

# CYCLE open day 2015

Thon Hotell Prinsen  
27. October 2015

- 0900-1000**    **Registration and coffee**
- 1000-1015    **Welcome**  
*Marit Aursand, SINTEF Fisheries and aquaculture*
- 1015-1045    **Edible food waste in Norway – Status and trends 2009-2014**  
*Ole Jørgen Hansen, Østfoldforskning*
- 1045-1105    **How to manage the transition to a «smart» bioeconomy?**  
*Magnar Forbord, Bygdeforskning*
- 1105-1125**    **Coffeebreak**
- 1125-1145    **Cultivated macroalgae in human food and animal feed applications**  
*Jorunn Skjeremo, SINTEF Fisheries and aquaculture*
- 1145-1215    **Blue and green rest raw materials: Hydrolysis as a mean to recover valuable proteins**  
*Rasa Slizyte, SINTEF Fisheries and aquaculture*
- 1222-1245    **In food we trust**  
*Post doc. Håkon Stokland, NTNU*
- 1245-1345**    **Lunch**
- 1345-1405    **On-line technology that enables process control for better quality and less waste**  
*Jens Petter Wold, NOFIMA*
- 1405-1425    **Efficient and safe composting – who cares?**  
*Terje Helmersen, Global Green Energy AS*
- 1425-1445    **Upcycling poultry co-streams**  
*Eirin Bar, SINTEF Fisheries and aquaculture*
- 1440-1500**    **Smoothie and Coffeebreak**
- 1500-1520    **Cold chain management for food supply chain sustainability**  
*Maitri Thakur, SINTEF Fisheries and aquaculture*
- 1520-1550    **Social environmental changes**  
*Mads Simonsen and Bogdan Glogovac, DUCKY*
- 1550-1600    **Closing**  
*Marit Aursand, SINTEF Fisheries and aquaculture*
- 1900**        **Dinner at the hotel**