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Multiple benefits of food technology collaboration in fish processing

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The seafood industry is the most important industry in Iceland. Sustainable utilization of marine resources is important. Focus on systemic value creation and development in Icelandic sea food industry is high. Managing catch sustainably, eliminating discards and improving utilization of the catch leads to better use of our limited resources. Implementing scientifically founded management systems for fisheries and by further developing production processes with food technology has opened new export channels. Improved production processes include a holistic value chain approach, where the raw material is handled properly from catch to consumer, and by applying biotechnology to extract the different compounds of seafood. Such compounds can be used for various applications, such as ingredients for food supplements, medical products and cosmetics. While tackling the challenges of the bioeconomy and food security, great opportunities are to be found in the marine environment in both vast amount of biomass to be found in the ocean, and the positive health impact of seafood shown in numerous studies that may counteract increasing pressure on already struggling health care systems.

Biography

Arnljotur Bjarki Bergsson completed his Master of Science in Food Science and Technology from Tokyo University of Marine Science and Technology. He is currently the Director of Resources and Products division in Matis since 2010, responsible for the company's close collaboration with the Icelandic fish and seafood processing industry. His division is currently involved in half of the projects in the Nordic Marine Innovation 2.0 Program funded by the Nordic Innovation. He has been COB of The Icelandic Fisheries Science Society since 2002. He was COB of the biotechnology company IceProtein Inc. in 2009-2013.

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