Virtual Seaweed for Health conference 2020

Monday 24th of August

	Channel 1			Channel 2			Channel 3		
CET	Session	Presenter	Presentation title						
	Opening ceremony/welcome S4H 2020 (Chairs Stefan, Susan, Michela)								
	Key note 1 (Chair Stefan Kraan)	Deniz Tasdemir	Chemical ecology and drug discovery studies on Baltic brown algae and their microbiome'						
20	Session 1 (Bioactive compounds) (Chair Renu Geetha Bai)	Stephanie Brain, Chile	Agar extraction from red macroalgae Pelillo (Agarophyton chillense) residue after extraction of Phycobiliproteins						
30		Zwonaka Mapholi, South Africa	Optimization of fucoidan recovery by ultrasound-assisted enzymatic extraction from South African kelp, Ecklonia maxima						
40		Michela Caprani, Ireland	The use of bioinformatics and In vitro analysis to Identify novel Antimicrobial Peptides from Macroalgae						
50		Hugo Pliego-Cortés, France	Antiviral polysaccharides and glycoproteins against Herpes Simplex Virus and Human Immunodeficiency Virus from underutilizable seaweeds beachcast biomass						
	Discussion bioactives and drug discovery	Chairs Stefan and Renu		Video presentation from the beach	Prannie Rhatigan	How to find, harvest and use seaweeds			
20	Session 2 (Flavour) (Chair Cecilie W. Nielsen)	Rosa Jonsdottir, Iceland	Seaweed flavour compounds						
30		Tanja Moerdijk-Poortvliet, Netherlands	Isolation and analysis of free amino acids and 5'-nucleotides as key contributors to the umami taste of seaweeds						
40		Helene Marfaing, France	Effects of food processing technologies on organoleptic characteristics of edible seaweeds						
50	Coffee break (10 min)/ Discussion flavour	Chair Cecilie W. Nielsen	MINIMARIAN VI SUIVIS SCAWGOUS						
12:00	Key note4 (Chair Monique Mulder)	Felix Lopez	Cosmeceutics and blue biotechnology with marine algae and cyanobacterial						
20	Session 3 (Antiaging and skin care) (Chair Felix Lopez)	Julia Vega Sánchez, Spain	Red macroalgae extracts as potential source of antioxidant and photoprotective compounds						
30		Teresa Mouga, Portugal	Antioxidant activity of extracts of the red seaweed Gracilaria gracilis						
40		Teresa S. Catalá, Germany	Non-targeted molecular analysis of the invasive specie Rugulooteryx okamurae and relation to its antioxidant potential						
	Coffee break (10 min)/Discussion antiaging and skin care	Chairs Monique and Felix							
13:00	Session 4 (Control of compounds) (Chair Michela Caprani)	José Bonomi Barufi, Brazil	Role of radiation regulating high valuable compounds in Pyropia leucosticta (Rhodophyta)						
10		Teresa Mouga, Portugal	The Role of Light and Nutrients in Shaping Gracillaria gracillis (Rhodophyta) Pigment Production						
20		Susan Løvstad Holdt, Denmark	Occurrence of toxic elements in seaweed intended for human consumption						
30	Discussion control of compounds	Chair Michela							
40	Join the poster sessions in Channel 1,2 and 3, and see you tomorrow								
		Channel 1		Channel 2			Channel 3		
	Poster room	Main author	Poster title	Poster room	Main author	Poster title	Poster room	Main author	Poster title
13:50	Poster view, Q&A and discussion (extraction and processing)(Chair Felix Lopez)	María Dolores Torres, Spain	microwate appliced extraction	Poster view, Q&A and discussion (nanoparticles) (Chair Susan L. Holdt)	Noelia Flórez-Fernández, Spain	Synthesis of gold nanoparticles using bioactive extracts from the invasive brown seaweed Sargassum muticum	Poster view, Q&A and discussion (bioactivity/agricultural/anti-	João Cotas, Portugal	Effects of "sargaço" liquid extracts as a seed germination biostimulant
		Nicole Leonard, United Kingdom	A Review on the Methodologies of the Extraction of Seaweed Proteins		Karina Véliz, Chile	Differential removal of heavy metal ions from dietary fiber of the red seaweeds Porphyra sp. and Chondracanthus chamissol using activated carbon	bacterial/animal health) (Chair Stefan Kraan)	João Cotas, Portugal	Sulphated polysaccharides of the Kappaphycus alvarezii macroalgae administration in the simulated transport of Nile tilapia fingerlings, Oreochromis niloticus
	Read the posters prior to the session	Pablo G. del Río, Spain	Assessment of microwave assisted extraction as suitable green technology to obtain functional biomolecules from invasive macroalgae		Sónia Pereira Miguel, Portugal	Green Production of silver nanoparticles mediated by Codium sp.		Maya Rima, France	Seaweeds: a promising source of antibiofilm agents against pathogenic bacteria
		Lucía López-Hortas, Spain		Poster view, Q&A and discussion (flavour) (Chair Cecilie W. Nielsen)	Valentina Natalia Figueroa, Chile	Changes in Texture and Umami compounds of the brown algae Durvillaea antarctica by various processing methods		Maya Rima, France	Evaluation of the insecticidal activity of a green alga against Drosophila melanogaster fruit fly
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Virtual Seaweed for Health conference 2020

Tuesday 25th of August

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	Channel 1			Channel 2			Channel 3		
ĒΤ	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	(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 (Ulva sp. laminar) collected in the earthen ponds of the Bay of Cadiz						
30		Cecilie Wirenfeldt Nielsen, Denmark	Optimizing seaweed processing for retaining the nutritional profile – a case study on gentle air drying of Saccharina latissima						
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	(Chair Herminia Domínguez)	Tino Otero Spanish chef, Porto Muiños	Cooking with seaweed Spanish style						
30	Session 6 (Protein) (Chair Michela Caprani)	Louise Juul, Denmark	Protein extraction from Ulva fenestrata - 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 Ulva fenestrata 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 Trichoderma reesei 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						
	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		Hemanth Giri Rao Vantharam Venkata, India	Red seaplant extract improves productivity, immunity and disease tolerance in aquaculture, poultry and livestock						
13:00		Ermias Kebreab, 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	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	
	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)		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			Temporal variability composition of Ulva ohnoi biomass from mariculture effluents		Milena Álvarez Viñas, Spain	Antitumoral properties of aqueous fractions from Sargassum muticum	
		Vanesa Sanz Llorens, Spain	Healthy biopolymer-based hydrogels formulated with Mastocarpus stellatus red seaweed extracts			Brazilian beach-cast seaweeds: antioxidant and photoprotection properties		Jong-il Choi, South Korea	Whitening Activity of Polysaccharides from Undaria pinnatifida Sporophyll after irradiation	
	Oral presentation	Helene Marfaing, France	Effects of food processing technologies on organoleptic characteristics of edible seaweeds	Oral presentation		Antioxidant activity of extracts of the red seaweed Gracillaria gracilis		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 Gracilaria gracilis (Rhodophyta) Pigment Production		Tiago Santos Morais, Portugal	Cultivation and nutritional evaluation of Ulva sp., in an estuarine aquaculture inshore system	
14:30								Julia Vega, Spain	Rugulopteryx okamurae, an invasive alga in Southern Spain, as source of valuable bioactive compounds	