

# 'Seafood and health (ingredients) What is the full story for the consumer and industry?'



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## Programme

- 13.40 SEAFOODplus Research Platform. Torger Børresen, *DTU Aqua, Denmark*
- 14.05 Challenges when developing marine lipids for functional foods. *Charlotte Jacobsen, DTU Aqua, Denmark*
- 14.45 Coffee break
- 15.05 Functional seafood products - Seafoodplus. *Joop Luten, Nofima, Norway*
- 15.25 Fish proteins and peptide products: Processing methods, quality and functional properties. *Gudjon Thorkelson, Matis, Iceland*
- 16.05 Closing of workshop

# marifunc

THE NORDIC NETWORK FOR MARINE FUNCTIONAL FOOD

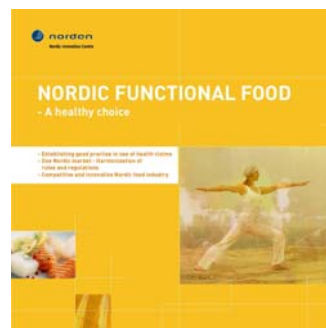
Joop Luten  
Nofima, Tromsø, Norway  
Coordinator MARIFUNC

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# marifunc

THE NORDIC NETWORK FOR MARINE FUNCTIONAL FOOD

- Nordic Innovation Centre (NICE)
  - Nordic Functional Food
  - New Nordic Food
  - Healthy choices



## Objectives MARIFUNC

- To strengthen the marine based food industry in the Nordic countries in the development of innovative marine functional foods or marine food ingredients taking into account consumers needs and attitudes.
- The Nordic Network for Marine Functional Food (MARIFUNC) will target on the following main specific areas:
  - Nutritional and health aspects of marine functional foods
  - Quality and processing of functional components (lipids and proteins) in marine foods
  - Consumer acceptance of marine functional foods
  - Networking, cooperation, dissemination and international positioning

## Partners in MARIFUNC

- Nofima Marine and Market, Tromsø, Norway (coordinating institute)
- University of Tromsø (UiT), Tromsø, Norway
- SINTEF Fisheries and Aquaculture, Trondheim, Norway
- Olivita AS, Oslo, Norway
- Chalmers University, Gothenburg, Sweden
- Sahlgrenska University Hospital, Gothenburg, Sweden
- MATIS, Reykjavik, Iceland
- University Hospital, Reykjavik, Iceland
- Iceprotein, Reykjavik, Iceland
- DTU Aqua, Lyngby, Denmark
- Marinova, Denmark
- Functional Foods Forum, Turku, Finland
- Orkla ASA (Abba Seafood, Felix Abba), Sweden and Finland

## Expertise areas in MARIFUNC

- Nutrition and health
- Bioactive compounds
  - peptide, proteins, lipids, trace elements, probiotics, hydrolysates
- Seafood science
  - technology, product development, processing
- Aquaculture
- Consumer behaviour science
- Sensory science

## Outcome-1 MARIFUNC

### Seafood and health – what is the full story?

Ingrid Undeland, Helen Lindqvist, Yun Chen-Yun, Eva Falch, Alfonso Ramel, Marie Cooper, Asbjörn Gildberg, Joop Luten, Even Stenberg, Henrik Hauch Nielsen, Edel Elvevoll

### Processing of marine lipids and factors affecting their quality when used for functional foods

Charlotte Jacobsen, Turid Rustad, Nina Skall Nielsen, Eva Falch, Stig Jansson, Ivar Storrø

### Fish proteins and peptide products: processing methods, quality and functional properties

Gudjon Thorkelsson, Rasa Slizyte, Asbjörn Gildberg and Hordur G. Kristinsson

### Probiotics and seafood

Łukasz Grześkowiak, Jaakko Korpela, Seppo Salminen

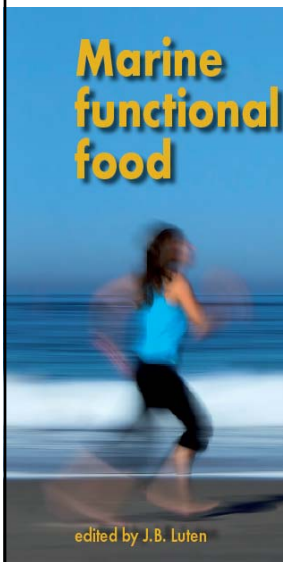
### Consumer acceptance of (marine) functional food

Pirjo Honkanen

### Commercializing healthy nutrition: challenges for SMEs

Patricia Wiklund

**Marine functional food**



edited by J.B. Luten

## Outcome-2 MARIFUNC

- A popular 'Hav og Helse' brochure (Chapter 1 MARIFUNC book +++)
  - Developed by Nofima Marine and the Norwegian Seafood Association (NSL).
  - The Fishery and Aquaculture Industry Research Fund and the Norwegian Seafood Export Council distributed 17.000 brochures over 700 kindergartens in Norway.



- Presentations at
  - scientific conferences (WEFTA, NSL-seafood days)
  - NICE meetings
- New collaborative R&D proposals
- Workshops (Helsinki, Reykjavik and Copenhagen)

- Thanks and now the presentations will start

## Programme

- 10.00 Welcome and introduction **SeafoodCircle**. *Torger Børresen, DTU Aqua, Denmark*
- 10.10 Introduction to Healthy Growth project. *Mie Bendtsen, Øresund Food Network, Denmark*
- 10.20 Introduction MARIFUNC. *Joop Luten, Coordinator MARIFUNC, Nofima Marine, Norway*
- 10.35 Seafood and health - what is the full story? *Ann-Sofie Sandberg, Chalmers University, Sweden*
- 11.35 Long chain n-3 fatty acids in seafood and child nutrition. *Lotte Lauridsen, KU Life, Denmark*
- 12.20 Lunch
- 13.20 Seafood: Risks versus benefits. *Jens Sloth, DTU Food, Denmark*
- 14.05 Challenges when developing marine lipids for functional foods. *Charlotte Jacobsen, DTU Aqua, Denmark*
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