



# Towards the valorization of emerging marine species

20 november, Matane, Québec

08:00 Registration

08:30 Welcoming adress – Noémie Giguère, TMQ

## SESSION 1

08:45-09:15 **Introductive conference**

*Céline Audet, ISMER, Québec*

09:15-10:15 **Sebaste fishing in Iceland: challenges and innovations**

*Haraldur Arnar Einarsson, ICES, Island*

10:15-10:45 **Networking break**

## SESSION 2

10:45-11:05 **Transformation of sea cucumber into factory: testimony on the challenges and success**

*Patrick Denis, Poissonnerie Cloridorme, Québec*

11:05-11:25 **Automated solution for sea urchin processing**

*Pierre Patenaude, Océatec, Québec*

*Pascal Sureau, Océatec, Québec*

11:25-11:45 **Prospect for the valorization of degraded gonads in Quebec's green sea urchin: nutritional value and biological activities**

*Amine Badri, CRBM, Québec*

11:45-12:05 **Use of new oyster habitats and development of anti-predation equipment in mussel culture**

*Marcel Fréchette, R-D Mytis Ltée, Québec and Éric Bujold, Ferme Maricole du Grand Large, Québec*

12:05-13:30 **Networking dinner**

## SESSION 3

13:30-14:00 **SALAWEG: An example of valorization of macroalgae**

*Marie-Hélène Rondeau, AGHAMM, Québec*

14:00-14:20 **Québec algae integrated in cheese**

*Lucie Beaulieu, Université Laval, INAF, Québec*

14:20-15:00 **Processes used for the valorization of algae in region of Bretagne**

*Hélène Marfaing, CEVA, France*

15:00-15:30 **Networking break**

## PANEL - TESTIMONIALS OF SUCCESS

15:30-16:45 **Élisabeth Varennes, Seabiosis, Québec**

**Christian Vignault, La moule du large, Québec**

**Pierre Blier, Océan Nutrasciences, Québec**

**Patrice Dionne, innoVactiv, Québec**

**Jean-Philippe Hébert, Fermes marines du Québec, Québec**

16:45-17:00 **Closing address \*\*\*Networking Cocktail\***