



International Seafood & Health Conference The Wonders and Opportunities of Our Oceans Exhibition

Melbourne Conference & Exhibition Centre November 6 to 10

Booths on Sale Now



Invitation from the Conference and Exhibition Chairman Roy Palmer to take advantage of the "Early Bird" exhibition booth or space price and conference registration fees all available now.

HOW DO YOU GET THEM!! Log on to www.seafoodhealthconference.com

The Wonders and Opportunities of Our Oceans exhibition has been designed to attract all members of the public and provide education and entertainment for families. They will learn about the fascinating aspects of what lies beneath the oceans, the science, the careers, the seafood, the environment and the industry.

Every day will be family day with activities such as: • master classes where internationally recognised health specialists will be team up with celebrity chefs to talk about seafood and health, and create simple nutritious and inexpensive seafood dishes. Celebrity chef, Pete Evans, will play a major part in these classes. • competitions based on seafood and health concepts, and • careers expo promoting seafood's full range of careers from fisheries management and compliance through science/research to harvesting/processing and on to retail/hospitality and logistics and management.

In addition to the regular exhibition display, we are planning international pavilions that will allow many countries to display their research achievements. This will give the event a truly international feel and great opportunities for interaction with local colleagues and suppliers and particularly with the Victorian public.

We have in placed a \$360,000 plus marketing program with our media partners the Sun Herald Newspapers and Radio 3AW and Magic 1278 and TV to bring the audience to our exhibitors. Confirmed exhibitors will be listed in the eight-page Event Preview Guide positioned in the middle of the Sun Herald newspaper on 3 November 2010.

HERE'S THE KEY ADVANTAGES FOR EXHIBITORS! - PUBLIC ENTRY FEE BY GOLD COIN DONATION
- 30,000 PUBLIC AND 1,000 DELEGATES ATTENDING OVER 3 DAYS
- ORDER A BOOTH OR SPACE NOW AND SAVE \$'s

FOUR MORE HIGH PROFILE PRESENTERS JOIN OUR DISTINGUISHED LIST OF SPEAKERS



Opening Keynote Speaker for the Human Behaviour and Communications Stream.

Dr. David Hughes is Emeritus Professor of Food Marketing at Imperial College London, and Visiting Professor at the University of Kent Business School and at the Royal Agricultural College, U.K. David is a much sought-after speaker at international conferences and seminars on global food industry issues, particularly consumer trends, and is a strong proponent of building vertical alliances between key chain members in the food industry.



Nick Ralston took a position in 2002 at the University of North Dakota working with the Environmental Protection Agency-funded Center for Air Toxic Metals Health Effects program. Earlier this year, Ralston and his colleagues published the results of their seven-year-long study, which shows that current U.S. Food and Drug Administration methods for developing seafood consumption guidelines may not provide an accurate assessment of seafood safety. The study's results led them to develop the Selenium Health Benefit Value criterion, which predicts risks or benefits of seafood species based on methylmercury and selenium content. (courtesy of www.seafoodsource.com)



Professor Les Cleland graduated MB BS and MD at the University of Adelaide. Director of Rheumatology, Royal Adelaide Hospital since 1982. Clinical Professor, University of Adelaide since 2000. The anti-inflammatory effects and cardiovascular benefits of long chain omega-3 fatty acids found in fish and fish oil is a long term clinical and re- search interest. Further professional interests include systems for cost-effective, safe management of rheumatoid arthritis and other inflammatory diseases.



Maria Makrides is a NHMRC Senior Research Fellow and Deputy Director of the Women's "Children's Health Research Institute. She is also the Professor of Human Nutrition at the University of Adelaide. As a research dietician, Maria is committed to improving the nutrition and health of mothers and their babies through the translation of high quality research. She has published widely and her work has been recognised nationally and internationally with a number of prestigious awards and appointments.

\$750.00 SUPER EARLY BIRD REGISTRATIONS PRICES NOW AVAILABLE

HERE'S OUR INGREDIENTS FOR THE GREATEST SEAFOOD DINNER EVER!
TUESDAY 9th NOVEMBER FROM 6.30 FOR 7.00PM

- **BEST SEAFOOD AVAILABLE FROM AUSTRALIA**
There will be a menu available for those who may have special reason for not eating seafood
- **PRODUCTION STAGE SHOW ENTERTAINMENT**
- **MUSIC FOR DANCING**
- **THE VENUE WILL BE SPECIALLY THEMED AROUND THE FACINATING WORLD OF SEAFOOD.**
- **GUINNESS BOOK OF RECORDS CHALLENGE " THE BIGGEST SEAFOOD COCKTAIL THE WORLD HAS EVER SEEN."**
- **ONE DINNER TICKET IS INCLUDED IN THE FULL REGISTRATION FEE**
Reservations are now open for additional tickets for guests and partial registrations \$120.00 per ticket
- **GUESTS WILL BE THE "A" LIST OF THE WORLD OF SEAFOOD—SO BOOK ADDITIONAL YOUR SEAT/S BY EMAIL TO seafoodhealth@conferenceplus**

PLATINUM SPONSORS



GOLD SPONSORS



SILVER SPONSOR



With the technical participation of FAO

MEDIA PARTNERS



ASSOCIATED SUPPORTERS



SUPPORTERS



CONFERENCE HOSTS



For more information contact:



Ph: +61 3 9330 2813

Email:

seafoodhealth@conferenceplus.com.au