

The status and future of seaweed farming in the Mediterranean and the Black Sea

Session 1



Junning Cai

Dr Junning Cai is an Aquaculture Officer (economist) at the Food and Agriculture Organization of the United Nations (FAO). His work at FAO has been focused on economic analysis, sector assessment and monitoring, policy and planning, business development and planning, and bioeconomic modelling of aquaculture operations. He has been devoted to the development of the World Aquaculture Performance Indicators (WAPI), which is an FAO initiative to facilitate evidence-based policymaking and sector management in aquaculture. He has authored/edited/developed various information and knowledge products under [WAPI](#), including a recent factsheet on "[Global seaweed and microalgae production, 1950–2019](#)".



Maria Damanaki

Maria Damanaki is a Principal Advisor to the Paradise Foundation (China), SYSTEMIQ (London) and Rockefeller Brothers Foundation (USA). She sits on the Board of Prince Albert II of Monaco Foundation, Oceanographic Institute (Monaco), Marine Regions Forum (Berlin), Marine Stewardship Council (MSC) (London), Friends of Ocean Action (World Economic Forum).

Maria Damanaki served for five years as the Global Managing Director for Oceans at The Nature Conservancy USA. She also served as the European Union Commissioner for Maritime Affairs and Fisheries. Under her leadership, the Commission introduced a new Common Fisheries Policy that brought fish populations back to healthier levels—from as few as five sustainable stocks in 2010 to up more than 30 today. She also served as a Greek politician for many years. She was the first woman leader of a Greek political party. Author of four books on Gender and Human Rights issues, Education and European Policy.



Vincent Doumeizel

Senior Advisor Ocean / United Nations Global Compact
Director Food Programme / Lloyd's Register Foundation

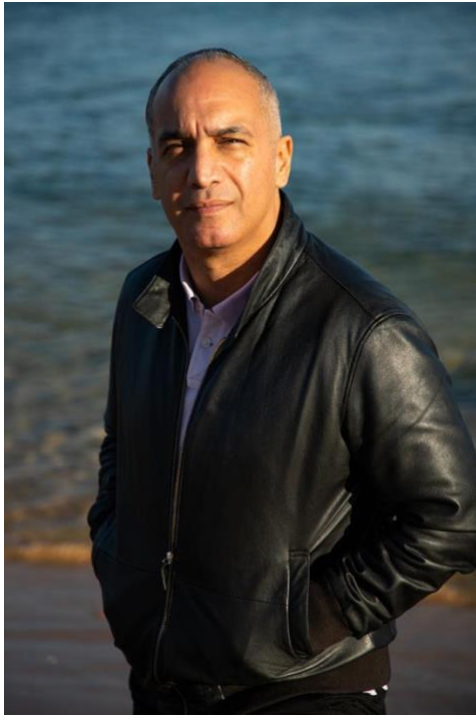
With 20 years experience in the Food Industry, Vincent is now Senior Adviser at United Nations Global Compact on Oceans as well as director for the Food Programme for the Lloyd's Register Foundation. Vincent leads the charitable objectives of the Foundation through the funding of innovative projects to support the food supply chain. Partnering with UN, FAO, The World Bank, WWF, Universities, NGO's and large brands, Vincent led and released the "[Seaweed Manifesto](#)" in a call to scale up the seaweed industry in order to address some of the world most important challenges (hunger, global warming, pollution, poverty etc..). Vincent is now co-leading the first international platform for Seaweed Stakeholders, the [Safe Seaweed Coalition](#). He is also the UN Global Compact lead contact for UN Food System Summit and as such actively supports the organisation of the Summit as well as COP26 next fall.



Shakuntala Haraksingh Thilsted

Shakuntala Haraksingh Thilsted is the Global Lead for Nutrition and Public Health at WorldFish, a One CGIAR entity. She was awarded the 2021 World Food Prize for her ground-breaking research, critical insights, and landmark innovations in developing holistic, nutrition-sensitive approaches to aquatic food systems, including aquaculture and capture fisheries. She played a key role in the development of the WorldFish 2030 research and innovation strategy: Aquatic Foods for Healthy People and Planet. She is a member of the Steering Committee of the High Level Panel of Experts on Food Security and Nutrition (HLPE) of the United Nations Committee on World Food Security and Vice Chair of the UN Food Systems Summit 2021: Action Track 4 - Advance Equitable Livelihoods, and also a Food Systems Champion. She plays a pivotal role in promoting aquatic food systems for nourishing nations and achieving the Sustainable Development Goals (SDGs). Shakuntala holds a PhD from the Royal Veterinary and Agricultural University (presently: Faculty of Life Sciences, University of Copenhagen), Denmark. She also holds an Honorary Doctorate from the Swedish University of Agricultural Sciences.

Session 2



Mounir Boulkout

Diploma

Engineer of Technical Sciences of Fine Chemistry from St Jerome (Methods and exploiting Fine Chemicals).

Professional Experience

Managing Director and R & D Director for SELT MARINE since 2006 until now.



Amine Mansouri

Amine Mansouri is the head of the studies service at the National Agency for the Development of Aquaculture. He is in charge of the studies of the international trends of the aquaculture markets, contributes to the implementation of the national strategy of the aquaculture.



Jeff Ramsey

Born in Japan, the son of an American Air Force soldier and a Japanese Hiroshima Bomb survivor, Ramsey has always lived in a juxtaposition of opposing worlds. The blending of his Japanese and Western cultures have led to his unique philosophy and purpose, believing his career is a story that should be inspiring, created with intention. Have a greater purpose and feels li an adventure, as his experiences and choices will transcend and shape the food he creates.

Ramsey began his culinary training in 1996 at Ta- Grill in Bethesda, Maryland (USA), working the ranks from dishwasher up to a full-fledged sushi chef over a long span of 8 years, including training in Japan with Masayoshi Kazato, the official Sushi Ambassador of Japan. Kazato San eventually bestowed the honour of officially being the first non-Japanese Master Sushi Chef.

Not one to rest on his laurels, Ramsey took a culinary detour and left the sushi world to broaden his perspective and gain knowledge of techniques from outside the realm of sushi in a quest to develop an original style. He studied under Chef Jose Andres, protégé of the legendary Catalan chef Ferran Adria of El Bulli. From there he was handpicked by Japanese super chef' Hide Yamamoto as Executive Chef of Tapas Molecular Bar at the 6-star Mandarin Oriental Tokyo hotel. It was at this role that Ramsey explored his own style of modernist cooking, earning and retaining a Michelin Star from 2009 until his departure. This mas him the first and only American outside the United States to gain such an accolade.

Since then, Ramsey has been featured at pop-up restaurants across the globe and a sought-after culinary educator consulting on restaurant openings in the United States, Europe and Asia. In 2015, he moved to Malaysia and together with the Clearwater Xperience Group, he established a collection of restaurants that sets a new paradigm within the South East Asian hospitality profession.



Mauro Randone

Regional Projects Manager
WWF Mediterranean Marine Initiative

Marine Biologist and Sociologist with long term experience in international cooperation and natural resource management. Core team member of WWF's global Sustainable Blue Economy Initiative and Regional Manager at WWF Mediterranean where he coordinates the Sustainable Blue Economy Programme. He specializes in Integrated Ocean Management and Sustainable Blue Economy and was involved in various regional Blue Economy projects in the Mediterranean (DestiMed, SEAMed, Pharos4MPAs). He contributed to develop the MedTrends report in 2015 which aimed at assessing the long-term blue growth trends in the Mediterranean region while addressing the increasing pressures exerted by the economic sectors on the marine environment. Main author of the report "Reviving the Economy of the Mediterranean Sea: Actions for a sustainable future" (2017), which assessed the overall economic contribution of a healthy Mediterranean to the GDP of the region.