



Join WA Singapore 2022 now! with Special Rate Discounts offer for Asia-Pacific Countries *

(*Only for the list of Asia-Pacific countries that qualify:
Indonesia, Laos, Malaysia, Myanmar, Singapore, Thailand, Vietnam, India, and PR China)

World Aquaculture Singapore 2022

NEXT GENERATION AQUACULTURE

INNOVATION AND SUSTAINABILITY WILL FEED THE WORLD

Nov. 29 - Dec. 2, 2022

Singapore EXPO Convention & Exhibition Centre and MAX Atria

The Annual International Conference & Exposition of World Aquaculture Society

Asian Pacific Aquaculture 2022
- Annual Meeting of Asian Pacific Chapter, WAS

Hosted by Singapore Food Agency

Conference Sponsors

Temasek Polytechnic, Nanyang Technological University
National University of Singapore, James Cook University
Republic Polytechnic
3rd International Symposium on Perch and Bass



WAS Premier Sponsors



BLUE AQUA



WA2020 Partner



Policy Partnership on Food Security



@WASAPC



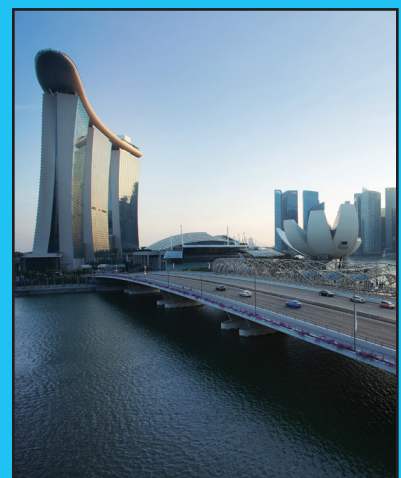
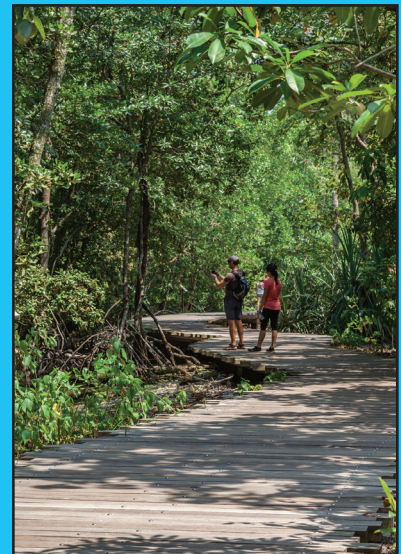
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WASAPC

Associate Sponsors

Aquaculture Engineering Society
International Association of Aquaculture Economics & Management
WorldFish



WORLD AQUACULTURE VISITS SINGAPORE FOR THE FIRST TIME

WORLD AQUACULTURE SINGAPORE 2022 will be held in Singapore with involvement from countries throughout the Asian-Pacific region and around the world. Aquaculture is rapidly growing in the Asian-Pacific region and increasingly being integrated into the Singapore food systems; therefore 2022 is the perfect time for the world aquaculture community to focus on Singapore.

A major international trade show at WORLD AQUACULTURE SINGAPORE 2022 is the place to learn about the latest aquaculture technologies presented by exhibitors from around the world.

***Stay in touch with the program developments for
WORLD AQUACULTURE SINGAPORE 2022 through our Web Page at: www.was.org***

FANTASTIC TOURIST OPPORTUNITIES

Singapore is among the world's top cities for tourism. A gateway to Asia and beyond, Singapore is a cosmopolitan city and a melting pot of different cultures. Singapore is home to a vibrant arts and entertainment scene, lively dining and drinking spots, various must-see attractions and the famed shopping district, Orchard Road. Singapore is also well known as a Garden City with world-class attractions and skyscrapers set amidst lush greenery. The 150-year-old Singapore Botanic Gardens – Singapore's first UNESCO World Heritage Site - is located a mere five minutes away from the shopping district.

SPECIAL PRODUCER PROGRAM

World Aquaculture Singapore 2022 will have many special Producer Sessions to address Producer's concerns from around the Asia-Pacific region.



TECHNICAL PROGRAM COVERS THE LATEST RESEARCH

Sessions and workshops at World Aquaculture Singapore 2022 will cover all aspects of aquaculture in the Asia-Pacific region as well as the rest of the world. Sample topics will include:

Abalone	Energy-alternative sources and conservation	Plankton Culture
Algae and macrophytes	Engineering	Policy & Regulations
Amphibian and Reptile Aquaculture	Financing and investment	Polyculture
Animal health and Welfare	Finfish Broodstock Maturation	Pond Culture
Aquaponics and Integrated Aquaculture- Agriculture Systems	Fish Health	Prebiotics and Probiotics
Aquatic veterinary health capacity	Fish Meal and Oil (IFFO)	Processing Technology
Arid land Aquaculture	Flatfish	Product Quality
Barramundi, Seabass & Seabream	Food Safety, Inspections and Audits	Production systems
Bio-floc Systems	Food security	Raceway Systems
Biosecurity	Freshwater Species - General	Recirculating Systems
Biotechnology	General Aquaculture	Reservoir based and Lake Aquaculture
Breeding & Genetics	Grouper & Snapper	Salmonids
Cage-culture	Hatchery & Larvae Management	Scallops
Carpet Shells	Hatchery and Nursery	Sea cucumbers
Carps	Immunology	Sea urchins
Catfish	Information Technology in Aquaculture	Seafood & Health (GILLS)
Certification and legislation	Innovation and High Techs	Seaweeds and Algae
Clams (including Giant Clams)	Integrated Multi-trophic Aquaculture	Shrimp Farm Design and Management
Climate change, adaptation, resilience	Investment in Aquaculture	Shrimp Feeding and Nutrition
Cobia	Korean Aquaculture Session	Shrimp Genetics, Broodstock and Hatchery Management
Coldwater Species - General	Marketing & Trade	Shrimp pathology and biosecurity
Country Specific Sessions (eg 2008 Norway)	Milkfish	Snappers
Crabs & Lobsters	Mollusc Broodstock and Hatchery	Socioeconomics
Crayfish & Freshwater Prawn	Mollusc Cultivation	Spatial Planning, Regulation and Zoning
Development, Welfare and Poverty Alleviation (AwF)	Mullets	Standards & Certification
Diseases	Mussels	Sturgeons
Drugs and Chemotherapeutics	Nutrition & Feed	Sustainable Development of Aquaculture
Economics & Management	Ocean acidification	Tilapia
Ecosystems approach	Octopus and Cuttlefish	Trade
Education, Extension, Technology Transfer & Workforce Development (AquaEd)	Offshore Aquaculture	Trouts
Eels	Omics tools for Aquaculture	Tuna
Embryology	Organic Aquaculture	Urban aquaculture
Emerging Issues	Ornamentals	Value Chain Development
Emerging Species	Other Marine Fish	Warm water Species – General
Enhancement, Stocking & Ranching	Oyster	Wastage Utilisation
Environment and Biodiversity and Climate Change	Pacific & Indigenous Aquaculture	Water Quality and Usage
	Pangasius, Clarias & Ictalurus	Women in Aquaculture
	Pearl and Queen Conch Culture	Yellowtails, Amberjacks, etc
	3rd International Symposium on Perch and Bass	Zebrafish
	Physiology, Morphology & Histology	

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:

**World Aquaculture Singapore 2022
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

REGISTER EARLY AND SAVE!

CALL FOR PAPERS – DEADLINE: September 1, 2022

WORLD AQUACULTURE SINGAPORE 2022 encourages the submission of high quality oral and poster presentations. We strongly encourage authors to consider poster presentations because poster sessions 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. Authors of studies involving proprietary products or formulations should present this information in workshops or the trade show. Oral presentations should use Power Point. Slides, overhead projectors and video players will not be available or allowed.

All presenters are required to pay their own registration accommodation and travel expenses.
WORLD AQUACULTURE SINGAPORE 2022 cannot 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

Expanded Abstract Format - Please refer to the sample.

- 1. TITLE OF PAPER:** The abstract title is printed in CAPITAL LETTERS, with the exception of scientific names which should be Upper/lower case and *italicized* (see example). 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 8.5 x 11 inch 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. The reduced figures and tables should be included in the abstract in camera-ready form.

1 inch margin (2.54 cm)

EVALUATION OF JUVENILE AUSTRALIAN RED CLAW CRAYFISH *Cherax quadricarinatus* FED PRACTICAL DIETS WITH AND WITHOUT SUPPLEMENTAL LECITHIN AND/OR CHOLESTEROL

Laura A. Muzinic*, Kenneth R. Thompson, Tracey Christian, Carl D. Webster,
Lukas Manomaitis, and David B. Rouse

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Kentucky State University
Frankfort, KY 40601
lmuzinic@dcr.net

Red claw crayfish (*Cherax quadricarinatus*) are one of more than a hundred species of Australian freshwater crayfish. However, because of its rapid growth rate, ease of spawning, wide tolerance for dissolved oxygen tolerance, and lack of a larval stage, red claw may be the best candidate for aquaculture in the United States. Red claw are only being investigated as an aquaculture species in the country and little information exists on their nutritional requirements and practical diet formulations. Many crustaceans require lecithin and cholesterol to be added to their diet, these two nutrients are usually added; however, lecithin and cholesterol are very expensive. Since diet costs can be as much as 30% of the total expenses for an aquaculture enterprise, it is imperative that the least expensive diet that meets the nutrient requirements of the species. The present study was conducted to determine if cholesterol and/or lecithin needs to be added to a practical diet for red claw crayfish.

An 8-week feeding trial was conducted in a recirculating aquaculture system with newly-hatched juvenile (mean weight of 0.2 g) red claw, each stocked in a 10 liter plastic mesh culture units. Individual units were placed within fiberglass tanks, each having an overhead water line. Water was recirculated through biological and mechanical filters. Water temperature was maintained at 27-29°C and light was provided by overhead fluorescent ceiling fixtures on a 12 hour light:dark cycle. Ammonia, nitrite, nitrate, oxygen, temperature, alkalinity, chlorophyll *a* were measured three times per week. The growth study was to examine the effects of growth performance of newly-hatched juvenile red claw when fed four practical diets with or without cholesterol and lecithin. Other practical diets included menhaden fish meal, soybean meal, shrimp meal, wheat flour, vitamin and mineral mix, pellet binder, cod liver oil, and corn oil (Table 1).

After 8 weeks, red claw crayfish fed a practical diet without cholesterol (Diet 3) had significantly ($P < 0.05$) lower final weight, percentage weight gain, and specific growth rate (SGR) compared to crayfish fed all other diets (Table 2). These results indicate that a practical diet containing 2% cod liver oil and 1% corn oil and having no lecithin appears to be sufficient and that lecithin may not be necessary for juvenile red claw diets.

1 inch margin (2.54 cm)

11 inches long (27.94 cm)

1 inch margin (2.54 cm)

8.5 inches wide (21.6 cm)

SAMPLE

TABLE 1. Formulation of experimental diets fed to red claw crayfish.

	Diet			
	1	2	3	4
Menhaden FM	25.0	25.0	25.0	25.0
Soybean Meal	35.0	35.0	35.0	44.5
Lecithin 0.5	0.0	0.5	0.0	
Cholesterol	1.0	1.0	0.0	0.0
Other	38.5	39.0	39.5	30.5

TABLE 2. Final weight, percentage weight gain, specific growth rate (SGR), and percentage survival of red claw crayfish fed four practical diets. Means in a column with different letters were significantly different ($P < 0.05$)

	Diet			
	1	2	3	4
Final weight (g)	6.97a	6.00a	3.64b	5.11a
Weight gain (%)	3384a	2897a	1717b	2454a
SGR (%/day)	5.74a	5.66a	4.68b	5.41a
Survival (%)	76.0	64.0	56.0	80.0

PLEASE SUBMIT YOUR ABSTRACT ONLINE

Submit your abstract via the internet at the meeting website.
Follow the complete instructions on the website for online submission.

www.was.org

If you are unable to submit your abstract online, contact the Conference Manager for alternative methods at:

worldaqua@was.org



World Aquaculture Singapore 2022

November 29 - December 2, 2022

Register online at: 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 OR fax or mail both sides with payment. 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)

City _____ State/Prov _____ Country _____

MAILING INFORMATION: Email _____

Postal Address _____
(please include email 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. For Asia-Pacific country special discount rate, you must reside or live in the list of countries that qualify for this event*. See brochure for what is included in registration fees.

TYPE OF REGISTRATION FULL CONFERENCE & TRADE SHOW	Register by Nov. 1, 2022	Register after Nov. 1, 2022	* To qualify for Member Rate you <u>must</u> complete the Association Memberships section on the reverse side.
In order to receive the Pre-Registration discount rate, this form and payment must be received by the date above			
WAS MEMBER RATE WAS/CHAPTER STUDENT MEMBER RATE Include copy of Student I.D.	<input type="checkbox"/> US\$ 495 <input type="checkbox"/> US\$ 295	<input type="checkbox"/> US\$ 595 <input type="checkbox"/> US\$ 350	● ● ● ● ● ● ● ●
Non-Member Rate Student Non-Member Rate Include copy of Student I.D. <i>You can join WAS on the reverse side and use the Member Rate.</i>	<input type="checkbox"/> US\$ 590 <input type="checkbox"/> US\$ 395	<input type="checkbox"/> US\$ 790 <input type="checkbox"/> US\$ 445	Trade Show is <u>included</u> in the Full Conference Registration Rate.
Asia-Pacific Country* Member Rate Asia-Pacific Country* Student Member Rate Include copy of Student I.D. Asia-Pacific Country* Non-Member Rate (Includes Membership) Asia-Pacific Country* Student Non-Member Rate (Includes Membership) <i>(Note* only the Listed Asia-Pacific countries that qualify in this event and registration for Non-Member rate will be included in WAS Membership)</i>	<input type="checkbox"/> US\$ 250 <input type="checkbox"/> US\$ 140 <input type="checkbox"/> US\$ 300 <input type="checkbox"/> US\$ 170	<input type="checkbox"/> US\$ 290 <input type="checkbox"/> US\$ 180 <input type="checkbox"/> US\$ 360 <input type="checkbox"/> US\$ 210	TOTAL REGISTRATION FEE US\$ _____
TRADE SHOW PASS (Trade show pass is included with the Full Conference Registration) Good for 3 days admission to exhibits only - Nov. 30, Dec. 1-2	<input type="checkbox"/> US\$ 50	TOTAL TRADE SHOW PASS US\$ _____	
WORKSHOPS & TOURS - TBA		TOTAL US\$ _____	
MEMBERSHIP DUES - Enter amount from Membership Application on other side if applicable.		TOTAL MEMBERSHIP DUES US\$ _____	
Do not mail registration after Nov. 1, 2022 or fax after Nov. 1. After Nov. 1, 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 October 15, 2022. 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 October 15, 2022 or for "no shows". After October 15, 2022, 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 **WORLD AQUACULTURE 2022.**

For bank transfer details, contact us.

Check # _____ Visa Mastercard American Express Discover Diners Club

Card # _____ Expiration Date _____

Name on Card _____ Date _____ Signature _____

Credit Card Billing Address _____

REGISTRATION FORM - SIDE 2

Name _____

ASSOCIATION MEMBERSHIPS: Please check all boxes for associations for which you are a current member. Membership in any of those associations qualifies you for the Member Rate* on the Registration Fees. You can join an association at any time before registering to qualify for the Member Rate.

MEMBERSHIPS: WAS USAS APC Korean LACC African Chapter

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AFFILIATE MEMBERSHIPS:

- | | |
|--|--|
| <input type="checkbox"/> Aquabio | <input type="checkbox"/> Indonesian Aquaculture Society |
| <input type="checkbox"/> Aquaculture Association of Canada | <input type="checkbox"/> Korean Aquaculture Society |
| <input type="checkbox"/> Aquaculture Association of South Africa | <input type="checkbox"/> Korean Society of Fisheries and Sciences (KOSFAS) |
| <input type="checkbox"/> Aquaculture Without Frontiers | <input type="checkbox"/> Malaysian Fisheries Society |
| <input type="checkbox"/> Asian Fisheries Society | <input type="checkbox"/> Sociedad Brasileira de Acuicultura |
| <input type="checkbox"/> China Society of Fisheries | <input type="checkbox"/> Society of Aquaculture Professionals (India) |
| <input type="checkbox"/> Egyptian Aquaculture Society | <input type="checkbox"/> South African Aquaculture Society |
| <input type="checkbox"/> European Aquaculture Society | <input type="checkbox"/> Spanish Aquaculture Association (SEA) |
| <input type="checkbox"/> Global Aquaculture Alliance | |
| <input type="checkbox"/> IAFI The International Association of Seafood Professionals | |

MEMBERSHIP APPLICATIONS NEW APPLICATION RENEWAL

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: +1-225-578-3137 Fax: +1-225-578-3493 Email: judya@was.org

MEMBERSHIP CATEGORY: (Indicate only one)

- Individual** (Electronic JWAS) (USD 65/yr) Applies to an individual only
- Individual** (E Access) (USD 45/yr) Applies to an individual only
- Student** (Electronic JWAS) (USD 45/yr) (Copy of Student ID or Signature of Professor required)
- Sustaining** (Electronic JWAS) (USD 105/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
- 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

Fees for memberships are non-refundable.

CHAPTER OPTIONS:

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

- Africa**
- 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.

*For membership in other associations, please contact them directly.
If you need a phone number, contact the Conference Manager (+1-760-751-5005).*

MANY OPPORTUNITIES FOR FARM TOURS

Some very special tours will be arranged. Details to be provided later – check our website for updates.

HOTELS

We have arranged a wide range of quality accommodations at special rates. Please check the website for hotel details.

TRADE SHOW SCHEDULE

NOV. 30

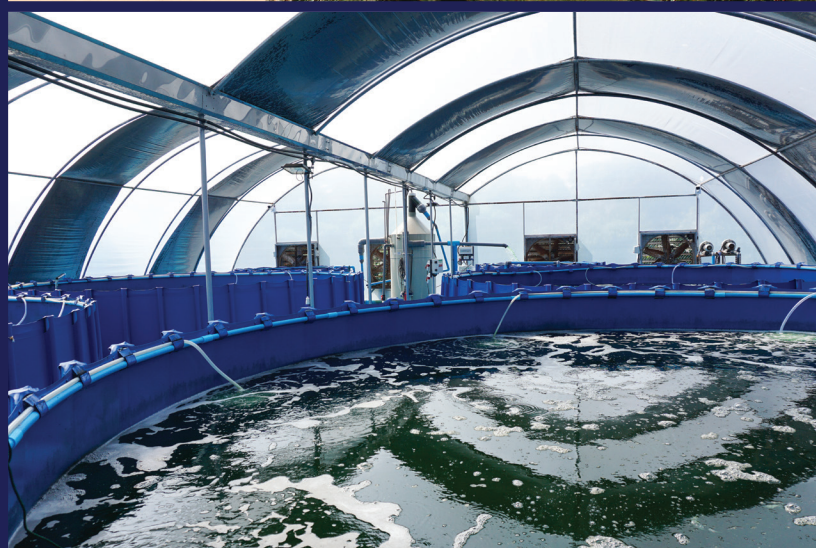
10:00 - 19:00

DEC. 1

10:00 - 19:00

DEC. 2

10:00 - 17:40



TENTATIVE SCHEDULE

Tuesday, November 29

Registration Open	Noon – 18:00
Exhibitor Move-in	Noon – 18:00
Poster Set-up	13:00 – 17:30
Welcome drink	17:00 – 19:00

Wednesday, November 30

Registration Open	7:30 – 17:00
Welcome and award	9:00 – 09.15
Keynote Speech by GOH	9:15 – 09:45
Plenary	9:45– 10:10
Opening ceremony	10:15 – 10:45
Exhibitor Move-in	8:00 – 10:00
Poster Set-up	8:00 – 10:00
Official opening exhibition	10:20 – 11:20
Refreshment Break	10:20 – 11:20
Trade Show & Posters Open	10:00 – 19:00
Sessions	11:20 – 13:00
Lunch (On your own)	13:00 – 14:00
Sessions	14:00 – 15:40
Refreshment Break	15:40 – 16:00
Sessions	16:00 – 17:40
Happy Hour & Poster Session	17:40 – 19:00
Student Reception	19:00 – 21:00

Thursday, December 1

Registration Open	7:30 – 17:00
Sessions	9:00 – 10:40
Refreshment Break	10:40 – 11:00
Trade Show & Posters Open	10:00 – 19:00
Sessions	11:00 – 12:40
Lunch (On your own)	12:40 – 14:00
Sessions	14:00 – 15:40
Refreshment Break	15:40 – 16:00
Sessions	16:00 – 17:40
Happy Hour & Poster Session	17:40 – 19:00
WAS-APC Members meeting	17:40 – 18:40
President's Reception	19:00 – 21:30

Friday, December 2

Registration Open	7:30 – 17:00
Sessions	9:00 – 10:40
Refreshment Break	10:40 – 11:00
Trade Show & Posters Open	10:00 – 17:40
Sessions	11:00 – 12:40
Lunch (On your own)	12:40 – 14:00
Sessions	14:00 – 15:40
Refreshment Break	15:40 – 16:00
Sessions	16:00 – 17:40
Poster Out take down	16:00 – 18:00
Exhibit Move-out	17:40 – 22:00

