

“The seafood value chain; from production to consumption”

(3 ECTS)

Sunday 6 March 2022

Arrival to Kristineberg Center for Marine Research and Innovation

Monday 7 March

- 07:30-08:20 Breakfast
- 08:30-10:00 Welcome & Presentation of the station and roundtrip of the premises
Ingrid Undeland, Chalmers & Fredrik Gröndahl, KTH
- 10:00-10:15 Coffee break
- 10:15-12:00 Cultivation of extractive species
Henrik Pavia, GU & Åsa Strand, IVL
- 12:00-13:00 Lunch break
- 13:00-15:00 Fed aquaculture - a diversity of techniques and species
Kristina Sundell & James Hinchcliffe, GU
- 15:15-16:00 Design of aquafeed
Aleksandar Vidakovic, SLU
- 16:15-16:30 Coffee break
- 16:30-18:00 Marine and lake fisheries
Malin Skog, SPF-PO & Mats Eriksson & Mats Ingemarsson, Insjöfiskarena
- 18:00-19:00 Dinner
- 19:00-21:00 Get together party

Tuesday 8 March

- 07:30-08:20 Breakfast
- 08:30-09:15 Fish meal & fish oil production for non-food uses
Klaus Henri Kristoffersen, FF Skagen
- 09:15-11:00 Seafood value chains
Martin Kuhlin, Sweden Pelagic AB, Anders Högberg, Orkla Foods Sweden, Fredrik Norén, Marine Taste & Fredrik Gröndahl, Nordic Seafarm
- 11:15-12:00 Challenges and possibilities for value adding of filleting co-products
Ingrid Undeland & Mehdi Abdollahi, Chalmers
- 12:00-13:00 Lunch break
- 13:00-16:00 Seafood quality from chemical, physical, microbial and sensorial perspectives
Ingrid Undeland & Mehdi Abdollahi, Chalmers, Jonas Steenholdt Sørensen, DTU & Penny Bergman, Rise
- 18:00-19:00 Dinner
- 19:00- Independent project work

Wednesday 9 March

- 07:30-08:20 Breakfast
- 08:30-12:00 Study visit to Marenor and Havets Hus, Lysekil
- 12:00-13:00 Lunch break at Havets Hus
- 13:00-15:00 Sustainability analyses within the seafood production system
Fredrik Gröndahl, KTH & Friederike Ziegler, Rise
- 15:00-15:15 Coffee Break
- 15:15-16:00 Consumer attitudes in relation to seafood
Erik Lundberg & John Armbrecht, GU
- 16:15-17:00 Seafood and health
Ann-Sofie Sandberg, Chalmers
- 18:00-19:00 Dinner
- 19:00- Independent project time

Thursday 10 of March

- 07:30-08:20 Breakfast
- 08:30-09:15 The use of digitalization within aquaculture
Ivan Stenius & Fredrik Gröndahl, KTH & Torbjörn Johansson, IVL
- 9:30-10:15 Traceability in the seafood production chain
Petter Olsen, Nofima
- 10:15-10:30 Coffee break
- 10:30-11:15 Seafood and tourism
Lena Mossberg, GU
- 11:30-12:15 The legal framework around seafood production
Jonas Kyröntiita, GU
- 12:00-13:00 Lunch break
- 13:15-15:00 Boat trip and harvest of seafood
Fredrik Gröndahl, KTH
- 15:00- Independent project work
- 18:00-19:00 Dinner

Friday 11 of March

- 07:30-09:00 Breakfast
- 09:00-12:00 Presentation of project work
- 12:00-13:00 Lunch
- 13:15-15:00 General reflections from the course and evaluation
Ingrid Undeland & Fredrik Gröndahl
- 15:00 Departure