



Pierrick Stevant, researcher Møreforsking (Norway)

Area of expertise:

Pierrick has a PhD in marine biotechnology and food science with specialization in processing and quality of marine seaweeds as a food ingredient, from the Norwegian University of Science and Technology (NTNU) in 2019. During his doctoral work, he studied the effects of preservation methods (e.g. drying , fermentation, freezing) and other processes on nutrient content, food safety and sensory quality of relevant macroalgae for food.

Pierrick has been employed by Møreforsking since 2013 and has worked mainly on seaweed related research projects. He combines practical experiences from the private sector within seaweed cultivation but also fish aquaculture (halibut, cod) with an academic background on marine biology and ecology as well as biochemistry and food science to conduct applied research relevant for industrial developments based on seaweed biomass. He has disseminated results and knowledge through international publishing and participation in conferences.

