NEWFOUNDLAND AQUACULTURE INDUSTRY ASSOCIATION



AQUACULTURE: THE FUTURE OF RESPONSIBLE FOOD PRODUCTION

Delta Hotel St. John's, Newfoundland and Labrador, Canada September $5-7,\,2023$

	Day 1: Tuesday, September 05, 2023					
Trade	Trade Show Set Up – Delta: Noon – 5:00 p.m.					
19:00	to	21:00	Cold Harvest Opening Reception			

	Day 2: Wednesday, September 06, 2023				
07:30	to	8:30	Coffee Break (Trade Show Area)		
			Opening Session (Salon B / C / D)		
09:00	to	09:45	Welcome and Greetings Session Chairperson: Jamie Baker, Executive Director – Newfoundland Aquaculture Industry Association. • Sheldon George, President - Newfoundland Aquaculture Industry Association. • Honourable Elvis Loveless, Minister of Fisheries, Forestry and Agriculture, Newfoundland and Labrador. • His Worship Danny Breen, Mayor of the City of St. John's. • Jamie Baker, Executive Director – Newfoundland Aquaculture Industry Association.		
09:45	to	10:30	Keynote Address: Dr. Halley Froehlich, Assistant Professor at University of California, Santa Barbara – Sustainability of Aquaculture Under a Changing Climate. (WILL NOW BE A RECORDED VIDEO PRESENTATION).		
10:30	to	11:00	NUTRITION BREAK (Trade Show Area)		
			Materials Management and Recovery – Jonathan Kawaja Environmental Scientist, NL Department of Fisheries, Forestry and Agriculture (Salon C / D)		
11:00	to	11:20	Ashley Burke (MMSB) - Canada-Wide Action Plan on Zero Plastic Waste - Policy Options for Fishing and Aquaculture Gear.		
11:20	to	11:40	Chris Paterson (Harris Centre) - Harris Centre Waste to Value Forum; Aquaculture.		
11:40	to	12:00	Sheldon George (Cold Ocean Salmon / Cooke Aqua) - Waste Reduction and Material Recovery Actions.		
12:00	to	12:20	Dr. Kelly Hawboldt (Memorial University) - Circular Approach to Valorization of Fish Processing By-product.		
12:20	to	12:40			
12:40	to	14:00	Lunch on Your Own NAIA AGM for NAIA Members (Room TBA)		
			Emerging Aquaculture Leaders (Panel Discussion) – Amy Negrijn, Licensing and Compliance Specialist, Mowi Canada East (Salon B)	Marine Safety – Sheldon George, Newfoundland Regional Manager, Cold Ocean Salmon (Salon C / D)	
14:00	to	Magdalena Maeland (Grieg Seafood NL)	David Haire / Mark Bailey (Made Safe NL) - Made Safe Solutions for Manufacturing and Processing.		
14:20	to		Wayne Giles (Service NL) - Occupational Health and Safety in Aquaculture vs Fish Harvesting.		
14:40	to	15:00	 Travis Armstrong (Skretting North America) Nick Rose (Ocean Trout Canada) Requirements. Brenda Greenslade (Newfound 	Tom Elliott (Transport Canada) - Regulatory Requirements.	
15:00	to	15:20		Brenda Greenslade (Newfoundland and Labrador Fish Harvesting Safety Association) - Helping to Bring Fish Harvesters Safely Home.	

15:20	to	15:50	NUTRITION BREAK (Trade Show Area)	
			Government Services and Regulations – Ellen Careen, Senior Regional Aquaculture Management Officer, Fisheries and Oceans Canada (Salon B)	Climate Change Adaptation – Cyr Couturier, Marine Biologist & Aquaculture Scientist, Marine Institute of Memorial University and Jonathan Kawaja Environmental Scientist, NL Department of Fisheries, Forestry and Agriculture (Salon C / D)
15:50	to	16:10	Daryl Walsh (Fisheries and Oceans Canada) – The Role of Conservation and Protection in Aquaculture.	Dr. Halley Froehlich (Univ. of California) - Climate Change Adaptation and Mitigation Potential of Marine Aquaculture.
16:10	to	16:30	Vanessa Oldford (Fisheries and Oceans Canada) - Aquaculture Activities Regulations.	Dr. Kurt Gamperl (Memorial University) - Climate Change and Salmon Aquaculture: Impacts and Possible Mitigation Strategies.
16:30	to	16:50	Mardi Gullage (Fisheries and Oceans Canada) - The Canadian Marine Planning Atlas.	Shibly Rahman (NL Dept. of Environment) - Provincial Climate Monitoring Network and Analysis of Temperature and Precipitation.
16:50	to	17:10	J. Alex Templeton (McInnes Cooper) – A Comparative Critique of the Regulatory Treatment of the Aquaculture Industry.	Dr. Joel Finnis (Memorial University) - Identifying Minimizing Impacts of Weather on Aquaculture.
19:00	to	21:30	Cold Harvest Networking Event – Kitchen Party 2023 – O' Reilly's Famous Irish Newfoundland Pub 13 George Street, St. John's, Newfoundland	

	Day 3: September 7, 2023				
07:30	to	8:30	Coffee Break (Trade Show Area)		
			Innovation in Aqua Feeds and Feeding – Lesley Clark, Technical Sales Representative, Skretting Canada East (Salon B)	Alternative Aquaculture Species – Ellen Careen, Senior Regional Aquaculture Management Officer, Fisheries and Oceans Canada (Salon C / D)	
08:40		9:00	Rodrigo Gonzalez (Skretting North America) - Sustainability and Feeds.	Rachel Artuso (Marine Institute) – Development of Marine Plant Aquaculture.	
09:00	to	9:20	Jorge Torres Lagreze (Veramaris) - Algae Oil.	Jennifer Monk (Memorial University) – An Update on the Progress of the Cleanerfish Industry in Newfoundland.	
09:20	to	9:40	Jennie Korus (Innovasea) - The Flow of Nutrition: Waterborne Feeding in Commercial Aquaculture.	Danny Boyce (Memorial University) / Knut Trellevik (Amar) - Spotted Wolffish Culture.	
09:40	to	10:00	Mike McLeish (BioMar) - Blue Impact: BioMar's Sustainability Journey.	Sylvia Goodyear (Dept. of Fisheries , Forestry and Agriculture) Overview of the Department of Fisheries , Forestry and Agriculture Multispecies Strategy and Next Steps.	
10:00	to	10:20	Dr. Greg Wanger (Oberland Agriscience) - BSF Science for Aquafeed.		
10:20	to	10:50	NUTRITION BREAK (Trade Show Area)		
			Artificial Intelligence in Aquaculture – Cyr Couturier, Marine Biologist & Aquaculture Scientist, Chair MSc Aquaculture Programs, Marine Institute of Memorial University (Salon C / D)		
10:50	to	11:10	Bryton Shang (CEO, AquaByte AI) - Advances in Fish Health and Decision Support Systems in the Ocean.(WILL NOW BE A RECORDED VIDEO PRESENTATION).		
11:10	to	11:30	Matt Zimola, (CEO, ReelData AI) - Advances in Land-based Smart Systems for Fish Health and Growth.		
11:30	to	11:50	Jason DeGlint (CEO, Blue Lion Labs) - Automating Harmful Algal Detection for Fish Welfare.		
11:50	to	12:10	Tyler Sclodnick (Innovasea) Assessing and Forecasting Farm Conditions to Reduce Fish Stress & Optimize Feeding		
12:10	to	13:30	Lunch on Your Own		

			Shellfish Aquaculture and the Coastal Environment – Dr. Laura Halfyard, General Manager, Connaigre Fish Farms Inc (Salon B)	Innovation in Finfish Aquaculture – Dr. Jillian Westcott, Academic Director / Graduate Officer, Marine Institute of Memorial University (Salon C / D)
13:30	to	13:50	Cyr Couturier (Marine Institute of Memorial University) - Adapting to Climate Change in Shellfish and Seaweed Aquaculture.	Ben Perry (Benchmark Genetics) – Sterile Salmon.
13:50	to	14:10	Jonathan Kawaja (NL Dept. Fisheries, Forestry and Agriculture) - NL's Environment Biological Monitoring Program Update on Activities and Observations.	Dr. Mikey Clarkson (Biomar) – Raising Sterile Atlantic Salmon: A Recipe for Success.
14:10	to	14:30	Dr. Cynthia McKenzie (Fisheries and Oceans Canada) - NL Aquatic Invasive Species Update.	Candice Way (Grieg Seafood NL) – Placentia Bay Sterile All-female Atlantic Salmon Project Update.
14:30	to	14:50	Chantelle Clermont (M.Sc; Memorial University NL) – CAPSTONE Project – Mapping the Distribution and Abundance of Kelp, Rhodolith and Co-occurring Benthic Assemblages in Coastal NL.	Dr. John Taylor (AquaMaof Aquaculture Technologies) - Five Years of Successful Egg to Table Sterile Atlantic Salmon Production in Low Salinity Land-based RAS: Positive Attributes & Risk Mitigation.
14:50	to	15:20	NUTRITION BREAK	
			Shellfish Aquaculture and the Coastal Environment – Dr. Laura Halfyard, General Manager, Connaigre Fish Farms Inc (Salon B)	Innovation in Finfish Aquaculture – Dr. Jillian Westcott, Academic Director / Graduate Officer, Marine Institute of Memorial University (Salon C / D)
15:20	to	15:40	Dr. Kelly Hawboldt (Memorial University) – Process Design for Valorization of Waste Mussel Shells; Review of Process Parameters, Pre-Treatments and Products.	Dr. Grant Cavanagh (Scoot Science) – How can Insurance Help Aquaculture Manage Challenging Conditions in Eastern Canada?
15:40	to	16:00	Andres Gonzalez (Marine Biologist; former Hatchery Assist. Manager, Cultimar Chile) – Technologies in Oyster Hatcheries.	Dr. Javier Santander (Memorial University) – Bacterial Pathogens and Immunity of Cleaner Fish.
16:00	to	16:20	Kyle Morrison (Deepchill Solutions) – Deepchilling: Maximizing the Yield and Freshness of Shellfish.	Dr. Prem Thodi (C-Core) – Jellyfish Deflection from Marine Fish Pens Using Bubbler Technology.
16:20	to	16:40		Dr. Kurt Gamperl (Memorial University) – Winter Temperatures are a Challenge for Sea-Caged Atlantic Salmon (Salmo salar).
16:40	to	17:00		Gonzalo Boehmwald (Oxzo Technologies Inc.) - Oxygen Therapy – Impact on Treatments and Antibiotics Efficiency.
17:20	to	17:40		Ben Perry (Benchmark Animal Health) - Benchmark's Holistic Approach to Sea Lice Mitigation.
17:40	to	18:00		Tore Laastad (Special Advisor Barge & Thermolicer ScaleAQ) - Thermal Delicing; Innovation and Best Practice. (WILL NOW BE A RECORDED VIDEO PRESENTATION).
18:30	to	21:30	Cold Harvest Gala Reception and Dinner (Delta Salon B / C / D)	

Session Chairpersons:

Jamie Baker – Executive Director, Newfoundland Aquaculture Industry Association | Jonathan Kawaja - Environmental Scientist, NL Department of Fisheries, Forestry and Agriculture | Sheldon George - Newfoundland Regional Manager, Cold Ocean Salmon | Amy Negrijn – Licensing and Compliance Specialist, Mowi Canada East | Ellen Careen - Senior Regional Aquaculture Management Officer, Fisheries and Oceans Canada | Cyr Couturier - Marine Biologist & Aquaculture Scientist, Chair MSc Aquaculture Program, Marine Institute of Memorial University | Lesley Clark - Key Account Manager, Skretting Canada East | Darrell Green – Research and Development Coordinator, Newfoundland Aquaculture Industry Association | Dr. Laura Halfyard – General Manager, Connaigre Fish Farms | Dr. Jillian Westcott - Academic Director / Graduate Officer, Marine Institute of Memorial University

Please note that the presentation titles, speakers and times are subject to change.

Learn more at www.coldharvest.ca

Or call: 709-538-3454 or 709-754-2854