

SCHEDULE AND FULL PROGRAMME

- Monday 24 February

2pm to 4pm Vendors set up their booths.

5 p.m. to 7:30 p.m. Welcome cocktail.

The event will kick off with a welcome cocktail hosted by Destination Québec Cité, accompanied by appetizers featuring the flavours of the St. Lawrence.

- Tuesday 25 February

9am to 9.30am Welcome to participants and opening of the exhibition.

9.30am Opening ceremony.

9 a.m. to 12 p.m. The open market and information capsules.

Just like at a trade show, buyers can interact informally and spontaneously with the vendors at their booths. This format allows them to get to know the exhibitors better, discover the range of their products and plan their purchases of local produce for the 2025 season.

At the same time, eight information capsules prepared by the Merinov team and its partners, CRIBIQ and INAF, will be presented throughout the day.

10.10am to 10.25am Capsule 1
Innovations in canning and thermal processes.

10:35 am to 10:50 am Capsule 2
Maintaining fish quality for retail sale.

11am to 10.15am Capsule 3
Food processing of marine by-products.

11.25am to 11.40am Capsule 4
Towards a blue future; what avenues for eco-responsible packaging of fish and seafood?

12 noon to 1:30 pm Lunch 'Marine discoveries'
Emerging species will have pride of place on our plates, to the delight of our taste buds.

1.45pm to 5pm The open market and information capsules (continued)

2.10pm to 2.20pm Exploramer special capsule
Unveiling of the virtual exhibition - Mouth-watering

2.35pm to 2.50pm Capsule 5
Combining taste profile and appreciation with key purchase motivation factors to maximise success.

15h to 15h15 Capsule 6

Hyperspectral imaging - a sustainable solution to ensure the quality of seafood products and reduce waste.

3.25pm to 3.40pm Capsule 7

Quebec seaweed and its potential benefits for brain health.

3.50pm to 4.05pm Capsule 8

Diving into the sensory world of seaweed: towards tools to enhance its value.

6 p.m. Gourmet dinner and presentation of the Fourchette Bleue Awards.

The evening will begin with a five-course gourmet meal showcasing Quebec's marine species, prepared by Chef Kevin Perron and his brigade. The dinner will close with the presentation of the Fourchette bleue Awards, celebrating outstanding talent in the fishing, processing and catering industries.

- Wednesday 26 February

Forum des entrepreneurs

Organised by the Institut de Recherche en Économie Contemporaine (IRÉC), this morning session will feature lectures and discussions between players in the fishing and food industries. It's an ideal opportunity to learn new tools and promote the sector's development.

8.30am Welcome of participants and presentation of the theme of the meeting

8.45am Round-table discussion

Fished here, eaten here: integrating products from the St. Lawrence, and redfish in particular, into institutional menus

Speakers:

Anne-Marie Saulnier
Local food supply advisor
ITHQ

Yannick Sauvé
Director of Supply and Logistics
CISSS Gaspésie

Édith Ouellet
Local food supply advisor
ITHQ

9:30 a.m. Question period

10:00 a.m. Break

10:15 a.m. Round-table discussion

Fish here, eat here: integrating products from the St. Lawrence, particularly redfish, into institutional menus

Speakers:

Martine Gauvin
Co-owner
Le Marché de poisson

Guillaume Werstink
Co-owner
Chasse-Marée

Laurent Girault
Industrial researcher and project manager
Merinov

11:00 am Question period

11:30 am Conclusion of the Forum and closing remarks