

Ragnheiður Héðinsdóttir, food scientist at The Federation of Icelandic Industries, gave a review of the products at the end of the conference March 7th. Her conclusions follow:

“We have had very interesting days here at the workshop and conference and seen many very promising products. Some 25 companies presented their products, most of them had a number of products to present. We saw whisky from 5 producers, several types of gin from 2 producers, a variety of beer, rape seed oil from two Icelandic farms, vinegar made from Bere malt from Orkney and several bakeries presented a variety of breads made from barley. I was extremely pleased to see how many wonderful breads the Icelandic bakeries have made from Icelandic barley and I have to confess that I was surprised to see how many products the Icelandic companies have developed. We saw popped barley products, several barley flour products, two types of Icelandic oats and I am probably forgetting some. I think all in all it has been a very exciting experience. I thank you all for your input to this enlightening event.”