

GREEN **SOLUTIONS**





CO-ORGANIZED BY





partners



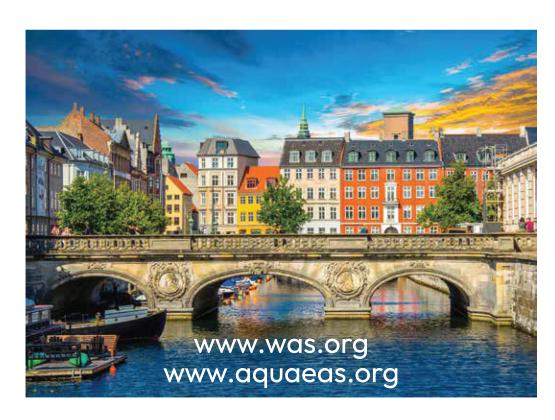




























BLUE FOOD, GREEN SOLUTIONS

Aquatic food is a major component of our food future, and Blue Food from all species in marine and freshwater production, is rightly in the spotlight for its potential to provide healthy, tasty and highly nutritious food for the planet.

Food systems transformation is a crucial requirement to mitigate climate impacts and offer enhanced food safety and security to billions. Aquaculture has demonstrated its resilience to change and is increasingly recognised for its environmental responsibility, reduced footprint and high efficiency in protein transformation and provision.

As our knowledge increases, so does our potential ability to offer Green Solutions throughout the aquaculture (and seafood) value chain. These solutions need not only to be financially feasible, they must also be based on the intelligent and sustainable utilisation of resources to maintain a measurable and limited footprint.

Blue Food production must grow. Green Solutions will help it to do so.

AQUA 2024 will take place from August 26-30 in the Danish capital of Copenhagen. It 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.

It will be a showcase for Denmark, and its innovation leadership in several key technologies crucial for future aquaculture, but also a meeting and exchange platform for experts from around the world.

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), Prague (2012) and Montpellier (2018).





Steering Committee

Conference Chair: Bjørn Myrseth (EAS), Norway EAS Rep: Bente Torstensen, Nofima, Norway WAS rep: Michael Schwarz, Virginia Tech, USA Ragnar Tveterås, University Stavanger, Norway Tarald Kleppa, Blue Planet, Norway

Programme co-chairs

EAS: Luisa Valente, CIIMAR, Portugal WAS: Lorenzo Juarez, Mexico Local: Kjell Maroni, FHF, Norway Local: Anne Cooper, ICES, Denmark

Local Organising Committee

Rasmus Nielsen, UCPH Martin Winkel Lilleøre, Danish Export Association/Fish Tech Christian Philip Unmack, Eurofish Dennis Lisbjerg, DTU, Denmark

Technical Program Covers The Latest Research

Sessions and workshops at AQUA2024 will cover all aspects of global aquaculture. We propose the following topics and specie groups. We invite you to submit abstracts to the session topics. If you do not find a specific topic, you may submit your abstract to one of the species sessions.

Aquaculture in Society

The blue economy

Aquaculture policy and regulations

Coastal and marine spatial planning

Communicating with society

Social sciences

Consumer awareness and perception

Social license to operate and permitting

Food security

Development, welfare, and poverty alleviation

Society concerns regarding animal welfare

Development of qualified talent for aquaculture

Aquaculture Economics

Government policies and aquaculture investments and growth

Economics and management

Markets and marketing

Aquaculture value chains

Financing of aquaculture

Aquaculture, Environment, Biodiversity and Climate Change

Impact of climate change and ocean acidification on aquaculture Environmental impact of aquaculture: assessment, monitoring and minimization

Low carbon footprint aquaculture

Circular economy; use of by-products & reuse of materials

Impacts of escapees (genetic, behavioural, ecological, disease, etc.)

Environmental and economic impacts of non-native and GMO species

Micro and nano-plastics

Resource-use optimization, incl water and energy

Transport and distribution

Aquaculture standards, certification, costs, and benefits

Measuring sustainability in a changing world Social certifications and labour welfare

Integrating finance into sustainability models

Organic aquaculture

Aquaculture and Human Health

Health attributes

Bioactives and functional foods

Advances in processing, value-adding, and packaging

Food safety

Production Systems

Hatchery technologies

Cage-culture technologies

Recirculation systems

Advances in off-flavour research and application

Raceway systems/flow through systems

Emerging production systems: open, semi-contained and fully

contained systems

Pond & reservoir-based aquaculture

Offshore, exposed & multi-use aquaculture

Sludge and particle removal

Aquaponics

Biofloc systems / Symbiotics

Integrated multi-trophic aquaculture (IMTA)

Multi-use and co-location with other industries

Capture-based aquaculture

Aquaculture under desert conditions

Precision farming

Predictive Farming: Use of models and sensors

Sustainable intensification

Nutrition, Feeds, and Feeding Technologies

Nutrition and feeding strategies

Feed Technologies

Feed additives

Fish meal and oil extension (IFO)

Alternative feedstuffs and aquafeeds

Live feeds

Automatic and Al-controlled feeders

Feedstuffs carbon footprint

Genetics, Genomics, Biotechnology

Selective breeding

Population genetics

Hybridization

Sex determinism and control

Gene editina

Biotechnology

Animal Science

Morphology, Histology, and Embryology

Physiology

Behaviour

Animal health and welfare

Biosecurity, disease prevention

Microbiome & health management/preventive measures

Vaccines, immunology, and pathology

Antimicrobials in aquafeeds, prebiotics and probiotics

Diseases, bacteria & virus

Fungal infections

Parasites, including sea lice

Cleaner fish – wrasses, lumpfish & other

Drugs and therapeutants

Production environmental management, i.e. water quality etc

Production disorders – i.e. malformations, gill damages etc

Technology for animal welfare, incl slaughtering

Welfare indicators and documentation

General culture

Reproduction and broodstock management

Larval culture and management

Grow-out

Restoration projects using aquaculture organisms

Conservation aquaculture

Special Topics

Education, extension, and technology transfer

Horizon Europe - EU project updates- The EU Research Programme

Species sessions

Bivalves: Oyster, Mussels, other

Crustaceans: Crayfish, Freshwater prawns, Marine shrimp

Macro- and Micro-algae (culture, bioenergy and bioproducts;

potential to use as food and feed)

Ornamentals

Amphibians and reptiles

Plankton

Low trophic species: Sea cucumber, sea urchins, polychaetes

Warmwater marine fish

Coldwater marine fish

Warmwater Freshwater fish

Coldwater Freshwater fish

Advanced technologies for aquaculture

Digitalization

Artificial Inteligence

Automation

Sensing technologies

CALL FOR PAPERS - SUBMIT YOUR PAPERS NOW! DEADLINE: April 5, 2024

AQUA24 represents an excellent opportunity via its extensive technical program to showcase the latest developments in the aquaculture world. The AQUA24 Committee encourages the submission of high quality oral and poster presentations.

We strongly encourage authors to consider poster presentations as the poster session will be an integral part of the program. Papers submitted for oral presentation only may not be accepted as oral presentations due to the limited number of available time slots.

All abstracts must be in English - the official language of the Conference.

Each oral presenter shall be entitled to no more than 15 minutes for a presentation, plus 5 minutes for questions. Oral presentations should use PowerPoint. Overhead projectors and video players will not be available or allowed.

All presenters are required to pay their own registration, accommodation and travel expenses. AQUA24 will not subsidize registration fees, travel or hotel costs.

No Abstract Book will be printed - an Abstract Book will be available online.

INSTRUCTIONS FOR PREPARATION OF ABSTRACTS

Extended Abstract Format – Please refer to the sample.

- 1. TITLE OF PAPER: The paper title is printed in CAPITAL LETTERS, with the exception of scientific names which should be Upper/lower case and italicized. Scientific names should not be preceded or followed by commas or parentheses or other markings.
- **2. AUTHOR(S)**: The first name should be the presenting author. Use *after the presenting author. Type in upper/lower case.
- **3. ADDRESS AND EMAIL**: Type only the presenting author's institution, address and email. Type in upper/lower case.
- 4. MAXIMUM LENGTH: One Page
- 5. PAGE SIZE: Standard 210mm x 297mm A4 paper (portrait)
- **6. MARGINS :** 1-inch margin throughout(left/right/top/bottom)
- 7. SPACING: Single spaced
- **8. PARAGRAPHS:** Paragraphs should be separated by a blank line and should not be indented.
- **9. FONTS:** Character fonts should be 12 point type.
- **10. FIGURES & TABLES:** Figures and tables are highly recommended. They should be reduced to the appropriate size for a one page abstract and should be clearly readable at the reduced size in black print only. The reduced figures and tables should be included in the abstract in camera-ready form.
- **11. MEASUREMENTS:** Use metric units of measurement. When needed, English equivalents may be given in parentheses.

PRACTICAL DISTS WITH AND WITHOUT SUPPLEMINYTAL LIGHTHIN AND/OR CHOLESTEROL. Laura A. Marinie''. Neuron M. E. Tompoun. Travey Christian, Carl D. Webser. Lakes Momentain, and Doeld B. Rouse Aguzuchium Federarth Cruser Economy Shane Humoverity Francisch, Y. 20001 Imministed Acists Red circe conylish of there quadricurinmust are one of more than a humbod original imministed acists Red circe conylish of there quadricurinmust are one of more than a humbod original imministed acists Red circe conylish of there quadricurinmust are one of more than a humbod original imministed acists Red circe conylish of there quadricurinmust are one of more than a humbod original imministed acists Red circe conylish of there quadricurinmust are one of more than a humbod original imministed acists Red circe conylish to the process of the

PLEASE SUBMIT YOUR ABSTRACT ONLINE

Submit abstracts via the internet at the meeting website: www.was.org Follow the complete instructions on the online submission.

If you are unable to submit your abstract online, contact the Conference Manager for alternative methods at : worldaqua@was.org or Fax: +1-760-751-5003



AQUA 2024

August 26-30, 2024

Register online: USA – www.was.org

Return address for payments in USD: Conference Manager P.O. Box 2302 Valley Center, CA 92082 USA Tel: +1760 751 5005 Fax: +1760 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 you	ır name badge to read – No	titles, please)		
First NameSURNAME (FAMILY NAME)				
Company or Institution				
(Limited to 40 Lette				
Email				
Postal Address	0/1/5	D 110 1		
CityPhone	State / Prov	Postal Code	Countr	У
Phone (Include country and city code)	Fax	country and city code)	Title: (circle one)	Dr. Mr. Ms. Mrs.
REGISTRATION FEES: To pay is US			go to wante ogs ou	
	په, go io www.was.oi	g. To pay in Euro,	go 10 www.eas.eu.	
TYPE OF REGISTRATION FULL CONFERENCE & TRADE SHOW In order to receive the Pre-Registration discount rate, this fo	Register by July 1, 2024 orm and payment must be receive	Register by August 1, 2024	Register after August 1, 2024	* To qualify for Member Rate you <u>must</u> complete
ASSOCIATION MEMBER	US\$490 / €440	US\$590 / €540	US\$660 / €600	the Association Memberships section on
STUDENT MEMBER RATE*	US\$220 /€200	US\$220 / €200	US\$280 / €250	the reverse side.
Non-Member Rate	US\$590 /€535	US\$695 / €635	US\$770/€700	Trade Show is <u>included</u> in the Full Conference Registration Rate.
				TOTAL REGISTRATION FEE
Spouse Rate	US\$430/€390	US\$540 /€490	US\$600 /€550	US\$/€
TRADE SHOW PASS		(Trade show p	ass is included with the Full	Conference Registration)
Good for 3 days admission to exhibits only – August 27,	28, 29	US\$55/€50	TOTAL TRADE SHOW PAS	ss US\$/€
NDUSTRY TOURS – To be announced later.				
MEMBERSHIP DUES – Enter amount from Mem	bership Application on other sid	e if applicable.	TOTAL MEMBERSHIP DUES	s US\$/€
Do not mail registration after August 1, 2024 or fax after August 1, 2024. After August 1, 2024, bring this form with you to register at the show. TOTAL AMOUNT US\$/€				
Registration Con	firmation and Re	ceipt will be emo	ailed after proces	ssing.
CANCELLATION POLICY: Cancellation of registration makefunds are processed after the conference. No refund July 15, 2018, no refunds will be made for professional commemberships are non-refundable.	will be made for cancellations i	received after July 15, 2018 or	for "no shows". After	
Check #	Visa Masterc		press Discover	details, contact us. Diners Club
Card # Name on Card				
Credit Card Billing Address		Signature		
Orean Dain Dilling Address				

Registration Form - Side 2

ASSOCIATION MEMBERSHIPS: Please check all boxes for rate on the registration fees. You can join an association at any	associations of which you are a <u>current</u> member to receive the member time before registering to qualify for the member rate.			
☐ World Aquaculture Society (WAS)	□ Latin American & Caribbean Chapter WAS □ US Chapter of WAS (USAS) □ International Assn of Aquaculture Economics and Mgmt □ Aquacultural Engineering Society			
MEMBERSHIP APPLICATION •• NEW A	APPLICATION RENEWAL			
	QUACULTURE SOCIETY (EAS)!			
online networking, annual me websites, as well as big reduct Online access to the peer rev part of individual membership. An EAS membership year con EAS offers free membership.				
EAS Membership Categories	Standard Reduced Rate*			
☐ EAS Individual Membership	€90 €60			
EAS Individual Membership - 3 years	€ 255			
☐ EAS Institutional Membership	€ 300 € 200			
☐ EAS Life Membership**	€720			
☐ EAS Corporate Membership	€1000 —			
Total Amount for EAS Membership Retired persons (certification of retired status required) Students (copy of current student card required) *Reduced membership fees are available for: 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, Egypt, Iran, Iraq, Kazakhstan, Montenegro, Morocco, Romania, Russian Federation, Serbia, Tunisia, Turkey, Turkmenistan, Ukraine Institutes if based in one of the above mentioned countries. **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)	CHAPTER OPTIONS:			
☐ Individual (USD 90/yr) Applies to an individual only	One chapter incuded in membership.			
☐ Full Student (USD 45/yr) Has all benefits and rights of regular me candidates on the ballot (Copy of Student ID or Signature of Profess	a Allical chapter			
☐ Comp Student (No charge) Has all benefits of regular membersh Student Director and not for the full ballot. (Copy of Student ID or Signature)	hip but voting only allowed is for the			
☐ Sustaining (USD 155/yr) Applies to any one individual from a con				
☐ Corporate (USD 295/yr) Allows all employees of one company to				
□ Lifetime (USD 1400 with one chapter) Applies to an individual on	V 1 (0) (100 f			

Total Amount for WAS Membership USD_

**Discounted rates available for individuals in countries based on World Bank List of Low Income Economies. Must sign-up on website only for this category.

Fees for memberships are non-refundable.

Show Events

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 2024 website.

FARM TOURS

There will be several Farm tours arranged. More information will be provided on the AQUA 2024 website.

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.

SPECIAL HOTEL RATES

For hotel information please check our websites: www.aquaeas.eu www.was.org

When available a list of hotels will be placed on the website.



Bella Sky Hotel, Copenhagen

TRADE SHOW SCHEDULE AUGUST 2024 TUESDAY WEDNESDAY THURSDAY 28 EXHIBITS OPEN 10:00 - 18:00 THURSDAY EXHIBITS OPEN 10:30 - 16:00

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

FOR MORE INFORMATION:

AQUA 2024 Conference Manager
P.O. Box 2302 • Valley Center, CA 92082 USA
Email: worldaqua@was.org • www.was.org • www.aquaeas.eu

TENTATIVE SCHEDULE

Monday, Aug 26

Registration Open & Exhibit Set-up	1200 - 1700
Opening ceremony	1800 - 1900
Welcome Drink	1900 - 2000

Tuesday, Aug 27

Registration Open	0730 - 1700
Plenary 1	0900 - 0940
Spotlight Awards	0940 - 1000
Break	1000 - 1030
Trade Show Open	1000 - 1800
Sessions	1030 - 1230
Lunch (at individual expense)	1230 - 1400
Sessions	1400 - 1730
Happy Hour & Posters	1730 - 1800
Student Reception	1900 - 2100

Wednesday, August 28

Registration Open	0800 - 1700
Sessions	0900 - 1045
Break	1045 - 1115
Trade Show Open	1000 - 1800
Sessions	1115 - 1230
Lunch (at individual expense)	1230 - 1400
Sessions	1400 - 1730
Happy Hour & Posters	1730 - 1800
EAS General Assembly	1730 - 1830
President's Reception	1900 - 2200

Thursday, Aug 29

Registration Open	0800 - 1600
Sessions	0900 - 1045
Break	1045 – 1115
Trade Show Open	1000 - 1600
Sessions	1115 - 1230
Lunch (at individual expense)	1230 - 1400
Sessions	1400 - 1530
Break	1530 - 1600
Sessions	1600 - 1730
Exhibit Move-out	1600 - 1900

Friday, Aug 30

0800 - 1500
0900 - 1100
1100 - 1130
1130 – 1215
1230 - 1400
1400 - 1530
1530 - 1600
1600 - 1700

