





The promising future of microalgae in Europe (I): A global perspective.

EnhanceMicroAlgae Project Final Event

Date	25/10/2021
Time	10:00 – 16.00 (CEST)
Place	ANFACO-CECOPESCA / Virtual Event: <u>https://bit.ly/blogcytma_EMAclosure</u>

AGENDA

TIME	ΑCTIVITY	Partner
10.00 h	Welcome and presentation.	Roberto Alonso. Deputy Secretary General ANFACO-CECOPESCA
10.10 h	Food and beverage applications with macro and micro-algae: USA market.	Dave Stone. Director of the Food Innovation center in Oregon (USA).
10.30 h	EnhanceMicroAlgae project overview. Exploring the potential of microalgae for new health and aquaculture applications.	María-José Chapela Garrido. Research scientist at Biotechnology & Health. ANFACO-CECOPESCA (Spain) Mohamed Soula. Research scientist at Marine Resources - Aquaculture. ANFACO-CECOPESCA (Spain).
10.50 h	Knowledge research and development towards value applications of microalgae.	Claudio Fuentes. Research Officer at Swansea University (UK) Project Director at BD-KAUST (Saudi Arabia).
11.10 h	Revision/Review of microalgae biorefinery paradigm.	Kostas Theodoropoulos. Prof. at the Department of Chemical Engineering & Analytical Science. Manchester University (UK).
11.30 h	Legislative surveillance and environmental concern of microalgae in Europe.	Diogo Cruz. PhD student at CIIMAR (Portugal). Vitor Vasconcelos. Professor at University of Porto and President of the Board at CIIMAR.
11.50 h	Gaps and technical barriers identification to foster microalgae in Europe.	Laurent Picot. Prof. assistant La Rochelle University (France).
12:10	Coffee break	
12.30 h	Market research: opportunities and applications of microalgae.	María Paredes. Post-Doc at La Coruña University R + D + i Technician at Hijos de Rivera, S.A.U. (Spain)
		EnhanceMicroAlgae





12.50 h	Application of novel extraction technologies for	Prof. Brijesh Tiwari. Principal Research Officer	
12.50 11	functional compounds recovery from algae.	Department of Food Chemistry and Technology	
	functional compounds recovery from algae.		
		at Teagasc Food Research Centre (Ireland).	
13.10 h	Lunch		
14.10 h	Algae potential for cosmetic and other high-	José Manuel Vilariño. Business Associate of	
	added value applications.	Glecex Head of R&D at Hijos de Rivera, S.A.U.	
		Galician Biotechnology Cluster Vice President	
		(Spain).	
14.30 h	Micro and hand onconculation for food	Marta Vinha Vieria. Research Fellow, Food	
14.50 11	Micro and nano-encapsulation for food,		
	pharma, and cosmetic applications	Processing and Nutrition. International Iberian	
		Nanotechnology Laboratory – INL (Portugal).	
14.50 h	EnhanceMicroAlgae Decision Support Tool	Prof Kevin J Flynn. Merit Scientist	
	(EMA-DST).	Plymouth Marine Laboratory (UK).	
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15.10 h	Closing session	Jean-Paul Cadoret. President of EABA (European	
		Algae Biomass Association) (France).	
15.30 h	Open questions		
10 00 h	Classing of the mosting		
16.00 h	Closing of the meeting	ANFACO-CECOPESCA	







The promising future of microalgae in Europe (II): What all *sciencepreneurs* should know about running a company?

EnhanceMicroAlgae Project Final Event

Date	26/10/2021	
Time	10:00 – 13.30 (CEST)	
Place	International Iberian Nanotechnology Laboratory (INL)/ Virtual Event:	
	https://bit.ly/blogcytma_EMAclosure	

AGENDA

TIME	ACTIVITY	Partner	
10.00 h	Welcome and presentation.	Lorenzo Pastrana. Chair of the Research Office Group Leader Food Processing and Nutrition. INL	
10.10 h	A Business and Marketing Perspective	Elisabete Maria Sampaio Sá, Professor of Marketing, Strategy and Entrepreneurship, School of Economics and Management, University of Minho (Portugal).	
10.30 h	A Legal Point Perspective.	José Ricardo Aguilar, Legald Advisor, Instituto Pedro Nunes (Portugal).	
10:50 h	An Intellectual Property Point of view	Luís Ferreira, European Patent Attorney, Patentree	
11.10 h	Round Table		
11.30 h	Experiences from EnhanceMicroalgae Project: MARKETPLACE.	María-José Chapela Garrido. Research scientist at Biotechnology & Health. ANFACO-CECOPESCA (Spain).	
11.50 h	Experiences from EnhanceMicroalgae Project: SPIN-OFF and START-UP SUPPORT.	Pablo Fuciños. Staff Researcher Food Processing and Nutrition. International Iberian Nanotechnology Laboratory - INL (Portugal).	
12:10 h	Networking session		
13.00 h	Open questions		
13.30 h	Closing of the meeting	INL	