

Second announcement



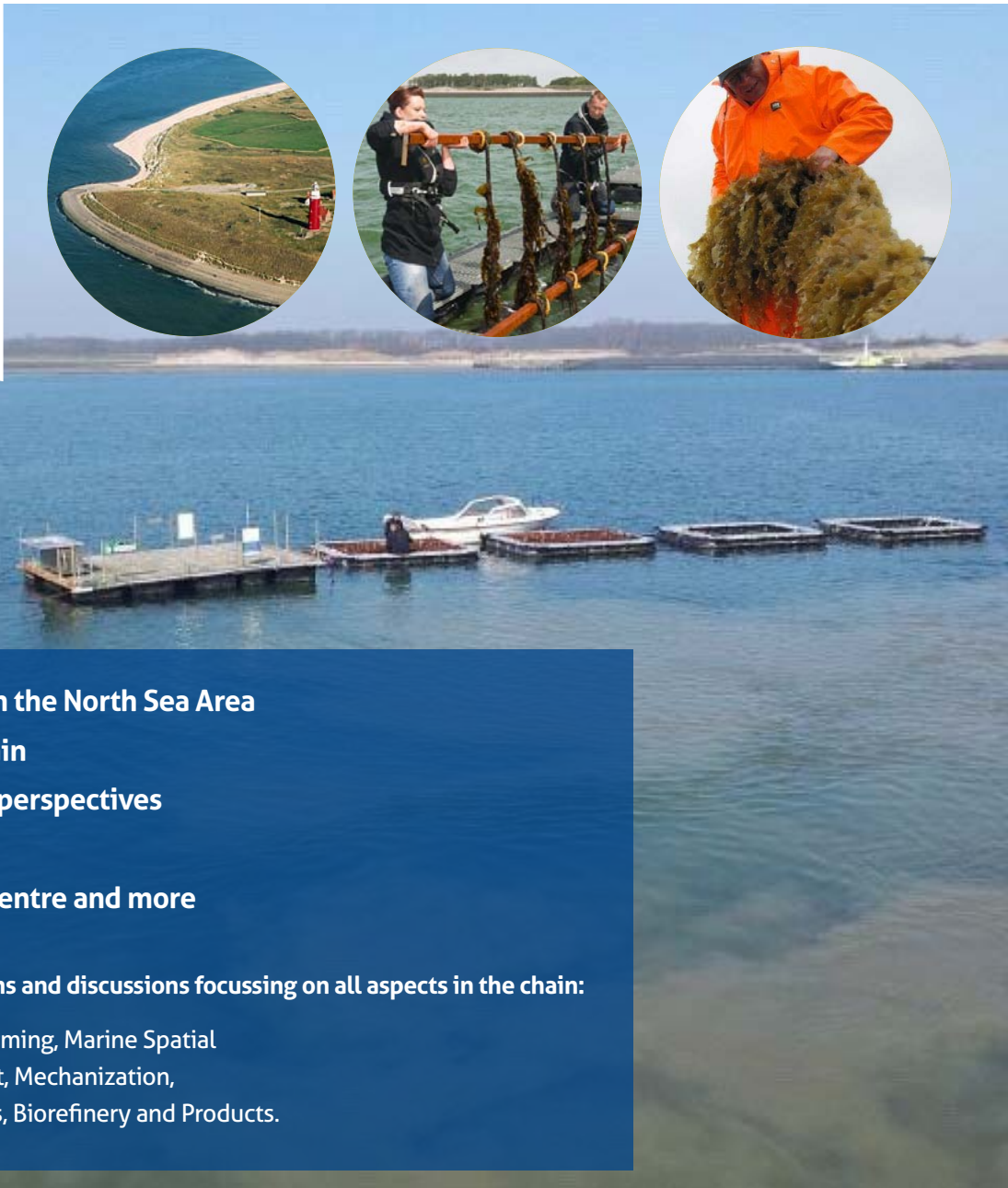
Seagriculture

Exploring the seaweed chain

2nd international seaweed conference
More info at: www.seagriculture.eu

September
25 - 26
2013

Den Helder/Texel, The Netherlands



- Discover the progression in the North Sea Area
- Exploring the seaweed chain
- Commercial and scientific perspectives
- *New:* Education Square!
- Site visit to seaweed test centre and more

Two days of interactive presentations and discussions focussing on all aspects in the chain:


Biobased Economy, Hatchery and Farming, Marine Spatial Planning, Market Chain Development, Mechanization, Pre-processing, Storage and Logistics, Biorefinery and Products.

Organizing committee members:



CONFERENCE PROGRAM

for the most up-to-date program click [here](#)

25 September 2013, Dok 51, Den Helder		Parallel sessions
9.00 - 09.30 Registration and coffee / tea		Session 1: 14.00 – 15.00
09.30 – 09.45 Welcome and introduction by Martin Scholten, IMARES		Hatchery and Farming Chairman: Willem Brandenburg, Plant Research International <ul style="list-style-type: none">■ Genetics■ Bert Groenendaal, R&D Project Coordinator, Sioen Advanced textiles as novel substrates for seaweed cultivation■ Dr. John Bothwell, School of Biological and Biomedical Sciences, Durham University Kelp plantations in EnAlgae: an EU-funded collaborative network
09.45 – 11.15 Biobased Economy Chairman: Floris Groenendijk, IMARES <ul style="list-style-type: none">■ Roel Bol, Biobased Economy / Ministry of Economic Affairs■ Prof. Dr. Bela Buck, Alfred Wegener Institute for Polar and Marine Research AWI Marine Aquaculture, Maritime Technologies and ICZM Head of Working Group From near shore pilots to large scale offshore operations■ Sergio Cansado, Marine Stewardship Council Measuring fisheries sustainability		Session 2: 14.00 – 15.00
11.15 – 11.30 North Seaweed promo film (work version) Launching of the 3-minutes promo film by Jaap Bond, deputy of the province of Noord Holland. The promo film focuses on the current situation and needs regarding the North seaweed chain in development.		Marine Spatial Planning Chairman: Sander van der Burg: LEI <ul style="list-style-type: none">■ Dr. Adam Hughes, Lecturer in Sustainable Aquaculture, Marine Alliance for Science and Technology Scotland, Scottish Marine Institute Seaweed and Society's Challenges in the 21st Century■ Josien Steenberg, IMARES Bluegrowth developments and Multi-use platforms
11.30 – 12.00 Coffee / tea break		Session 3: 15.00 – 16.00
12.00 – 13.00 Experiences of seaweed end-users Piet Bogaert, PhD, Global Product & Process Development Manager Polysaccharides, Cargill Texturizing Solutions. How collaborations between the scientific community, suppliers and processors can ensure a sustainable seaweed industry.		Market Chain Development Chairman: Stefan Kraan, Ocean Harvest Technology <ul style="list-style-type: none">■ Dr. Stefan Kraan, Scientific Director and co-founder Ocean Harvest Technology Ltd Seaweed, the low hanging fruit■ Helena Abreu, SeaBioplas Seaweed from sustainable aquaculture as feedstock for biodegradable bioplastics■ Marie Plan, Aqua B Edible seaweed: 20 years of seaweed food market evolution
13.00 – 14.00 Networking Break During to the lunch buffet, it is possible to visit the Table Top Presentations and Poster Sessions. And a discussion on the further development of demand-driven educational seaweed programmes will be convened by Maritime Campus Netherlands.		Session 4: 15.00 – 16.00
16.00 – 16.30 Coffee / tea break		Upscaling installations and reducing operational costs Chairman: Chris Veltman, ATO <ul style="list-style-type: none">■ Marnix Poelman, Wageningen UR Large scale offshore windfarms and offshore aquaculture■ John Stavenuiter, AMC Centre Simulation model reducing operational costs for offshore windfarms and offshore aquaculture
17.00 – 17.15 Wrap up: Day 1 by Floris Groenendijk - IMARES		16.30 – 17.00
17:15 - 17:45 Reception - location Dok51		Discussion Governance Chairman: Luc van Hoof, IMARES <ul style="list-style-type: none">■ Ministerie EZ - Wilbert Schermer-Voest■ Stichting Noordzee - Christine Absil■ Blueport/VisNed - Pim Visser■ ICES / IMARES Wageningen UR – Pauline Kamermans■ Stichting Noordzee Boerderij - Eef Brouwers■ Ekofish - Louwe de Boer■ Rijkswaterstaat - Chris Dijkshoorn (invited)
19:30 - 22:00 Dinner Evening - location Dok51 optional - upon registration only		

CONFERENCE PROGRAM

for the most up-to-date program click [here](#)

26 September 2013, NIOZ, Texel	
9.30 - 10.00 Registration and coffee/tea	13:00 - 14:00 Keynote lecture / NIOZ Colloquium
10.00 - 10.15 introduction by Henk Brinkhuis, director NIOZ	<ul style="list-style-type: none">■ <i>Ronald de Vries, CBS-KNAW FUNGAL BIODIVERSITY CENTRE</i> <i>Degradation of biomass of terrestrial plants and algae by fungi</i>
10.15 - 11.45 Lectures Chairman: Klaas Timmermans, NIOZ <ul style="list-style-type: none">■ <i>Jaap van Hal, Research Scientist, Energy Center of the Netherlands (ECN)</i> <i>Chemicals and bio-fuels from the third generation biomass seaweed</i>■ <i>Paulien Harmsen, Scientist Biorefinery and Biobased Products, Wageningen UR</i> <i>Seaweed biorefinery: production of fuels and chemicals from native North Sea seaweed species</i>■ <i>Annette Bruhn, Research Scientist, PhD, Aarhus University – Department of Bioscience</i> <i>The MacroAlgae Biorefinery, Laminaria for Energy, Feed and Bioremediation</i>■ <i>Job Schipper, Hortimare</i> <i>Follow-up Texel: test module for seaweed cultivation off the coast of Texel</i>	14:00 - 15:20 Lectures <ul style="list-style-type: none">■ <i>Céline Rebours, Helena Abreu and Julie Maguire, Bioforsk</i> <i>Integrated actions for the development of the Macroalgae Industry in Europe.</i>■ <i>Paul Bikker, ASG</i> <i>Seaweed and seaweed components as novel protein sources in animal diets.</i>■ <i>Pieterella Luttikhuisen & Judith van Bleijswijk, NIOZ</i> <i>Population genetics of kelp and its relevance for kelp farming in northwest Europe.</i>■ <i>Alexander Lubsch / Klaas Timmermans, NIOZ</i> <i>First results for the NIOZ Seaweed Centre.</i>
12:00 - 13:00 Lunch & Networking Break During the lunch buffet, it is possible to visit the Table Top Presentations and Poster Sessions. And a discussion on the further development of demand-driven educational seaweed programmes will be convened by MCN. Show of promo film (non-stop).	15:20 - 15:30 Wrap up Day 2 <ul style="list-style-type: none">■ <i>by Klaas Timmermans, NIOZ</i>
	15:30 - 17:30 Technical Visits
	18:00 Departure ferry to Den Helder



Time and place for conference

Wednesday September 25th, 2013
Dok51, Willemsoord 51, Den Helder

- 9.00 - 17.15 Conference
- 17.15 - 17.45 Reception
Dok51, Willemsoord 51, Den Helder
- 19.30 - 22.00 Dinner evening

Thursday September 26th, 2013

- 9.30 - 15.30 Conference
NIOZ, Landsdiep 4, 't Horntje, Texel
- 15.30 - 17.30 Technical visits
NIOZ and Zilt testbedrijf

Second announcement

Seagriculture

Exploring the seaweed chain



Exclusive site visit NIOZ and Zilt Testbedrijf

Thursday afternoon all attendees have the chance to visit the recently opened Seaweed Testcentre as part of NIOZ. The Seaweed Centre consists of 20-30 cultivation tanks of 2000 L each.

A second technical visit is planned to the saline cultivation centre – Tested on Texel (Zilt testbedrijf) at Texel. For more info follow the link. No additional costs are charged for both excursions.



Information market and sponsoring

The senior level audience can be reached by being present with a table top presentation or exposing your brand through sponsoring or offering a gadget in the delegate package. For this and more commercial opportunities, please contact the organiser at Christie.devrij@dlg-benelux.com.



Registration and more info

Are you interested in attending this international conference? Please book your ticket online for €345 excl. 21% VAT. Register here for the International Seagriculture Conference in Den Helder / Texel, the Netherlands. For more information, please contact: Mrs. Christie de Vrij, E: christie.devrij@dlg-benelux.com, T: +31 348 484 002 or visit www.seagriculture.eu

For more info press the buttons

Press releases

Hotel info

Technical visits

Social media

Media Partners

