



Food safety, quality and regulatory standards

Alget 2 Webinar - November 5th 2020 – 13:00 GMT

Alget 2



The aim is to achieve a strengthened network for SMEs focussing on improved quality assurance from sea to consumer - for wild harvested and cultivated seaweed being used for food, food ingredients and cosmetics.



Work on basic common quality guidelines for harvesting and processing in place in a common document based on experience exchange, R&D and mutual documentation of best practices.



A web-based “Macroalgae Knowledge Bank” for macroalgae-based SMEs will be established – including links to best practices, training material, R&D reports, rules and regulations and other.

Alget 2: 2019-2021

Project group

Project manager

Turi-Britt Kuepens, Norges Vel

Steering committee

Thora Valsdóttir, Mátis

Agnes Mols Mortensen, TARI-Faroe Seaweed

11 SMEs

Faroe Islands: 3

Iceland: 4

Norway: 4



Funding

NORA and Norwegian country authorities



Møre og Romsdal
fylkeskommune



Vestland
fylkeskommune

Webinar agenda

Topic	Speaker
Welcome, introduction todays webinar	Thora Valsdottir, Matís
Matís seaweed projects	Thora Valsdóttir / Rósa Jónsdóttir, Matís
Alget 2 project work on guidelines	Turi-Britt Kuepers, Norges Vel
A Nordic approach to food safety risk management of seaweed for use as food. Project introduction.	Grímur Ólafsson, MAST /Solbjørg Hogstad, Mattilsynet
National work of Food safety authorites with seaweed	
<ul style="list-style-type: none">• Norway	Solbjørg Hogstad, Mattilsynet
<ul style="list-style-type: none">• Iceland	Grímur Ólafsson, MAST
<ul style="list-style-type: none">• Faroe islands	Arni Petersen, Heilsufrøðliga Starvsstovan
Guidelines: Homework	Turi-Britt Kuepers, Norges Vel
Closure	Thora Valsdottir, Matís

Few practical points



Please stay muted.



There will be time for questions and discussion after each presentation.



If you have questions, please write them in the chat box and Agnes will read the questions aloud after each presentation.



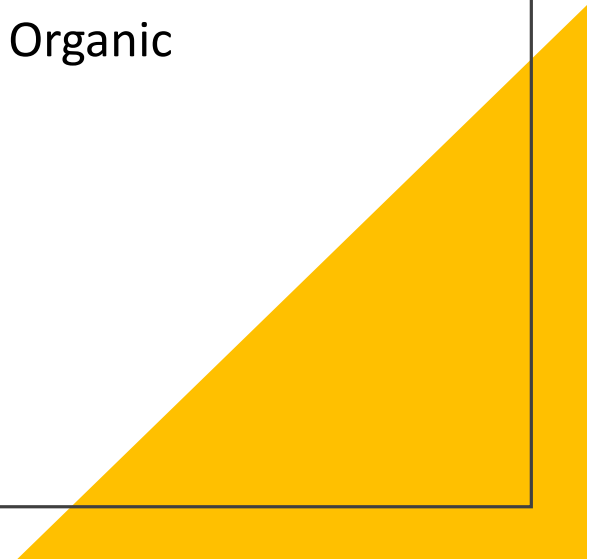
The webinar is being recorded. The recorded webinar and presentations will be distributed to the participants.

What's
next?

Alget2 webinar series

November 19th - Theme: Organic
seaweed

Tún & Viva-Maris



HOMework

Baseline

- First version on the Industry Guideline from the Association for the Norwegian Seaweed Farms
- First draft to the Guideline for sustainable harvesting of wild seaweed

The next steps:

1. Agree on a structure of content
2. Agree to the species that will be included in the Guideline
3. Agree on sustainable harvesting techniques, methods and tools – how detailed?
4. “Macroalgae Fact sheets” for the included species – is it necessary?
5. Update the content with relevant and latest information
6. Agree on a process flow how to handle the seaweed from sea to consumer/transportation

Homework

Give input to point 1, 2 and 6:

1. Agree **on a structure of content**
2. Agree **to the species that will be included in the Guideline**
3. Agree on sustainable harvesting techniques, methods and tools – how detailed?
4. “Macroalgae Fact sheets” for the included species – is it necessary?
5. Update the content with relevant and latest information
6. Agree **on a process flow how to handle the seaweed from sea to consumer/transportation**

Result will be presented and discussed at the next webinar Thursday the 19th of November.



Turi-Britt Kuepers

Working with us?

By replying to my e-mail, you can become part of our work.

E-mail to: turi-britt.kuepers@norgesvel.no

Thank you!