

**NORWEGIAN**  
**SEAFOOD**  
**COUNCIL**

**INVITATION**

**Shellfish from Norway**

Kitchen Jam Session

Tuesday 24 September, Shanghai

# Invitation

The Norwegian Seafood Council cordially invites you to a **Kitchen Jam Session** featuring high quality Norwegian shellfish prepared by chefs Heidi Bjerkan and Zhu Wei Fu.

Chef Heidi Bjerkan runs the 1\* Michelin restaurant *Credo* in Norway and is recipient of the Michelin guide Sustainability Award 2019.

She will guide you through the session together with Zhu Wei Fu, China contestant at Bocuse d'Or 2019 and sous chef at 1\* Michelin restaurant *Taian Table* in Shanghai.

At the event, the qualities of Norwegian shellfish will be further introduced to trade partners and invited guests. Norwegian exporters of shellfish to China are encouraged to propose guests to the event.



**NORWEGIAN SEAFOOD COUNCIL**

## Where and when

Date: Tuesday 24 September

Time: 14.00 – 17.00

Venue: CieCAS

Address: 789, 1F Building B ,West Tianshan Road Changning Shanghai

Registration: Register your participation by sending an email to: [vb@seafood.no](mailto:vb@seafood.no).  
*Limited places. Based on availability.*



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## Details and contact

A selection of Norwegian shellfish from Norway to China will be presented at the event, including live king crab, brown crab and cold-water prawns from Norway.

If you have any questions to the event, please contact senior project manager Synne Guldbrandsen at [sg@seafood.no](mailto:sg@seafood.no) or NCS China Director Victoria Braathen at [vb@seafood.no](mailto:vb@seafood.no)

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