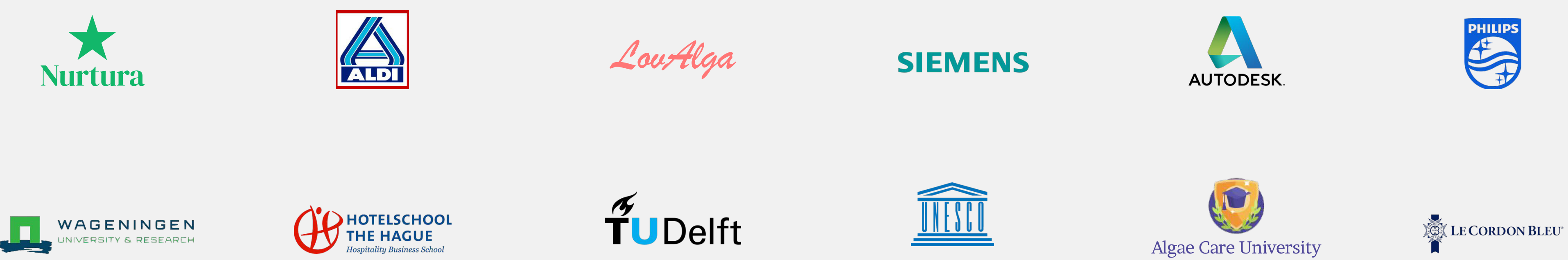


Sponsors & Partners

Criteria

- Commitment to Algae Care**
Demonstrate dedication to sustainable cultivation, research, and innovation in algae-care products.
- Proven Track Record**
Show successful initiatives, products, or services that benefit algae health.
- Ethical and Sustainable Practices**
Adhere to ethical and sustainable business practices supporting algae ecosystems.
- Support for Research and Development**
Invest in R&D related to algae care, contributing to field advancements.
- Community Engagement**
Actively support algae care communities through education, awareness, and practical solutions.



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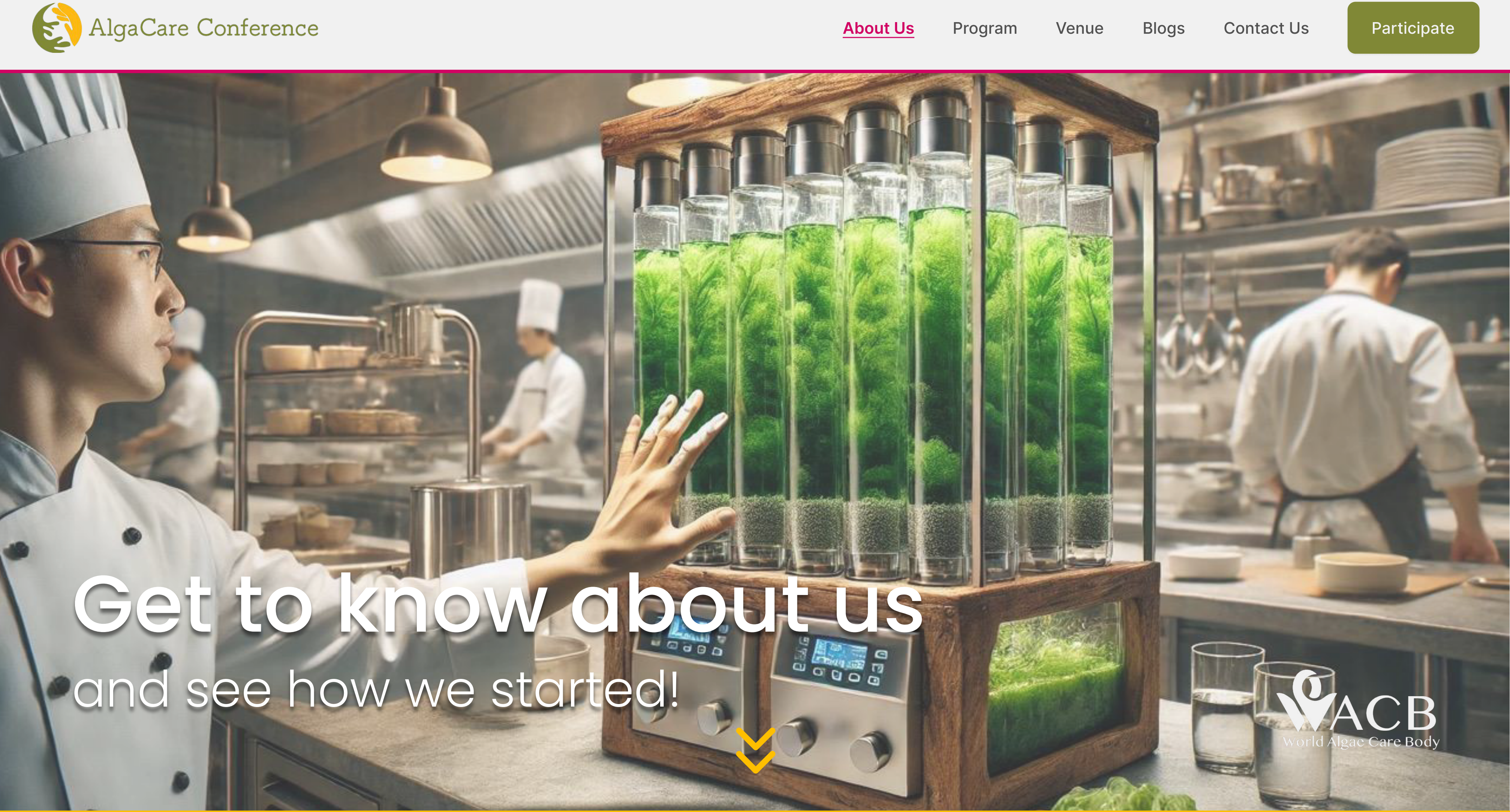
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| About Us | Program | Venue | Blogs | Contact Us | Participate |
| Overview | Schedule | Address | Blogs | Office Address | Ticket Prices |
| Sponsors | Activities | Layout | Press | Contact | Waitlist |
| News letter | Speakers | Why this venue? | | Feedback | Feedback Form |
| | After Movie | | | | |



About Us

Get to know us!

Algae offer us so much, enriching our restaurants and our lives without demanding much in return. Algae are highly nutritious, delicious, and remarkably easy to cultivate. All they ask for is our love, care, and respect. This conference is dedicated to promoting the nurturing and appreciation of algae, as it is our duty to care for those that care for us.

Focusing on the restaurant industry, everything in this conference is themed around what algae (spirulina to be specific) likes when you try to grow it yourself, right from the venue to the vibe of the conference.

We offer a comprehensive experience with insightful talks from industry experts, hands-on workshops, and engaging panel discussions. Additionally, our steady stalls provide a platform for networking and exploring innovative representations of algae care.

You'll also witness exciting student competitions focused on algae care, with participants creating innovative algae care ideas for the prestigious 'WACB Algae Care Ambassador' award.

Join us at this conference to collectively advance the cause of algae care and cultivation. Together, we can achieve our goal of nurturing the incredible algae that give us so much.

"This conference has ignited a passion for algae care, emphasizing its vital role in our future."

by Karen Raphael (Conference Attendee)

Our History

How we started..

This conference began 12 years ago with the sole purpose of promoting algae care in the restaurant Industry. WACB recognised the power of Algae and how it could revolutionise how food will be consumed. They realised that we need to protect Algae, and care for it as it is such a transformative agent in the Food industry! Since then, we have been organized in various European cities, evolving from small, one-day gatherings aimed at connecting the community to a large, two-day event that draws participants from around the world, all united by our mission of algae care.

Over the past three years, our conference has been hosted in diverse venues:

- Milan/Barcelona: A chef school
- Stockholm/Denmark: A community centre
- Netherlands: Next Delft at TU Delft

We strive to hold our events in locations that attract the most participants while also being ideal for algae cultivation. This approach underscores our commitment to algae care and ensures that our conferences are both impactful and relevant.

[Know more about WACB →](#)

"What an experience, I was stunned to empathise with the algae, and I somehow feel closer to it now...like a dear one"

by Chef Kristen Milles

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Program

Detailed 2 day schedule of the conference

Algae offer us so much, enriching our restaurants and our lives without demanding much in return. Algae are highly nutritious, delicious, and remarkably easy to cultivate. All they ask for is our love, care, and respect. This conference is dedicated to promoting the nurturing and appreciation of algae, as it is our duty to care for those that care for us.

Focusing on the restaurant industry, everything in this conference is themed around what algae (spirulina to be specific) likes when you try to grow it yourself, right from the venue to the vibe of the conference.

Schedule

Day 1

Day 2

Main Hall	Break out room 1	Break out room 2
09.00	Registrations + Movement Moment	
Opening of the Conference+ Welcoming the Algae Carers		
Keynote 1: Listening to the Silent Needs: Understanding Algae's Unspoken Language		
11.45	Movement Moment	
	PD1: Algae Conservation and Biodiversity in the Restaurant Industry	PD2: Algae Ethics: Claiming Algae's Rights
13.00	Fuel up!	
Keynote 2: Restaurant Waste Reduction and Algae Integration		
15.00	Movement Moment	
	Workshop 1: Making Algae Your Friend: Cultivating a Symbiotic Relationship	Workshop 2: Algae Pests and Diseases Management
17.30	Movement Moment	
Wrapping up the day		
19.00		End of the day

Speakers

Keynote speakers



Dr. Marina Greenfield



Chef Emma Rodriguez



Chef Ava Chang

"It was so great to know that many people are interested in understanding the hidden language of Algae! It is great to see this beautiful relationship of Algae with humans bloom"

by Dr. Marina Greenfield (Keynote speaker)

Workshop Hosts



Chef Maria Santos



Dr. Samuel Green



Dr. Rebecca Evans



Chef Lara Kim



Prof. Jonathan Lee



Emily Carter

"People and algae building a relationship...that's what the world really needs right now! and in our workshop, we got the wheel turning!"

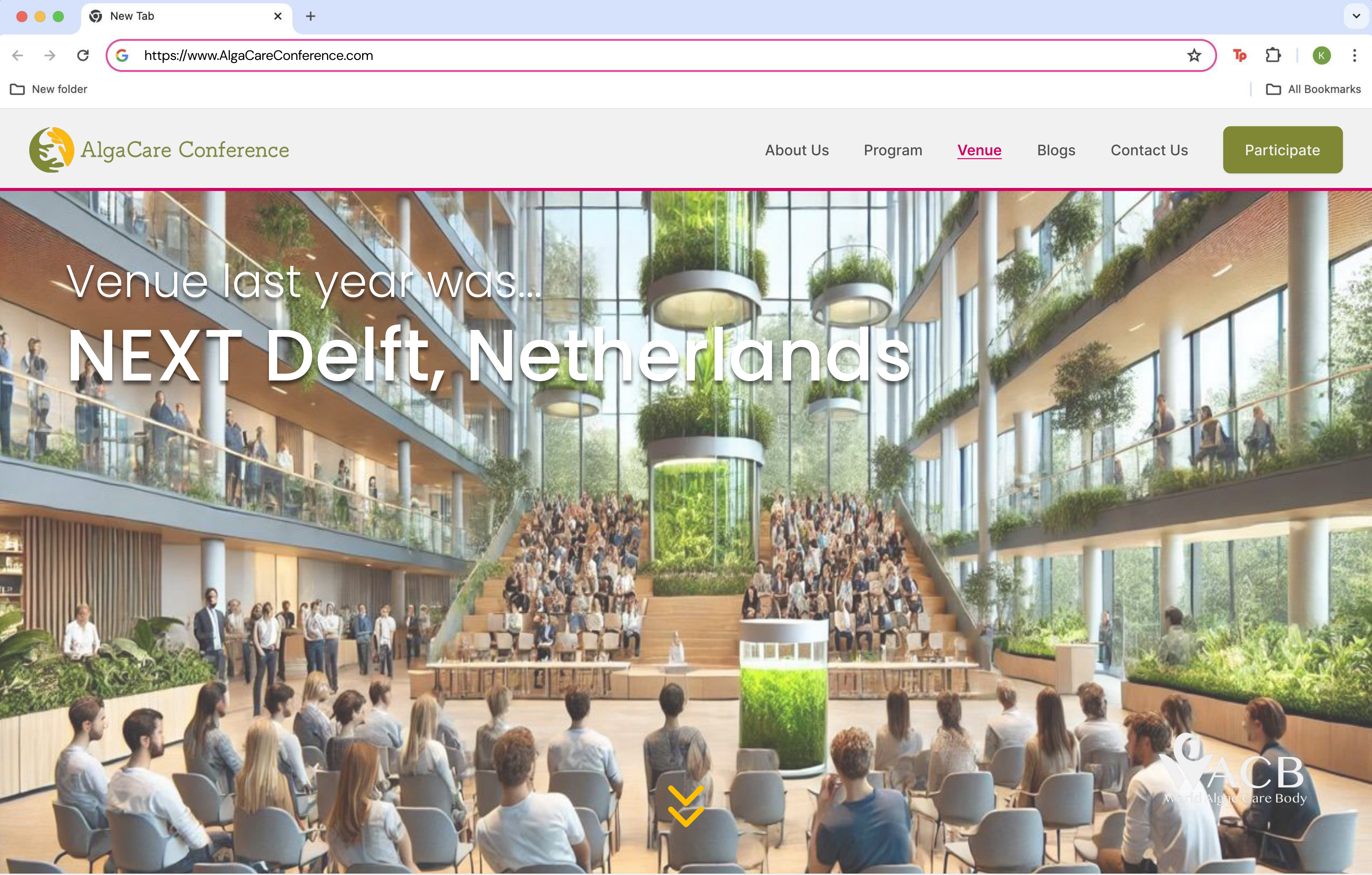
by Dr. Samuel Green (Workshop Panelist)

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Explore the venue

Layout

Explore the exhibition

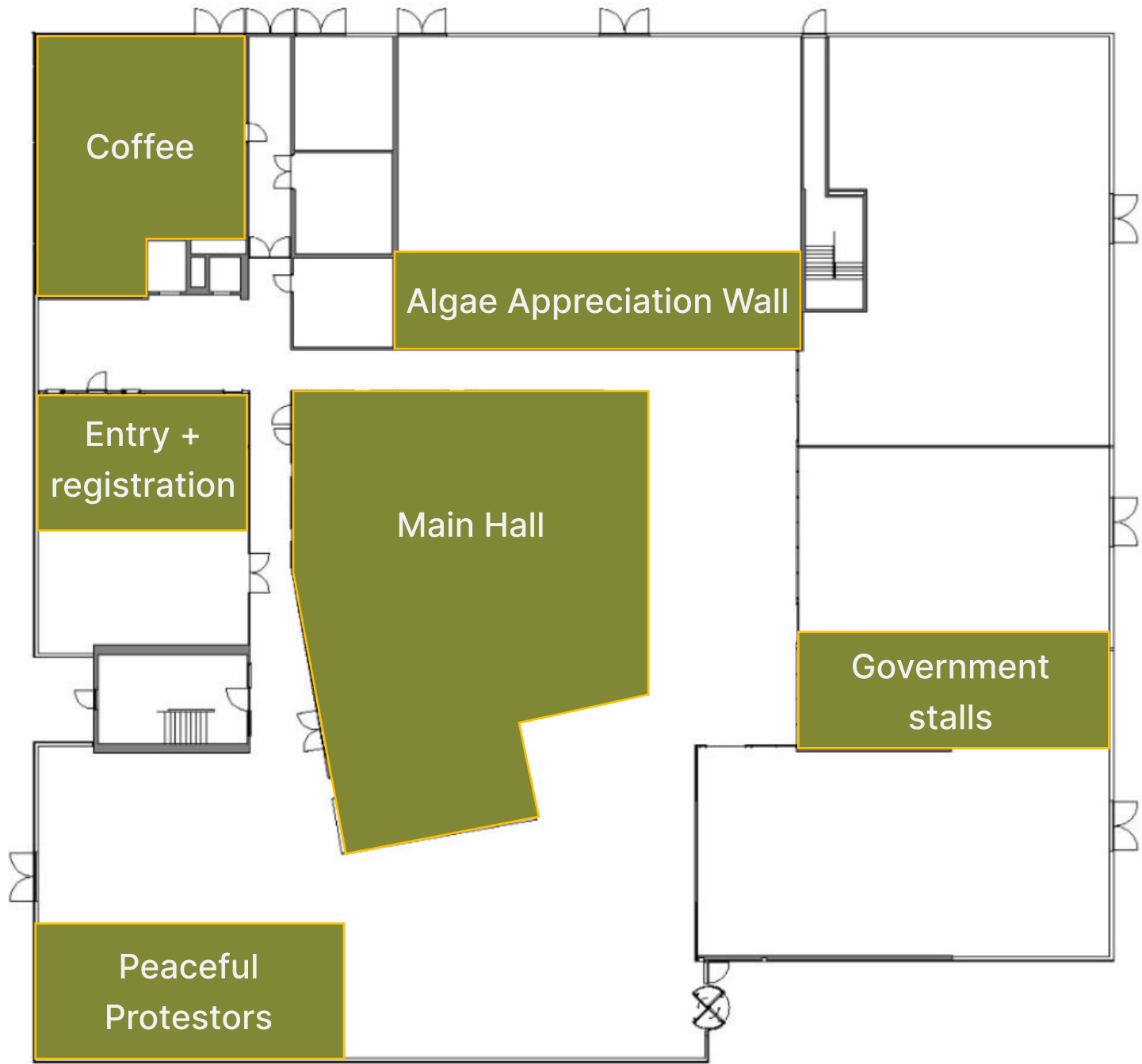
Floor 1

Floor 2

Floor 3

Navigate through Floor 1

Go to the elements for more information



Next Year’s Venue

Release date

Next year’s AlgaCare conference will be in Hungary, the exact venue will be released in:

60
days

40
hours

30
minutes

Reserve your tickets

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About Us

Overview

Sponsors

News letter

Program

Schedule

Activities

Speakers

After Movie

Venue

Address

Layout

Why this venue?

Blogs

Blogs

Press

Contact Us

Office Address

Contact

Feedback

Participate

Ticket Prices

Waitlist

Feedback Form

Blogs

Blogs written by Algae Carers from last year



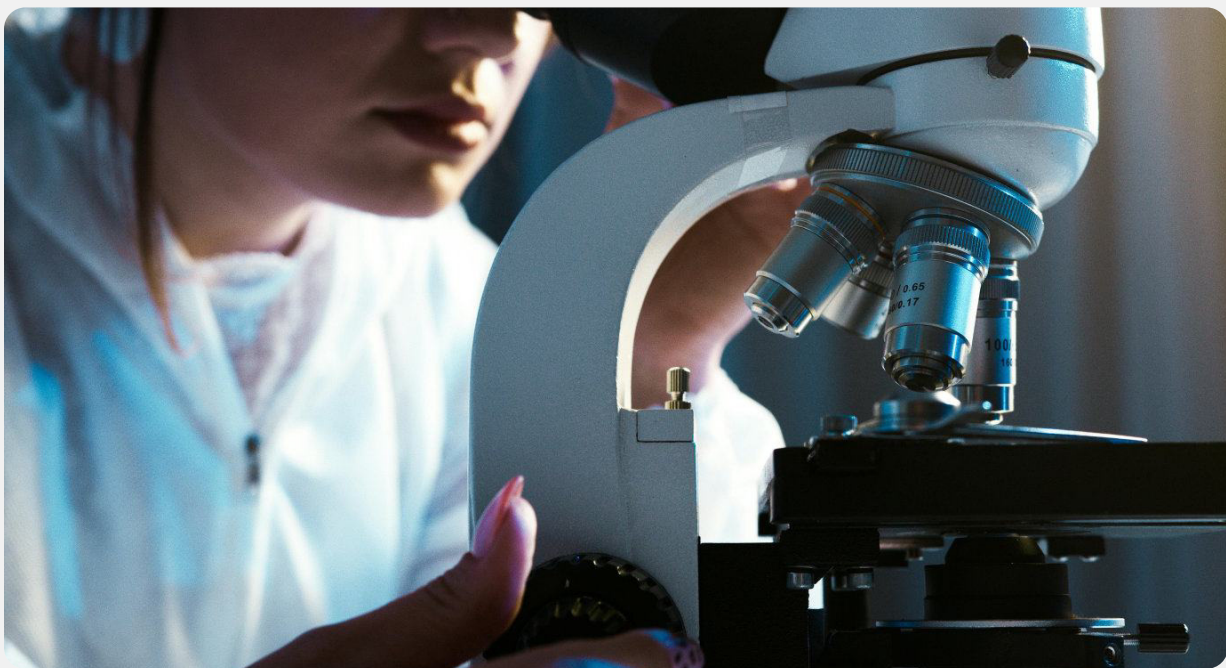
Revolutionizing Algae Care
A Deep Dive into the Latest Product Unveiled at the Conference



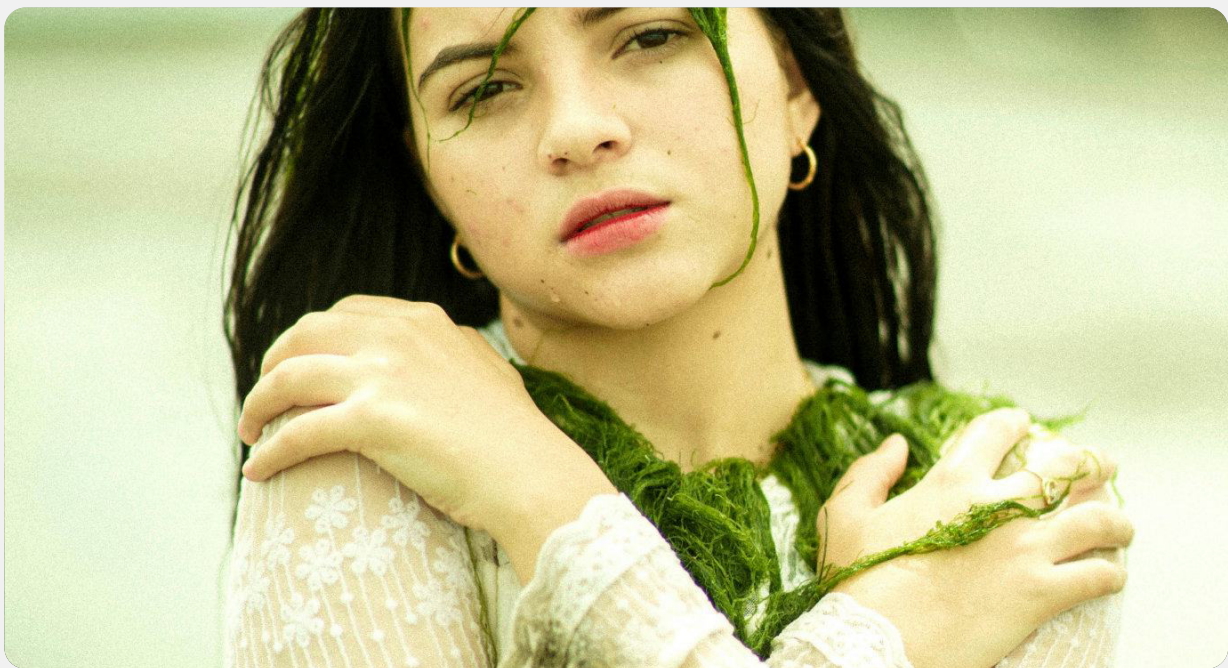
Culinary Innovation
How a Chef Found New Inspiration in Algae Care at the Conference



From Algae Care Curiosity to Passion
A Student’s Journey into the World of Algae Care



Insights from an Algae Expert
The Vital Role of Conferences in Advancing Algae Care



Two Days Immersed in Algae
An Insider’s Itinerary at the WACB Conference

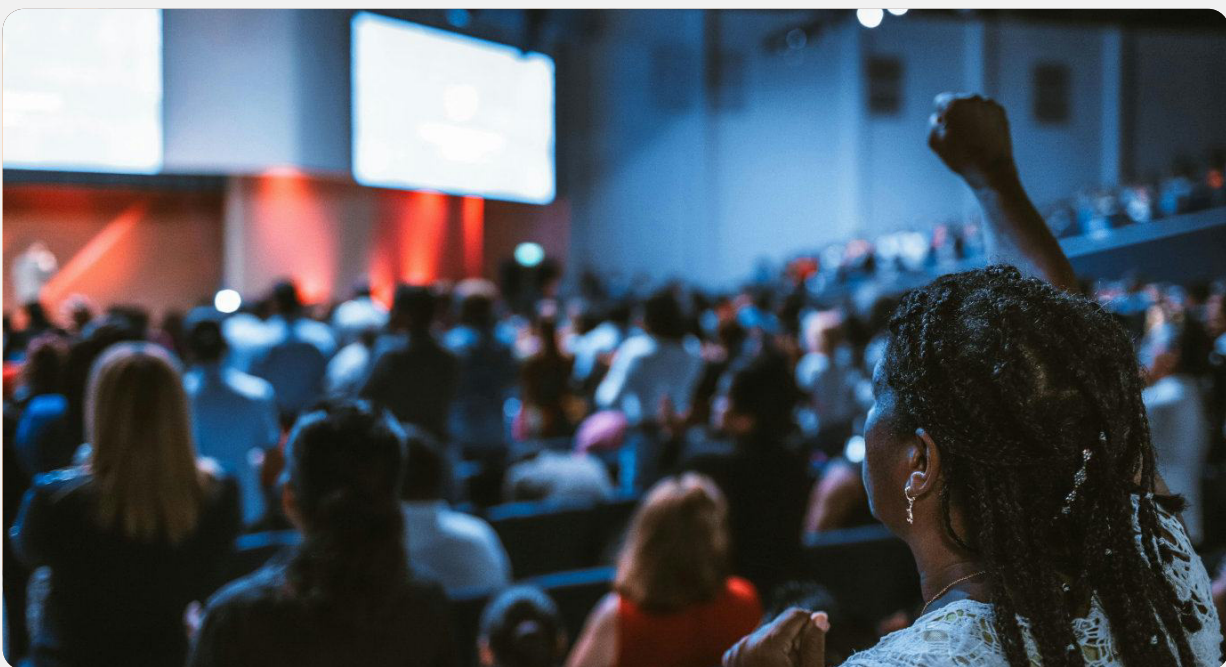
We look forward to seeing how this year's conference sparks new ideas and stories from our attendees!

Press Coverage

News and press releases from last year



Celebrity Max Verstappen Inaugurates the WACB: Highlighting the Importance of Algae Care
Published - XYZ news paper/article date



Protesters Present Their Stand Peacefully at the Conference: A Lesson in Mutual Care
Published - XYZ news paper/article date



Showing What Care Truly Means: Conference Donates Extra Ticket Revenue to Algae R&D
Published - XYZ news paper/article date

[Check out more press releases →](#)

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