

Virtual Seaweed for Health conference 2021

Virtual Seaweed for Health conference 2021

Virtual Seaweed for Health conference 2021

Tuesday 18<sup>th</sup> of May

Wednesday 19<sup>th</sup> of May

Thursday 20<sup>th</sup> of May

CET	Session	Presenter	Presentation title	CET	Session	Presenter	Presentation title	CET	Session	Presenter	Presentation title		
11:00	Opening ceremony/welcome SAH 2021 (Chairs Stefan, Susan, Michela, Ditte)			11:00	Session 4 (Covid-19 battle) (Chair Michela Caprani)	Nathalie Bourgougnon, France	Antiviral Potential of Algal Metabolites	11:00	Session 8 (nano-particles) (Chair Deniz Tasdemir)	Mário Imael Fernandes, Portugal	Evaluation of bactericidal and bacteriostatic activity of silver nanoparticles produced with <i>Cystoseira tamariocollata</i> extracts		
11:10							Ning Wu, China	Degradation of <i>Laminaria japonica</i> fucoxanthin attenuating pulmonary fibrosis by relief the inflammatory reaction and the progression of epithelial-mesenchymal transition	11:10		Noelia González Ballesteros, Spain	Evaluation of the antitumoral and antioxidant potential of gold nanoparticles synthesized by the red macroalgae <i>Porphyra linearis</i>	
				11:20	Coffee break (10 min)/ Discussion			11:20	Coffee break (10 min)/ Discussion				
11:30	Key note 1 (Chair Stefan Kraan)	Yimin Qin (Director of State Key Laboratory of Bioactive Seaweed Substances at Qinghai Bright Moon Seaweed Group Ltd., China)	An overview of the applications of bioactive seaweed substances in health products	11:30	Keynote 3 (Chair Ditte B. Hedmund)	Maria Hayes (Research Officer Natural Products Chemistry, Teagasc Food Research Centre, Dublin, Ireland)	Seaweed use in preventative healthcare, feeds and foods: Benefits and Caveats	11:30	Keynote 4 (Chair Stefan Kraan)	Theo Niewold (Lead Science Officer Human & Animal Health and Wellbeing at The Seaweed Company, Ireland)	Immunology, health and seaweed: Mechanisms and implications		
12:00	Session 1 (Structures and Drugs) (Chair Stefan Kraan)	Intro by chair (5 min)		12:00	Session 5 (antioxidants and polyphenols) (Chair Ditte B. Hedmund)	Intro by chair (5 min)		12:00	Session 9 (Seaweed for animal and plants, Sponsored by The Seaweed Company) (Chair Anubhav Mohiley)	Intro by chair (5 min)			
		Linn Berglund, Sweden	Utilizing the Natural Composition of Brown Seaweed for the Preparation of Ink for 3D Printing of Hydrogels			Maria do Carmo Barreto, Portugal	Can we be young forever? Macroalgae as sources			Stefan Kraan, Ireland	Macroalgae in the poultry industry, possibilities, effects and opportunities		
15		Monique Mulder, The Netherlands	24(S)-Saringosterol prevents cognitive decline in a mouse model for Alzheimer's disease	15		Deniz Tasdemir, Germany	Baltic <i>Fucus vesiculosus</i> : Seasonal variations in metabolome, bioactivity and targeted isolation of anti-MRSA constituents by bioinformatics assisted methodology	15		Anubhav Mohiley, The Netherlands	The benefits of seaweed extract on crops		
25		Pa Winberg, Australia	Unlocking the future of 3D printed biological scaffolds with seaweed	25		Teodora Nikolaeva Stoyanova, UK	A polyphenol rich extract from <i>Fucus serratus</i> modulates oxidative stress and inflammation in BT1.2 adipocytes	25		Ana Margarida Marques, Portugal	Modulation of genoprotection, antioxidant status and energy balance by marine macroalgae after direct and indirect dietary consumption		
35	Discussion structures and drugs/ Lunch-break (35 min)			35	Discussion antioxidants and polyphenols/Lunch-break (35 min)			35	Discussion animals and plants/ Lunch-break (35 min)				
13:10	Session 2 (Composition) (Chair Praveen K. Sappati)	Intro by chair (5 min)		13:10	Session 6 (Composition) (Chair Ana M. M. Gonçalves)	Intro by chair (5 min)		13:10	Session 10 (Entrepreneurs) (Chair Mendell Tillema)	Intro by chair (5 min)			
		Praveen K. Sappati, Denmark	Can Seaweeds Fulfill the Protein Demand of the Next Century?			Ana M. M. Gonçalves, Portugal	Biochemical composition of red and brown seaweeds from Buzos Bay, Central West Coast of Portugal			Mendell Tillema, Umanez, The Netherlands	Seaweed a powerful weapon against poor nutrition, but no silver bullet		
25		Jobo P. Trijo, Sweden	Effect of biomass bleaching on protein yield and protein extract composition after protein isolation of <i>Saccharina latissima</i>	25		Katharina Kreissig, Denmark	Nutritional composition of ten seaweeds from Greenland	25		Simon Weber, Danish Seaweed, Denmark	Fresh seaweed to restaurants		
35		Elisabete da Costa, Portugal	<i>Grateloupia turururu</i> lipid extracts as a potential source of antioxidant and anti-inflammatory compounds	35		Diane Purcell-Meyerink, New Zealand	Comparison of Nutritional composition from wild harvested <i>Macrocystis pyrifera</i> (Giant Kelp) sampled in New Zealand and Australia	35		Heine Max Olesen, Seaman chips, Denmark	The Journey from fish to award winning seaweed chips		
45		Marta Veríssimo Freitas, Portugal	Red Colours of Rhodophyta: From Biotechnology Applications to Innovative Phytoerythrin Extraction Methods	45		Cecilie Wrenfeldt Nielsen, Denmark	Are seaweeds rich in vitamin C? A systematic review of 50 species assessing the contribution to daily intake	45		Agnes M. Mortensen, TABI Seaweed, Faroe Islands	TABI - Faroe Seaweed quality seaweed from the Faroe Islands		
55	Coffee break (15 min)/ Discussion			55	Coffee break (15 min)/ Discussion			55	Coffee break (15 min)/ Discussion				
14:10	Keynote 2 (Chair Susan L. Holdt)	Susan Brawley (Professor of Plant Science in the School of Marine Sciences at the University of Maine, US)	Ecological Influences on the Food Value of Different Algae	14:10	Cooking with seaweed (Chair Susan L. Holdt)	Claus Henriksen (Chef at restaurant Mota by Claus Henriksen)	Cooking with seaweed	14:10	Session 11 (fish) (Chair Katharina Kreissig)	Intro by chair (5 min)			
										Katharina Kreissig, Denmark	Microbiota of bladderwrack harvested in and outside areas impacted by human sewage in Greenland		
30	Session 3 (Control of compounds) (Chair Susan L. Holdt)	Intro by chair (5 min)		30	Session 7 (flavor) (Chair Cecilie W. Nielsen)	Intro by chair (5 min)		15		Jennifer Lee Banach, The Netherlands	Safe Seaweed in Europe		
		Helena Melo Amaro, Portugal	Light quality, a tool to modulate bioactive compounds			Pierick Stevant, Norway	Sensory methods as tools to assess production and processing methods to obtain tasty food ingredients from seaweeds					Ana I. Sancho	Allergenicity of seaweed
45		Hirotsuka Kakita, Japan	Effects of light intensity on the growth and β-carotene biosynthesis of the green algae, <i>Ulva pertusa</i>	45		Havhest, Denmark	Six chefs and a load of seaweed - a culinary exploration of seaweed in Danish food	25					
55		Maha Atjipoi	Comparison of edible brown algae extracts for the inhibition of intestinal carbohydrate digestive enzymes involved in glucose release from the diet	14:55	Coffee break (15 min)/ Discussion			35	Coffee break (10 min)/ Discussion				
15:00	Coffee break (10 min)/ Discussion			15:00	Coffee break (10 min)/ Discussion			14:45	Closing ceremony- student award				
15:10	Read the posters prior to the session, 5 min 1 poster slide + 5 min Q and A for each			15:10	Join the poster session			15:10	Join the poster session				
	Poster room	Main author	Poster title		Poster room	Main author	Poster title		Poster room	Main author	Poster title		
	Poster view, Q&A and discussion (drugs, cosmetics and carriers) (Chair Monique Mulder)	Maria D. Torres, Spain	Antitumoral potential of hybrid carrageenans extracted after ultrasounds treatment of model red algae		Poster view, Q&A and discussion (drip, gut and antioxidants) (Chair Michela Caprani)	Jong-Il CHOI, South Korea	Decontamination of cooking drips from seaweed by gamma irradiation		Poster view, Q&A and discussion (functional ingredients) (Chair Praveen K. Sappati)	Maria D. Torres, Spain	Variation in the mineral elements and heavy metals content of red seaweed <i>Chondrus crispus</i> by different dried procedures		
		Noelia González Ballesteros, Spain	Improved biological activity of gold nanoparticles synthesized by <i>Mastocarpus stellatus</i> carrageenan			Jong-Il CHOI, South Korea	Structural Characteristics of laminarin, seaweed polysaccharide, degraded by irradiation				Omri Nahor, Israel	Seasonal effects on the composition and bioactivity of natural compounds from the red alga <i>Agaragopsis taxiformis</i> in the Israeli Mediterranean Sea	
		Noelia Ffórez-Fernández, Spain	Healthy valuable compounds extracted from <i>Chondrus crispus</i> red alga	15:40		Ditte Boun Hedmund, Denmark	Antioxidant and photoprotecting properties of phlorotannin-rich extracts from <i>Fucus vesiculosus</i>				Hirotsuka Kakita, Japan	Anti-allergic ingredients in the alcohol extracts derived from five kinds of brown algae in Japan	
		Maria do Carmo Barreto, Portugal	Ultrasound assisted extraction of cosmeceuticals from <i>Cystoseira abies-marina</i>			Seaweed Bingo- with prizes (chairs Ditte B. Hedmund and Susan L. Holdt)						Melis Yilmaz, Turkey	Antioxidant Properties and Mineral Composition of Red Seaweed <i>Gracilaria vermiculosa</i>
		Noelia Ffórez-Fernández, Spain	Exploring the ability to produce polymeric nanoparticles using extracts obtained from <i>Chondrus crispus</i>									Jobo Cotas, Portugal	Fatty acids and polysaccharide evaluation of the non-native brown seaweed <i>Undaria pinnatifida</i> located in two geographical sites of the Portuguese coast
16:10		Michela Caprani, Ireland	In vitro cytotoxic effects of crude protein extracts from brown macroalgae <i>Alaria esculenta</i>						Jobo Cotas, Portugal	Nutritional evaluation of <i>Laminaria ochroleuca</i> harvested in the North of Portugal			
	Video presentation from the beach??							16:20		Antonio Sarno, Norway	Effects of pre-treatment and storage on polyphenol and fucoxanthin contents of sugar kelp ( <i>S. latissima</i> )		