

AQUA 2018



Montpellier France
August 25-29 2018



#We R Aquaculture

We are the producers, the investors, the suppliers, the processors, the vendors, the scientists, the educators, the students and the consumers of farmed aquatic products.

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conference sponsors



industry sponsors



Aqua 2018: The AQUA events - EAS and WAS co-organizing a meeting every 6 years

AQUA 2018 will celebrate the fact that aquaculture is one of the most important food production industries in the world. Aquaculture is the most efficient producer of high quality food and contributes to global health and wealth. Aquaculture respects the environment, creates employment and offers significant investment opportunities. AQUA 2018 will take place from August 25-29 in the beautiful French city of Montpellier and will comprise a scientific conference, trade exhibition, industry forums, workshops, student events and receptions. The event will highlight the latest aquaculture research and innovation to underpin continued growth of this exciting food production sector. The AQUA events are co-organised by the European Aquaculture Society (EAS) and the World Aquaculture Society (WAS) and are held every six years. Past events were held in Nice (2000), Florence (2006) and Prague (2012).

It is a global aquaculture event and participation is expected from more than sixty countries.

MONTPELLIER: A FANTASTIC LOCATION TO BRING THE AQUACULTURE WORLD TOGETHER

Neighboring the Provence area in southern France, Montpellier is the ideal place to stay and take advantage of the seashore and the many hidden treasures of the Languedoc-Roussillon region. Discover 6 major UNESCO World Heritage sites, scenic villages and landscapes and vast natural areas such as the Camargue marshland, and the Cévennes and Pyrénées mountains.

Nestled between sea, vineyards and mountains, Montpellier is the very definition of the Mediterranean city. With its rich historical heritage and idyllic location just a few kilometers from the sea, Montpellier is a key international city for business tourism and is rich with 1,000 years of history. People who cherish old stones and a historical ambiance love strolling through downtown Montpellier's medieval streets, surrounded by historical monuments and antique shops, designer boutiques, and major luxury brand names set up in thousand-year old dwellings with vaulted ceilings... sure to give that far-from-home feeling!

AQUA 2018 WILL HAVE THE LARGEST AQUACULTURE TRADESHOW

AQUA 2018 will draw on Europe and Africa, Canada, USA and Latin America as well as the Middle East and Asia Pacific region and the rest of the world to create one of the largest aquaculture trade shows in the world. The trade show definitely will have one of the widest variety of products of any trade show ever! This is your opportunity to inspect the latest in products and services for the aquaculture industry.



AQUA 2018 KEYNOTE SPEAKERS

Both of our AQUA2018 Keynote Presentations will be given during the Plenary Session on Sunday, August 26th in the BERLIOZ Auditorium of Le Corum. The Plenary Session will be followed by the AQUA2018 Student Spotlight Awards.

“Charoen Pokphand Foods – Changing the Face of Asian Aquaculture”



Robins McIntosh
Executive Vice President of Charoen Pokphand Foods PLC

CPF company experience over the past 2 decades in developing shrimp and Tilapia aquaculture first in Thailand and later all over Asian countries, focusing on reasons for successes and failures, how to deal with technical issues (diseases, certification issues) as well as socio-economics, public perception, trade issues, etc.

Robins McIntosh is an executive vice president of the Charoen Pokphand Foods Public Company Limited (CPF), the largest integrated producer of aquaculture shrimp in the world. His responsibilities include management of the shrimp broodstock development and genetics programs. Mr. McIntosh joined CPF in 2001 and was tasked with the job of reviving the companies shrimp aquaculture division. As part of this process he oversaw the introduction of *P. vannamei* into Thailand, the development of SPF *P. monodon*, and the modernization of hatcheries, and farms. His work at CPF increased shrimp production at the company from 5,000 tons to over 90,000 tons annually in 2010. These changes that were introduced into CPF eventually made their way into most of Asian shrimp culture turning a stagnant industry into one of the most dynamic growth stories ever in aquaculture. Prior to his work at CPF Mr. McIntosh developed and was general manager of Belize Aquaculture Ltd: a farm credited with revolutionizing the way in which shrimp can be grown with minimal water exchange and high efficiency. He graduated with a BA from Vanderbilt University, and a MA from the University of South Florida.

“Technological Innovation in Salmon Farming”



Øyvind Oaland, Global Director R&D and Technical, Marine Harvest ASA

An insight into the current challenges that Marine Harvest is addressing and how technological innovations and new production platforms will facilitate sustainable growth.

Øyvind Oaland has served as head of the Global Research and Development department in Marine Harvest since 2008 and is member of the senior management team in Marine Harvest Group. He has long experience from research and technical area within salmon farming and processing and has been with Marine Harvest since 2000.

Prior to taking the position as Global Director Research & Development in 2008, he held various positions within the group in the areas of fish health, food safety and product quality.

Øyvind has a degree in Veterinary Medicine from the Norwegian School of Veterinary Science.

Sunday, August 26

EU Atlantic Session	09:30 - 17:10
African Aquaculture	11:20 - 12:40
Student Workshop	11:20 - 12:40
Aquaculture Value Chain	11:20 - 12:40
Non-food Aquaculture	11:20 - 12:40
Communication to Society	11:20 - 15:10
Biodiversity, Conservation, Alien Species	11:20 - 15:50
FISHBOOST: Fish Breeding and Genetics	11:20 - 17:10
Microbial Raw Materials and Marine Algae in Aquafeed	11:20 - 17:10
Molluscs	11:20 - 17:10
Functional Ingredients	11:20 - 17:10
Genome Regulation and Manipulation	11:20 - 17:10
Microbial Community Management	14:30 - 12:40
Value Chain Economics	14:30 - 17:10
Food Safety	14:30 - 17:10
Vaccines & Therapeutants	14:30 - 17:10
Tilapia	14:30 - 17:10
Live Feeds	14:30 - 17:10
Immunology and Pathology	15:30 - 17:10

Monday, August 27

Functional Ingredients - continued	09:00 - 10:40
Aquaculture and Prospective	09:00 - 12:50
Sea Cucumber, Sea Urchins, Polychaetes	09:00 - 12:50
Selection & Breeding Programmes	09:00 - 12:50
Micro & Macro Algae Culture	09:00 - 17:10
EU EATIP: “Feed Globally – Produce Locally”	09:00 - 17:10
Socio-economics	09:00 - 17:10
Welfare	09:00 - 17:10
Bio-floc Systems	09:00 - 17:10
Integrated Multi-Trophic Aquaculture	09:00 - 17:10
Agriculture/Aquaculture Circular Co-Production and Eco-Intensification	09:00 - 17:10
Molluscs - continued	09:00 - 17:10
Immunology and Pathology - continued	09:00 - 17:10
Feed Additives	11:10 - 17:10
Off the Shelf Solutions for Fin- and Shell-fish Breeders	14:30 - 17:10
Escapes: Causes, Consequences & Prevention	14:30 - 17:10
Genomic Selection	14:30 - 17:10

Tuesday, August 28

Nutrition: Novel Feed Ingredients	09:00 - 10:40
FISHBOOST: Boosting European Aquaculture by Advancing Selective Breeding to the Next Levels	09:00 - 12:30
AMR in Aquaculture	09:00 - 12:30
European Association of Fish Pathologists (EAFP) Meeting	09:00 - 12:30
Development, Welfare and Poverty Alleviation	09:00 - 12:30
Hatchery Technologies, Broodstock management and Larvae & Juvenile Management	09:00 - 17:10
Shellfish Forum	09:00 - 17:20
Integrating Finance into Sustainability Models (IAAEM)	09:00 - 17:20
Emerging Diseases & Diagnostics	09:00 - 17:20
Marine Spatial Planning (incl. Siting, Area Management, Zoning and GIS)	09:00 - 17:20
Percid Fish	09:00 - 17:20
Integrated Multi-Trophic Aquaculture - continued	09:00 - 17:20
Protein and Lipid Sources	11:10 - 17:20
Biosecurity and Antimicrobial Resistance (FAO)	14:00 - 17:20
Forum Production of Penaid Shrimp in Europe - Risks and Opportunities	14:00 - 17:20
Expanding Aquaculture within the Planetary Boundaries	14:00 - 17:20
General Contributed	14:00 - 17:20

Wednesday, August 29

Tuna	09:00 - 10:40
Outermost Regions and Islands	09:00 - 10:40
Cage Culture	09:00 - 10:40
Adaptation to Climate Change and Ocean Acidification	09:00 - 12:00
Social Acceptability (SA) for Mediterranean Aquaculture Development	09:00 - 12:30
Antimicrobials in Aquafeeds, Prebiotics and Probiotics	09:00 - 12:30
Aquaculture in IRAN	09:00 - 12:30
Measuring Sustainability in a Changing World	09:00 - 12:30
Sex Determinism and Control	09:00 - 15:40
VIVALDI: Preventing and Mitigating Farmed Bivalve Diseases	09:00 - 17:20
RAS	09:00 - 17:20
Restoration Projects Using Aquaculture Organisms	11:10 - 12:30
National Aquaculture Policies & Regulations	11:10 - 12:30
Research Priorities in Support of Commercial Aquaculture: A Global Overview	11:10 - 17:20
Assessment and Mitigation of Environmental Impact	11:10 - 17:20
Aquariology - Role of Public Aquaria	14:00 - 17:20
Commercial Aquaculture in Sub-Saharan Aquaculture	14:00 - 17:20
Marine and Freshwater Crustacean Culture	14:00 - 17:20
Sturgeon	14:00 - 17:20
Parasites	14:00 - 17:20
Ocean Aquaculture	14:00 - 17:20
Nutritional Requirements - Finfish/Crustaceans	14:00 - 17:20
Measuring Impact Factor	16:00 - 17:20

TENTATIVE PROGRAM AQUA 2018

Day	Time	Pasteur Auditorium	Einstein Auditorium	Antigone 1 Room	Antigone 3 Room	Rondelet Room	Barthez Room	Sully 1 Room	Sully 2 Room	Sully 3 Room	Joffre 5 Room	Louisville Room	Tiberade Room	Time	Day
Sat	16:00 - 17:00													16:00 - 17:00	Sat
Aug 25	18:00-19:00	Opening Ceremony in the Barthez Room													Aug 25
	18:00-21:00	Welcome Drink on Level 3													
	9:00	Plenary in the Barthez Room													
Sun	10:45													9:00	Sun
Aug 26	11:20													10:45	
	12:40		Student Workshop											11:20	
	14:30			Molluscs										12:40	Sun
														14:30	Aug 26
		Functional Ingredients Sponsored by Biomar	Vaccines & Therapeutics												
	17:10													17:10	
	17:10 - 18:00	Happy Hour on all 4 Levels of Le Corum													
	9:00	Functional Ingredients continued												9:00	
	10:40													10:40	
	11:10		Welfare											11:10	
Mon	12:50	Feed Additives Sponsored by Biomar		Molluscs (continued)										12:50	Mon
Aug 27	14:30				Micro & Macro Algae Culture Sponsored by Greensea									14:30	Aug 27
	17:10													17:10	
	17:10 - 18:00	Happy Hour on all 4 Levels of Le Corum													
	9:00	Nutrition: Novel Feed Ingredients Philipo												9:00	
	10:40													10:40	
	11:10													11:10	
Tue	12:30													12:30	
Aug 28	14:00	Protein and Lipid Sources Sponsored by Lallemand		Emerging Diseases & Diagnostics										14:00	Tue
	15:20				Forum Conchylisole - Shellfish Forum (CNC)									15:20	Aug 28
	16:40													16:40	
	17:20													17:20	
	18:00 - 22:00	Presidents Reception at the Chateau Flauegrues : Shuttle buses at the Corum on Level 0 from 18.30th onwards													
	9:00													9:00	
	10:40	Antimicrobials Prebiotics & Probiotics												10:40	
	11:10													11:10	
Wed	12:30													12:30	Wed
Aug 29	14:00													14:00	Aug 29
	15:40	Nutritional Requirements Finfish & Crustacean Sponsor By Biomar												15:40	
	16:00													16:00	
	17:20													17:20	

The sessions in blue require a full conference registration = blue badge for entrance.
 The sessions in orange require a full conference or tradeshow registration = blue or orange badge for entrance

Sessions also open to all participants with conference or trade show badge
 Invertebrate IT Matchmaking & Brokerage (TAPAS) Tuesday, August 25 08:00 - 13:00 Joffre 4 Room
 New and Flexible Approaches to Aquaculture Regulation (TAPAS) Tuesday, August 25 14:00 - 17:30 Joffre 4 Room



AQUA 2018

August 25-29, 2018

Register online: USA – www.was.org

Return address for payments in USD:
 Conference Manager
 P.O. Box 2302
 Valley Center, CA 92082 USA
 Tel: +1 760 751 5005
 Fax: +1 760 751 5003
 Email: worldaqua@was.org

Online registration is preferred at www.was.org in USD OR www.aquaeas.eu in Euros OR fax or mail both sides. Use one form per person.

PLEASE PRINT CLEARLY OR TYPE ALL REQUESTED INFORMATION

BADGE INFORMATION: (As you want your name badge to read – No titles, please)

First Name _____ SURNAME (FAMILY NAME) _____

Company or Institution _____
 (Limited to 40 Letters & Spaces)

Country _____

MAILING INFORMATION

Email _____ Alternate Email _____
 (please include email address)

Postal Address _____

City _____ State / Prov _____ Postal Code _____ Country _____

Phone _____ Fax _____ Title: (circle one) Dr. Mr. Ms. Mrs.
 (Include country and city code) (Include country and city code)

REGISTRATION FEES: In order to receive the discount rates as listed below, this form and payment must be received by the date listed. See brochure for what is included in registration fees.

TYPE OF REGISTRATION	Register by June 30, 2018	Register by August 1, 2018	Register after August 1, 2018	
FULL CONFERENCE & TRADE SHOW In order to receive the Pre-Registration discount rate, this form and payment must be received by the date above				* To qualify for Member Rate you <u>must</u> complete the Association Memberships section on the reverse side. ● ● ● ● ● ● ● ● Trade Show is <u>included</u> in the Full Conference Registration Rate. TOTAL REGISTRATION FEE US\$/€ _____
ASSOCIATION MEMBER RATE*	<input type="checkbox"/> US\$475/€ 430	<input type="checkbox"/> US\$575/€ 525	<input type="checkbox"/> US\$675/€ 615	
STUDENT MEMBER RATE* Include copy of Student I.D.	<input type="checkbox"/> US\$195/€ 175	<input type="checkbox"/> US\$245/€ 225	<input type="checkbox"/> US\$295/€ 270	
Non-Member Rate	<input type="checkbox"/> US\$570/€ 520	<input type="checkbox"/> US\$670/€ 610	<input type="checkbox"/> US\$770/€ 700	
Student Non-Member Rate Include copy of Student I.D. You can join WAS on the reverse side and use the Member Rate.	<input type="checkbox"/> US\$265/€ 240	<input type="checkbox"/> US\$300/€ 280	<input type="checkbox"/> US\$355/€ 320	
<input type="checkbox"/> Spouse Rate Name _____	<input type="checkbox"/> US\$325/€ 295	<input type="checkbox"/> US\$425/€ 390	<input type="checkbox"/> US\$525/€ 480	
TRADE SHOW PASS (Trade show pass is included with the Full Conference Registration)				
Good for 3 days admission to exhibits only – August 26, 27, 28	<input type="checkbox"/> US\$ 30/€ 25	TOTAL TRADE SHOW PASS	US\$/€ _____	
INDUSTRY TOURS – Tour #1 SOLD OUT Tour #2 Oyster Farms at the Etang de Thau - August 30				
	<input type="checkbox"/> US\$ 100/€ 90	TOTAL INDUSTRY TOURS	US\$/€ _____	
MEMBERSHIP DUES – Enter amount from Membership Application on other side if applicable.				
		TOTAL MEMBERSHIP DUES	US\$/€ _____	
Do not mail registration after August 1, 2018 or fax after August 5. After August 5, bring this form with you to register at the show.		TOTAL AMOUNT US\$/€ _____		

Registration Confirmation and Receipt will be emailed after processing.

CANCELLATION POLICY: Cancellation of registration must be received - in writing - no later than July 15, 2018. Refunds for registration fees will be subject to a 20% handling fee. Refunds are processed after the conference. No refund will be made for cancellations received after July 15, 2018 or for "no shows". After July 15, 2018, no refunds will be made for professional or personal emergencies, flight cancellations, denied visa, weather related cancellation or other travel emergencies. Fees for memberships are non-refundable.

PAYMENT METHOD: All fees must be paid to the order of AQUA 2018.

For bank transfer details, contact us.

Check # _____ Visa Mastercard American Express Discover Diners Club

Card # _____ Expiration Date _____ Sec Code _____

Name on Card _____ Date _____ Signature _____

Credit Card Billing Address _____

REGISTRATION FORM - SIDE 2

ASSOCIATION MEMBERSHIPS : Please check all boxes for associations of which you are a current member to receive the member rate on the registration fees. You can join an association at any time before registering to qualify for the member rate.

- | | |
|--|---|
| <input type="checkbox"/> European Aquaculture Society
<input type="checkbox"/> World Aquaculture Society (WAS)
<input type="checkbox"/> Asian-Pacific Chapter WAS
<input type="checkbox"/> Latin American & Caribbean Chapter WAS | <input type="checkbox"/> US Chapter of WAS (USAS)
<input type="checkbox"/> International Assn of Aquaculture Economics and Mgmt
<input type="checkbox"/> Aquacultural Engineering Society |
|--|---|

MEMBERSHIP APPLICATION

NEW APPLICATION

RENEWAL

Join the EUROPEAN AQUACULTURE SOCIETY (EAS)!



EAS MEMBERSHIP includes automatic receipt of the Aquaculture Europe Magazine and newsletter, online access to Aquaculture International, online networking, annual membership list, reductions on international aquaculture press and websites, as well as **BIG REDUCTIONS ON REGISTRATION** for EAS and WAS co-organized meetings.

EAS membership runs from January to December each year. New members joining at any time of the year receive all material for the calendar year.

EAS Membership Categories

- EAS Individual Membership
- EAS Institutional Membership
- EAS Student Membership
- EAS Life Membership**

Standard

Reduced Rate*

€ 97.50

€ 67.50

€ 307.50

€ 207.50

—

€ 30.00

€ 727.50

—

Total Amount for EAS Membership

€ _____

Please enter this amount under "Membership dues" in the table above.

*Reduced membership fees are available for:

Retired persons (certification of retired status required).

Individuals residing in European and non-European Mediterranean countries with Gross National income (GNI) lower than US\$ 15,000 per capita. These countries are: Albania, Algeria, Azerbaijan, Belarus, Bosnia and Herzegovina, Bulgaria, Croatia, Egypt, Hungary, Iran, Iraq, Kazakhstan, Latvia, Lithuania, Macedonia- FYR, Montenegro, Morocco, Poland, Romania, Russian Federation, Serbia, Tunisia, Turkey, Turkmenistan, Ukraine

- Institutes if based in one of the above mentioned countries.

- Students (copy of current student card required).

**Life membership offers the general EAS benefits for full lifetime duration.

Join online at: <http://www.aquaeas.eu>

WORLD AQUACULTURE SOCIETY (WAS) APPLICATION

www.was.org

For details on the different types of memberships and options, please contact the WAS home office at

Tel: +1-225-347-5408 Fax: +1-225-347-5408 Email: judya@was.org

MEMBERSHIP CATEGORY: (Indicate only one)

- Individual** (Electronic JWAS) (USD 65/yr) Applies to an individual only
- Individual** (Printed JWAS) (USD 110/yr) Applies to an individual only
- Student** (Electronic JWAS) (USD 45/yr) (Copy of Student ID or Signature of Professor required)
- Student** (Printed JWAS) (USD 90/yr) (Copy of Student ID or Signature of Professor required)
- Sustaining** (Electronic JWAS) (USD 105/yr) Applies to any one individual from a company
- Sustaining** (Printed JWAS) (USD 150/yr) Applies to any one individual from a company
- Corporate** (Electronic JWAS) (USD 255/yr) Allows all employees of one company to attend meeting at Member Rate
- Corporate** (Printed JWAS) (USD 300/yr) Allows all employees of one company to attend meeting at Member Rate
- Lifetime** (Electronic JWAS only) (USD 1000 with no chapter) Applies to an individual only
- Lifetime** (Electronic JWAS only) (USD 1100 with one chapter) Applies to an individual only

CHAPTER OPTIONS:

One chapter included in membership. Mark the chapter you choose.

- Asian Pacific**
- Korea**
- Latin American/Caribbean**
- United States (USAS)**
- None** (deduct USD 5)

You can add extra Chapters for USD 5

Total Amount for WAS Membership USD _____

Please enter this amount under "Membership Dues" section on opposite side of this form.

Fees for memberships are non-refundable.

For membership in other associations, please contact them directly.

If you need a phone number, contact the Conference Manager (+1-760-751-5005).

INDUSTRY FORUMS & FARM TOURS

INDUSTRY FORUMS

Special industry oriented sessions will be organized on the Monday and Tuesday to address industry challenges and discuss ways to overcome these. More information will be provided on the AQUA 2018 website.

SPECIAL HOTEL RATES

Special hotel rates have been arranged for your visit to France. To process your hotel room registration on the official accommodation booking site, click on the below link.

<https://b-com.mci-group.com/EventPortal/Information/EventInformation.aspx?EventInformationPageCode=HOWTOBOOKYOURROOM&EventCode=AQUA2018>

Housing Department - AQUA 2018

MCI France, Tel : + 33 (0)1 53 85 82 66

Housing-aqua2018@mci-group.com



AQUA 2018 FARM TOURS

Tour #1 is sold out

Tour #2 Visit of the Oysters farms at the Etang de Thau – August 30

Located at the Land-Sea interface, 40 km far from Montpellier, the Thau lagoon is the biggest and the deepest lagoon of French Mediterranean (7500 ha, 4.5 m depth on average). Under strong marine influence, Thau lagoon is a coastal ecosystem naturally productive due to inputs from the watershed. Taking advantage of these ecological characteristics, humans have developed many uses such as shellfish farming, artisanal fisheries and tourism (sailing, thermal cures). Some other important marine activities are represented in this area, as marine fish farming, land based microalgae productions and also engineering consulting firms.

Representing 90% of the Languedoc Roussillon production, shellfish farming is an important economic activity for the Thau lagoon, with both oyster and mussel production. The Thau lagoon provides 10% of the French pacific oyster *Crassostrea gigas* production. In Mediterranean area, the on-growing of Pacific oyster uses very specific practices, using tables with shells fixed ropes immersed in water; the combination of the richness of the environment and these practices allows higher growth rates than those classically observed. During the visit tour of Thau lagoon, you will discover these unique practices in the world, an ecosystem managing environment preservation and economic activity with farmers respectful of their environment. You will have the pleasure of tasting local quality products, directly from the producer.

Boat trip on the Etang will be part of this tour.

Departure Corum – August 30 at 09:00h

Back at the Corum at 15:00h

Degustation at one of the oyster farms

Max numbers 100 pp

Price: 100 USD

Please register online on www.was.org

YOUR FULL CONFERENCE REGISTRATION INCLUDES:

- Admission to all sessions, seminars and the trade show.
- Admission to the Receptions.
- Conference bag and Show Directory (except for spouse).
- Refreshment Breaks and Cash Bar Happy Hour.
- Students receive the full registration package plus the Student Reception.
To qualify for the student rate, a copy of your student I.D. is required.
- Only pre-registered attendees are guaranteed materials.

FOR MORE INFORMATION:

AQUA 2018 Conference Manager

P.O. Box 2302 • Valley Center, CA 92082 USA

Tel: +1-760-751-5005 • Fax: +1-760-751-5003

Email: worldaqua@was.org • www.was.org • www.aquaeas.eu

REGISTER EARLY AND \$AVE!

TENTATIVE SCHEDULE

Saturday, August 25

Exhibit Set-up Open 1000 - 1700
 Registration Open..... 1200 - 1700
 EAS Board Meeting 0900 - 1030
 WAS Business Meeting 1600 - 1700
 Opening..... 1800 - 1900
 Welcome Drink 1900 - 2100

Sunday, August 26

Registration Open..... 0730 - 1700
 EAS & WAS Remarks 0900 - 0930
 Plenary Sessions 0930 - 1030
 Spotlight Awards 1030 - 1045
 Break 1045 - 1120
 Trade Show Open 1000 - 1800
 Sessions 1120 - 1240
 Lunch (at individual expense) 1240 - 1430
 Sessions 1430 - 1710
 Happy Hour & Posters 1710 - 1800
 EAS General Assembly..... 1710 - 1830
 Student Reception 1900 - 2100

Monday, August 27

Registration Open..... 0800 - 1700
 Sessions 0900 - 1040
 Break 1040 - 1110
 Trade Show Open 1030 - 1700
 Sessions 1110 - 1250
 Lunch (at individual expense) 1250 - 1430
 Sessions 1430 - 1710
 Happy Hour & Posters 1710 - 1800

Tuesday, August 28

Registration Open..... 0800 - 1600
 Sessions 0900 - 1040
 Break 1040 - 1110
 Trade Show Open..... 1030 - 1600
 Sessions 1110 - 1230
 Lunch (at individual expense) 1230 - 1400
 Sessions 1400 - 1520
 Break 1520 - 1540
 Sessions 1540 - 1720
 Exhibit Move-out 1540 - 1900
 President's Reception 1900 - 2200

Wednesday, August 29

Registration Open..... 0800 - 1500
 Sessions 0900 - 1040
 Break 1040 - 1110
 Sessions 1110 - 1230
 Lunch (at individual expense) 1230 - 1400
 Sessions 1400 - 1540
 Break 1540 - 1600
 Sessions 1600 - 1720

#We R Aquaculture

We are the producers, the investors, the suppliers, the processors, the vendors, the scientists, the educators, the students and the consumers of farmed aquatic products.

TRADE SHOW SCHEDULE		
AUGUST 2018		
SUNDAY 26 EXHIBITS OPEN 10:30 - 18:00	MONDAY 27 EXHIBITS OPEN 10:30 - 17:00	TUESDAY 28 EXHIBITS OPEN 10:30 - 16:00

For Trade Show information, contact: Mario Stael mario@marevent.com

