

SIIS 2023 – PRELIMINARY PROGRAM



NOVEMBER 14-17, 2023  
FISHERIES AND MARINE INSTITUTE  
155 RIDGE ROAD, ST. JOHN'S, NL

DELEGATE REGISTRION NOW OPEN - Click on the link below to register  
[Seafood Industry Innovation Summit Delegate Registration](#)

**DAY 1 – TUESDAY NOVEMBER 14, 2023**

- 12:30 PM Registration Desk Opens – MI Main Lobby
- 1:30 PM **CCFI Sea Cucumber Processing Machine Demo**  
MI Pilot Plant W1039
- 2:45 PM Nutrition Break – MI Conference Centre
- 3:00 PM **Sea cucumber By-product Utilization Workshop**  
Dr. Deepika Dave, Research Scientist, Marine Institute  
MI Conference Centre  
*Atlantic sea cucumber by-products transformation and full value chain maximization*
- 4:30 PM Registration Desk Closes
- 6:30 PM **EVENING SOCIAL SPONSORED BY QUINLAN BROTHERS LTD.**  
SHAMROCK CITY PUB  
340 Water Street



Updated: October 6, 2023

## SIIS 2023 – PRELIMINARY PROGRAM

### DAY 2 – WEDNESDAY NOVEMBER 15, 2023

- 8:00 AM Registration Desk Opens – MI Main Lobby
- 8:30 AM Morning Coffee and Networking – MI Main Lobby
- 9:00 AM Welcome & Opening Remarks – MI Hampton Hall
- 9:15 AM **KEYNOTE ADDRESS – Nils Rabe, Baader North America**  
**The Evolution of Seafood Processing Automation**
- 10:15 AM Nutrition Break – MI Main Lobby
- 10:30 AM **BAADER Equipment Demonstrations & Workshops**  
MI Pilot Plant W1039 – *Crab Processing Equipment Demo*  
W1006 – *Whitefish Processing Equipment Demo*  
MI Conference Centre – *By-products Workshop*
- 12:30 PM LUNCH – MI CAFETERIA
- 1:30 PM **PLENARY SESSION 1: INNOVATIONS & AUTOMATION IN SEAFOOD PROCESSING**
- 1:30 PM David McNally, Agyle Intelligence Inc. – *Using digitization and automation to meet FDA and MSC traceability requirements, food safety compliance and improve operational performance*
- 1:50 PM Alastair Trower, Enginuity – *Navigating Engineering, Robotics & Automation*
- 2:10 PM Carole Tonello, Hiperbaric High Pressure Technologies – *Applications of HPP for innovation seafood solutions*
- 2:30 PM Nutrition Break – MI Main Lobby
- 3:00 PM **CONCURRENT SESSIONS**
- 3:00 PM **HIPERBARIC Equipment Demonstration**  
MI Pilot Plant W1039  
*A demonstration of the HPP technology and its applications in seafood processing*
- 3:00 PM **Seafood By-product Valorization Workshop**  
Hosted by Perennia, BioFoodTech and MI

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MI Conference Centre  
*Shellfish by-product innovation and commercialization*

5:00 PM Registration Desk Closes – MI Main Lobby

6:30 PM **OPENING RECEPTION SPONSORED BY BAADER**  
ALT HOTEL INDIGO/CYAN ROOM  
125 Water Street



### **DAY 3 – THURSDAY NOVEMBER 16, 2023**

8:00 AM Registration Desk Opens – MI Main Lobby

8:30 AM Morning Coffee and Networking – MI Main Lobby

9:00 AM **PLENARY SESSION 2: VALUE ADDITION AND SUSTAINABILITY**

9:00 AM Paul Lansbergen, Fisheries Council of Canada – *Continual improvement of the Canadian seafood industry through innovation, waste transformation and greener technologies*

9:20 AM Romy Vaugeois, Seals and Sealing Network – *Clinic Studies: The impact of seal oil on rheumatoid arthritis for humans and the impact of seal oil on osteoarthritis for dogs*

9:40 AM Alfa Laval – Separation Technologies???

10:00 AM Nutrition Break – MI Main Lobby

10:15 AM **CONCURRENT SESSIONS**

10:15 AM **DEEPCHILL Technologies Equipment Demonstration**  
MI Pilot Plant W1039  
*Icing mussels, fish and shrimp to show physical distribution of slurry and observe real-time temperature curves*

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- 10:15AM **HIPERBARIC New Product Development Workshop**  
MI Conference Centre
- 12:30 PM **LUNCHEON AND PANEL DISCUSSION**  
**Emera Innovation Centre, Signal Hill Campus**
- Facilitated by Keith Hutchings, CCFI
- Panel  
Carey Bonnell/Martin Sullivan – OCI, NL  
Alastair Trower – Enginuity, NS  
Geoff Irvine – Lobster Council of Canada, NS  
David Fitzgerald – Beach Point Processing, PEI
- \*BUSES DEPART MI MAIN ENTRANCE AT 12:15 PM**
- 2:30 PM Buses Depart Emera Innovation Centre for MI
- 3:00 PM **CONCURRENT SESSIONS**
- 3:00 PM **CCFI Crab Robotic Cell Equipment Demonstration**  
MI Pilot Plant W1039
- 3:00 PM **MABEL SYSTEMS Digital Inventory Management & Traceability Systems**  
MI Conference Centre  
*A showcase of Mabel Systems' "Dock to Box" technologies*
- 5:00 PM Registration Desk Closes – MI Main Lobby

### **DAY 4 – FRIDAY NOVEMBER 17, 2023**

- 8:00 AM Registration Desk Opens – MI Main Lobby
- 8:30 AM Morning Coffee and Networking – MI Main Lobby
- 9:00 AM **PLENARY SESSION 3: NAVIGATING AUTOMATION, DIGITIZATION & SUSTAINABILITY**
- 9:00 AM Alberto Wareham, Ice Water Seafoods
- 9:30 AM Dr. Shegufa Shetranjiwalla-Merchant – *Circular economic models for the seafood industry*  
School of Science and the Environment-Chemistry

## SIIS 2023 – PRELIMINARY PROGRAM

Grenfell Campus, Memorial University of Newfoundland

- 10:00 AM Richard MacLellan, Miawpukek Horizon Maritime Services – *The C-Bud Robotic System for Effective, Non-destructive Large Scale Harvesting of Marine Species*
- 10:30 AM Closing Remarks & Close of SIIS 2023
- 11:30 AM **Technical Tour of The Launch – Space is limited so please sign up in advance at the Registration Desk**  
Visit MI’s newest research facility at its Holyrood Marine Base
- “With collaborative and inclusive access to a comprehensive suite of ocean focused resources for faculty, students, researchers, and private industry, The Launch provides a unique contribution to ocean science through a ‘one-stop shop’ for ocean exploration.”*
- <https://www.thelaunch.mi.mun.ca/>
- \*Buses Depart MI Main Entrance at 11:00 AM
- 12:30 PM LUNCH at The Launch
- 1:30 PM Buses Depart The Launch for MI

Opening of the North Atlantic Fish and Work Boat Show – Mary Brown’s Centre  
**Show you SIIS Delegate Pass for Entry**

Book your hotel room before October 13, 2023 to get the SIIS special discounted rate of \$139/night.

**Alt Hotel St. John’s**  
125 Water Street  
St. John’s, NL  
A1C 5X4

Guest Room Block is open for Booking. Attendees can book in any of the three methods below:

- Using the **attendee code FISH23** on the hotel website [www.germainhotels.com/en/alt-hotel/st-johns](http://www.germainhotels.com/en/alt-hotel/st-johns)
- Using this link to the [Fisheries and Marine Institute](#) group block
- Calling the reservations team at 709-383-2125 and booking under the group block

Code and direct link available until **October 13, 2023**