

From [1] trophic eco-toxicology, [2] seafood chemistry to [3] cross-cultural differences

Date 29th Oct (Fri.)

Time 16:00 (UTC+8)

Venue 3N01 & Zoom



You can also email us to require the Zoom link
(check SBS website → NEWS & EVENTS)

Abstract

[1] Trophic eco-toxicology- Peruvian marine species were studied with a multi-integrated approach (**metals, stable isotopes and fatty acids**) to understand their trophic interactions and contaminants transfer. **Trophic metal bio-magnification** could be observed in some of the studied food webs.

[2] Seafood chemistry- marine species are one of most nutrition foods in the world, however they can also be contaminated with harmful compounds/elements. Our findings showed that edible, potentially edible and non-edible **marine species** from Peru and Hong Kong can be considered as **highly nutritious foods**, but also as **harmful** ones.

[3] Cross-cultural differences- a social science topic that is in our day-by-day (among **students, supervisors, technicians, administratives**) will be also discussed in this seminar. Dr. Boden and I worked on this topic in Ghent University (UGent) Belgium, which is part of my side-field expertise as researcher.

All are welcome!



Dr Iván Loaiza Alamo

I am a **Fisheries Engineer** from Universidad Agraria La Molina (UNALM), Perú. MSc and PhD former in **Marine Sciences** from the Flemish universities (UGent, UAntwerpen, VUB), Belgium. Post-doctoral researcher in **Seafood Chemistry** working with Dr. Thiyagarajan Vengatesen at The University of Hong Kong (HKU), Hong Kong SAR, China. Marine scientist with expertise in **eco-toxicology, food nutrition and human health**, and also with experience and interests in **Cross-cultural differences for academia**.

