

Conference programme of WEFTA 2025, Gdańsk, 13th-17th October 2025

“Blue Bio Opportunities for Health and Value”

Place: Conference Centre in the building of the World War II Museum in Gdańsk

Monday, 13.10.2025

14:30 – 16:30	WEFTA Working Group Analytical Methods meeting Johan Robbens, ILVO, Belgium
16:30 – 19:00	National Representatives Meeting of WEFTA Olga Szulecka, NMFRI, Poland
18:30 – 20:30	Welcome Reception for participants WEFTA 2025 and registration of participants
20:30 – 23:00	Dinner National Representatives WEFTA

Tuesday, 14.10.2025

8:30 – 9:00	Registration of participants
9:00 – 9:15	Opening Ceremony of WEFTA 2025 Olga Szulecka, NMFRI, Poland
9:15 – 9:45 Keynote Speech	K01 Grethe Hyldig, DTU, Denmark (WEFTA award winner 2024) A taste of Seafood
SESSION I. Future & Sustainable Seafood Processing Opportunities	
Chairpersons	Isabel Sanchez-Alonso, Andreas Langdal
09:45 – 10:05	F101 Heidi A. Nilsen, Nofima AS, Norway Measuring salmon texture – developing methodology based on spectroscopy
10:05 – 10:25	F102 Jørgen Lerfall, NTNU, Norway Antimicrobial decontamination strategies for the Atlantic salmon industry - the effect of VigorOx® and hydrogen peroxide (H2O2) on fillet quality and shelf-life
10:25 – 10:45	F103 Janna Cropotova, NTNU, Norway Effect of ultrasound pre-treatments before enzymatic hydrolysis on quality parameters of soluble and insoluble protein fractions obtained from Atlantic mackerel side streams
	Group photo
10:45 – 11:15	Coffee break, poster session
CONTINUATION SESSION I. Future & Sustainable Seafood Processing Opportunities	
Chairpersons	Margrét Geirsdóttir, Adrián Honrado
11:15 – 11:35 Keynote Speech	K02 Joanna Szlinder-Richert, NMFRI, Poland Evaluation of wastewater from Polish fish facilities: quality parameters and management approaches
11:35 – 11:55	F104 Hatairad Phetsang, Chalmers University of Technology, Sweden

	Possibilities with pH-shift processing for removal of persistent organic pollutants in whole Baltic herring
11:55 – 12:15	F105 Revilija Mozuraityte, SINTEF Ocean, Norway Haddock fish cakes enriched with mince of Baltic Sprat: challenges and possibilities
12:15 – 12:20	S101 Olga Szulecka, NMFRI, Poland Knowledge barriers and motivations for the improved utilisation of side-streams in the pelagic fish sector in Norway, Poland and France
12:20 – 12:40	F106 Ida-Johanne Jensen, NTNU, Norway Towards full utilization of seafood resources – opportunities and challenges
12:40 – 13:00	F107 María Gudjónsdóttir, University of Iceland, Iceland Multispectral imaging as a predictive tool for freshness of whole Atlantic cod: compared with sensory, chemical and microbiological analysis
13:00 – 14:00	Lunch break
CONTINUATION SESSION I. Future & Sustainable Seafood Processing Opportunities	
Chairpersons	Narcisa Bandarra, Athanasios Tsiartsafis
14:00 – 14:20	F108 Andreas Langdal, Norwegian College of Fishery Science, UiT-The Arctic University of Norway, Norway Utilisation of side-stream from blue mussel aquaculture in fish feed. Environmental footprint evaluated by life cycle assessments (LCA)
14:20 – 14:40	F109 Nina Gringer, DTU, Denmark Resource effective multi-extraction of sustainable high-value compounds from shrimp production side-stream: ReMeSS project - The final note
14:40 – 15:00	F110 Dagbjørn Skipnes, Nofima, Norway Kelp processing innovations – Norwegian perspectives
15:00 – 15:05	S102 Morten Sivertsvik, Nofima, Norway Asia–Africa BlueTech Superhighway project: Climate-Smart Technologies for Reducing Aquatic Food Waste and Loss
15:05 – 15:35	Coffee break, poster session
SESSION II. Future Raw Material Supply: Fisheries and Aquaculture Innovation	
Chairpersons	Nina Gringer, Thierry Grard
15:35 – 15:55	F201 Yusa Nakamura, Tokyo University of Marine Science and Technology, Japan Impact of seasonal variations and seawater temperature on muscle quality of farmed Pacific bluefin tuna (<i>Thunnus orientalis</i>)
15:55 – 16:15	F202 Narcisa Bandarra, IPMA, Portugal Pullet Carpet Shell <i>Venerupis corrugata</i> (Gmelin, 1791): innovative diets to improve farming performance
16:15 – 16:35	F203 Kaisu Honkapää, VTT Technical Research Centre of Finland, Finland Three-spined stickleback as a potential new fish oil source
16:35 – 16:55	F204 Liam Strachan, Atlantic Technological University, Ireland Developing a sustainable bait alternative for the common whelk, <i>Buccinum undatum</i> , pot fishery in Ireland
16:55 – 17:00	S201 Santiago Aubourg, CSIC, Spain

	Common octopus (<i>Octopus vulgaris</i>) viscera as a source of healthy fatty acids: A comparative study with edible tissues
--	--

Wednesday, 15.10.2025

CONTINUATION SESSION II. Future Raw Material Supply: Fisheries and Aquaculture Innovation	
Chairpersons	Ana Fuentes López, Ioannis Bozaris
8:45 – 9:05 Keynote Speech	K03 Tomasz Pyjor, MOWI, Poland The absence of Science. Case study. Amendment of Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs
9:05 – 9:25	F205 Helena Thordis Svavarsdottir, University of Iceland, Iceland Evaluation of partial dry-bleeding of Atlantic salmon (<i>Salmo salar</i>) and its effects on fillet quality and stability
9:25 – 9:45	F206 Santiago Aubourg, CSIC, Spain Optimised low-toxicity solvents for the extraction of omega-3 fatty acids, phospholipids and tocopherols from squid (<i>Doriteuthis gahi</i>) waste
9:45 – 10:05	F207 Raúl Pérez Gálvez, University of Granada, Spain Development of new aquafeed formulations with higher nutritional efficacy and sustainability (PCM - 00044)
10:05 – 10:10	S202 Marjun á Fríðriksmørk Berbisá, Varðin Pelagic, University of the Faroe Islands, Faroe Islands Assessing pelagic fish biomass through ddPCR Analysis of eDNA and eRNA
10:10 – 10:40	Coffee break, poster sessions
SESSION III. Next-Gen Seafood as Food: Nutrition, Health, Functionality & Sensory Quality	
Chairpersons	Ingrid Undeland, Matteo Orlando
10:40 – 11:00	F301 Margrethe Esaiassen, Nofima, Norway Biochemical and quality changes in Pink salmon (<i>Oncorhynchus gorbuscha</i>) during sexual maturation: Implications for food use
11:00 – 11:20	F302 Narcisa Bandarra, IPMA, Portugal Seafood intake and impact on the Omega-3 Index
11:20 – 11:40	F303 Revilija Mozuraityte, SINTEF Ocean, Norway Oxidation of herring oil and effect of antioxidants
11:40 – 12:00	F304 Rebecca Strand, Chalmers University of Technology, Sweden Novel insights into herring (<i>Clupea harengus</i>) hemoglobins and their ability to promote heme-mediated lipid oxidation
12:00 – 12:20	F305 Anna-Liisa Välimaa, Luke, Finland Fermented fish products from Baltic herring (<i>Clupea harengus membras</i>)
12:20 – 12:40	F306 Mariusz Szymczak, WPUT in Szczecin, Poland Effect of salt type on the ripening of marinades from Baltic herring fillets
12:40 – 12:45	S301 Feijian Liu, Chalmers University of Technology, Sweden

	Innovative processing strategies for small-sized Baltic herring and comprehensive nutritional profiling of derived cuts
12:45 – 13:45	Lunch break
CONTINUATION SESSION III. Next-Gen Seafood as Food: Nutrition, Health, Functionality & Sensory Quality	
Chairpersons	Cláudia Afonso, Tibor Janči
13:45 – 14:05	F307 Carlos Cardoso, IPMA, Portugal Maximizing omega-3 health benefits: the gilthead seabream case-study as a reflection on the challenge of harmonizing sustainability, affordability, quality, safety, and health
14:05 – 14:25	F308 Margrét Geirsdóttir, Matís, Iceland Colour, health, and hurdles: unlocking spirulina's potential in functional beverages
14:25 – 14:45	S302 Johan Robbens, ILVO, Belgium Turning seaweed into functional food & feed ingredients
14:45 – 14:50	S303 Rufa Mendez, Chalmers University of Technology, Sweden Functional seaweed hydrolysates for food application: an in silico prospecting approach
14:50 – 15:10	F309 Grzegorz Tokarczyk, WPUT in Szczecin, Poland The use of farmed common carp (<i>Cyprinus carpio</i>) meat for the production of innovative fish snacks
15:10 – 15:40	Coffee break, poster session
CONTINUATION SESSION III. Next-Gen Seafood as Food: Nutrition, Health, Functionality & Sensory Quality	
Chairpersons	Revilija Mozuraityte, Santiago Aubourg
15:40 – 16:00	F310 Sławomir Michniewski, University of Leicester, United Kingdom Development of a phage cocktail for the shelf-life extension of <i>Nephrops norvegicus</i>
16:00 – 16:20	F311 Ingrid Undeland, Chalmers University of Technology, Sweden A new approach to extract multifunctional seaweed protein ingredients rich in vitamin B12 and polyunsaturated fatty acids
16:20 – 16:40	F312 Ida-Johanne Jensen, NTNU, Norway Quality of pelagic side-streams
16:40 – 17:00	F313 Cláudia Afonso, IPMA, Portugal Blue resources for functional foods: innovation and evidence-based insights on the valorization of aquatic biodiversity for health and well-being
17:00 – 17:05	S304 Adrián Honrado, Universidad de Zaragoza-CITA, Spain Improving the nutritional and sensory quality of baguette bread with functional ingredients from fish by-products hydrolysates

19:00-00:00 – Gala Dinner “Piwnica Rajców” in Gdańsk

Thursday, 16.10.2025

SESSION IV. Seafood Safety and Authenticity	
Chairpersons	Ida-Johanne Jensen, Johan Robbens
9:00 – 9:20	F401 Anita Nordeng Jakobsen, NTNU, Norway Biocontrol of <i>Listeria monocytogenes</i> in Ready-to-Eat Atlantic salmon using lactic acid bacteria: safety assessment and antilisterial effects
9:20 – 9:40	F402 Ioannis Boziaris, University of Thessaly, Greece Seafood spoilage/freshness determination: from the lab analysis to intelligent management systems
09:40 – 10:00	F403 Athanasios Tsiartsafis, University of Thessaly, Greece Antibiotic-resistant versus antibiotic-susceptible pathogens in mussels and their farming water
10:00 – 10:20	F404 Lorenzo Chinellato, DTU, Denmark Seasonal variation in the microbial communities of the Green Crab
10:20 – 10:40	F405 Agnieszka Nona-Mołodawa, bioMerieux, Poland Detect, control, save — innovative food safety technologies for the fish industry
10:40 – 10:45	S401 Matthew Ford, University of Leicester, United Kingdom Endolysins as a therapy for prevention of salmon associated pasteurellosis
10:45 – 11:15	Coffee break, poster session
CONTINUATION SESSION IV. Seafood Safety and Authenticity	
Chairpersons	Heidi A. Nilsen, Lorenzo Chinellato
11:15 – 11:35	F406 Marina Usieto, ICTAN-CSIC, Spain Beyond 60 °C: validating thermal safety against anisakis in traditional cooking
11:35 – 11:55	F407 Narcisa Bandarra, IPMA, Portugal Management of Portuguese shellfish mainland production areas classified in 2024
11:55 – 12:00	S402 Ana Fuentes López, Universitat Politècnica de València, Spain Effect of carvacrol on histamine production in canned tuna inoculated with <i>R. planticola</i>
12:00 – 12:05	S403 Narcisa Bandarra, IPMA, Portugal Total an inorganic arsenic in seafood products commercialised in Portugal
12:05 – 12:10	S404 Ute Schröder, Max Rubner-Institut, Germany Fish products in the e-commerce: Quality and labelling
12:10 – 12:15	S405 Evangelia A. Karamani, University of Thessaly, Greece HRM as a practical and effective tool for the rapid source tracking of foodborne pathogens along the whole fish production chain in aquaculture
SESSION V. Blue Biotechnology and Marine Bioactive Compounds	
12:15 – 12:35	F501 Morten Sivertsvik, Nofima AS, Norway

	A novel method of pre-treating microalgae biomass, resistant to cell disruption, with Plasma-Activated Water and Pulsed Electric Field for improving the accessibility of cellular compounds therefrom
12:35 – 12:55	F502 Carlos Cardoso IPMA, Portugal The Vermetid gastropod <i>Vermetus triquetrus</i> : an underexplored marine resource with biomass fractions rich in polyphenols and displaying high antioxidant activity
12:55 – 13:00	S501 Narcisa Bandarra, IPMA, Portugal Lipidomic profiling and anti-inflammatory activity study of a poorly known marine organism, a Vermetid mollusk in the Portuguese shore
13:00 – 14:00	Lunch break
CONTINUATION SESSION V. Blue Biotechnology and Marine Bioactive Compounds	
Chairpersons	Janna Cropotova, Sławomir Michniewski
14:00 – 14:20	F503 Maria Hayes, Teagasc Food Research Centre, Ireland Identification of bioactive peptides with potential for use in functional foods and feeds from mesopelagic fish & underutilised marine species
14:20 – 14:25	S502 Małgorzata Malesa-Ciećwierz, NMFRI, Poland Protein hydrolysates derived from side streams generated by Polish fish processing plants
14:25 – 14:45	F505 Carlos Cardoso, IPMA, Portugal Overcoming extraction hurdles and assessing biological activity in a major invasive seaweed species in Europe, <i>Rugulopteryx okamuræ</i>
14:45 – 14:50	S503 Marina Stramarkou, Teagasc, Ireland Sequential extraction of polysaccharides and proteins from the invasive macroalga <i>Sargassum muticum</i>
14:50 – 15:30	Coffee break, poster session
SESSION VI. Seafood Market, Consumption and Consumer Behaviour	
Chairpersons	Sanja Vidaček Filipec, Raúl Pérez-Gálvez
15:30 – 15:50	F601 Tomasz Kulikowski, NMFRI, Poland African catfish in Central and Eastern Europe: consumer awareness, purchase experience, and market potential
15:50 – 16:10	F602 Morten Heide, Nofima, Norway Barriers and opportunities for the successful market introduction of novel algae-based products
16:10 – 16:15	S601 Narcisa Bandarra, IPMA, Portugal Species monitored in Portuguese shellfish coastal production areas during the last decade
16:15 – 16:20	S602 Matteo Orlando, University of Florence, Italy K-EAT: Sharing scientific knowledge to build up responsible and aware consumers of tomorrow
16:20 – 16:25	S603 Tomasz Kulikowski, NMFRI, Poland Sales potential of carp (<i>Cyprinus carpio</i>) in Poland through short food supply chains: consumer research insights
Closing ceremony	
16:25 – 16:40	Report WEFTA national representative meeting and WEFTA analytical working group Olga Szulecka, NMFRI, Poland and Johan Robbens, ILVO, Belgium

16:40 – 16:50	WEFTA 2026 Announcement
16:50 – 17:00	Closing WEFTA 2025 – Olga Szulecka NMFRI, Poland
17:00 – 18:30	Goodbye Reception

Friday, 17.10.2025

8:00 – 17:30 – Study Tour - Aquaculture & Processing Tour

8:00 – 17:00 – Regional Tour to Malbork

Posters

SESSION I. Future & Sustainable Seafood Processing Opportunities	
P01	Tibor Janči, University of Zagreb, Croatia Functional edible films for fish preservation: Application of chitosan and gelatin based coatings with plant extracts
P02	Klara Helgesson, Chalmers University of Technology, Sweden Cultivation of seaweeds with food process waters for sustainable protein production
P03	Andrew Couper, University of Lincoln, United Kingdom University of Lincoln seafood engagement update
SESSION II. Future Raw Material Supply: Fisheries and Aquaculture Innovation	
P04	Santiago Aubourg, CSIC, Spain Optimisation of enzymatic acidolysis of EPA+DHA from rainbow trout and tocopherols from maqui seed oil under supercritical CO ₂ conditions
P05	Santiago Aubourg, CSIC, Spain Comparative proximate, phospholipid and fatty acid values in edible and non-edible tissues of carp (<i>Cyprinus carpio</i>) cultivated in Madagascar
P06	Santiago Aubourg, CSIC, Spain Biorefinery of bioactive compounds from cochayuyo (<i>Durvillaea incurvata</i>) through UAE and PLE
P07	Raúl Pérez Gálvez, University of Granada, Spain Valorisation of tuna head by-products to obtain peptide fractions with in vitro antioxidant activity for aquafeeds
P08	Margrethe Esaiassen, Nofima, Norway Farmed Atlantic cod in Norway: Status and challenges
SESSION IV. Seafood Safety and Authenticity	
P09	Dimitrios A. Anagnostopoulos, University of Thessaly, Greece Antibiotic resistance and biofilm formation mechanisms correlated with the dominant microbiota along the whole fish production chain of aquaculture
P10	Despoina Kokioumi, University of Thessaly, Greece Antibiotic resistance of <i>Enterococcus</i> spp. along the whole fish production chain of aquaculture in Greece

P11	Stavroula Letsiou, University of Thessaly, Greece Presence and distribution of Antibiotic-Resistant Bacteria in various pre-fattening and processing plant spots of aquaculture production system and fish via advanced statistical analysis
P12	Adrián Honrado, Universidad de Zaragoza-CITA, Spain Sensitive ELISA and lateral flow immunoassay to detect fish traces in processed food
P13	Ana Fuentes López, Universitat Politècnica de València, Spain Effect of essential oils compounds against histamine-producing bacteria
P14	Isabel Fernández Segovia, Universitat Politècnica de València, Spain Development of photonic multi-sensing system for histamine analysis in fish products
SESSION V. Blue Biotechnology and Marine Bioactive Compounds	
P15	Ying Wang, The Norwegian College of Fishery Science, UiT-The Arctic University of Norway Bioactivity of <i>Calanus finmarchicus</i> during in vitro gastrointestinal digestion
P16	Grzegorz Tokarczyk, WPUT in Szczecin, Poland Fish meat hydrolysates as bioactive peptides source
P17	Samantha Druelle, University of Lille, France Green extraction and separation processes for seaweed biorefineries
SESSION VI. Seafood Market, Consumption and Consumer Behaviour	
P18	Sanja Vidaček Filipec, University of Zagreb, Croatia Consumer response to the introduction of a Mediterranean-style fish dish in Croatian university canteens
P19	Giuliana Parisi, University of Florence, Italy Visual storytelling for science: a co-created comic on aquaculture
P20	Giuliana Parisi, University of Florence, Italy The shark meat market: data trends and critical issues in the Italian context
P21	Isabel Fernández Segovia, Universitat Politècnica de València, Spain Fish by-products as food ingredients: What do consumers think?