

Curriculum vitae – HANNE DIGRE

PERSONAL INFORMATION

*Family name, First name:	Digre, Hanne		
*Date of birth:	25.09.1970	*Sex:	Female
*Nationality:	Norwegian		
Researcher unique identifier(s) (ORCID, ResearcherID, etc.):	https://www.researchgate.net/profile/Hanne-Digre 406 total citations, H index = 13		
URL for personal website:	Om oss - ScaleAQ - We are aquaculture		

EDUCATION

Year	Name of faculty/department, name of university/institution, country
2023	Revisorforeningens Akademiet for Bærekraftsrapportering: EU-directive CSRD incl. EU taxonomy & European Sustainability Reporting Standards
2022	Executive Master of Management, BI Norwegian Business School, Norway (grønn vekst & konkurransekraft, Strategisk ledelse, samspill og ledelse)
2011	Ph.D., Dept of Biotechnology, Norwegian University of Science and Technology, Trondheim, Norway (Thesis title: Slaughter methods and processing of farmed Atlantic cod (<i>Gadus morhua</i>) – welfare aspects and flesh quality.)
2008	Laboratory Animal Science for FELASA category C researchers, Norwegian School of Veterinary Science.
1997	MSc. Dept of Food Technology, Norwegian University of Life Sciences, Ås, Norway
1994	BSc., Dept of Food Technology, Sør-Trøndelag University College, Trondheim, Norway

POSITIONS (Current and previous)

	Job title/name of employer/country
2020-pt.	Chief Sustainability Officer at Scale Aquaculture AS, Trondheim/ Norway. Project leader for the green platform project SirkAQ – Circular economy in aquaculture www.sirkaq.no
2021-pt.	Researcher II, Department of Marine Technology at NTNU, Trondheim/ Norway (10% temporary position, connected to the project Brohode Havbruk 2050)
2015–2020	Research Director, Seafood Technology department (included 90 employees and 5 research groups within aquaculture, fisheries, seafood processing and circular bioeconomy) and Fisheries Technology department (2015-2017). Director for the strategic area “Seafood” in SINTEF group (2018-2019)/ SINTEF Ocean/ Norway.
2012-2015	Senior Scientist, Research Manager (2014-2015), Research Director (temporarily, 2012, 6 months)/ SINTEF Fisheries and Aquaculture Ltd/ Norway

2011	Director R&D fisheries/ Fishery and Aquaculture Industry Research Fund/ Norway.
2001-2010	Research Scientist & Research Manager (2008-2010)/ SINTEF Fisheries an Aquaculture Ltd./ Norway
2000-2001	Executive officer/ SND (Innovation Norway) in Sør-Trøndelag/ Norway.
1998-2000	Quality manager/ Salmar AS, Frøya/ Norway

EXPERIENCE FROM INTERNATIONAL COLLABORATION (a selection)

	Activity or project
2008 (6 M)	Visiting scientist at Wageningen IMARES, IJmuiden, The Netherlands. Significant collaborations with Dr. Hans van de Vis, Wageningen, The Netherlands, since 2008 to 2020 in several projects related to fish welfare, harvesting and slaughtering.
2007-2008	Visiting scientist at Crop & Food Research Institute, Nelson, New Zealand. Significant collaborations with Alistair Jerrett and Suzy Black, Plant and Food Research, New Zealand, from 2008 to 2020.

BOARD MEMBER/ PROFESSIONAL NETWORK:

- Board member Trondheim Havn (2023 – ongoing) [Styret - Trondheim Havn](#)
- Board member EATIP (2022 – ongoing) <https://eatip.eu/>
- Board member NCE Aquatech Cluster (2021 – ongoing)
- Board member Ocean Autonomy Cluster (2021 – 2022)
- Board member Vice-President, European Fisheries and Aquaculture Research Organisations, 2020.
- Board member, SINTEF Nord (2017-2020)
- Board member Blue Revolution Centre AS (2018-2020)
- Member of the executive seafood forum, NCE Seafood Innovation (2019 – 2020)
- Member of the steering committee for SFI Exposed, SINTEF Ocean (2018 – 2020, 2022 - 2023)
- Member of the steering committee for the following strategic area in SINTEF; Food and Agriculture, Circular Economy and EU (2018-2020)
- Member of the steering committee for NTNU, OPTiMAT, (2016-2020).
- Member of the steering committee, Innovation cluster Arena Innovasjon Torskfisk (2016-2020)
- Member of the TEKNA Havbruk board (2012-2015)
- Member of the NIF (Norwegian Association of Engineers) board at SINTEF F&A (2001-2003).

COMMISSION OF TRUST:

- 2018-2019: Member of the NOU-utvalg " offentlig utvalg for framtidens fiskerikontroll", nedsatt av Regjeringen 2018, <https://www.regjeringen.no/no/aktuelt/skal-gi-rad-om-framtidens-fiskerikontroll/id2604600/>
- 2014-ongoing: Scientific expert for evaluation of project proposals for the European Research call H2020-MSCA-IF-2014, 2016, 2017, 2020, 2023.
- 2012 - ongoing: External examiner for master (5) and bachelor thesis (10) from HIST, NTNU, Universitetet i Sør-Øst Norge, Norway.
- 2018: Scientific expert for evaluation of the research activity on Seafood Production at Nelson Plant and Food Research, Nelson, New Zealand.
- 2014-ongoing: Reviewer of research application (The Dutch Research Council, NOAA Fisheries, USA, The Icelandic Research Fund, The Norwegian Research Council, the Nordic innovation Center).

2005 – ongoing: Reviewer of scientific papers (Fisheries Research, International Journal of Food Science and Technology, Food Control, Aquaculture etc.)

TRACK RECORD (scientific publications)

1. U. Erikson, L. Grimsmo & H. Digre (2021): Establishing a Method for Electrical Immobilization of Whitefish on Board Fishing Vessels, *Journal of Aquatic Food Product Technology*, DOI: 10.1080/10498850.2021.1931606
2. Erikson, U., Tveit, G.M., Bondø, M., Digre, H. (2019). On-board Live Storage of Atlantic Cod (*Gadus morhua*): Effects of Capture Stress, Recovery, Delayed Processing, and Frozen Storage on Fillet Color Characteristics. *Journal of Aquatic Food Product Technology*. ISSN: 1049-8850 (Print) 1547-0636 (Online) Journal homepage: <https://www.tandfonline.com/loi/wafp20>
3. Digre, H., Rosten, C., Erikson, E., Mathiassen, J.R., Aursand, I.G. 2017. The on-board live storage of Atlantic cod (*Gadus morhua*) and haddock (*Melanogrammus aeglefinus*) caught by trawl: Fish behaviour, stress and fillet quality. *Fisheries Research* 189 (2017) 42–54.
4. Digre, H., Tveit, G.M., Solvang-Garten, T., Eilertsen, A., Aursand, I.G. 2016. Pumping of mackerel (*Scomber scombrus*) onboard purse seiners, the effect on mortality, catch damage and fillet quality. *Fisheries Research* 176 (2016) 65-75.
5. Erikson, U., Svendsen, E., Gansell, L., Digre, H. 2016. Crowding of Atlantic salmon in net-pen before slaughter. *Aquaculture* 465, 395-400.
6. Erikson, U., Digre, H., Grimsmo, L. 2016. Electrical immobilisation of saithe (*Pollachius virens*): Effects of pre-stunning stress, applied voltage and stunner configuration. *Fish. Research* 179, 148-155.
7. Erikson, U., Kjørsvik, E., Bardal, T., Digre, H., Schei, M., Søreide, TS, Aursand, IG., 2016. Quality of Atlantic cod frozen pre rigor in Cell Alive System, air-blast, and cold storage freezers. Accepted for publication in *Journal of Aquatic Food Product Technology* (11th of November 2014).
8. Erikson U, Lambooi B, Digre H, Reimert HGM, Bondø M, van de Vis H. 2012. Conditions for instant electrical stunning of farmed Atlantic cod after de-watering, maintenance of unconsciousness, effects of stress, and fillet quality – A comparison with AQUI-STM. *Aquaculture*, 324-325: 135-144.
9. Lambooi B, Digre H, Reimert HGM, Aursand IG, Grimsmo, L, van de Vis H. 2012. Effects of on-board storage and electrical stunning of wild cod (*Gadus morhua*) and haddock (*Melanogrammus aeglefinus*) on brain and heart activity. *Fisheries Research*, 127-128: 1-8.
10. Lambooi B, Digre H, Erikson U, Reimert H, van de Vis H. 2012. Evaluation of electrical stunning of Atlantic cod (*Gadus morhua*) and Turbot (*Psetta maxima*) in sea water; assessment of electrical activity in brain and heart. *Journal of Aquatic Food Product Technology*. DOI: 10.1080/10498850.2011.654047
11. Digre H, Erikson U, Misimi E, Standal IB, Gallart-Jornet L, Riebroy S, Rustad T. 2011. Bleeding of farmed Atlantic cod: residual blood, colour and quality attributes of pre- and post-rigor fillets as affected by perimortem stress and different bleeding methods. *Journal of Aquatic Food Product Technology*, 20: 391-411.
12. Digre H, Erikson U, Skaret J, Lea P, Gallart-Jornet L, Misimi E. 2011. Biochemical, physical, and sensory quality of ice stored Atlantic cod (*Gadus morhua*) as affected by pre-slaughter stress, percussion stunning and AQUI-S™ anaesthesia. *European Food Research Technology*, 233:447–456.
13. Digre, H., Erikson, U., Aursand, I.G., Gallart-Jornet, L., Misimi, E. 2011. Rested and stressed farmed Atlantic cod (*Gadus morhua*) chilled in ice or slurry and effects on quality. *Journal of Food Science*, 76: S89-S100.
14. Erikson U, Digre H, Misimi E. 2011. Effects of perimortem stress on farmed Atlantic cod product quality: A baseline study. *Journal of Food Science*, 76: s251-261.
15. Digre, H., Hansen, U.J. & Erikson, U. 2010. Effect of trawling with traditional and 'T90' trawl codends on fish size and different quality parameters of cod *Gadus morhua* and haddock *Melanogrammus aeglefinus*. *Fisheries Science*, 76: 549-559.
16. Digre, H., Erikson, U., Misimi, E., Lambooi, B., van de Vis, H. 2010. Electrical stunning of farmed Atlantic cod (*Gadus morhua*): Comparison of an Industrial and Experimental Method. *Aquaculture research*, 41: 1190-1202.
17. Misimi E, Erikson U., Digre H., Skavhaug A. & Mathiassen JR, 2008. Computer vision-based evaluation of pre- and post rigor changes in size and shape of Atlantic cod (*Gadus morhua*) and Atlantic salmon (*Salmo salar*) fillets during rigor mortis and ice storage: Effects of perimortem handling stress. *Journal of Food Science*, 73: E57-E68.
18. Veliyulin E., Felberg H. S., Digre H., & Martinez I., 2007. Non-destructive nuclear magnetic resonance image study of belly-bursting in herring (*Clupea harengus*). *Food Chemistry*, 101: 1545-1551.

Presentations at workshops or conferences (national/international level): More than 300 presentations since 2001 (the last years > 20).