TASTE - The Application of Edible Seaweed for Taste Enhancement and Salt Replacement

TASTE Workshop
September 16th 2014
Location:
Matís, Vínlandsleið 12, Reykjavík, Iceland
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Agenda

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12:45  Registration

13:00  Opening of the workshop, Dr. Hörður G. Kristinsson, Research Director, Matís

13:10  The TASTE project, Rosa Jonsdottir, Research group leader, Matís

13:20  Seaweeds in Iceland, Karl Gunnarsson, Marine Research Institute, Iceland

13:40  Seaweed industry in France, Gilles Allainmats, Technical manager, Aleor SAS, France

14:00  Seaweeds as a source of nutrients, Dr. Ingibjörg Gunnarsdóttir, University of Iceland and National Universisty Hospital, Iceland

14:20  Open discussion

14:30  Coffee Break

15:00  The Use of Seaweed Ingredients for Salt Replacement and Flavour in Food, Dr. Sarah Hotchkiss, Project manager, CyberColloids, Ireland

15:20  Application of seaweed in personal health products, Brynhildur Ingvarsdóttir, CEO, Marinox ehf, Iceland

15:40  Open discussion