

# MEETING PROGRAMME

## 14 OCT 2024, MONDAY

14:00 – 19:00	Registration Desk
15:00 – 17:00	WEFTA Analytical Working Group Meeting
17:00 – 19:00	WEFTA National Representatives Meeting
19:00 – 20:30	Welcome reception for participants WEFTA 2024
20:30	WEFTA National Representatives Dinner

## 15 OCT 2024, TUESDAY

08:30 – 17:00	Registration (continue)
08:45 – 09:00	Opening Ceremony of WEFTA 2024 Şükran Çaklı, Chair WEFTA 2024 Welcome address
09:30 – 10:00	Keynote Speech - WEFTA 2023 Award Winner Narcisa M. Bandarra, IPMA, Portugal <b>K01</b> - Seafood and Nutrition: Importance of Lipids

## SESSION 1: Advances in Seafood By-Products

Chairs: **John Fagan**, Ireland and **Ufuk Çelik**, Türkiye

10:00	Keynote Speech <b>Soottawat Benjakul</b> , Prince of Songkla University (PSU), Thailand <b>K02</b> - Chitooligosaccharide from Shrimp Shell and its Conjugate with Polyphenols
10:30	<b>Nusrat Sharmin</b> , Nofima, Norway <b>OP01</b> - Fish Gelatin-Based Film and Coating for Food Packaging Application
10:50	<b>Isabel Sánchez-Alonso</b> , ICTAN-CSIC, Spain <b>SP01</b> - Giant Squid ( <i>Dosidicus gigas</i> ) Protein Concentrate as a Source of Protein in an Extruded Snack Made with Cereals and Andean Grains
10:55	<b>Yetkin Sakarya</b> , Çukurova University, Türkiye <b>SP02</b> - Bioconversion of Fish Waste by Utilizing Local Resources: Fermented Silage Production

11:00 Coffee break and poster viewing

- 11:30 **Lucas Sales Queiroz**, Technical University of Denmark, Denmark  
**OP02** - Transforming Shrimp (*Pandalus borealis*) Side Stream to Value, A Study on Proximate Composition of Different Shrimp Shell Fractions
- 11:50 **Izumi Sone**, Nofima, Norway  
**OP03** - Protein Hydrolysate as Novel Cryoprotectants in Frozen Seafood Products
- 12:10 **Gizem Nazlı Ural**, Akdeniz University, Türkiye  
**SP03** - Effects of Cuttlefish Ink on Physicochemical Properties of Corn Snack
- 12:15 **Oscar Martinez Alvarez**, ICTAN-CSIC, Spain  
**SP04** - Treasures from the Ocean: Discovering Bioactive and Antioxidant Extracts from Marine Invertebrates
- 12:20 **Yetkin Sakarya**, Çukurova University, Türkiye  
**SP05** - The Importance and Applications of Marine Biomaterials
- 12:25 **Pernille Kristiane Skavang**, SINTEF Ocean AS, Norway  
**SP06** - VOLUM – Increased Utilization of Rest Raw Material from Stockfish and Clifish Production
- 12:30 **Pinar Yerlikaya**, Akdeniz University, Türkiye  
**SP07** - Fish Sticks Produced by Different Fish Species

12:35 **Lunch**

## SESSION 2: Innovative Uses of Micro and Macro Algae

Chairs: **Narcisa M. Bandarra**, Portugal and **Pinar Akdoğan Şirin**, Türkiye

- 13:50 **Keynote Speech**
- Fatih Özoğul**, Çukurova University, Türkiye  
**K03** - Prevention of Biogenic Amines Production in Seafood using Probiotics/Postbiotics: A bio-Preservation Approach
- 14:20 **Pinar Baldemir**, Ege University, Türkiye  
**OP04** - Enhancing the Quality and Shelf Life of Cuttlefish Marinades Using Astaxanthin Extracted from *Haematococcus pluvialis*: Analysis of Chemical, Microbiological, and Sensory Parameters
- 14:40 **Carlos Cardoso**, IPMA, Portugal  
**OP05** - Can Seaweed Provide Nutrient Intake and Biological Activity as other Foods? Availability for Intestinal Absorption May Vary Widely Between Species

15:00 **Gamze Turan**, Ege University, Türkiye

**OP06** - Seaweeds in Foods, Feeds and Beyond

15:20 **Side Selin Su Yirmibeşoğlu**, Ege University, Türkiye

**OP07** - Screening of Heavy Metal Sensing Capacity of Carbon Quantum Dots Synthesized from Macroalgae

**15:40 Coffee break and poster viewing**

Chairs: **Heidi A. Nilsen**, Norway and **Helena M. Moreno Conde**, Spain

16:10 **Margrét Geirsdóttir**, Matis, Iceland

**OP08** - Wet extraction of CPC from *Arthrospira Platensis* and Functional Properties of Dried Fractions

16:30 **Pınar Akdoğan Şirin**, Ordu University, Türkiye

**OP09** - The Effect of Nitrogen Starvation on the Accumulation of Lipid, EPA, and DHA in *Tetraselmis suecica*

16:50 **Ingrid Undeland**, Chalmers University of Technology, Sweden

**OP10** - Diversifying the Potential of the Green Macroalgae *Ulva* as a High-Quality Food Ingredient: Insights on Cultivation and Biomass Stabilization

17:10 **Cansu Metin Hacisa**, Muğla Sıtkı Koçman University, Türkiye

**OP11** - Algae oil from *Schizochytrium* sp. and its Use in Cosmetic Cream Production

17:30 **Ecem Aksu**, Ege University, Türkiye

**OP12** - Potential Usage of Algal Sources for Bioplastic Production

17:50 **Morten Heide**, Nofima, Norway

**OP13** - The Role of Sustainability in Go-To-Market Strategies for Algae Products

18:10 **Mesude İsar**, Ege University, Türkiye

**OP14** - Optimization of Microalgal Biomass as a Precursor for Synthesis of Carbon Quantum Dots

18:30 **Carlos Cardoso**, IPMA, Portugal

**SP08** - Seaweed-Based Functional Foods: Case-Studies Highlighting Drawbacks, Challenges, and Health Benefits

## 16 OCT 2024, WEDNESDAY

### SESSION 3: Sustainable Aquaculture and Fisheries Technologies

Chairs: **Mercedes Careche**, Spain and **Hande Doğruyol**, Türkiye

#### 09:00 Keynote Speech

**Sinan Kızıltan**, KLC Seafood (Kılıç Seafood Foreign Trade Company), Türkiye

**K04** - Turkish Seafood: A Rising Star in the Global Market

#### 09:30 **Sherry Stephanie Chan**, Nofima AS, Norway

**OP15** - Evaluation of Fish Welfare and Quality in Salmon Transport: A Study on Wellboats and Stun-and-Bleed Vessels

#### 09:50 **Marcus Hoff Hansen**, Norwegian University of Science and Technology, Norway

**OP16** - Measuring Processing Related Damages Impact on the Quality of Atlantic Cod (*Gadus morhua* L.) Occurring in Norwegian Trawlers

#### 10:10 **Stein Harris Olsen**, Nofima AS, Norway

**OP17** - Effective, Sustainable and Profitable Exploitation of Pink Salmon in Norway

#### 10:30 **Gizem Gülsever**, Ege University, Türkiye

**SP09** - Variations in Meat Yield, Condition Index, and Biochemical Compositions of Mussels Harvested from Tuna Farms, Mussel Farms, Fish Farms, and Natural Environments

#### 10:35 **Marco Frederiksen**, Eurofish International Organisation, Denmark

**SP10** - Eurofish International Organisation – for the Development of Fisheries and Aquaculture in Europe. Research and Development Activities

#### 10:40 **Şükrü Yıldırım**, Ege University, Türkiye

**SP11** - Investigation of the Settlement Rates of Mediterranean Mussel Spats (*Mytilus galloprovincialis*) to the Collectors in Spring Period in Two Different Mussel Farm Regions (South Marmara, Izmir Outer Bays)

#### 10:45 **Coffee break and poster viewing**

#### 11:15 **Hatairad Phetsang**, Chalmers University of Technology, Sweden

**OP18** - Gelation and oxidation of protein isolates from farm-raised hybrid catfish (*Clarias macrocephalus* × *Clarias gariepinus*) -effect of pH

#### 11:35 **Ozan Soykan**, Ege University, Türkiye

**OP19** - Fisheries Industry of Türkiye; An Holistic Approach on Occupational Health and Safety

11:55 **Ana García Cabado**, ANFACO-CECOPESCA, Spain

**SP12** - Integral Characterization of the Algarve Artisanal Octopus Fishery

12:00 **Carlos Cardoso**, IPMA, Portugal

**SP13** - Farming Gilthead Seabream Leaves a Fatty Acid Profile Signature that Enables to Distinguish Farmed Fish from Wild Fish

12:05 **Deniz Çoban**, Adnan Menderes University, Türkiye

**SP14** - Heliciculture Experiments: The Effects of Different Environmental Conditions and Feed Compositions

12:10 **Juan B. Calanche**, University of Zaragoza, Spain

**SP15** - Study of the Sensory Quality of Organic Aquaculture Shrimp (*Litopenaeus vannamei*) Fed Growth Diets Incorporating Vegetable Ingredients

12:15 **Lunch**

#### **SESSION 4: Technological Innovations and Uses**

Chairs: **Ingrid Undeland**, Sweden and **Sevim Köse**, Türkiye

13:30 **Mercedes Careche**, ICTAN-CSIC, Spain

**OP20** - Development of an Image Analysis Device for the Study of Phenotypic Characteristics of Anisakis Larvae

13:50 **Maria A. Madina**, Norwegian University of Science and Technology, Norway

**OP21** - Tiny but Mighty - The Narrative Around *Calanus finmarchicus*

14:10 **Yusa Nakamura**, Tokyo University of Marine Science and Technology, Japan

**OP22** - Long-term Aging in the Deep Sea at 4000 and 6000 m Depths for Sustainable Utilization and Quality Improvement in Greater Amberjack (*Seriola dumerili*) Muscle

14:30 **Pinar Baldemir**, Ege University, Türkiye

**SP16** - Determination of the Effect of *Chlamydomonas Reinhardtii* Addition to Sardine minced Meat on its Nutritional Composition and Functional Properties

14:35 **Isabel Sánchez-Alonso**, ICTAN-CSIC, Spain

**SP17** - High Hydrostatic Pressure Reduces the in Vitro Infectivity of Anisakis L3 in Infected Hake (*Merluccius merluccius*) Muscle

14:40 **Coffee break and poster viewing**

Chairs: **Ute Schröder**, Germany and **Tibor Jančić**, Croatia

15:10 **Jose Antonio Beltran G.**, University of Zaragoza, Spain

**OP23** - A Challenger to Achieve the Food that Gathers the Best of the Land and the Sea: SEA TO PASTA for the Future

15:30 **Heidi A. Nilsen**, Nofima, Norway

**OP24** - Assessing Quality Traits of Stockfish by use of Hyperspectral Imaging and Machine Learning—Use of an Innovative Tool in Traditional Seafood Processing

15:50 **Merve Çayır**, Karadeniz Technical University, Türkiye

**OP25** - Comparison of Texture Analyses in Different Fish Fillets

16:10 **M. Carmen Gómez-Guillén**, ICTAN-CSIC, Spain

**SP18** - Low-Internal Phase Oil-in-Water Pickering Emulsions Stabilised by *Eledone moschata* Protein Nanoparticles

16:15 **Helena M. Moreno Conde**, Complutense University of Madrid, Spain

**SP19** - Innovating in the Design of Added-Value Fish Products Through the Valorization of Rainbow Trout (*Oncorhynchus mykiss*) Muscle

16:20 **Pilar Montero**, ICTAN-CSIC, Spain

**SP20** – Prospective of the Blue Crab (*Callinectes sapidus*) as a Resource for its Use as a Restructured Product

16:25 **Evren Burcu Şen Yılmaz**, Ege University, Türkiye

**SP21** – Ready to Eat Mussel: Flavored with Smoking Gün and Cooking Sous Vide

19:30 **Reception and Conference Dinner**

**17 OCT 2024, THURSDAY**

**SESSION 5: Seafood Safety and Authenticity**

Chairs: **Nina Gringer**, Denmark and **Kigen Takahashi**, Japan

09:00 **Benjamin Clokie**, University of Stirling, Scotland

**OP26** - The Nephrops Novegius Degradome – Exploring Spoilage Through Shotgun Metagenomics, 16S Amplicon Sequencing and ‘Classic’ Culture Techniques

09:20 **Slawomir Michniewski**, University of Leicester, England

**OP27** – Development of a Phage Cocktail for the Shelf-life Extension of *Nephrops novegius*

09:40 **Şafak Ulusoy**, Istanbul University, Türkiye

**OP28** – Toxic Metals in Canned Tuna Sold in Exporting and Producing Countries and Evaluation of Health Risk

10:00 **Helena Maria Lourenço**, IPMA, Portugal

**OP29** – Monitoring of Portuguese Marine Invertebrates Deringil 2020-2023: Chemical and Microbiological Contamination

10:20 **Kağan Kamil Eroğlu**, Ege University, Türkiye

**SP22** – Effect of Carrot Powder (*Daucus carota*) on Arsenic Concentration in Sardine Mince

10:25 **Ute Schröder**, Max-Rubner Institute, Germany

**SP23** – A New Fish Fraud Identification Tool to Support European Control Institutions in Seafood Authenticity Testing

**10:30 Coffee break and poster viewing**

Chairs: **Olga Szulecka**, Poland and **Nida Demirtaş Erol**, Türkiye

11:00 **Jørgen Lerfall**, Norwegian University of Science and Technology, Norway

**OP30** – The Impact of Centrifugation on Water Quality and Decontamination of *Listeria* spp. in Atlantic salmon (*Salmo salar* L.) Processing Water

11:20 **Marina Usieto Albero**, ICTAN-CSIC, Spain

**OP31** – Thermal Inactivation of Anisakis can be Modelled at Non-Isothermal Conditions

11:40 **Mariusz Szymczak**, West Pomeranian University of Technology, Poland

**OP32** – Effect of Preservatives on Ripening of Marinades from Atlantic and Baltic Herring Fillets

12:00 **Tone Mari Rode**, Nofima AS, Norway

**OP33** – Preventive Measures and Decontamination Methods for *Listeria* in Salmon and Trout and Their Products

12:20 **Hatice Yazgan**, Çukurova University, Türkiye

**SP24** – Seafood-Borne Zoonotic Parasites and Risks to Public Health

**12:25 Lunch**

Chairs: **Margrét Geirsdóttir**, Iceland and **Deniz Çoban**, Türkiye

13:40 **Övgü Gencer**, Ege University, Türkiye

**OP34** – Screening Anti-Microbial Activities of *Haematococcus* sp. Extracts Against Pathogenic Microorganisms

14:00 **Helena Maria Lourenço**, IPMA, Portugal

**SP25** – Minerals and Contaminant Metals' Content in Farmed vs Wild Gilthead Seabream: Can it be Used as an Origin Fingerprint?

14:05 **Hatice Yazgan**, Çukurova University, Türkiye

**SP26** – Antibacterial Properties of Orange Essential Oil-Based Nanoemulsions Against Fish Spoilage Bacteria and Food-Borne Pathogens

14:10 **Nida Demirtaş Erol**, Munzur University, Türkiye

**SP27** – Determination of Cadmium (Cd), Cobalt (Co) and Manganese (Mn) Heavy Metal Accumulation in *Dreissena polymorpha*

14:15 **Gizem Gülsever**, Ege University, Türkiye

**SP28** – Determination of Some Potential Toxic Elements by ICP-MS and Health Risk Assessment of Mussels Collected from İzmir Bay

14:20 **Gülüşan Emanet Ergül**, Tr Ministry of Aquaculture and Forestry, Türkiye

**SP29** – Investigation of the Storage Conditions of Sardine Stored in Cold Storages with some Quality Parameters

14:25 **Atilla Çaklı**, Ege University, Türkiye

**SP30** – Marination of Horse Mackerel (*Trachurus mediterraneus*) and Effects on the Viability and Quality of *Anisakis* spp. Larvae

14:30 **Fevziye Nihan Bulat**, Ege University, Türkiye

**SP31** – Prevalence and Identification of *Anisakis* spp. Larvae in Mackerel (*Scomber scombrus*) Caught from Aegean Coast of Türkiye and Effect of Using Nanoemulsified Essential Oils in Lakerda on Viability of *Anisakis* spp. Larvae

14:35 **Coffee break and poster viewing**

## SESSION 6: Seafood Consumption and Consumers

Chairs: **Giuliana Parisi**, Italy and **Gamze Turan**, Türkiye

15:05 **Narcisa M. Bandarra**, IPMA, Portugal

**OP35** – A Diet Enriched in Chub Mackerel (*Scomber colias*) Improve Brain DHA Status and n-3 / n-6 Ratio in Alzheimer's Disease

15:25 **Cansu Metin Hacisa**, Muğla Sıtkı Koçman University, Türkiye

**SP32** – Evaluation of Fish Consumption Behaviors of High School Students in İzmir (Türkiye)

15:30 **Tommaso Marinoni**, University of Florence, Italy

**SP33** – Consumers Perception of Aquaculture: a Literature Review on Attitudes and Insights



15:35 **Olga Szulecka**, National Marine Fisheries Research Institute, Poland

**SP34** – Fish Products Features as a Consumer Purchase Drivers

15:40 **Narcisa M. Bandarra**, IPMA, Portugal

**SP35** – Diets with Chub Mackerel and Quinoa Upraise Erythrocyte DHA Levels and Improve the Omega-3 Index in Alzheimer's Disease

15:45 **Ufuk Çelik**, Ege University, Türkiye

**SP36** – *In-vitro* fish meat prototype production: Preliminary results

## CLOSING CEREMONY

15:50 **Report WEFTA national representative meeting and WEFTA workgroup**

16:05 **WEFTA 2025 announcement....?**

16:20 **Closing WEFTA 2024**

16:35 **Coffee, refreshments**

## POSTERS

**P01** Development of a Sustainable Process to Obtain Bioactive Hydrolysates from Common Starfish (*Asterias rubens*) Proteins

**Oscar Martinez Alvarez**, ICTAN-CSIC, Spain

**P02** Hormone-Driven, Enzymatic Shell Change Cycle of Cold-Water Prawns (*Pandalus borealis*)

**Signe Vangsgaard**, Technical University of Denmark, Denmark

**P03** From Nature to Function: Aquatic-Derived Bioactive Components and Biomaterials

**Nida Demirtaş Erol**, Munzur University, Türkiye

**P04** Effect of Mussel Meal Feed Supplement on Nutritive Characteristics of Gilt-Head Seabream (*Sparus aurata*): 6 Week Fish Trial at High Sea Temperatures

**Tibor Janči**, University of Zagreb, Croatia

**P05** The Effect of Ozone Treatment on Quality Parameters of Sardine (*Sardina pilchardus*) During Refrigerated Storage

**Tibor Janči**, University of Zagreb, Croatia

- P06** Comparative Study for Quality Parameters of Shrimps (*Litopenaeus vannamei*) Produced in Biofloc System  
**Juan B. Calanche**, University of Zaragoza, Spain
- P07** “WelTuna” (2024-2027) -Welfare Conscious Capture and Slaughter of Atlantic Bluefin Tuna (*Thunnus thynnus* L.) in the Norwegian Rod and Line Fishery  
**Izumi Sone**, Nofima AS, Norway
- P08** Determination of the Quality of Fish by Histopathological Methods  
**Onurkan Antepli**, Ege University, Türkiye
- P09** The Current Status and Sustainability of Mediterranean Mussel (*Mytilus galloprovincialis*) Aquaculture in Türkiye  
**Şükrü Yıldırım**, Ege University, Türkiye
- P10** A Potentially Dangerous Street Food in Türkiye: Uncontrolled and Unregistered Stuffed Mussels  
**Fevziye Nihan Bulat**, Ege University, Türkiye
- P11** Anisakis Allergy in Humans: Pathways and Effects of Contamination  
**Fevziye Nihan Bulat**, Ege University, Türkiye
- P12** Antioxidant and Antimicrobial Activity of Extracts from Underused Marine Invertebrates Obtained with Deep Eutectic Solvents (DES)  
**M. Elvira López-Caballero**, ICTAN-CSIC, Spain
- P13** Bioactive Liposomes Produced from Herring Roe Phospholipids and Loaded with Two Protein Hydrolysates from Underutilized Marine Invertebrates  
**Ailén Alemán Pérez**, ICTAN-CSIC, Spain
- P15** Inhibitory Potential of Natural Antimicrobial Compounds Against Histamine-Forming Bacteria  
**Ana Fuentes López**, Polytechnic University of Valencia, Spain
- P16** Isolation of Histamine-Producing Bacteria from Fresh Atlantic Bonito  
**Ana Fuentes López**, Polytechnic University of Valencia, Spain

**P17** Optimization of Ozone Treatment Parameters to Extend Shelf Life of Chilled Sardine (*Sardina pilchardus*)

**Josip Ćurko**, University of Zagreb, Croatia

**P18** Effect of Different Diets on Quality of Raw and Cooked Carpione del Garda (*Salmo carpio*) Meat

**Giuliana Parisi**, University of Florence, Italy

**P19** Meat Quality of Blue Crabs (*Callinectes sapidus*) is Maintained After Storage and Cooking

**Giuliana Parisi**, University of Florence, Italy

**P20** Should I Eat Raw Fish or Not? An Investigation into Italian Consumers' Knowledge of the Risk Associated with Parasites

**Giuliana Parisi**, University of Florence, Italy

**P21** When "Tradition" Should Rhyme with "Protection": the Case of Elasmobranchs in Italian Recipes

**Giuliana Parisi**, University of Florence, Italy

**P22** Fatty Acid Composition and Heavy Metals in the Viscera of Various Fish Species

**Şükran Çaklı**, Ege University, Türkiye

**P23** Food Safety Concerns in Sous-Vide Seafood

**Hande Doğruyol**, Istanbul University, Türkiye

**P24** A Novel Utilization of Seaweeds: An Edible Sheet for Dehydration and Umamification of Fish Meat

**Yuri Kominami**, The University of Tokyo, Japan

