

Sigurjon ARASON



**Professor / chief engineer
University of Iceland / Matis ohf.**

Sigurjon Arason is Professor at School of Health Sciences - Faculty of Food Science and Nutrition in the University of Iceland. He is Chief Engineer of Matís Ltd. - Icelandic Food and Biotech R&D and teaches in 3 Master Courses at the Faculty of Industrial Engineering, Mechanical Engineering and Computer Science and 4 Master Courses at Faculty of Food Science and Nutrition. Sigurjon Arason is also teaching the course The Food Processing Technique at the University of Akureyri and teaching at the United Nations University – both in the Marine School and Geothermal School.

He has been involved in fish industries worldwide in various studies on fish processing with focus on physical properties and chemical changes that take place throughout the whole processing chain. He has worked with almost every process and sectors in the fishing industry, both ashore and on board, as well as on the optimization of logistics, packaging technology and storage of products that optimize the storage life and quality of finished products. He has participated in many large research projects both domestic and overseas including several Nordic and EU research projects.

Career background

Sigurjon Arason educated as a chemist from the University of Iceland (UI, 1974) and civil engineering (MSc) from DTU in Denmark (1976). From 1978 to 2007 he worked as divisional manager at the Icelandic Fisheries Research Laboratory (Rf) and from 2007 he is Chief Engineer at Matis.

From 1986 to 1996 he was deputy director in Rf. In addition, he is Professor at the University of Iceland where he has taught food engineering and fishery processing. He taught the course The Food Processing Technique at the University of Akureyri, Iceland and also at United Nations University – both in the Marine School and Geothermal School.

Sigurjon Arason successfully supervised 50 Masters/12 PhD students and was involved in fish industries worldwide in various studies on fish/food processing with focus on physical properties and chemical changes. He is one of the utmost experts to improve the utilization of secondary raw materials obtained in seafood processing and has forty years of experience in this field. Sigurjon Arason is one of the leading researchers in the Icelandic fisheries and processing of food products. His research work has resulted in over 100 peer-reviewed publications and over 300 reports and articles in newspapers and non-refereed fisheries related journals.

SCIENTIFIC COMMITTEE



Current/past Chairs/Committees/Boards served on

- Icelandic delegate in the Working Group for Fisheries (AG-Fisk) and committee of Senior Officials for Fisheries & Aquaculture (EK-FJLS Fisheries and Aquaculture), the Nordic Council of Ministers (NCM)
- Delegate as expert for the scientific evaluation of project proposal at The Icelandic AVS- a Research fund for Marine and Fisheries with focus on applied research for value added marine product, The Research Council of Norway, The JPI HDHL Food Processing for Health Call, Research & Codex Division Department of Agriculture, Food & the Marine, Ireland, etc.
- Delegate as expert in Advisory for The Icelandic Marine Research Institute (MRI), alternate committee

Bio-Based Industries Joint-Undertaking (BBI JU)

Postal mail: BBI JU | TO56 | B - 1049 Brussels | Belgium

Visiting address: White Atrium | Av de la Toison d'Or 56-60 | B - 1060 Brussels | Belgium

Tel: +32 (0)2 541 83 49

E-mail: infoday@bbi.europa.eu | Web: www.bbi-europa.eu

