

Virtual Seaweed for Health conference 2020

Tuesday 25th of August

	Channel 1			Channel 2			Channel 3		
CET	Session	Presenter	Presentation title						
09:30	Video presentation from the beach (chair Stefan Kraan)	Prannie Rhatigan	How to find, harvest and use seaweeds						
10:00	Key note 3 (Chair Susan L. Holdt)	Jeon Ha Kim	Traditional exploitation of Korean kelp species: food, feed, medicinal uses and conservation'						
20	Session 5 (Quality and preservation) (Chair José Bonomi Barufi)	Fini Sánchez-García, Spain	Evaluation of the quality, freshness and shelf life of sea lettuce (<i>Ulva sp. laminar</i>) collected in the earthen ponds of the Bay of Cádiz						
30		Cecilie Wierenfeldt Nielsen, Denmark	Optimizing seaweed processing for retaining the nutritional profile – a case study on gentle air drying of <i>Saccharina latissima</i>						
40		Praveen Kumar, Denmark	Seaweeds: Are they modern day super food after post-harvest processing?						
50	Coffee break (10 min)/Discussion exploitation, quality and preservation	Chairs Susan and José							
11:00	Video presentation (Chair Herminia Domínguez)	Tino Otero Spanish chef, Porto Muñios	Cooking with seaweed Spanish style						
30	Session 6 (Protein) (Chair Michela Caprani)	Louise Juul, Denmark	Protein extraction from <i>Ulva fenestrata</i> - effect of extraction method on protein quality						
40		João Pedro Trigo, Sweden	Effect of pH-shift processing on in vitro digestibility and Caco-2 cell bioavailability of <i>Ulva fenestrata</i> proteins						
50		Catalina Mercedes Landeta, Chile	Valorization and upgrading of the nutritional value of seaweed and seaweed waste using marine fungi to produce mycoprotein						
12:00		Stephanie Brain, Chile	Growth of terrestrial filamentous fungi <i>Trichoderma reesei</i> in green macroalgae						
12:10	Coffee break (10 min)/Discussion protein	Chairs Herminia and Michela							
20	Keynote 4 (Chair Stefan Kraan)	Alan Critchley	2020 vision: a phyconomic approach to supplying the global, future needs for seaweeds of commercial interest						
40	Session 7 (Animal Health; sponsored "The Seaweed Company") (Chair Hilde Vrancken)	Garima Kulshreshtha , Canada	Utilization/benefits of using selected macroalgae (seaweeds) as feed supplements in poultry production						
50		Hemant Giri Rao Vantharam Venkata, India	Red seaweed extract improves productivity, immunity and disease tolerance in aquaculture, poultry and livestock						
13:00		Ermias Kebeab, USA	Seaweed as a feed additive to reduce enteric methane emissions						
13:20		Joe Towers Brades, UK	Our Storey reducing carbon footprint and adding value on our dairy farm						
30	Coffee break (10 min)/Discussion supply and animal health	Chairs Stefan and Hilde							

40 Posters sessions are open i channel 1,2 and 3, and Closing ceremony- See you next time

	Channel 1			Channel 2			Channel 3		
	Poster room	Main author	Poster title	Poster room	Main author	Poster title	Poster room	Main author	Poster title
14:00	Poster view, Q&A and discussion (bioactivity) (Chair Maria Dolores Torres)	Noelia Flórez-Fernández, Spain	Fucoidans as natural biomolecules with potential therapeutical applications	Poster view, Q&A and discussion (antioxidant and more) (Chair Susan L. Holdt)	Jong-Il Choi, South Korea	Antioxidant activities of Korean dried laver products from different regions	Poster view, Q&A and discussion (bioactivity and composition) (Chair Stefan Kraan)	Ana Maria Valado, Portugal	The intake of vegetable jelly and hypercholesterolemia in humans
	Read the posters prior to the session	Monique Mulder, The Netherlands	Potential of seaweed in reducing blood glucose of overweight type 2 diabetes patients		Thais Fávoro Massacoto, Spain	Temporal variability composition of <i>Ulva ohnoi</i> biomass from mariculture effluents		Milena Álvarez Vriñas, Spain	Antitumoral properties of aqueous fractions from <i>Sargassum muticum</i>
	Oral presentation	Vanesa Sanz Llorens, Spain	Healthy biopolymer-based hydrogels formulated with <i>Mastocarpus stellatus</i> red seaweed extracts		Julia Vega, Spain	Brazilian beach-cast seaweeds: antioxidant and photoprotection properties		Jong-Il Choi, South Korea	Whitening Activity of Polysaccharides from <i>Undaria pinnatifida</i> Sporophyll after irradiation
		Helene Marfaing, France	Effects of food processing technologies on organoleptic characteristics of edible seaweeds	Oral presentation	Teresa Mouga, Portugal	Antioxidant activity of extracts of the red seaweed <i>Gracilaria gracilis</i>		Leonel Pereira, Portugal	Characterization of Polyunsaturated Fatty Acids profile in seaweeds from western coast of Portugal
				Oral presentation	Teresa Mouga, Portugal	The Role of Light and Nutrients in Shaping <i>Gracilaria gracilis</i> (Rhodophyta) Pigment Production		Tiago Santos Morais, Portugal	Cultivation and nutritional evaluation of <i>Ulva sp.</i> , in an estuarine aquaculture inshore system
14:30								Julia Vega, Spain	<i>Rugulopteryx okamurae</i> , an invasive alga in Southern Spain, as source of valuable bioactive compounds