



EUROWORKS-ONAIR – 1

“HARVESTING TECHNOLOGIES AND PROCESSING OF SEABUCKTHORN”

PROGRAM

Date: 25.05.2021

Time: 7:00 GMT (Greenwich Mean Time): this is 9:00 Berlin summer time, 10:00 Riga summer time, 14:00 Barnaul time

Program software: Cisco Webex

Moderators: Thomas Moersel, Andrejs Bruvelis

Welcome speech – Dr. Thomas Moersel, vice president of the International Seabuckthorn Association, Germany

Oral presentations:

- 1. Does the consumer know seabuckthorn** – Nikos Doukas, Hippophae Hellas, General Manager, Greece
- 2. Physiological conditions of the seabuckthorn harvesting by cutting branches** – Andrejs Bruvelis, Head of the Latvian Seabuckthorn Union, Latvia
- 3. Prospects of seabuckthorn mechanical harvesting in Russia** – Yury Zubarev, senior scientist of the Lisavenko Research Institute of Horticulture for Siberia, Russia
- 4. Harvesting Seabuckthorn by cutting method in Finland** – Sanna Kauppinen, Private researcher, Finland
- 5. The experience of Altayvitaminy company at Processing of Seabuckthorn** – Evgeniy Batashov, Altayvitaminy Pharmaceutical Company, Head of Research and Development Centre, Russia
- 6. Tocopherol and tocotrienol contents in the sea buckthorn berry beverages in Baltic countries: Impact of the cultivar** – Daliya Seglina, Institute of Horticulture, the leading scientist, Latvia
- 7. Justification of complex processing of organic mass of seabuckthorn in Kaliningrad region** – Stanislaw Vorontzov, Kaliningrad State Technical University, Master's student Food biotechnology, Russia

The official language of the Workshop: English

Duration of each presentation: 20 minutes

Duration of each discussion: 10 minutes

Duration of final discussion: 30 minutes

For additional information feel free to contact **Organizing Committee** by following mails:

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Meeting link: www.euroworks.online