</sup> Fish Waste  
**FOR PROFIT**  
2022  
Icelandic Fisheries Conference   
IN PERSON | ONLINE

## Conference Programme

### Transforming the Blue Economy to 100% Green

Entitled, Transforming the Blue Economy to 100% Green; the 2022 conference will be looking at how the industry is working towards full utilisation of fish by-products and taking steps forward in the use of green technology.

Innovation | Industry insight | Knowledge sharing

visit: [www.worldfishing.net/FWPCONFERENCE](http://www.worldfishing.net/FWPCONFERENCE)

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## **DAY ONE – Thursday 9th June 2022**

**08:45 Coffee & Registration**

**09:15 Chairman's Welcome**

*Thor Sigfusson, Founder and Chairman, Iceland Ocean Cluster*

**09:30 Gold Sponsor Welcome: Meeting customer needs with flexible manufacturing**

*Mads Laier, Team Lead Software & Control - Solution Consultant Network & Security, Rockwell Automation.*

**09:40 Keynote Address: Iceland's Use of Captured Seafood By-Products**

*Jonas R. Vidarsson, Director of division of value creation, Matis*

**10:00 Keynote Address: What role may byproducts play in the future of marine ingredients?**

*Petter Johannessen, Director General, IFFO*

**10:20 Q&A**

**10:40 Coffee & Networking**

### **SESSION 1: STRIVING TOWARDS 100% UTILISATION FOR DIFFERENT SPECIES**

**11:10 Utilization of by-products in Greenland: Challenges, opportunities and innovation**

*Ole Mejlholm, Team leader - Corporate Quality, Royal Greenland*

**11:30 Opportunities and challenges for new value creation from farmed Atlantic salmon side streams: An Icelandic perspective**

*Alexandra Leeper, Ph.D. Student Division: Value Chain, Matis*

**11:50 Striving towards 100% utilisation for cod**

*Donna Fordyce, Chief Executive, Seafood Scotland*

**12:10 Q&A**

**12:30 Lunch & Networking**

### **SESSION 2: TECHNOLOGY INNOVATION**

**14:00 Co-Product Valorization – Towards an industrial Implementation of innovative Food Processing Concepts to achieve 100% Utilization**

*Dennis Lohmann, Head of Product Management, Baader*

**14:20 Adoption of technological innovations: lessons learned from the field**

*Omar Riego Peñarubia, Food and Agriculture Organization (FAO), United Nations.*

**14:40 Innovative Technology unleashing fish waste value potential**

*Wenche Uksnay, Cluster Manager, NCE Blue Legasea.*

**15:00 Q&A**

**15:20 Coffee and Networking**

### **SESSION 3: KICK-STARTING INVESTMENT OPPORTUNITIES**

**15:40- Moderator: Thor Sigfusson**

**16:40** *Panellist will include:*

*Erlingur Guðleifsson – Engineer, MBA Programme*

*Davið Lúðvíksson, Specialist, Rannís*

*Jón Garðar Guðmundsson, Partner, MAR Advisors*

*Dag Sletmo, Senior Vice President, DNB*

**16:40** Q&A

**17:00** Chairman's Close

**17:10** End of Conference Day 1

**17:10-18:00** Networking and Drinks Reception

## **DAY TWO – Friday 10th June 2022**

**09:00** Coffee & Registration

**09:30** Chairman's Opening & Summary of Day 1 – Thor Sigfusson

### **SESSION 4: PIONEERING BY-PRODUCT UTILISATION – Panel discussion**

**09:45** Sustainable approach towards salmon by-products bioeconomic potential

*Isabel Cuenca Flores, Graduate student, The institution is Memorial University of Newfoundland*

**09:55** Blood from aquaculture, a diamond in the rough

*Runar G. Solstad, PhD, Nofima*

**10:05** From fish waste to energy and organic fertilizer – novel and proven technology

*Dr. Arne Hj. Knap - Sterner*

**10:15** High value special products towards commercialisation

*Joakko Hiidenhovi, Senior Scientist, Natural Resource Institute, Finland*

**10:25** N-Atlantic pelagic fish oils originated from Herring and Mackerel -  
The new exiting Natural fish oil source in times shortage

*Snorri Hreggvi Osson, CEO, Margildi*

**10:35** Developing fish leather as a more sustainable material for fashion through water based digital inks, natural plant

*Katrín María Káradóttir, Associate Professor, Fashion Iceland University of the Arts*

**10:45** Coffee & Networking

**11:10** Panel Discussion with Speakers from Session 4

**12:20** Conference Wrap up – Thor Sigfusson

**12:30** Lunch & Networking

**14:00-16:00** Free time to visit the Icelandic Fisheries Exhibition

