

19 TO 20 SEP 2024 | Reykjavik Iceland

5th Fish Waste 2024
FOR PROFIT
The 100% Fish Conference

Conference Programme

Transforming the Blue Economy to 100% Green

Entitled, Transforming the Blue Economy to 100% Green; the 2024 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

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DAY ONE – Thursday 19th September 2024

08:30 Coffee & Registration

09:10 Chairman's Welcome

Thor Sigfusson, Founder and Chairman, Iceland Ocean Cluster

09:20 Keynote Address: Impactful partnerships for full utilization

The power of partnerships – how teaming up and collaborative relationships can accelerate full utilisation; what are the current available support systems for startups. Global collaborations that are making 100% fish impactful.

Alexandra Leeper PhD, Managing Director - International, Iceland Ocean Cluster

David Naftzger, Executive Director, Great Lakes St. Lawrence Governors & Premiers

Kristian Ottesen, Director, Royal Greenland Seafood A/S

Kara Brydson, Executive Director of Fisheries Innovation & Sustainability

10:20 Coffee & Networking

SESSION 1: EMERGING 100% FISH VALUE CHAINS/OPPORTUNITIES

Growing emerging opportunities linked closely to partnerships in the circular economy and opportunities that connect land and sea and cross sector - pharmaceuticals, nutraceuticals, feed, pet foods, biofuels, and fertilizers etc. Nutritional value of these new products where relevant for consumption/feeds.

Moderator: *Alexandra Leeper, PhD, Managing Director - International, Iceland Ocean Cluster*

10:50 Alternative method for the harvesting of Zooplankton

Sustainability remains a controversial issue facing direct harvesting of zooplankton with concerns over the overall impact. Can Zooplankton be utilized as a side-stream from pelagic species instead of direct catching?

Stefán Þór Eysteinnsson Ph.D, Research Group Leader, Matis

11:05 Transforming fish blood

From waste byproduct to innovative, sustainable, better products for veterinary & human health research and therapy applications.

Cem Giray, CEO & President, Salmonics LLC

11:20 100% Fish Utilization – Understand your company's potential

Utilizing 100% of the valuable fish protein you process should be both, a moral and also financial obligation. Get inspired by a framework how to identify your by-product potential.

Petra Weigl, Managing Director Europe, Regal Springs

11:35 Focus to use 100% of available fish waste

Pretio has done excessive R&D, which has led to **diversified product ranges from their processes**.

Pretio are now launching their products to global ingredients markets.

Rune Frostad, CEO, Pretio

11:50 Q&A

12:10 Lunch & Networking

**invited*

SESSION 2: GOING FROM GREAT RESEARCH TO A PRODUCT ON THE MARKET

Moderator: *David Naftzger, Executive Director, Great Lakes St. Lawrence Governors & Premiers*

13:40 **Blood from aquaculture, a diamond in the rough**

By establishing systems for collection and supply lines, strictly controlling logistics between slaughterhouse and process plant and tuning the processing of the blood, it has become evident that blood from aquaculture to use as nutraceutical is an option for the vast biomass.

Fertram Sigurjónsson, CEO and Founder, Kerecis

13:55 **Blood from aquaculture, a diamond in the rough**

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Runar G. Solstad, Senior Scientist Marine Biotechnology, Nofima

14:10 **A shell game: past and present of chitinous waste valorization in Atlantic Canada**

In Atlantic Canada, despite ample resources, no crustacean waste processing plant remains. This presentation explores the reasons for this situation and the solutions developed by Merinov to address it.

Francis Désilets-Mayer, Research Professional, Merinov

14:25 **Rethinking Waste - How algae innovations drive a sustainable future**

Nicolas Degroot, Co-founder and CEO, KorallionBio

14:40 **Q&A**

15:00 **Coffee and Networking**

SESSION 3: FUTUREPROOFING AND ADVANCED TECHNOLOGY FOR FULL UTILIZATION

AI, digital technology, and applications in commercial fishing/aquaculture by-product production, trends in market demands and consumer needs. Automation and processing technologies.

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

15:30 **Digital Twins and Virtual Prototyping in the Seafood Industry**

The use of real-time 3D simulations for digital twinning and virtual prototyping is helping the fish industry move faster, technology wise, and help engineers in the space think bigger and look further.

Anton Heiðar Þórólfsson, XR and Simulation Technology Manager, Marel

15:45 **Developing opportunities for by-products from Scottish Seafood**

Zero Waste Scotland and Seafood Scotland are collaborating to develop evidence, insight, and interest to support the adoption of opportunities that will utilise and valorise by-products from Scottish Seafood.

Donna Fordyce, Chief Executive, Seafood Scotland

Amanda Ingram, Partner - Circular Bioeconomy, Zero Waste Scotland



16:00 Towards 100% fish through technology efficiency

Optimizing resources and maximizing product recovery through technology efficiency and innovation, demonstrating how high yield and quality align with the 100% Fish objective.

Andreas Tobey, Product Manager, BAADER

16:15 How to make zero waste traceable and responsibly sourced

By-products are providing a vital and growing source of marine ingredients, but they need to be responsibly sourced. With a complex value chain and high market expectations, MarinTrust is working to become a leader in traceability.

Nicola Clark, Impacts Manager, Marin-Trust

16:30 Q&A

16:50 Chairman's Close

17:00 End of Conference Day 1

17:00-18:00 Networking

DAY TWO – Friday 20th September 2024

09:00 Coffee & Registration

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

SESSION 4: NEW IDEAS AND PROCESSES FOR 100% FISH PRODUCTS

Development of and testing for new 100% fish product processes.

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

09:40 Clara Jégousse, Research Project Manager, Icelandic Ocean Cluster

09:55 Michaela Lindstrom, Managing Director & Founding Partner, Hailia Nordic Oy

10:10 Hildur Inga Sveinsdóttir, Project Manager, Matis

10:25 Q&A

10:45 Coffee & Networking



SESSION 5: BUILDING, ACCELERATING, PROTECTING & INVESTING IN 100% BUSINESSES WITH MINI PITCHES

11:05 Fireside chat, Mini-discussion session

Moderator: *Alexandra Leeper, PhD, Managing Director - International, Iceland Ocean Cluster*

Supporting startups in the blue economy, challenges and solutions

Kristinn Þór Sigurðsson, Project manager, Iceland Ocean Cluster

From Cod Skins to Collagen... to Robots?!

The fisheries business model is changing. Applying biotechnologies to by-products creates new products, exponentially more valuable than the seafood. Companies with the best technology, not the biggest quotas, will dominate this shift.

Ben Wiper, Founder and CEO, CF Waste Recovery

The Mediterranean Kettle of Fish

Addressing the challenges in terms of side-stream management for the Mediterranean Fisheries sector. Providing consultancy to the public and private sector on 100% fish use.

Broni Hornsby, CEO and co-founder, Bythos Biotech

Harnessing Iceland's Resources for Circular Abalone Production

Discover how Aurora Abalone, in partnership with the Reykjanes geothermal plant and Lava Seaweed, is leading the way in a circular economy model. Learn how the innovative use of seawater and resource recycling is reshaping sustainable abalone production.

Vala Valþórsdóttir, CEO, Aurora Abalone

12:00 Conference Wrap up – Thor Sigfusson

12:10 Lunch & Networking

13:30 Transfer to visit the Icelandic Fisheries Exhibition



Conference Fee
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19-20 September 2024
• Full documentation in electronic
format
• Copy of Thor Sigfusson's new book
• Lunch and refreshments on
conference days
• Free transfer, entry and time at
Icelandic Fisheries Exhibition

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Location
Hilton Reykjavik Nordica on 19-20 September 2024
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