

Date May 21, 2024

European Fishmeal and Fish Oil members Conference

Laulasmaa, Estonia, June 4th – 7th 2024

The 2024 edition of the Biennial Conference and Annual General Assembly of European Fishmeal and Fish Oil Producers, “*Sustainable food systems: blue solutions*” will be held in Laulasmaa, Estonia, from June 5th to 7th.

The conference will start in the morning Wednesday 5th, and attendees will be expected at [LaSpa Resort](#) from 15:00 on Tuesday 4th.

For the opening sessions, keynote speakers will have the opportunity to discuss different approaches to fisheries management in the Baltic Sea. The full afternoon will be devoted to an excursion to the Pakri peninsula and visiting the Estonian fishmeal and fish oil producer, Eesti Kalatootjate Keskühistu. The day will conclude with a dinner at historical [Padise Kastell](#).

The conference will explore challenges and expectations faced by European food and feed production systems today and tomorrow, from political, regulatory, and social perspectives. The various sessions throughout the day will provide valuable insights and cross-sector knowledge on key issues for our industry: supporting the circular economy, reducing the carbon footprint, addressing market expectations, etc.

We will round off with the traditional festive gala dinner in the renowned [restaurant Wicca](#) at LaSpa hotel.

We are delighted to have the financial support of the Fisheries Information Center (FIC) for the organization of the morning of the 5th and the 6th of June.

The General Assembly of EFFOP will be taking place on the final day, prior to interesting technical sessions, where Associated members will present and showcase their innovative solutions.

Visit the event webpage: [EFFOP Biennial Conference - Eventbrite](#)

Please find below the Conference Program as well as practical information regarding fees, hotel rooms, transport, and dress code.

Contact for information or inquiries: Gaëtane at gb@maring.org or Semi at sk@maring.org.

Sustainable food systems: blue solutions

| Tuesday 4 th | Arrival in Laulasmaa and check-in at LaSpa Resort |
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| 15:00 (from) | Arrival and check-in at LaSpa Resort |



We provide a bus service from Tallin airport to LaSpa hotel.
Departure times from the airport are: 16:30, 20:00 and 23:00.



Please note that there is no planned dinner on June 4th. You will find [here](#) the offers proposed by the hotel. We suggest that you book in advance if you wish to dine at the Wicca restaurant.

| Wednesday 5 th morning | Conference opening sessions Moderator: Kristo Elias |
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| 08:30 | Welcome Coffee |
| 09:00 | Conference start and welcome by Odd Eliassen and Toomas Kevvai President of EFFOP and CEO of Eesti Kalatootjate Keskühistu |
| | Baltic Sea at a glance Madis Pärtel , Deputy Secretary General for Bioeconomy, Ministry of Regional Affairs and Agriculture Maja Kirchner , Head of Unit Fisheries Management Atlantic, Skagerrak and Baltic Sea, DG MARE, European Commission (<i>online</i>) Mart Undrest , Head of the Estonian Fishermen's Association |
| 10:30 | Coffee Break |
| 11:00 | Fisheries management: science and politics Marie Storr-Paulsen , Head of Section at DTU AQUA, National Institute of Aquatic Resources Jarek Zieliński , Baltic Sea Advisory Council Executive Chair |
| 12:00 | Lunch |

| Wednesday 5 th afternoon | Excursion |
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| 13:00 | Departure from LaSpa Resort and stop at Keila waterfall A full 6 metres high, and tens of metres wide, Keila waterfall is the third largest waterfall in Estonia. A hydroelectric power plant and one of the grandest renovated manor houses in Estonia, inspired by the Neo-Gothic style, are in the vicinity. |

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| 14:00 | Visit of Eesti Kalatootjate Keskühistu factory and sightseeing tour around the peninsula Given the number of participants, we will be divided into three groups. |
| 16:30 | Drinks and snacks outside the factory, provided by Eesti Kalatootjate Keskühistu |
| 17:30 | Departure |
| 18:00 | Guided tour of Padise Monastery The monastery was built by the Cistercians in the 14 th century. It was converted into a fortress and later used as a country house until 1766. The ruins have recently been restored and made into a museum. Padise Monastery is in the National Register of Cultural Monuments. |
| 18:45 | Dinner at Padise Kastell |
| 22:00 | End of day one and return to the hotel |



Spouses are welcome to participate in the tour and the dinner of course.

Please note that we will not return to the hotel before dinner. Participants can bring extra clothes for changing, if they wish, and leave them on the bus.

| Thursday 6 th | Conference – continued |
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| | Moderator: Kristo Elias |
| 08:30 | Welcome Coffee |
| 09:00 | Conference day 2 opening by Anne Mette Bæk Managing Director of EFFOP |
| | Megatrends and challenges for the European food systems Ülo Niinemets , Professor and Head of Department of Crop Science and Plant Biology at Estonian University of Life Sciences |
| 09:50 | Strategic value of marine ingredients in aquaculture James Hinchcliffe , Biologist at EFFOP |
| 10:10 | Ensuring European feed and food safety – update on European regulations Frans Verstraete , Deputy Head of Unit Food Processing Technologies and Novel Foods of DG SANTE, European Commission (<i>online</i>) |
| 10:30 | Coffee Break |
| 11:00 | Supporting circularity and blue economy Johannes von Holten , Commercial Manager at Bioceval Arnt Ove Kolås , COO Feed at Pelagia Arnaud Bouxin , Director for Feed Safety and Regulatory Affairs at FEFAC |

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| 11:45 | <p>Implementation of the SA BREF Birgitte Kjær, Chef Consultant Environment and Sustainability at Danish Agriculture and Food Council (<i>online</i>) Thorkil Olesen, Energy and Environmental Manager at FF Skagen</p> |
| | <p>Lowering the carbon footprint of the industry Jon Vestengen, General Manager at Lofoten Biomarine AS Brett Glencross, Technical Director at IFFO</p> |
| 12:30 | Lunch |
| 13:30 | <p>Economy and Markets: global tensions and emerging trends Enrico Bachis, Market Research Director at IFFO Michael Bellingham, Chief Executive of the UK Pet Food Association Niccolo Ciulli, Adviser Competitiveness and Commercial at EuroCommerce</p> |
| 14:40 | <p>MarinTrust Standard: implementing version 3, and update on Northeast Atlantic Blue whiting FIP Emily McGregor, Fisheries Manager at MarinTrust</p> |
| 15:00 | Coffee Break |
| 15:30 | <p>Building a food grade marine ingredients plant in Faroe Islands Annika Nolsøe, Project Manager at P/F Varðin Pelagic Jette Kristensen, Business manager food and flow at Haarslev Industries A/S Helge Korsager, Adviser for P/F Varðin Pelagic</p> |
| 16:10 | <p>Sustainable Air Purification with documented effect Jimmy Larsen, CEO of JIMCO</p> |
| 16:50 | <p>Artificial Intelligence: uses and opportunities for the industry Hanus Samró, Co-Founder of FishFacts</p> |
| 17:30 | End of day and break before dinner |
| 18:30 | <p>Pre-dinner drinks, sponsored by Haarslev</p>  |
| 19:30 | Gala dinner at Wicca |

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| Friday 7th | General Assembly and technical sessions |
| 09:00 | EFFOP General Assembly |
| 10:00 | <p>Technical sessions are dedicated to presentations from EFFOP Associated members. They will present and showcase their products and innovations.</p> <p>10:00 – 10:20 What can OESTERGAARD A/S offer you? Christian Bisgaard, Business Development, OSTERGAARDS A/S</p> <p>10:20 – 10:40 Process monitoring using Full Spectrum NIR Sensors</p> |

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| | Stefan Lundgren , Business Leader EMEAI, Perten Process Solutions |
| 10:40 | Coffee Break |
| 11:10 | Technical sessions are dedicated to presentations from EFFOP Associated members. They will present and showcase their products and innovations. |
| 11:10 – 11:30 | Unlocking Preservation: Controlling Oxidation in Fish Oil and Fish Meal Jónathan Barberá , Technical and R&D Director, 3A BIOTECH SL |
| 11:30 – 11:50 | Oil Plus decanters: Alfa Laval latest decanter technology to recover more fish oil and produce low fat fish meal Olivier de La Chapelle , Global Sales BU Decanter, Protein and Vegetable Oil, Alfa Laval |
| 11:50 | End of conference and closing remarks by Odd Eliassen |
| 12:00 | Lunch and departure |



We provide a bus service from LaSpa hotel to Tallin airport.

Departure times from LaSpa are: 13:00 and 13:30.

Practical information

Fee

The fee for participation is 650 Euro per person (half price for spouses).

Invoices for participation will be sent directly to the companies.

Hotel rooms

Hotel rooms are already booked at LaSpa hotel, so participants do not need to book hotel rooms.

Participants will pay for their own room by check-in.

Transport

Flights are organized and paid individually by participants.

Bus arrangements will be provided to go from Tallin airport to LaSpa hotel on the 4th in the afternoon and on the 7th afternoon to go back to the airport:

- Departure times from the airport are: 16:30, 20:00 and 23:00.
- Departure times from LaSpa hotel are: 13:00 and 13:30.

Participants could arrange their own transport to the hotel, but this will not be covered by EFFOP.

Dress code

Business Casual.

As we will visit the fishmeal factory on Wednesday 5, we recommend practical clothing. As we will not return to the hotel before dinner, participants can take a change of clothes and leave them on the bus.

EFFOP Secretariat

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