

Norffishing 2026

Bærekraftig utnyttelse av lite utnyttede ressurser fra havet

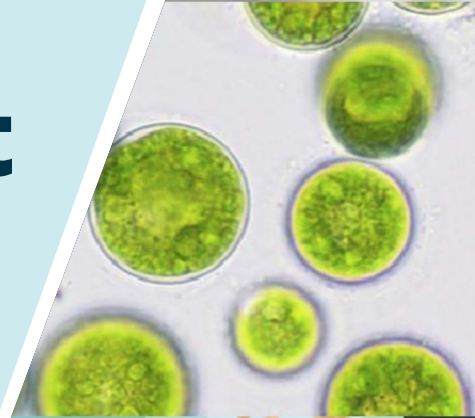
SECURE: Nye marine ressurser for matsikkerhet og mat trygghet

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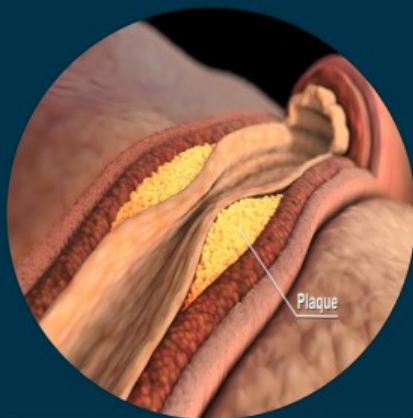
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SECURE

Novel Marine Resources for Food Security and Food Safety



Aterosklerose



Lavtrofisk sjømat



Næringstoffer



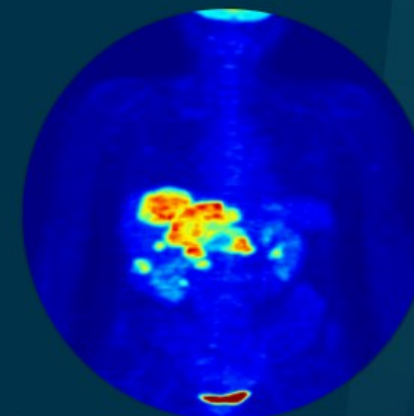
Miljøfotavtrykk



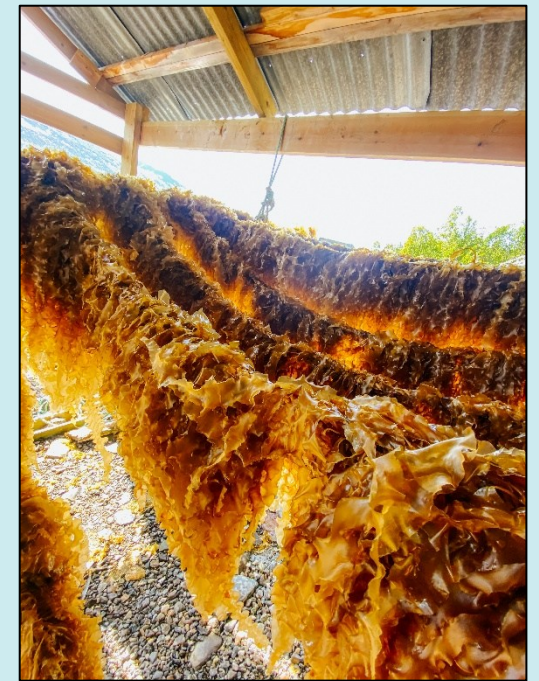
Juridiske barrier



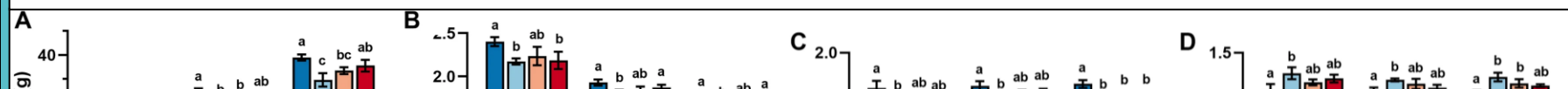
Mikrobiom



Positron emisjons
tomografi

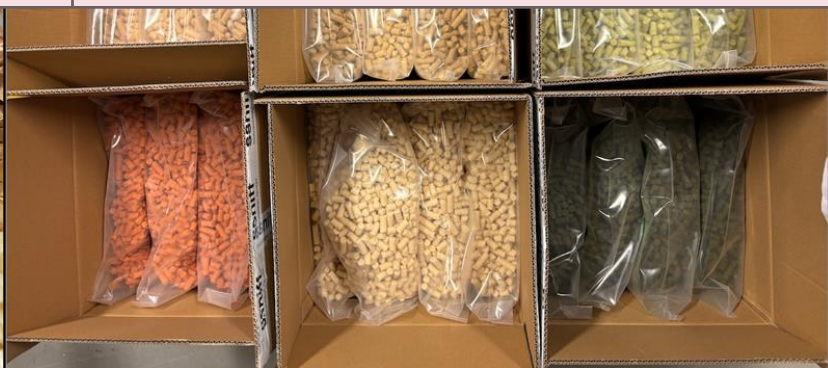


Marint hydrolysat som fôr ingrediens for vekst og fôrutnyttelse i havabbor (vekst, SGR, protein effektivitet og FCR)



Det er et mangfold av biologiske komponenter i lavtrofiske arter som er interesange for både Folk og Fisk.

In vivo an

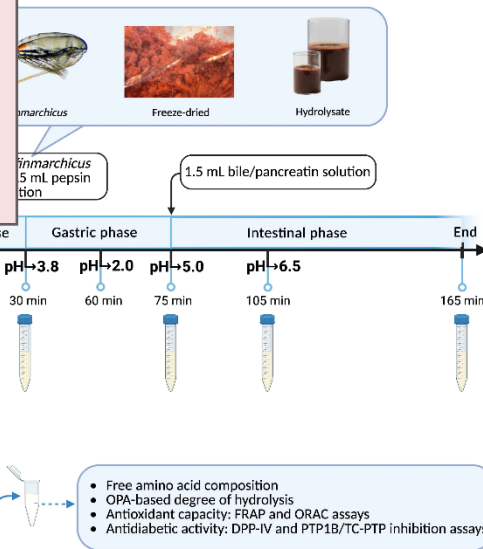


B) H. Bjercknes (2023)

Juss
Fotavtrykk
Kjemi og ekstraksjon
Helse for folk og fisk

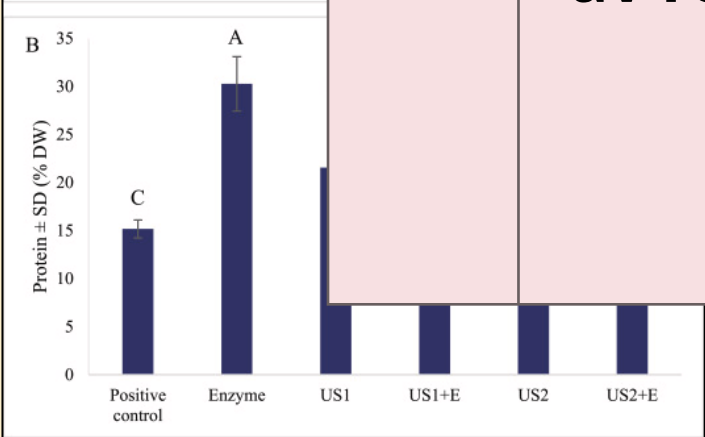
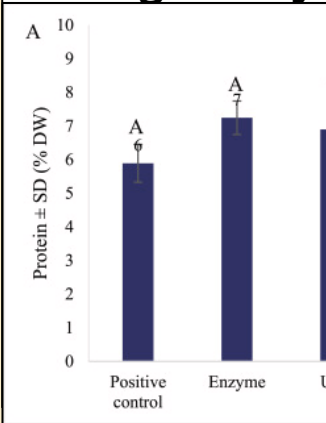
ogwald et
(2023)

ntestinal fordøyelse
chicus-produkter.



C) Wang *et al.* (2026)

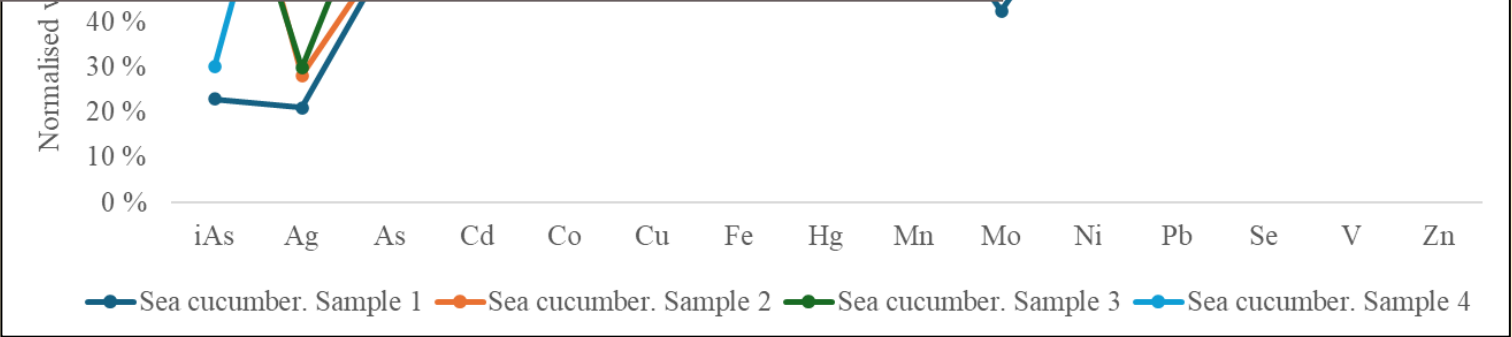
Protein innhold i flytende og solid fraksjon etter enzymatisk og ultralyd behandling



E: Maribu *et al.* (2025)

Ekstraksjonsmetode og fettsyre profil				
E-FDSL	26.31	10.76	16.87	44.11
F-FDSL	34.88	15.44	13.40	34.66
E-VSL	24.31	10.70	19.91	43.16
F-VSL	40.45	8.47	16.26	31.59
E-FDPG	5.99	5.93	0.00	36.75

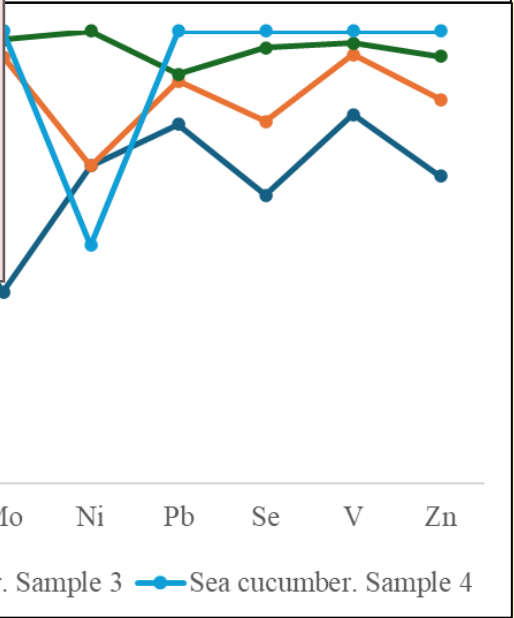
Så selv om det er mange næringstoffer av relevanse, så må de behandles ulikt avhengig av art og kontekst.



F: Langdal (2025)

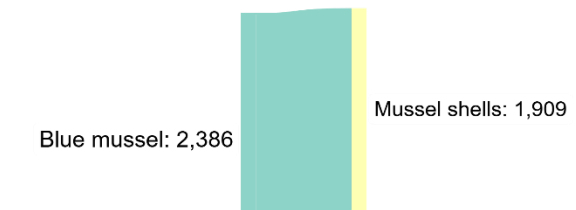
Wang *et al.* (2025)

sk brunpølse



Juss
Fotavtrykk
Kjemi og ekstraksjon

Skjell trenger stor biomasse



- Fishmeal Super P
- Fish protein hydro
- Animal protein s
- Plant-based protein sou
- Anin
- Plant-bas
- Vitamins, Minerals, Ad
- L
- Surpluss growth from

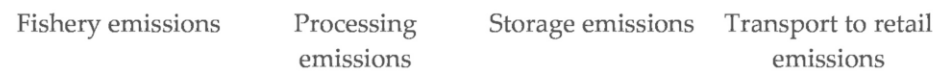
Lavtrofiske marine ressurser er ikke det universelle svaret for å oppnå bærekraftig mat (og fôr).

Næringstet

NDS – G

$$NDS - G : \sum_{i=1}^x (if \left(\frac{Nutrient\ i}{DRI\ i} \right) > 1, 1, \left(\frac{Nutrient\ i}{DRI\ i} \right)) - \sum_{j=1}^y \frac{Nutrient\ j}{MRI\ j}$$

mafotavtrykk



Juss
Fotavtrykk

Havplastikk

“...Bridging scientific advancements and regulatory needs is the challenge that researchers are asked to address in a subject that is still, defined “at its infancy” [1] that plastic the adopt that inter advanced biology, for



I: Poto *et al.* (2021)

Bærekraftig forandring og reguleringer

Reguleringer kan være like avgjørende som teknologi for å realisere nye marine ressurser.

...The role of national laws in defining conditions for access to resources and space and conditions for how activities should be conducted....defining and refining environmental impacts by law to accelerate transitions is not just a matter of how to regulate, but of political prioritization, courage, and power to make and operationalize such laws.”

J: Schøning *et al.* (2021)

Kilder

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Alle spørsmål er morsomme spørsmål

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