

## ALGET 2 – Quality Algae from Sea to Consumer



### Workshop # 1

## Quality and regulatory standards from sea to market

18<sup>th</sup> – 19<sup>th</sup> of September 2019

**Location:** Oban, Scotland – at the The Scottish Association for Marine Science (SAMS).

Address: SAMS, Scottish Marine Institute, Oban, Argyll, PA37 1QA

*Members of the Scottish Seaweed Industry Association (SSIA) will be invited to showcase their products at the location.*

*The students of SAMS in the seaweed sector will also be invited to display posters of their work during the workshop for information and discussions with interested delegates during break times.*

**Travel information:** Glasgow is the nearest airport, train from Glasgow to Oban takes 3hours and 20 minutes, scenic but long journey! Bus would take 2 hours 30 minutes, by hired car from the airport about 2 hours.

To travel by train would involve taxi or bus from the airport to Queen Street Station in Glasgow for the train to Oban. Train tickets do not need to be booked beforehand, but if you book you can reserve a seat.

To travel by bus would involve getting a taxi or bus from the airport to Buchanan Street bus station, then the bus to Oban.

There are various car hire companies at the airport if that was the chosen way to get to Oban.

SAMS is three miles outside Oban, and can be reached by bus number 405 leaving Station Square Oban at 08.35, arriving at SAMS (stop is Dunstaffanage) at 08.48. A taxi from Station Square to SAMS would cost around £7.

The bus from Oban to SAMS should be paid with cash, but if there are two or three persons sharing a taxi would probably be cheaper. The distance is only around two and a half miles. The taxi would probably need paid with cash. The taxi stand and the bus stop are a one minute walk from the Royal Hotel.

Hotels within a few minutes' walk from the Station Square are Perle Hotel, Royal Hotel, Columba Hotel, Regent Hotel, Ranald Hotel, Premier Inn. Vacancies can be found on the TripAdvisor website or by contacting the hotels directly.

## **Day 1 -Wednesday 18<sup>th</sup> of September**

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|----------------------|--|
| 9.00                 | Registration and coffee/tea.   |
| 9.15 – 9.25          | Welcome by Walter Speirs, Scottish Seaweed Industry Association (SSIA)   |
| 9.25 – 9.40          | Introduction of Alget 2 - Quality Algae from Sea to Consumer<br>Turi-Britt Kuepers, Project manager and Senior Adviser at Norges Vel   |
| 9.40 – 9.55          | Introduction of the National Steering Committee<br>Thóra Valsdóttir at Matis, Iceland, and Agnes Mortensen at Tari, Faroe Islands  |
| 9.55 – 10:00         | Introduction to Norwegian Food Safety Authority, section Sea Food<br>Solbjørg Hogstad, Senior Adviser Norwegian Food Safety Authority  |
| 10.00 – 10.40        | Introduction of participants, all the SMEs and other participants.<br>Status, development, challenges, plans in product- and market development etc.   |
| <b>10.40 – 11:10</b> | <b>Coffee break</b> coffee/tea, fruit, scones.   |
| 11.10 – 11.40        | Speaker one – Quality and Regulatory Standards from Shore to consumers.<br>Fiona Houston, Owner of Mara Seaweed<br><br>Mara Seaweed is one of the longest established seaweed companies, selling product to multiple retailers, caterers and specialist shops. |
| 11.40 - 12.10        | Speaker two – Sustainable Harvesting. Development of a strategy to ensure harvesting of wild seaweed is managed sustainably.   |

Peter Elbourne, SHORE, The Scottish Seaweed Company.

SHORE (earlier New Wave Foods) specialise in developing seaweed food products and ingredients, including recently seaweed snacks.

12.10 – 12.40 Speaker three – The road too maximising biomass yield and reliability of direct seeded materials.

Adrian Macleod , SAMS

SAMS are the leading academic organisation in Scotland with regard to all aspects of seaweed cultivation and harvesting.

12.40 – 13:10 Speaker four – Opportunities for seaweed ingredients in skincare products  
Charlie Bavington- Glycomar.

Glycomar have pioneered research into the use of extracts from seaweed for many things, including skin care products.

### **13.10 – 14.00 Lunch**

14:00 – 17:30 Site visit to seaweed farm and/or a foraging shoreline trip.

Boat to SAMS experimental seaweed farm.

Group 1: Visit to one of the two experimental seaweed farms to SAMS.  
Max 12 persons per trip to farm. Boat trip if weather permitting.

Groupe 2: Foraging trip by Slate Island Seaweed.  
Slate Island Seaweed (Duncan) collects seaweed locally and provides it fresh to restaurants.

Foraging trips are based around talking about the seashore, coastal ecology and then the different seaweeds, tasting fresh then using some to create dishes.  
Products of fresh seaweed for restaurants, gets packed on the seashore (from sea to bag) and into cool boxes for transport, show small scale harvesting.

In September species we can expect to see are: *Palmaria palmata*, some *Ulva* spp, maybe very early *Osmundea pinnatifida*, maybe some *Alaria esculenta*, maybe some *Chondrus crispus* or *Mastocarpus stellatus*.

Each activity will take approx.. 90 minutes. Max 12 per trip to farm. The groups change and the process is repeated.

19.00 Tasting of gin flavoured with seaweed from Whitetail Gin made on the Isle of Mull.

Introduced by the owner of the company, held in a private room in another restaurant a very short walk away from the restaurant we will be dining in.

20.00 Dinner at Waterfront restaurant

**Day 2 - Thursday 19<sup>th</sup> of September**

9:00 Coffe/tea

9:15 – 9.45 Speaker five – sustainability planning

Alex Adrian from Crown Estate Scotland

Crown Estate Scotland are responsible for the seabed around Scotland, and most of the foreshore. Consent is needed from them to cultivate seaweed, and to harvest intertidally in most areas. They promote sustainable harvesting and cultivation, so their views on any sustainability planning is crucial.

9.55 – 10.15 Speaker six – Food safety standards and seaweed

Will Munro from Food Standard Scotland

10.15 – 11:00 Group session - Presentation then split into groups for workshops.

Topic: Digital Knowledge Bank. Turi-Britt Kuepers, Norges Vel

Coffee and snack will be available during the workshop

11:00 – 11:45 Report from groups – Digital Knowledge bank

11.50 – 12.40 Discussions for the two next workshops

12.40 – 13.00 Workshop sum up and evaluation

Thank you and close

**13.00 – 14.00 Lunch**



Møre og Romsdal  
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SCOTTISH SEAWEED  
INDUSTRY ASSOCIATION

