

Tuesday 8.th of October	
18.30-20.00	Registration
19.30-21.00	Informal get-together at Rorbua
Wednesday 9.th of October	
08.00-09.00	Registration
09.00-09.15	Opening ceremony <i>Heidi Nilsen, Director of Research, Chair WEFTA 2013, Nofima, Tromsø, Norway</i> <i>Jens Johan Hjort, Mayor of Tromsø, Norway</i>
09.15-09.45	WEFTA Award winner 2012 "My experience with restructured fish products and industrial interest" <i>Javier Borderias, Research Professor, ICTAN-CSIC, Madrid, Spain</i>
1 Modern fisheries and aquaculture – technologies and sustainability <i>Chairs: Margrethe Esaiassen, Norway and John Fagan, Ireland</i>	
09.45-10.25	Keynote lecture "Capture-based aquaculture at Nofima Norway, capturing the best of both worlds" <i>Kjell Midling, Senior scientist, Nofima, Norway</i>
10.25-10.55	Quality of farmed Atlantic cod frozen pre rigor in Cell Alive System, air-blast and slow freezers <i>Ulf Erikson, Elin Kjørsvik, Tora Bardal, Hanne Digre, Marte Schei, Tore Sveen Søreide, Ida G Aursand</i> <i>SINTEF Fisheries and Aquaculture, Norway</i>
	A study of the ice crystal sizes of red muscle of pre-rigor Atlantic salmon (<i>Salmo salar</i>) fillets during superchilled storage <i>Lilian Daniel Kaale and Trygve Magne Eikevik</i> <i>Norwegian University of Science and Technology (NTNU), Norway</i>
10.55-11.25	Coffee break
11.25-12.10	Growth and body composition of sea bass fed diets including graded levels of a blend of two marine microalgae in low fish meal/oil diets <i>Bianca Maria Poli, M. Bruno, G. Chini Zittelli, G. Giorgi, I. Galigani, M. R. Tredici and E. Tibaldi</i> <i>Florence University, Italy</i>
	Optimizing fish oil usage in trout farming – searching for a profitable value chain <i>Susanna Airaksinen, Jukka-Pekka Suomela, Marko Tarvainen, Mari Sandell, Hannu Kiviranta and Markus Kankainen</i> <i>Finnish Game and Fisheries Research Institute, Finland</i>
	Growth, maturation and flesh quality in Atlantic cod <i>Marit Bjørnevik, Bjørn Roth, Henriette Hansen, Atle Foss, Erik Vikingstad, Christel Solberg, Mark Powell, Birgitta Norberg and Albert K. Imsland</i> <i>University of Nordland, Norway</i>
12.10-13.10	Lunch
<i>Chairs: Maria Guðjónsdótti, Denmark and Ines Lehmann, Germany</i>	
13.10-14.25	Research and innovation on fish capture and pre-processing on bottom trawlers: An economic assessment from CRISP activities <i>Marianne Solvang, John R. Isaksen, Thomas A. Larsen and Bent Dreyer</i> <i>Nofima, Norway</i>
	Fishing and logging using depth sensors on the codend - effect on different quality parameters of cod and haddock <i>Hanne Digre, Eduardo Grimaldo, Marte Schei and Manu Sistaga</i> <i>SINTEF Fisheries and Aquaculture, Norway</i>
	Automated systems for catch handling of whitefish onboard <i>Bendik Toldnes, John Reidar Mathiassen, Ulf Erikson, Leif Grimsmo and Hanne Digre</i>

	<p><i>SINTEF Fisheries and Aquaculture, Norway</i></p> <p>Capture induced stress and live storage of Atlantic cod (<i>Gadus morhua</i>) caught by trawl: Consequences for the flesh quality <u>Stein Harris Olsen, Torbjørn Tobiassen, Leif Akse, Tore H. Evensen and Kjell Ø. Midling</u> <i>Nofima, Norway</i></p> <p>New concept for gentle and effective catch handling and storage of pelagic fish onboard <u>Ida G. Aursand, Leif Gjølseth, Morten Bondø and John Reidar Mathiassen</u> <i>SINTEF Fisheries and Aquaculture, Norway</i></p>
14.25-14.45	Poster introductions
14.45-15.30	Coffee and posters
	<p>Poster 1.1 Electrical stunning of wild cod, haddock and saithe – the effect on fish quality, handling stress and fish welfare <u>Hanne Digre, Ida Grong Aursand, Leif Grimsmo, Bert Lambooi, Hans van de Vis and Ulf Erikson</u> <i>SINTEF Fisheries and Aquaculture, Norway</i></p>
	<p>Poster 1.2 Machine killing and bleeding in one operation <u>Kjell Midling and Stein Harris Olsen</u> <i>Nofima, Norway</i></p>
	<p>Poster 1.3 CRISP, the Centre for Research-based Innovation in Sustainable fish Capture and Processing technology <u>Torbjørn Tobiassen, Kjell Midling, Stein H. Olsen, Tor H. Evensen, Leif Akse, Øyvind Aas Hansen, Ragnhild Svalheim, Bent Dreyer and Thomas Larsen</u> <i>Nofima, Norway</i></p>
	<p>Poster 2.1 Quality of two different commercial size of farmed meagre (<i>Argyrosomus regius</i>) <u>Amparo Gonçalves, Marta de Sá, Carlos Cardoso, Joana Coutinho, Teresa Gama Pereira, Laura Ribeiro, Pedro Pousão-Ferreira, Narcisca Bandarra and Maria Leonor Nunes</u> <i>Portuguese Institute for Sea and Atmosphere, I.P (IPMA), Portugal</i></p>
	<p>Poster 2.2 Effect of long-term freezing of infested muscle on the extraction, detection and quantification of <i>Anisakis</i> allergens <u>Fabiola Olivares, Cristina de las Heras, Ana I. Rodríguez-Mahillo, Noelia Carballeda, Miguel González-Muñoz, María Teresa Solas, Mercedes Careche and Margarita Tejada</u> <i>Institute of Food Science, Technology and Nutrition (ICTAN-CSIC), Spain</i></p>
	<p>Poster 2.3 Edible films and high processing technologies in the shelf life of trout fillets <u>I. Albertos, A. M. Díez, D. Rico, L. González-Arnáiz and I. Jaime</u> <i>Agricultural Technological Institute of Castilla y León (ITACYL), Spain</i></p>
	<p>Poster 2.4 Consumer preference and sensory evaluation of the Pacific cupped oyster and the European flat oyster <u>Jasper van Houcke, Themistoklis Altintzoglou, Markus Stieger, Jozef Linssen and Joop Luten</u> <i>Wageningen UR, The Netherlands</i></p>
	<p>Poster 2.5 Quality evaluation of fresh salmon (<i>Salmo salar</i>) stored in ice and development of predictive models for estimating the freshness index <u>J. Calanche, S. Pedros, C. Ferreira, P. Roncalés and J.A. Beltrán</u> <i>University of Zaragoza, Spain</i></p>

	<p>Poster 2.6 Quality changes in Atlantic salmon muscle (<i>Salmo salar</i>) during superchilled storage <i>Lilian Daniel Kaale, Trygve Magne Eikevik, Turid Rustad and Tom Ståle Nordtvedt</i> <i>Norwegian University of Science and Technology (NTNU), Norway</i></p>
	<p>Poster 2.7 Microbiology and flesh quality in pickle salted saithe <i>Marit Bjørnevik and Sissel Larsen</i> <i>University of Nordland, Norway</i></p>
	<p>Poster 2.8 Heat denaturation of proteins from Atlantic salmon (<i>Salmo salar</i>) – effects of processing on healthy components <i>D. Skipnes, S. Savitri, L. B. Christensen, B. T. Rotabakk and J. T. Rosnes</i> <i>Nofima, Norway</i></p>
<p>2 Objective quality measures – processing and products <i>Chairs: Joop Luten, Netherlands and Izumi Sone, Norway</i></p>	
15.30-16.30	<p>Sensory evaluation of the Pacific cupped and European flat oyster using Temporal Dominance of Sensations (TDS) <i>Jasper van Houcke, Tom Somers, Markus Stieger, Jozef Linssen and Joop Luten</i> <i>Wageningen UR, The Netherlands</i></p>
	<p>Comparative quality of Portuguese oysters (<i>Crassostrea angulata</i>) and Pacific oysters (<i>Crassostrea gigas</i>) <i>Amparo Gonçalves, Ana Grade and Frederico M. Batista</i> <i>Portuguese Institute for the Ocean and Atmosphere, I.P (IPMA), Portugal</i></p>
	<p>Clusters of red king crab (<i>Paralithodes camtschaticus</i>) – a determination of its shelf life <i>Grete Lorentzen, Aase Vorre Skuland, Izumi Sone, Jørn-Owe Johnsen and Bjørn Tore Rotabakk</i> <i>Nofima, Norway</i></p>
	<p>Quality of thawed cod loins <i>Anlauq Ådland Hansen, Marit Rødbotten, Per Lea, Bjørn Tore Rotabakk, Sveinung Birkeland and Marit Kvalvåg Pettersen</i> <i>Nofima, Norway</i></p>
16.30-16.45	Short break
16.45-17.45	<p>How freshness of fish affects the myosin denaturation during the subsequent their frozen storage <i>Kunihiko Konno, Masaki Herai and Yoshiko Konno</i> <i>Hokkaido University, Japan</i></p>
	<p>The influence of cooking and processing fish products on the bioaccessibility of selenium, mercury, methylmercury and arsenic <i>C. Afonso, S. Costa, C. Cardoso, N. M. Bandarra, H. M. Lourenço, I. Batista, S. Gueifão, I. Castanheira and M. L. Nunes</i> <i>Portuguese Institute for the Ocean and Atmosphere (IPMA IP)</i></p>
	<p>LABELFISH: First results of the Atlantic network on genetic control of fish and seafood labelling and traceability <i>Ute Schroeder, Kristina Kappe, , Rogerio Mendes, Helena Silva, Veronique Verrez-Bagnis, Marc Jerome, Julie Maguire, Marc Shorten, Stefano Mariani, Andrew Griffith, Carmen G. Sotelo, Ricardo Pérez-Martín and Amaya Velasco</i> <i>Max Rubner-Institut, Germany</i></p>
	<p>Actual work of the WEFTA – working group on analytical methods for fishery products <i>Horst Karl, Monika Manthey-Karl, Karen Bekaert, Guillaume Dulfos, Asli Cadun, Heida Palmadottir, Margarita Tejada, Veronique Verrez-Bagnis, Bo Jorgensen and Sanja Vidacek</i></p>

	<i>Max Rubner-Institute, Germany</i>
Thursday 10.th of October	
3 Improved utilization of the raw material	
<i>Chairs: Kolbrún Sveinsdóttir, Iceland and Bjørn Tore Rotabakk, Norway</i>	
09.00-09.40	Keynote lecture “Challenges and realistic use of by-products from processing of fish – a global perspective” Ragnar L. Olsen, Professor, University of Tromsø, Norway
09.40-10.40	Effect of freezing and frozen storage on the stability of restructured fish prototypes made with glucomannan and non-functional fish muscle <i>Beatriz Solo-de-Zaldívar, Clara A. Tovar, Beatriz Herranz and <u>Javier Borderias</u></i> <i>Institute of Food Science, Technology and Nutrition (ICTAN-CSIC), Spain</i>
	Gelatin production by using sea bass (<i>Dicentrarchus labrax</i>) scales and determination of some functional properties of the prepared gelatin <i>Tolga Dincer, O. Yesim Akagunduz, Hulya Sargin and Huriye Onac Bayram</i> <i>Ege University, Turkey</i>
	Lipid damage inhibition in frozen mackerel (<i>Scomber scombrus</i>): Effect of a previous high hydrostatic pressure treatment <i>Santiago P. Aubourg, Manuel Vázquez, Marcos Trigo, Cristina Nine, Jorge A. Saraiva and J. Antonio Torres</i> <i>Marine Research Institute (CSIC), Spain</i>
	Optimized catch processing of ling (<i>Molva Molva</i>) for use in the salt cured and dried fish industry <i>Ann Helen Hellevik and Margareth Kjerstad</i> <i>Møreforskning Marin, Norway</i>
10.40-11.00	Poster introductions
11.00-11.45	Coffee and posters
	Poster 3.1 Marine macroalgae – a potential protein source in fish feed? <i>Hanne K. Mæhre, Karl-Erik Eilertsen and Edel O. Elvevoll</i> <i>University of Tromsø, Norway</i>
	Poster 3.2 New seafood concepts for retail and food service market: PACKAGED FISH BURGER MEAT <i>Irene Peral, Raquel Llorente and Bruno Iñarra</i> <i>AZTI-Tecnalia, Spain</i>
	Poster 3.3 Effect of high pressure and heat treatment on hake myofibrillar gelation <i>Deysi Cando-Guañuna, Helena M. Moreno, Clara A. Tovar, Beatriz Herranz and <u>Javier Borderias</u></i> <i>Institute of Food Science, Technology and Nutrition (ICTAN-CSIC), Spain</i>
	Poster 3.4 Quality enhancement of chilled fish by employing an icing medium including edible marine algae (<i>Ascophyllum nodosum</i> and <i>Gracilaria gracilis</i>) extracts <i>Marcos Trigo, Montserrat López, José M. Gallardo and <u>Santiago P. Aubourg</u></i> <i>Marine Research Institute (CSIC), Spain</i>
	Poster 3.5 On-board quality enhancement of commercial fish species by employment of an icing system including natural organic acids <i>Bibiana García-Soto, Marcos Trigo, Alberto Fernández, Cristina Nine, Jorge Barros-Velázquez and <u>Santiago P. Aubourg</u></i> <i>Marine Research Institute (CSIC), Spain</i>
	Poster 3.6

<p>Effect of low temperature preservation in seawater on the quality of scallop adductor muscles after harvest <u>Takeya Yoshioka, Tomoko Nishimura, Yasunori Kinoshita, Sanae Kato and Kunihiko Konno</u> Hokkaido Industrial Technology Center, Japan</p>
<p>Poster 3.7 Blue whiting and Boarfish proteins: Potential for use in human food products <u>Maria Hayes and John Fagan</u> Teagasc Food research Centre, Ireland</p>
<p>Poster 4.1 Evidence of attitude change through direct experience <u>Bjørn Tore Nystrand</u> Møreforskning, Norway</p>
<p>Poster 5.1 Innovative fish surface pasteurisation system <u>D. Skipnes, T. Løvdal, A. T. B. Smith and B.T. Rotabakk</u> Nofima, Norway</p>
<p>Poster 5.2 Preserving the positive health effects in innovative pelagic fish products through the value chain <u>Hanne Digre, Revilija Mozuraityte, Inger Beate Standal, Ida Grong Aursand, Kirsti Greiff, Turid Rustad, Ingrid Undeland and Grethe Hyldig</u> SINTEF Fisheries and Aquaculture, Norway</p>
<p>Poster 5.3 Consumer insight used to identify the design of a new fish spread <u>Jorunn Sofie Hansen, Geir Håbesland Brandgarden, Wenche Bjørkeng, Henning Andre Moe, Merete Rørvik, Vidar Arnesen, Britt Mary Skålvik, Grete Aas Hansen, Dagbjørn Skipnes and Jan Thomas Rosnes</u> Nofima, Norway</p>
<p>Poster 5.4 Influence of pre-mortem stress on drip loss and Cathepsin activity of pre rigor filleted Atlantic salmon <u>Jørgen Lerfall, Even Flønes Skare, Aksel Henriksen, Tore Betten and Bjørn Tore Rotabakk</u> Sør-Trøndelag University College, Norway</p>
<p>Poster 5.5 Optimisation of rancidity stability during the PUFA concentration process by urea complexation in rainbow trout (<i>Oncorhynchus mykiss</i>) belly oil <u>Macarena Berríos, María Elsa Pando, Cristian Encina, Andrea Galdames, Santiago P. Aubourg and Alicia Rodriguez</u> Marine Research Institute (CSIC), Spain</p>
<p>Poster 5.6 Valorization of marine by-products in Portugal - a review <u>P. Vaz Pires, R. Coimbra and I. Baptista</u> Institute of Biomedical Sciences Abel Salazar (ICBAS), Portugal</p>
<p>Poster 5.7 Isolation of marine phospholipids from the non-soluble fraction after hydrolysis of salmon backbones <u>R. Mozuraityte, R. Slizyte, I. Storrø, T. Remman and R. Lantto</u> SINTEF Fisheries and Aquaculture, Norway</p>
<p>Poster 5.8 Textural and color comparison on produced aquatic fish scale gelatin and commercial calf gelatin <u>Tolga Dincer, O. Yesim Akagunduz and Hulya Sargin</u> Ege University, Turkey</p>
<p>Poster 5.9</p>

	<p>Production of added-value marine ingredients from salmon by-products: the <u>Pesk&Co</u> project <u>Marqot Provost, Roxane Fagon, Isabelle Guiller, Julie Bernard and Fabienne Guérard</u> <i>University of Bretagne Occidentale, France</i></p>
11.45-12.45	<p>Production of fish protein hydrolysates by a marine proteolytic strain <u>I. Godinho, S. Pedro, C. Pires, I. Batista and Maria L. Nunes</u> <i>Portuguese Institute for the Ocean and Atmosphere (IPMA IP)</i></p>
	<p>Functional and antioxidant properties of fish protein hydrolysate from heads of gilthead sea bream (<i>Sparus aurata</i>), European sea bass (<i>Dicentrarchus labrax</i>) and rainbow trout (<i>Oncorhynchus mykiss</i> Walbaum, 1792) <u>Nida Demirtaş, Ömer Alper Erdem and Şükran Çaklı</u> <i>Ege University, Turkey</i></p>
	<p>Bioactive peptides from salmon by-products: with focus on antioxidative and ACE inhibition properties <u>Rasa Slizyte, Revilija Mozuraityte, Kathrine Five and Turid Rustad</u> <i>SINTEF Fisheries and Aquaculture, Norway</i></p>
	<p>Connective tissue and the attachment of pin bone in salmon and cod <u>Sissel B. Rønning, Tram .T. Vuong, Tone-Kari Østbye, Thomas Larsson, Svein. O. Kolset, Kristin Hollung, and Mona E. Pedersen</u> <i>Nofima, Norway</i></p>
12.45-13.45	Lunch
<p>2 Objective quality measures – processing and products <i>Chairs: Ida Grong Aursand, Norway and Amparo Gonçalves, Portugal</i></p>	
13.45-15.15	<p>Development of a new method for determination of total heme protein in fish muscle <u>Manat Chaijan and Ingrid Undeland</u> <i>Chalmers University of Technology, Sweden</i></p>
	<p>Measurement of oxygen consumption as a tool for assessing hurdles for lipid oxidation <u>Vera Kristinova, Revilija Mozuraityte, Ivar Storrø and Turid Rustad</u> <i>SINTEF Fisheries and Aquaculture, Norway</i></p>
	<p>Innovative non-destructive measurements of salt in low-salt fish products <u>Kirsti Greiff, Ana Fuentes, Ida G. Aursand, Ulf Erikson, Rafa Masot, Miguel Alcañiz and Jose M. Barat</u> <i>SINTEF Fisheries and Aquaculture, Norway</i></p>
	<p>Multiplex PCR method for use in PCR-ELISA for identification of Atlantic cod (<i>Gadus morhua</i>), Ling (<i>Molva molva</i>) and Alaska pollock (<i>Gadus chalcogrammus</i>) <u>Ledicia Taboada, A. Sánchez, F. J. Santaclara, A. Velasco, R. I. Pérez-Martín and C. G. Sotelo</u> <i>Instituto De Investigaciones Marinas (IIM, Vigo), Spain</i></p>
	<p>A multi variable and complementary exudate analysis to differentiate fresh to frozen/ thawed skinless European seabass (<i>Dicentrarchus labrax</i>) fillets <u>Sylvain Marlard, Guillaume Duflos, Bruno Le Fur, Dorothée Vincent, Pierrette Ethuin and Thierry Gard</u> <i>Equipe APA ULCO Boulogne sur mer, France</i></p>
	<p>Applicability of instrumental analytics to discriminate between organically and conventionally farmed fish from different species including processed products <u>Ines Lehmann, Ute Ostermeyer and Joachim Molkentin</u> <i>Max Rubner-Institute, Germany</i></p>
15.15-15.45	Coffee break
<p><i>Chairs: Grete Lorentzen, Norway and Jákup Mørkøre, Faroe Islands</i></p>	
15.45-17.00	<p>Using hyperspectral imaging to predict remaining storage time for cod fillets <u>Bjørn Dissing, Svein Kristian Stormo and Karsten Heia</u></p>

	<i>Nofima, Norway</i>
	Assessing very short heat-treatment of surimi and fish fillets – benchtop spectroscopic measurements vs hyperspectral imaging <i>Svein Kristian Stormo, Agnar Holten Sivertsen, Karsten Heia, Torstein Skåra and Dagbjørn Skipnes</i> <i>Nofima, Norway</i>
	Surface pasteurization. Estimating surface processing temperature and thermal load in surimi through heat transfer modeling and reflectance spectroscopy <i>Torstein Skåra, Svein Kristian Stormo, Dagbjørn Skipnes, A. Kondjoyan, Agnar Sivertsen, G. Gins, E. Van Derlinden, V.P. Valdramidis and J.F.M. Van Impe</i> <i>Nofima, Norway</i>
	FTIR of the lipid fraction as a potential marker for monitoring the time and temperature history of frozen hake (<i>Merluccius merluccius</i> , L.) muscle <i>Mercedes Careche, Pedro Carmona, Javier Sánchez-Valencia and Isabel Sánchez-Alonso</i> <i>Instituto de Ciencia y Tecnología de los Alimentos y Nutrición (ICTAN-CSIC), Spain</i>
	FTIR spectral changes of lipids extracted from hake (<i>Merluccius merluccius</i> , L.) muscle stored at various freezing temperatures <i>Isabel Sánchez-Alonso, Pedro Carmona and Mercedes Careche</i> <i>Instituto de la Estructura de la Materia (IEM-CSIC), Spain</i>
19.00	Conference Dinner
Friday 11.th of October	
4 Seafood success stories	
<i>Chairs: Susanna Araksinen, Finland and Hanne Mæhre, Norway</i>	
09.00-09.40	Keynote lecture “SALMA, a success story” Trym Eidem Gundersen, CEO, Salmon Brands AS Norway
09.40-10.40	Perceived competitive advantage for new products <i>Morten Heide and Geir Sogn-Grundvåg</i> <i>Nofima, Norway</i>
	Success story in a Spanish canning Industry: ANCHOVY LIGHT SALT FILLETS IN OLIVE OIL <i>Irene Peral, Raquel Llorente and Irene Gartzia</i> <i>AZTI-Tecnalia, Spain</i>
	The effect of choice on the evaluation of cod and salmon dishes by Norwegian children <i>Themistoklis Altintzoglou, Aase Vorre Skuland, Mats Carlehög, Izumi Sone, Morten Heide and Pirjo Honkanen</i> <i>Nofima, Norway</i>
	Sushi – national adaptations to an international trend <i>Bjørq Nøstvold and Audun Iversen</i> <i>Nofima, Norway</i>
10.40-11.10	Coffee break
5 Value-adding throughout the chain	
<i>Chairs: Mercedes Careche, Spain and Tolga Dincer, Turkey</i>	
11.10-12.10	Development of new Surimi-based products: high protein and low fat Dry Fish Crackers <i>Raquel Llorente and Irene Peral</i> <i>AZTI-Tecnalia, Spain</i>
	Adding value by enriching seafood products for targeted consumer groups <i>Kolbrún Sveinsdóttir, Kyösti Pennanen, Raija-Liisa Heiniö, Rósa Jónsdóttir and Emillía Martinsdóttir</i> <i>Matis ohf. / Icelandic Food and Biotech R&D, Iceland</i>
	Retention of health promoting components in Atlantic mackerel (<i>Scomber</i>

	<p><i>scombrus</i>) at different steps during the production of a canned product <u>Revilija Mozuraityte</u>, <i>Turid Rustad</i>, <i>Ingrid Undeland</i> and <u>Hanne Digre</u> <i>SINTEF Fisheries and Aquaculture, Norway</i></p>
	<p>Effluents from the marinated herring industry: characterization and recovery of biomolecules <u>Ali Osman</u>, <i>Maria Hedlund</i>, <i>Nina Gringer</i>, <i>Henrik Hauch Nielsen</i>, <i>Caroline P. Baron</i> and <i>Ingrid Undeland</i> <i>Chalmers University of Technology, Sweden</i></p>
12.10-13.10	Lunch
13.10-14.25	<p>Two stages processing of salmon by-products for the high quality product and more profitable and sustainable production <u>Rasa Slizyte</u>, <i>Revilija Mozuraityte</i>, <i>Marja Nappa</i>, <i>Tore Remman</i>, <i>Raija Lantto</i> and <i>Kestutis Navickas</i> <i>SINTEF Fisheries and Aquaculture, Norway</i></p>
	<p>The value of being sustainable <u>Ingrid Kvalvik</u> and <i>Björg Nøstvold</i> <i>Nofima, Norway</i></p>
	<p>Identification of key factors and sticking points regarding to fish by-products up-grading: Comparison between French and Spanish situations <u>Anaïs Penven</u>, <i>Julio Maroto</i> and <i>Jean-Pascal Bergé</i> <i>IFREMER, France</i></p>
	<p>Coolnova® Fresh from Frozen. Seafood Just-In-Time Year Around! <u>Torbjørn Trondsen</u> <i>University of Tromsø, Norway</i></p>
	<p>Improving valorization of brown shrimp (<i>Crangon crangon</i>) throughout the chain <i>Xavier Vermeersch</i>, <i>Thomas Verhaeghe</i>, <i>Fien Calliau</i> and <u>Geertrui Vlaemynck</u> <i>Institute for Agricultural and Fisheries Research, Belgium</i></p>
14.25-15.00	<p>Closing ceremony Presentation of WEFTA 2014</p>