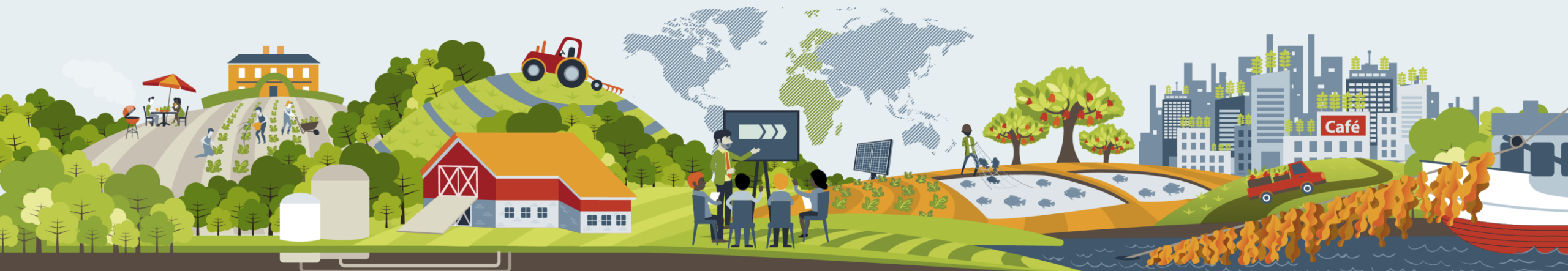


ALGET 2 - Quality Algae from Sea to Consumer

Knowledge update in macroalgae and risk management of food safety

Webinar 14th of April 2021



Programme ALGET 2 Webinar

Welcome and introduction to ALGET 2

Turi-Britt Kuepers, Norges Vel

Report; Knowledge update on macroalgae food and feed safety.

Arne Duinker, Havforskningsinstituttet/Institute of Marine Research

Risk management of food safety in seaweed.

Solbjørg Hogstad, Mattilsynet/ Norwegian Food Safety Authority

What next and closure.

Turi-Britt Kuepers, Norges Vel

Few practical points



Please stay muted.



If you have questions, please write them in the chat box and we will read the questions.



We will open up for discussions.



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

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



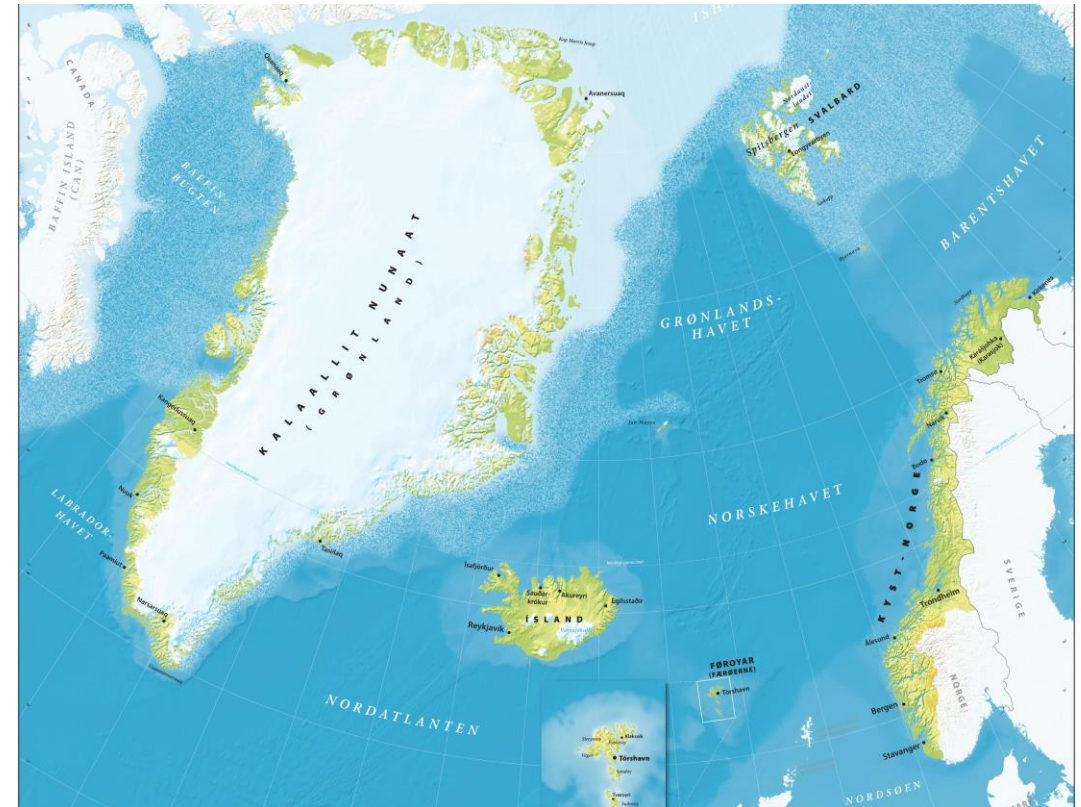
Vestland
fylkeskommune



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:

- Sharing and exchange of industry information
- Common Guideline/standards in the North Atlantic region
 - Wild growing and cultivated Seaweed
 - Sustainable and Quality harvest
 - Processing and conservation methods
 - Food safety
 - Nutritional content and harmful substances
- ALGET 2 Digital Knowledge Bank





Turi-Britt Kuepers

ALGET 2 webinars

Comments and input to
turi-britt.kuepers@norgesvel.no

Thank you!