



### ***Hélène L. Lauzon***

Dr. Hélène L. Lauzon, R&D Director at *Primex* since 2013, has been responsible for chitosan-based research and product development at the company, determining business opportunities while contributing to various national and international research projects. Dr. Lauzon has a PhD in Biomedical Science, as well as MS/BS degrees in Food Science. Through her earlier profession as a senior researcher at a food and biotech research institute in Iceland for over 20 years, she has gained experience in microbiological research of fishery products, as well as quality evaluation, product development and management of research projects, being a project manager for many national, Nordic and European projects. Her earlier research has been in the field of spoilage and safety of fishery products, biopreservation, methods to extend shelf life of various fish products, predictive microbiology, as well as development of preventive measures and application of probiotics in aquaculture. Dr. Lauzon is the author of 5 book chapters and about 30 peer reviewed papers (h-index: 23), as well as a co-inventor of 5 granted patents.

#### ***Talk 1: Multifunctionality of chitosan in the food industry***

Chitosan has received much attention as an interesting biopolymer for academic and applied research over the last decades. This functional material has demonstrated real value for the food industry in food preservation, edible coatings, beverage clarification, pre- and post-harvest handling, meat and dairy preservation, as a fiber in health and nutrition, and sustainable packaging development. This is explained by its multifunctionality, combining for example antimicrobial activity, antioxidant capacity, biodegradability and film-forming properties, furthermore allowing protection and delivery of active ingredients. Some examples will be presented. Such properties indeed extend the use of chitosan at a wider scale, including industrial, medical and cosmetic fields to name a few. Nevertheless, different chitosan sources, processing methods and formulations may influence the properties and performance of chitosan products, while different regulatory requirements worldwide render their development and marketing more complex.

#### ***Talk 2: Creating chitosan-based products with added-value to improve health and well-being***

Primex ehf is a marine biotech company established in Iceland since 1999. It is a global leader in sustainable production of high quality chitosan. ChitoClear® chitosan, a Primex trademark, is a natural fiber obtained from the shell of coldwater shrimp and forms the basis of all Primex's products used in the development of food supplements, skin care products and medical devices, among others. Primex received the Icelandic Innovation Award in 2012 for great progress in turning waste into value, and has since then developed several chitosan-based products with significant clinical values which will be presented. Primex is dedicated to scientific innovation aimed at improving lives of humans and animals, with deep reverence to planet Earth.

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