



**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 , <i>Dr. Hörður G. Kristinsson</i> , Research Director, Matís
13:10	The TASTE project , <i>Rosa Jonsdottir</i> , Research group leader, Matís
13:20	Seaweeds in Iceland , <i>Karl Gunnarsson</i> , Marine Research Institute, Iceland
13:40	Seaweed industry in France , <i>Gilles Allainmats</i> , Technical manager, Aleor SAS, France Aleor SAS, France
14:00	Seaweeds as a source of nutrients , <i>Dr. Ingibjörg Gunnarsdóttir</i> , University of Iceland and National University Hospital, Iceland
14:20	Open discussion
14:30	Coffee Break
15:00	The Use of Seaweed Ingredients for Salt Replacement and Flavour in Food , <i>Dr. Sarah Hotchkiss</i> , Project manager, CyberColloids, Ireland
15:20	Application of seaweed in personal health products , <i>Brynhildur Ingvarsdóttir</i> , CEO, Marinox ehf, Iceland
15:40	Open discussion



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