Personalia:

Name: Guro Meldre Pedersen

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Citizenship Norway
Date of Birth 1975-03-19

Language Capabilities:

Language	Level
Norwegian	Native
English	High
German	Low

Summary of Professional Experience:

Before joining DNV Business Assurance as Global Seafood Coordinator I worked with research and innovation towards the seafood sector for 11 years. In 1999, I started as a researcher at Fiskeriforskning in Tromsø, and in 2007 I joined DNV Research & innovation. During these years I have initiated and participated in a wide specter of projects, including cooperation with other research groups and industry actors. My academic background is within marine biotechnology and fish immunology. As principal researcher and deputy programme director with the Food & biorisk programme in DNVRI I was involved in and project manager of R&I projects supporting and expanding DNV food service portfolio. I had a special focus on the seafood sector, and key topics for the projects were sustainability, verification, traceability and standards relevant for seafood sourcing and production. As Global Seafood Coordinator for DNV Business Assurance my role is to facilitate and coordinate efforts to support DNV BA's strategy towards the seafood sector.

Academic and Professional Attainment:

2005: Doctor of Science, Universitetet i Tromsø, Marine Biotechnology

Supervisors: Asbjørn Gildberg (Fiskeriforskning), Prof. Ragnar L. Olsen (NFH/UiT) and Prof Jorunn B. Jørgensen (NFH/UiT)

1998: Master of Science, Norwegian University of Science and Technology (NTNU), Chemistry / Biotechnology

- 1998: Final Diploma thesis carried out at Fiskeriforskning, Tromsø. Supervisors: Asbjørn Gildberg and Taran Skjerdal
- 1997-98: Exchange student at Technische Universität, Wien. Main topics: Fermentation technology, gene technology and food technology.

Relevant Professional Training

2014: Completed MSC Fishery Team Leader online exam including RBF and traceability module

2013: The Journey Mindful Leadership (Part of DNV leadership development programme)

2013: MSC Fisheries update (London)

2012: ISO 9000: 2008 QMS Lead Auditor training (5 days, DNV)

2011: Train the Trainer - new methods for high impact

2010: Facilitation Training (Workshops)

2009: The Journey Business Leadership (Part of DNV leadership development programme)

2007: Project management 2007: Quality management

Sample projects

DNV Business Assurance

2010, present

My work has included but not been limited to the below:

- Contribute to DNV strategy and tactical plan for development of the seafood sector
- Global marketing support; support local units in development of services, markets and capacities
- Provide technical support for seafood specific services
- Identify and develop opportunities for new services within the sustainable seafood sector
- Deliver and manage key projects where appropriate
- Ensure that technical and quality aspects of services are maintained
- Evaluate and report on sustainable seafood sales and delivery performance

Work related to specific standards and projects:

Marine Stewardship Council

Involvement in accreditation management

Development and delivery of internal training

Pre-assessments of fisheries - project manager

Assessments of fisheries agains the principles and criteria for sustainable fisheries

-	Norway North East Arctic saithe reassessment (trainee)	2012-08, 2013-07
-	Faroe Islands saithe initial assessment (trainee)	2012-08, 2013-07
-	Norway North Sea saithe reassessment (trainee)	2012-08, 2013-06
-	Norway Spring Spawning herring reass. (trainee, CoC, project mgmt.)	2013-03, ongoing
-	Norway North Sea and Skagerrak herring reass. (trainee, CoC, project mgn	nt)2013-03, ongoing
-	Norway Spring Spawning herring surveillance (trainee)	2013-03, 2013-11
-	Norway North Sea and Skagerrak herring surveillance (trainee)	2013-03, 2013-08
-	Greenland lumpfish initial assessment (CoC, project mgmt.)	2014-04, ongoing

Aquaculture Stewardship Council (ASC) salmon – standard for responsible aquaculture

- Project manager implementation and development of service
- Internal set up (marketing material, technical organization, support organization, accreditation)
- Develop ASC course for internal / external use
- PM cooperation project with WWF

Labelling of Norwegian seafood abroad

 Project manager DNV – development and implementation of service in cooperation with Norwegian Seafood Council

DNV R&I, Food & biorisk programme 2007, 2010

VeriSkrei 2010-05, 2010-08

Develop a system (methodology and infratructure) for DNA verification of Skrei to according to the Skrei standard. The project was conducted in cooperation with the Norwegian Seafood Export Council, owner of the Skrei trademark.

Role: Project manager.

Aquaculture group certification

2010-05, 2010-08

Analysis of opportunities for group certification of SME aquaculture producers; challenges and opportunities for group certification according to the GLOBALG.A.P standard. The main conclusion is that SME aquaculture producers represent a limited market for DNV today, but that this market could be developed through cooperation with donor agencies and development of efficient methodologies for group certification together with other stakeholders. The group formation mechanism, however, seems to be the key to success for group certification.

Role: Project team member

Sustainable aquaculture standards

2010-01, 2010-06

Comparison of standards relevant for sustainable aquaculture production, including GLOBALG.A.P, ISRTA and Global Aquaculture Alliance, to explore opportunities for harmonization. The standards were benchmarked against the drafted FAO Technical guidelines for aquaculture standards.

Role: Project manager.

Verification technology

2009-08, 2009-12

Use of DNA technology for verification of fish. Identification of technology opportunities, customer needs and potential services.

Role: Project management.

Sustainable aquaculture

2009-08, 2009-12

Project focus: development of a land-based aquaculture research facility as a basis for development of knowledge and services and initialization of strategic research cooperation with relevant academic groups. Role: Investigation of funding opportunities, coordination of strategic research cooperation with academic research groups.

FishRiskList 2008-01, 2008-12

Harvest knowledge from the Research Council of Norway-financed project on "New risk elements of Listeria as a result of fish processing and adaptation of fish products to current food trends".

Role: DNV Representative in project meetings.

Role & position 2007-05, 2008-07

Project scope: To investigate the opportunity for establishing a specific role for DNV in the seafood industry. Role: Support DNV Industry initiative, provide reports on Global and Norwegian seafood industry.

Fish 2008 2008-01, 2008-07

Project focus: Evaluate opportunities for DNV to verify information transferred in traceability systems of fish value chains. Verification technologies linked to fish traceability systems, including contact with potential partners. Case study: Traceability and IUU fishing, study of a customer's internal traceability system and risk of IUU-fishing entering the value chain, from catch to processing.

Role: Project manager

Marine Stewardship Council

2007-06, 2007-12

Assist in the DNV accreditation process for Marine Stewardship Council standards for sustainable fisheries and chain of custody.

VeriFish 2007-02, 2007-12

Document process deviation along the supply chain that may lower fish safety & quality. Verification of time-temperature-hygiene condition through level of sulphide producing bacteria.

Role: Project manager

Fiskeriforskning 1999, 2007

Scientist II at The Norwegian Institute of Fisheries and Aquaculture Research (Fiskeriforskning), Tromsø. Department of Marine Biotechnology and Fish Health / Department of Industrial Processing.

Dr. scient, project 2001-01, 2005-11

"Modulation of innate defence in teleosts by histone-like cationic proteins." Financed by the Research Council of Norway. Supervisors: Professor Ragnar L. Olsen (NFH, UiT) and Asbjørn Gildberg (Fiskeriforskning). Assisting supervisor: Professor Jorunn B. Jørgensen (NFH, UiT).

Cationic proteins in fish milt

2003-01, 2003-12

Commissioned research financed through MABIT.

Hygienic properties of materials for fish industry

2000-01, 2000-12

Hygienic properties of different materials used in the fish industry. Development of microbiological methods and methods for sterilization by heat. Financed by Nordic Council of Ministers and Norwegian Institute of Wood Technology.

Halophilic bacteria 1999-01, 2000-12

Isolation and description of halophilic bacteria from heaviliy salted fish products; fish sauce and stockfish. Possible use in production of fish sauce from by-products and down-classed salt-cured cod. Financed by the Research Council of Norway.

Publications and Papers:

DNV R&I Technical Reports

- TR 2010-0111 DNA verification of fish DNV opportunities. Pedersen, Tvedt, Windmar.
- TR 2010-0269 Harmonization of aquaculture standards. Feasible or not? Pedersen, Tvedt, Windmar, Morrison & Brynestad.
- TR 2010-0630 Group certification of SME aquaculture producers. Windmar, Tvedt, Pedersen & Morrison.

Thesis

 Pedersen, G.M.(2005) Modulation of innate defence in teleosts by histone-like cationic proteins. Doctoral thesis. Norwegian College of Fishery Science, University of Tromsø. Thesis.

Scientific papers with referee

- Pedersen, G.M., Gildberg, A., Olsen, R.L., Jørgensen, J.B. (2006) Stimulation of type I-IFN activity in Atlantic salmon (Salmo salar) leukocytes: synergistic effects of cationic polypeptides and CpG DNA. Fish & Shellfish Immunology, 20 (4) 503-518.
- Pedersen, G.M., Gildberg, A., Olsen, R.L. 2004. Effects of including cationic proteins from cod milt in the feed to Atlantic cod (Gadus morhua) fry during a challenge trial with Vibrio anguillarum. Aquaculture, 233, 31-43.
- Pedersen, G.M., Gildberg, A., Steiro, K., Olsen, R.L. 2003. Histone-like proteins from Atlantic cod milt: stimulatory effect on Atlantic salmon leucocytes in vivo and in vitro. Comparative Biochemistry and Physiology Part B, 134, 407-416.

Conference presentations with refereed proceedings printed in special publications:

- Pedersen, G. and Skjerdal, T. (1999) Utilisation of waste from the salt fish industry in production of fermented fish sauce. Poster presentation at the 29th WEFTA meeting. Thessaloniki, Greece, October 99. In Gorgakis, S.A. (red) 2001, Refereed proceedings from the 29th WEFTA meeting, Greek Society of Food Hygienists and Technologists, Thessaloniki, Greece. p. 293-294.
- Pedersen, G. and Gildberg, A. (2000) Basic nuclear proteins in cod milt. Oral presentation. at the 30th WEFTA meeting. Thorshavn, Færøyene. Printed in Annales Societatis Scientiarum Færoensis Supplementum, 2001, XXVIII: 207-211.

Other international conferences

- Pedersen, G.M., Gildberg, A., Olsen, R..L. Cationic proteins from cod milt. Advantageous additive in fish feed? Wefta/TAFT meeting. Reykjavik, Iceland. Poster.
- Skjerdal, T. and Pedersen, G. (2002) Selection of starter cultures for production of fermented fish sauce from wasted heavy salted cod. Poster at Food Micro 2002.
- Pedersen, G.M. Verification of sustainability claims through certification. Seafood summit 2011, Vancouver, Canada.

Official analysis methods Lorentzen, G., Pedersen, G., Skjerdal, T. 2002. Halofile og osmofile mikrober (rødmidd og brunmidd). Bestemmelse i fullsaltede fiskeprodukter. (Halophilic and osmophilic microbes ('pink' and 'dun'). Determiniation in salted fish products. Nordisk metodikkomité for næringsmidler, NMKL metode nr 171, 2002, 6 sider. Reports in Fiskeriforskning's series

Skjerdal, T., Pedersen, G. 2001. Produksjon av fermentert fiskesaus fra nedklasset saltfisk, sild, pyllorus og startkultur. Open Fiskeriforskning report, November 01.

Patent application

Pedersen, G.M., Gildberg, A., Olsen R.L. Feed comprising cationic proteins from fish milt. Norsk patentsøknad nr 20030933.