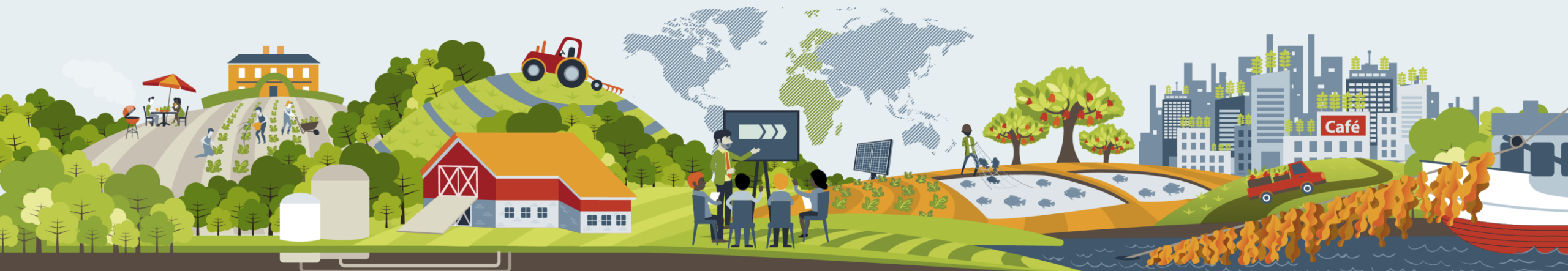


ALGET 2 - Quality Algae from Sea to Consumer

TastyKelp & processing and a case of seaweed in distilled spirits

Webinar 14th of January 2021



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 we will read the questions after each presentation.



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

Programme ALGET 2 Webinar

Welcome and introduction to ALGET 2

Turi-Britt Kuepers, Norges Vel

TastyKelp, processing, arsenic and iodine

Marthe Jordbrekke Blikra, Nofima

Seaweed in distilled spirits - case of Skagerrak Dry Nordic Gin

Morten Paulsen, Product Developer Innovation, Arcus

What next and closure. Turi-Britt Kuepers, Norges Vel

ALGET 2 –Algae Entrepreneurs

Project group 2019-2021

Project owner: Norges Vel

Project manager: Turi-Britt Kuepers

Steering committee

Thora Valsdóttir, Matís

Agnes Mols Mortensen, TARI-Faroe Seaweed

11 SMEs

Faroe island: 3

Iceland: 4

Norway: 4

Funding

NORA and National Norwegian county authorities



Møre og Romsdal
fylkeskommune



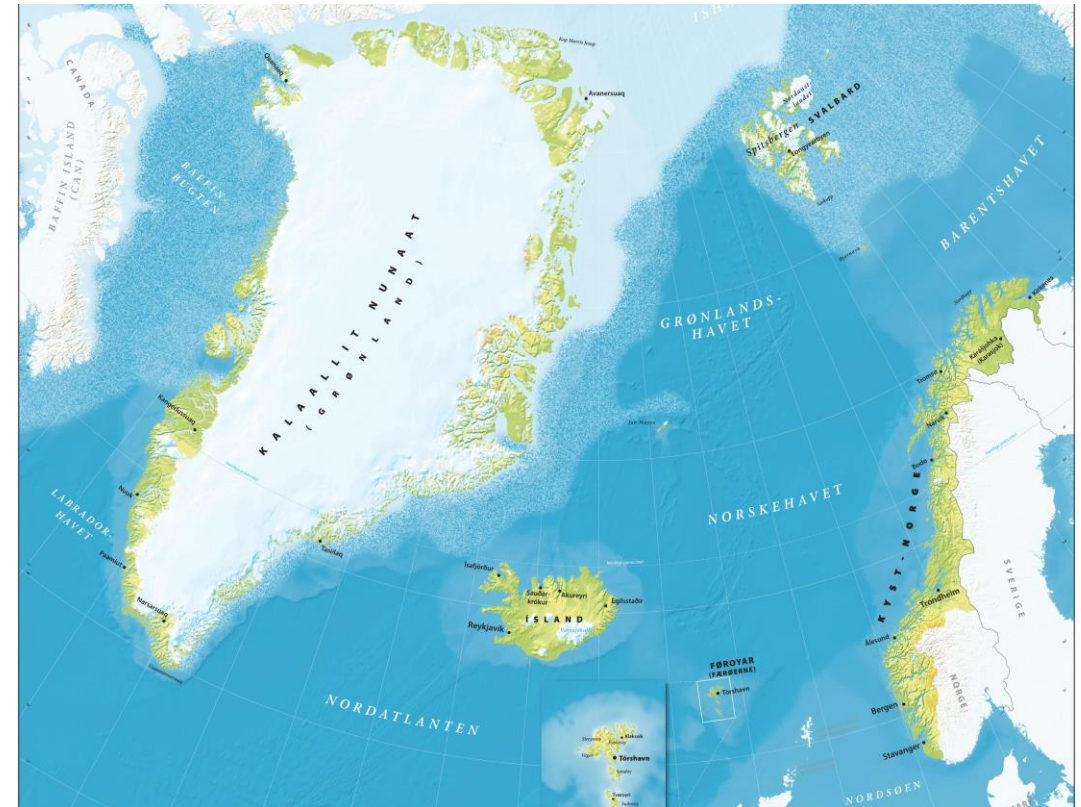
Vestland
fylkeskommune



ALGET 2 –Quality from Sea to Consumer

Objectives and expected results:

- Strengthened network
- Increased knowledge
 - Sustainable and quality harvesting
 - Processing and product development
 - Marked demand within food- and cosmetic/skin care
- Common Guidelines / standards
- Establishment of Digital Knowledge Bank



What next in ALGET 2 webinar series:

28th of January 2021

Silje Forbord, SINTEF

Further in 2021:

New plan and schedule for 2021:

- Sharing and exchange of industry information
- Common Guideline/standards
- Digital Knowledge Bank - content

ALGET 2 webinars

Please comments and input to
turi-britt.kuepers@norgesvel.no

Thank you!