

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

### EnhanceMicroAlgae Project Final Event

<b>Date</b>	25/10/2021
<b>Time</b>	10.00 – 16.00 (CEST)
<b>Place</b>	ANFACO-CECOPECA / Virtual Event: <a href="https://bit.ly/blogcytma_EMAclosure">https://bit.ly/blogcytma_EMAclosure</a>

#### AGENDA

TIME	ACTIVITY	Partner
10.00 h	Welcome and presentation	Roberto Alonso. Deputy Secretary General ANFACO-CECOPECA (Spain)
10.10 h	Food and beverage applications with macro and micro-algae: USA market	Dave Stone. Director of the Food Innovation Centre 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-CECOPECA Mohamed Soula. Research scientist at Marine Resources - Aquaculture. ANFACO-CECOPECA
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	<b>Coffee break</b>	
12.00 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
12.20 h	Gaps and technical barriers identification to foster microalgae in Europe	Laurent Picot. Prof. assistant La Rochelle University (France)
12.40 h	Market research: opportunities and applications of microalgae	María Paredes. Post-Doc at A Coruña University   R&D&i Technician at Hijos de Rivera, S.A.U. (Spain)

<b>13.00 h</b>	Application of novel extraction technologies for functional compounds recovery from algae	Brijesh Tiwari. Principal Research Officer, Department of Food Chemistry and Technology at Teagasc Food Research Centre (Ireland)
<b>13.20 h</b>	<b>Lunch</b>	
<b>14.30 h</b>	Algae potential for cosmetic and other high-added value applications	Enma Conde. R&D Director at Glecex (Spain)
<b>14.50 h</b>	Micro and nano-encapsulation for food, pharma, and cosmetic applications	Marta Vinha Viera. Research Fellow, Food Processing and Nutrition. International Iberian Nanotechnology Laboratory – INL (Portugal)
<b>15.10 h</b>	EnhanceMicroAlgae Decision Support Tool (EMA-DST)	Prof Kevin J Flynn. Merit Scientist. Plymouth Marine Laboratory (UK)
<b>15.30 h</b>	Microalgae in 2021 and beyond: still a challenge	Jean-Paul Cadoret. President of EABA (European Algae Biomass Association) (France)
<b>15.50 h</b>	<b>Open questions</b>	
<b>16.00 h</b>	<b>Closing remarks</b>	ANFACO-CECOPECA

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

### EnhanceMicroAlgae Project Final Event

<b>Date</b>	26/10/2021
<b>Time</b>	10.00 – 13.30 (CEST)
<b>Place</b>	International Iberian Nanotechnology Laboratory (INL)/ Virtual Event: <a href="https://bit.ly/blogcytma_EMAclosure">https://bit.ly/blogcytma_EMAclosure</a>

#### AGENDA

TIME	ACTIVITY	Partner
10.00 h	Welcome and presentation	Lorenzo Pastrana. Chair of the Research Office   Group Leader Food Processing and Nutrition. INL (Portugal)
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, Legal Advisor, Instituto Pedro Nunes (Portugal)
10:50 h	An Intellectual Property Point of view	Luís Ferreira, European Patent Attorney, Patentree (Portugal)
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
12:10 h	Networking session	
13.00 h	Open questions	
13.30 h	Closing of the meeting	INL