

ALGAL BIOTECHNOLOGY – TECHNIQUES AND OPPORTUNITIES FOR THE SUSTAINABLE BIOECONOMY

The aim of this professional development course is to showcase the opportunities that algae offer the biotechnological industry, including their use for food, feed, nutraceutical, cosmetics, and other applications for bioactive compounds. The course will offer a brief introduction to basic algal biology, taxonomy and physiology, and how those are linked to potential biotechnological uses. The course will then present business aspects of algal biotechnology, including markets, consumers and possibilities for entrepreneurship. A specific focus will be on an “Icelandic perspective”, highlighting the diverse environments of the country that hosts algae (marine, hot springs, glaciers, etc.) and their potentials for biotechnology, as well presenting examples of Icelandic companies successfully utilizing, producing and marketing algae.

The workshop will run for two days, with one day of talks given at the facilities of Matís ohf. in Reykjavík and the second day consisting of a tour of algal companies located in the South-West of Iceland. The programme will provide an unrivalled opportunity for a broad variety of stakeholders from academia, governmental authorities and industry, including students, researchers, managers and entrepreneurs, to interact with each other and obtain a broad and relevant introduction to the opportunities of algal biotechnology.

DATE: November 6-7th 2018

LOCATION: Matís ohf. / Icelandic Food and Biotech R&D, Vínlandsleið 12, 113 Reykjavík, Iceland

DAY 1 (November 6th, 2018):

MORNING: INTRODUCTION TO ALGAE AND THEIR BIOTECHNOLOGICAL POTENTIAL

9:00 – 9:30 Arrival and registration of participants

9:30 – 9:40 Welcome Address (Sveinn Margeirsson, CEO Matís)

9:40 – 10:10 Introduction to algal biology and diversity (René Groben, Matís)

10:10 – 10:40 Biotechnological utilization of macroalgae (Rósa Jónsdóttir, Matís)

10:40 – 11:00 Coffee break

11:00 – 11:30 Algal biochemicals for biotechnology. Extraction and analysis (Matt Davey, University of Cambridge)

11:30 – 12:00 Up-scaling of algal production (Ulrike Schmid-Staiger, Fraunhofer IGB)

12:00 – 13:20 Lunch break (Matís canteen) and tour of Matís premises

AFTERNOON: ALGAL BUSINESSES AND INVESTMENTS IN ICELAND

13:20 – 13:40 Consumers and markets (Hörður Kristinsson, CSIO Matís)

13:40 – 14:00 The funding landscape in Iceland (Sigurður Björnsson, Rannís)

14:00 – 14:20 Opportunities unique to Iceland (Erna Björnsdóttir, Íslandsstofa)

14:20 – 14:40 Investing in algal companies in Iceland (Ari Wendel, Arctica Finance)

14:40 – 15:00 Why grow Microalgae in Iceland (Isaac Berzin, Founder and CTO Algaenovation)

15:00 – 15:20 Coffee break

15:20 – 15:40 Thorverk (Finnur Árnason, CEO)

15:40 – 16:00 KeyNatura (Lilja Kjalarsdóttir, COO)

16:00 – 16:20 Algalíf (Ingólfur Gunnarsson, Head of Cultivation)

16:20 – 16:40 Blue Lagoon (Halldór G. Svavarsson, Prof. RU)

16:40 – 17:00 Hyndla (Gestur Ólafsson, Co-founder)

17:00 - 20:00 Networking and social hour at Matís with light courses

DAY 2 (November 7th, 2018):

Participants will travel by bus and visit different microalgal companies located in the South-West of Iceland. The tour will give insight into the practical workings of companies that successfully utilize, produce and market algae and algal products in Iceland.

9:10 Departure from Matís Vínlandsleið 12

Key Natura

Algalíf

Lunch at Menu. OfficerClub, Ásbrú/Reykjanesbær (lunch buffet 1950 ISK/pp own cost)

Blue Lagoon

15:00 (approximately): Arrival at Matís and end of workshop