

Seafood from the High North

- sustaining and enhancing the EU market

09:15 Welcome & opening remarks

- Kate Sanderson, Head of Mission of the Faroes to the EU
- Trond Haukanes, Director of North Norway European Office

09:20 Key note speakers

- Elsbeth Tronstad, State Secretary, EEA and EU Affairs, Norway
- Høgne Hoydal, Minister of Fisheries and Deputy Prime Minister, Faroe Islands
- Bernhard Friess, Director for Maritime Policy and Blue Economy, DG MARE, European Commission
- *EU consumer habits regarding fishery and aquaculture products:*
Chiara Bacci, Economic Analysis, Markets and Impact Assessment Unit, DG MARE, European Commission

10:15 Coffee break

10:40 Industry perspectives from the EU and the High North

Moderator: Torjus Kleiven Kandal, North Norway European Office

- *The role of the new EU Market Advisory Council*
Guus Pastoor, Chairman, Market Advisory Council and President of the European Fish Processors Association
- *Fisheries and aquaculture in Arctic Norway: opportunities and challenges*
Marit Sivertsen, Sales Director, Polar Quality (sales company)
Charles Aas, Advisor, Norwegian Fishermen's Sales Organization
- *Faroese seafood production and exports – challenges and future potential*
Marita Rasmussen, Director, House of Industry, Faroe Islands
Tórheðin Jensen, CFO, Varðin (pelagic fish company), Faroe Islands

11.40 Discussion

12.00 High North Seafood Buffet



MISSION OF THE FAROES
TO THE EUROPEAN UNION



High North Seafood Buffet

THE CHEF



Per Theodor Tørrissen was born and raised in Mosjøen in North Norway. During his 15 years as a chef he has worked in a number of different restaurants. As a part of his education he studied food and food culture at the University college of Nesna. Per Theodor has worked closely with local food producers as a food contact in the region and has been involved in many other food projects. He is currently employed at Mosjøen Upper Secondary school as a chef and project manager for Arktisk Mat, the annual Arctic food festival.

THE MENU

- Dashi with elk-heart, Faroese seaweed and porcini
- Poke with Norwegian salmon
- Stockfish from Røst in Norway with bottarga, cured egg yolk and an aquavit emulsion
- Pickled mackerel from the Faroe Islands with green oil and cucumber

SEAFOOD AND BEER PROVIDED BY



Varðin Pelagic is the Faroes Islands largest producer of pelagic food fish. The company was established in 2012, and provides high quality frozen mackerel, herring, blue whiting and capelin.

Ocean Rainforest is a limited company in the Faroe Islands engaged in the production of marine biomass from macro-algae in open ocean cultivation installations, with 13,500 m. of seaweed seed lines. Continuous currents and stable sea temperatures in the Faroe Islands provide the perfect conditions for seaweed farming.



BRØDRENE
BERG

Brødrene Berg AS is a family-owned traditional producer of stockfish located on Værøy in the Lofoten Islands in Northern Norway. The climatic conditions on the island Værøy are perfect for drying fresh cod to make the highest quality of stockfish.

Föroya Bjór is a Faroese family brewery, founded in 1888. The ram has been the symbol of the brewery since the early beginning. Föroya Bjór has been highly acclaimed for the genuine quality and taste of the beer – the result of generations of proud brewing tradition.



Established in 2010, Okkara is the younger of the two breweries in the Faroe Islands. Okkara specialises in quality and flavoursome craft beers, with a number of popular lagers also in their regular selection. Okkara has also created a special brew in partnership with renowned Danish micro-brewer Mikkeler.