

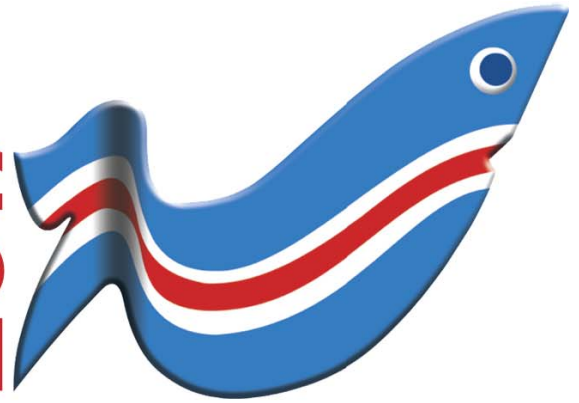


**FISH WASTE
FOR PROFIT**

2nd Icelandic Fisheries Conference

SMÁRINN KÓPAVOGUR ICELAND

14 September



Supported by: 



CONFERENCE PROGRAMME

Fish Waste for Profit

Understanding the fish waste pyramid of value

The 2nd Icelandic Fisheries Conference, Fish Waste for Profit, will address the innovative uses for potentially discarded parts of the catch that can be turned into high value products for non-food sectors such as pharmaceutical and cosmetic. Fish Waste for Profit is aimed at organisations looking to learn more about the fish waste pyramid of value from the industry pioneers in Iceland, and how to maximise ROI from their seafood products, discover new innovations and industry insights, whilst developing relations with key industry stakeholders.

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ABOUT THE CONFERENCE

Pioneers on the programme

Our international, one-day conference is aimed at companies involved in the commercial fishing, aquaculture and processing sector. This year's conference will focus on the fish waste pyramid of value and how to maximise your return on investment from seafood products. Fish Waste for Profit will deliver topical seminars from world leaders in by-product reutilisation in Iceland and will focus on addressing the issues and techniques involved in the reutilisation of potentially discarded parts of the catch that can be turned into high value products for non-food sectors.

With an estimated 43% of fish and shellfish resources ending up as wastage, innovators are converting once discarded parts of the fish into desirable products and income; from shoes, belts, wallets, and medical devices to supplements, face creams and biodiesel.



Unsurpassed networking with key industry stakeholders

Attendees will get the opportunity to develop relations with key industry stakeholders during dedicated networking time. Coffee and lunch breaks provide the perfect opportunity to continue the discussion outside of the conference room with your fellow attendees. The Icelandic Fisheries Conference represents a unique, intimate setting in which to connect with pioneers in the fish processing by-product reutilisation sector.

Make more of your time out of the office with free access to the Icelandic Fisheries Exhibition 2017!



Connect with over 15,000 fisheries professionals

Make sure you visit the Icelandic Fisheries Exhibition which opens on the 13 September 2017 and is attended by over 15,000 leading fisheries professionals. This is a must for all commercial fisheries organisations and associated businesses. Established in 1984 and taking place every three years, the exhibition ensures that new products are on display at each event, resulting in constant growth since its inception with delegates attending from Europe, the Far East, the Americas and Africa.

Whilst visiting make sure you pick up a copy of our sister brand, World Fishing & Aquaculture Magazine, for the latest news and insight for the international fishing and aquaculture industry.



14 SEPTEMBER 2017

09:00 Registration and networking coffee

Chairman's welcome and introduction

09:45 We can create more value!

*Dr Þór Sigfusson, Founder & Chairman,
Iceland Ocean Cluster*

Welcome address

10:00 100% COD

Codland is a young start up company aiming for 100% utilisation of Cod. By maximum values with collaboration within the fishing industry also with research institutions and universities to create innovative solutions. How is the process going and what are next steps?

Tómas Þór Eiríksson, Managing Director, Codland

Keynote address

10:15 From Waste to Health

The concept behind using fish skin as biomaterial and the journey of Kerecis from an idea to a fast-growing, profitable business.

Hilmar Kjartansson, Medical Director, Kerecis

10:30 Q&A

SESSION ONE: BOTTOM TO MIDDLE - LARGE SCALE PROCESSING OF FISH BY-PRODUCTS

10:40 Creation of food grade fish oils from pelagic fish processing by-products

Icelandic fishmeal processing facilities produce fish meal and crude fish oil from high quality cut-offs and trimmings from processing of N-Atlantic pelagic fish species like herring, mackerel, blue whiting and capelin. This crude fish oil contains high proportions of stearin consisting of saturated and long-chain mono-saturated fatty acids, making it almost impossible to fully refine these fish oils so that they meet the fish oil industry's standard three-hour cold test. Margildi has developed a new patented winterization process (cold fractionation) to enable efficient and economic removal of the stearin content in order to fully refine said fish oils for human consumption.

Snorri Hreggvidsson, CEO, Founder & Owner, Margildi

11:00 The bottom of the pyramid – Large scale upgrading of fish processing side streams

Many of the by-products from the fisheries industry have traditionally been considered of low value and mostly been discarded. Can investing in sustainable solutions combined with proper handling and processing create value from these underutilized side streams? What are the main challenges involved and what new opportunities can be created.

David Tomas Davidsson, R&D, Codland

11:20 Preserving the quality

The most valuable by-products are now so valuable that they should be called products and not by-products. This lecture will highlight important handling methods to preserve their value.

*Jón Birgir Gunnarsson, Head of Sales and Marketing,
Skaginn 3X*

11:40 Creating value from fish and crab sidestreams: Danish examples

*Karin Loft Eybye, Consultant - Food Technology &
AgroTech, Danish Technological Institute*

12:00 Q&A

12:10 Networking lunch

SESSION TWO: NICHE PRODUCTS

13:40 Fish in your face

Can we make premium skin care products from fish by-products that belong in premium beauty departments around the world?

*Hrönn Margrét Magnúsdóttir, Co-Founder & CEO,
Feel Iceland*

14:00 The production and the possibilities of fish skin as source for the leather industry

How to make the most value out of by-products from the fishing industry and at the same time meet the needs of the markets for exotic leather from sustainable source.

*Gunnsteinn Björnsson, CEO and Tanning Technician,
Atlantic Leather*

14:20 Q&A

SESSION THREE: RISING TO THE TOP – HIGH VALUE PRODUCTS, HIGH INTENSITY PROCESSES

14:30 Fish protein as an active ingredient in food and food supplements

Marine organisms offer an enormous resource for nutrients like proteins and lipids as well as novel valuable compounds with specific properties such as enzymes, peptides, minerals and vitamins. Fish by-products such as trimmings are protein rich but have traditionally been used for fish mince and animal feed due to difficulties in getting rid of the characteristic fish taste. Fish protein could provide basis for a new wave of protein supplements and protein added products.

*Hólmfríður Sveinsdóttir Ph.D., Managing Director,
Protis (Ice protein)*

14:50 Healing with Fish Skin

The development process, regulatory pathway, products and product pipeline

*G Magnus Hermannsson, VP Development &
Regulatory, Kerecis*

15:10 Shifting Mindsets: The Path to By-Product Reutilisation in Maine

The New England Ocean Cluster is shifting the mindset in Maine towards by-product reutilization. This is achieved through collaborating with Maine entrepreneurs and seafood processors of lobster and other North Atlantic fisheries to develop high value waste stream opportunities.

*Patrick Arnold, Co-Founder & CEO, New England
Ocean Cluster*

15:30 Q&A

15:40 Coffee & Networking

SESSION FOUR: SESSION FOUR: DISCUSSION: FISH WASTE – A BIG BUSINESS

16:10 – 16:50 A panel discussion from experts in the fisheries investment sector highlighting the importance of investment in by-product reuse initiatives

*Panellists to include: Dr Thor Sigfusson, Founder &
Chairman, Iceland Ocean Cluster, Pétur Pálsson, CEO,
Visir hf, Brynjólfur Bjarnason former CEO of Grandi &
investment partner at Marinvest*

16:50 Conference round-up and close by Conference Chairman

