

Workshop on the

Future utilisation and potential of the Arctic Sea Urchin Resource

11th and 12th of December 2018

North Atlantic House, Strandgade 91, 1401 Copenhagen

	TUESDAY, 11 th of December 2018
	Chair: Philip James, Nofima, Norway
12:30 - 13:00	Registration
13:00 - 13:10	Welcome and introduction – Gudmundur Stefánsson, Matís, Iceland
13:10 - 13:45	Markets for urchin
	Asia - Brian Takeda, Urchinomics, Norway
	• Europe – Gudmundur Stefánsson, Matís, Iceland
13:45 – 14:00	Global supply – main suppliers – Gudmundur Stefánsson, Matís, Iceland
14:00 - 15:00	Nordic sea urchin resources – current status and potential
	Iceland – Gudrún Þórarinsdóttir, MFRI, Iceland
	Norway – Wenting Chen, NIVA, Norway
	Greenland – Gudmundur Stefánsson, Matís, Iceland
	Faroe Islands – Ámundur Nolsø, Biofar, Faroe Island
15:00 – 15:20	Coffee Break
15:20 – 17:00	Fisheries and sea urchin management
	Canada (West coast) – Christopher Pearce, Fisheries and Oceans, Canada
	Canada (East coast) – Patrick Gagnon, MI, Newfoundland, Canada
	 Management of urchin fisheries in Iceland – Gudrún Þórarinsdóttir, MFRI, Iceland Variation in roe content of urchin at different depths in Breiðafjörður, Iceland
	- Tasha O'Hara, MFRI, Iceland
	Pitfalls to avoid – lessons from Ireland – Colin Hannon, GMIT, Ireland
17:00	Close of first day
27.00	Globe of morally
	WEDNESDAY, 12 th of December 2018
	Chair: Philip James, Nofima, Norway
09:00 - 09:15	Fishing techniques and transport to markets – Philip James, Nofima, Norway
09:15 - 09:30	Processing – economical perspectives – Brian Takeda, Urchinomics, Norway
09:30 - 09:40	Keeping quality of roe – Gudmundur Stefánsson, Matís, Iceland
09:40 - 11:00	New options: Sea urchin aquaculture research
	Norway – Philip James, Nofima, Norway
	Canada (West coast) – Christopher Pearce, Fisheries and Oceans, Canada
	Canada (East coast) – Patrick Gagnon, MI, Newfoundland, Canada
	Ireland hatchery – Colin Hannon, GMIT, Ireland
11:00 - 11:20	Coffee Break
11:20 - 12:20	Industry experience
	 Thorisholmi – Ólafur Ásmundsson, Þórishólmi, Iceland
	• Urchinomics – Brian Takeda, Urchinomics, Norway
	 Green Seafoods – Mark Sheppard, Green Seafoods, Canada
12:20 – 12:50	Discussions on future potential and possibilities in utilising the resource
12:50 – 13:00	Final remarks and close of workshop









