



Seminar on potentials and challenges in microalgae bioproduction



DANISH
TECHNOLOGICAL
INSTITUTE

Microalgae as the source of food, feed, and biomaterials

Seminar 9. May 2023 kl. 9:00 – 16:30

Danish Technological Institute invites you for this one-day seminar to get the knowledge on the research and development activities, the gaps and challenges within microalgae production and products.

The global population is expected to increase by more than 30% over the next 30 years. This leads to an urgent need for increased production of food, feed, and material feedstock.

Microalgae has the potential to become a key part of the solution. Being rich in healthy protein, omega-3 fatty acids (PUFA), antioxidative pigments and vitamins, algae provide nutritionally complete biomass with a productivity 10-15 times higher than conventional protein crops. Moreover, oleoresins from microalgae are being explored as feedstock for new platform chemicals for industrial applications.

While microalgae have such enormous potential, there are several gaps and challenges that are needed to be addressed. We have gathered stakeholders from the entire value chain (researchers, producers, consumers, LCA analysts and legislative authorities) to facilitate productive dialogues that would help us along the way to realize the true potential of microalgae.

We look forward to meeting you all!

PROGRAMME

- **9.00 - 9:30**
Registration and Coffee
- **9:30 - 9.45**
Welcome to DTI, Introduction to the Seminar:
Anne-Maria Hansen, Danish Technological Institute
- **9.45 - 10.30**
Keynote address – Current status of microalgal bioprocess: *Prof. Gabriel Acien, University of Almeria, Spain.*
- **Break**
- **10.45 - 11.30**
Microalgal research and services at DTI: *Nikola Medic, Praveen Kumar Ramasamy and Jakob Skov Pedersen, DTI*
- **11.30 - 12.00**
Microalgae business legislation: *Tatiana Juel, Erhvervsstyrelsen & Tanne Severin Holm, Fødevarestyrelsen*
- **Lunch break**
- **13.00 - 13.20**
Microalgae bioproduction: *Henrik Busch-Larsen, Algiecel*
- **13.20 - 13.40**
Heterotrophic cultivation of microalgae: *Christopher Jensen, EXTEND- Naturem BioScience*
- **13.40 - 14.00**
Microalgae as food ingredients: *Martin Jørgensen, Skarø Icecream / Biosynergy Food*
- **14.00 – 14:20**
Microalgae bioproduction: *Isaac Berzin, Vaxa, Iceland (Online talk)*
- **Break**
- **14:40-15:00**
Microalgae as aquaculture feed: *Per Meyer Jepsen, Starterfeed, Roskilde University*
- **15.00 – 15.20**
Microalgae production challenges: *Borja Valverde Pérez, DTU*
- **15.20 - 15.40**
Heterotrophic cultivation of microalgae: *Toke Faurby, AtSpiro*
- **15:40-16:00**
LCA of *Spirulina* for food applications: *Asger Smidt-Jensen, DTI*
- **16:00-16:20**
Microalgae for biomaterials: *Alexander Sandhahl, DTI*
- **16:20- 16:30**
Closing remarks - wrapping up

Registration: <https://www.teknologisk.dk/kurser/microalgae-as-the-source-of-food-feed-and-biomaterials/k91301>

Place:
Building 1, Conference room
Danish Technological Institute
Gregersensvej 8, 2630 Taastrup

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