

INVITATION/REMINDER

VISION WORKSHOP:

Bio-economy - opportunities and innovation for a sustainable food chain in the Nordic region

New Nordic Food II -program of the Nordic Council of Ministers welcomes experts in bio-economy from Nordic agriculture organisations, research institutes and other central stakeholders to take part in a Nordic vision workshop in the morning of 11th of November in Reykjavik. In the afternoon you are invited to the international conference “Arctic Bio-economy – Focus on West-Nordic Countries”.

Bio-economy means an economy which utilises the biological natural resources and turns them into food, energy, and other products and services. The Nordic Kitchen Manifesto promotes sustainable values - purity, freshness, simplicity and ethics in the food production, food chain and kitchen. One of the main ambitions of NordBio, a large bio-economy programme launched under the Icelandic chairmanship of the Nordic Council of Ministers, is to promote innovative use of the biological resources in the region. One of the key focus areas is food product innovation with emphasis on creating value from underutilised resources and by-products. Here we can already show some results. In line with the Nordic Kitchen Manifesto we want to explore the way forward for use of bio-economy in innovation and co-operation for a more sustainable food chain in the Nordic Region. How can we use the bio-economy to create sustainable, local food economies?

The vision workshop will take place on the 11th of November in Reykjavik at Matís Ltd. - Icelandic Food and Biotech R&D Company, between 9:00-12:00. You find the detailed agenda below. The workshop is moderated by Hildur Palsdottir, (IS) Director of Innovation projekt Designers and Farmers. The key note speaker is Per Kolster (DK), Brewer and Chairman of Organic Denmark (Økologisk Landsforening).

In the afternoon the participants will attend the international conference “Arctic Bio-economy – Focus on West-Nordic Countries” in Reykjavik at the Nordic House, between 13:00-17:00. Dr. Dr. Christian Patermann, will be leading the discussions. Patermann is a former director at DG Research European Commission, Biotechnology, Agriculture, Food Research.

As part of the program there will be a networking dinner at Matis in the evening of the 10th of November. On the 12th of November the participants are invited to a study tour in artisan food production in south of Iceland. Alternatively you can take part in the Nordregio Forum 2014: Nordic Bio-economy and Regional Innovation, Keflavik.

Please confirm your participation before 30th October by e-mail to bettina.c.lindfors@gmail.com, Bettina Lindfors, Project Manager, New Nordic Food II. The number of participants in the workshop is limited to 25 persons. The participation in workshop, conference, dinner and study trip is free of charge. Participants will pay for their travel and accommodation. Single rooms to a discount price has been reserved at Saga Blu Hotel Reykjavik during 10-12.11.2014.

The vision workshop is arranged by New Nordic Food II -program and supported by Innovation project” under Nord-bio, the Icelandic chairmanship program of the Nordic Council of Ministers, Matís, The Nordic House and the Icelandic agriculture organisation.

VISION WORKSHOP PROGRAM:

Bio-economy - opportunities and innovation for a sustainable food chain in the Nordic region

Time: Tuesday 11.11.2014 at 9:00-12:00 am

Place: Matis, Reykjavik, Iceland

Moderator: Brynhildur Pálsdóttir (IS)

Key note speaker: Per Kølster (DK)

Program coordinator & communication: Bettina C. Lindfors, New Nordic Food II

9.00 Welcome & presentation of participants

Key note: Bio-economy - opportunities and innovation for a sustainable food chain in the Nordic region, Per Kølster (DK)

"Our future agriculture is going to have to meet new and different obligations. We need to find new paths in agriculture, a new balance between conservation of natural resources and their use. New paths that are strongly linked to the way we eat according to the [Nordic Kitchen Manifesto](#). One way is to create more sophisticated models for co-operation, where we make better use of local geography, proximity, specialities, technology, interests and abilities. We have the possibility - in a constructive way - to develop and challenge bio-economy thinking by exploring new perspectives."

9.30 Small group session 1: Identify bridges between bio-economy and innovation in the food chain in the Nordic Region (small group session)

10.00 Small group session 2: Identify common goals for innovation within a sustainable food chain in the Nordic Region

10.30 Coffee break

11.00 Small group session 3: How to use the bio-economy to create sustainable, local food economies - the way forward?

11.45 Sum up

12.00 Networking lunch with project group of Arctic Bio-economy

OTHER PROGRAM

10.11.2014

Arrival to Reykjavik

19.00 Networking dinner & study tour for participants in the workshop and conference at Matis.

11.11.2014

9-12 Workshop: Bioeconomy - opportunities and innovation in agriculture #nordicfood2024,

12-13 Lunch and bus transportation to the Nordic House

13-17 Conference: Arctic Bioeconomy – Focus on West-Nordic Countries (program attached)

12.11.2014

Alternative 1. Nordic Artisan Food study trip to Icelandic small producers in the Reykjavik region and the southern parts of Iceland, <http://www.matis.is/nordicartisanfood/study-tour/>

Alternative 2. Nordregio Forum 2014: Nordic Bioeconomy and Regional Innovation, Keflavik

<http://www.nordregio.se/en/Events/Nordic-Bioeconomy-and-Regional-Innovation/>

Departure