

# WORLD SEAFOOD CONGRESS – COMPLETE ACTIVITY PROGRAMME

24 to 28<sup>th</sup> SEPTEMBER 2023

(Version 22/09/2023)

## Venues

<u>VENUE:</u>	<u>LOCATION</u>	<u>COORDINATES</u>
Congress Venue:	Escola Superior e Tecnologia do Mar (ESTM)	39.36493077130995, -9.403192095802707
Welcome Sundowner Cocktail:	Danau Bar, Baleal	39.3719304531269, -9.337793800665558
Congress dinner:	Star Inn Hotel	39.358305384707, -9.36329425527965

## Sunday 24 September

11:00	<b>WSC 2023 Registration</b>		
<b>Developing country workshops (supported by IAFI, UNIDO, FAO)</b>			
<b>IAFI Regional Developing Country Workshops - Supported by FAO and UNIDO</b>			
11:30 -13:30	<b>Asia Regional Workshop</b>  Current challenges and opportunities in fish trade <u>Chairperson: Sirilak Surangwansi, Thai Union</u>  Location ESTM Room 33	<b>Africa Regional Workshop:</b>  Current challenges and opportunities in fish trade <u>Chairperson: Stella Mbabazi, Department of Fisheries, Uganda</u>  Location ESTM Anfiteatro	<b>Workshop Regional da América Latina:</b>  Desafíos y oportunidades actuales en el comercio pesquero internacional (en portugués y/o español) <u>Presidente: Jogeir Toppe, División de Pesca e Acuicultura, FAO</u>  Location ESTM Room 34
13:30-14:30	<b>Lunch</b>		
14:30-15:30	<b>Rapporteurs - Summary and Discussion</b> Key points to carry forward: Current exporting country challenges and opportunities for trade in fishery and aquaculture products  Location ESTM Anfiteatro		
17:30-19:30	<b>Welcome Sundowner Cocktail:</b> Coordinates: 39.3719304531269, -9.337793800665558  Location DANAU BAR Baleal Beach		



## Monday 25 September

08:30	<b>WSC 2023 Registration</b>
09:30-10:30	<p>Welcome addresses:</p> <ul style="list-style-type: none"> <li>Ian Goulding, President of IAFI</li> <li>Sérgio Miguel Franco Martins Leandro, Director ESTM</li> <li>Pedro Raposo de Almeida, Director MARE</li> </ul> <p>Opening address: <b>S.Ex.<sup>a</sup> Maria do Céu Antunes, Ministry of Agriculture and Food, Government of the Republic of Portugal</b></p> <p>Keynote address: Essam Yassin Mohammed, Director General, WorldFish and CGIAR Senior Director of Aquatic Foods - <b>“Blue Harvest: Charting a Sustainable Course for People, Planet, and Profits”</b></p>
<b>Coffee Break &amp; Poster Session</b>	
11:00-12:30	<p><b>Session 1: The global seafood supply chain</b></p> <p><u>Chair, Mark Boulter, Shellfish Quality Assurance Specialist, Institute for Marine and Antarctic Studies, University of Tasmania</u></p> <p>Keynote address: Alison Turnbull, Senior Research Fellow at the Institute for Marine and Antarctic Studies, University of Tasmania: <b>“Managing Evolving Seafood Safety Risks in the Changing Global Environment”</b></p> <p>Valeska Weymann, GLOBALG.A.P. Secretariat: <b>“Holistic Approach Towards Safe and Sustainable Aquaculture Supply Chain”</b></p> <p>Francisco Saraiva Gomes, Ocean 14 Capital, <b>“How Local Actors Can Impact on Global Blue Bioeconomy”</b></p> <p>Rachel Hartnell, Centre for Environment, Fisheries and Aquaculture Science (CEFAS): <b>“International Guidance on Food Safety for Bivalve Molluscs”</b></p> <p>Esther Garrido Gamarro, FAO: <b>“Import Notifications due to the presence of Antimicrobials: A Comparative Analysis in the European Union, Japan, and the United States of America”</b></p>
<b>Lunch &amp; Poster Session</b>	
14:00-15:30	<p><b>Session 2: Advances in safety, science, technology, and utilisation of aquatic products</b></p> <p><u>Chair: Jayne Gallagher, Honey &amp; Fox Pty Ltd, Australia</u></p> <p>Janet Howieson, Curtin University, Western Australia: <b>Towards Circularity in Seafood Waste Transformation”</b></p> <p>Omar Riego Peñarubia, FAO: <b>“Harnessing the Power of Internet in Addressing Food Loss and Waste in Aquatic Food Value Chains”</b></p> <p>Frederica Silva, MARE – MARE/ARNET, Polytechnic of Leiria, Portugal: <b>“3D-Fish Nuggets: Optimization of the Printing Process”</b></p> <p>Ansen Ward, FAO: <b>“A Multi-Dimensional Solutions Approach to Fish Loss and Waste and Strategy Development”</b></p>
<b>Coffee break</b>	

Location  
ESTM Auditório

Location  
ESTM Auditório

Location  
ESTM Auditório

16:00-18:00	<p><b>Session 2 continued: Advances in safety, science, technology, and utilisation of aquatic products</b></p> <p><u>Chair: Ana Pombo, MARE/ARNET, Polytechnic of Leiria, Portugal</u></p> <p>Graham Purnell, National Centre for Food Manufacturing (UK): <b>“Supercooling for Seafood Preservation”</b></p> <p>Amparo Goncalves, IPMA - Portuguese Institute of the Sea and Atmosphere: <b>“Quality and Safety of Red Seaweeds from Portuguese Coast: Effect of Processing”</b></p> <p>Jogeir Toppe, FAO: <b>“Bivalves, an Exceptional Source of Nutrients”</b></p> <p>Sérgio Fontes, MARE/ARNET, Polytechnic of Leiria, Portugal: <b>“Mimicking Fresh Fish Classification Traditional Methods”</b></p> <p>Graciela Pereira, INFOPECSA: <b>“Developing Strategies for the Inclusion of Fish and Fishery Products in School Meals”</b></p> <p>Federico Garcia, INFOPECSA: <b>“Processing of Tilapia By-Products for use in School Meals in Honduras”</b></p> <p>Sujit Krishna Das, INFOFISH: <b>“Innovations in Seafood Processing, Packaging and Distribution Technology”</b></p>
19:00-20:30	<p>Board Meeting of IAFI</p>

Location  
ESTM Auditório

Location  
HOTEL STAR IN  
Gamboa Room

## Tuesday 26 September

08:30	<b>WSC 2023 Registration</b>
09:00-10:30	<p><b>Session 3: Traceability for food safety and sustainability in fishery and aquaculture products (Part 1)</b>  <b>Chair: Roberto Gamboa, MARE/ARNET, Polytechnic of Leiria, Portugal</b></p> <p><b>Keynote address: Ricardo Calado, Department of Biology, CESAM &amp; ECOMARE, University of Aveiro: "Tracing the Geographic Origin of Bivalves – For Value, Safety and Conservation"</b></p> <p>Jayne Gallagher, Honey &amp; Fox Pty Ltd, Australia: <b>"Traceability, Authenticity and Provenance Technologies – Drivers, Barriers and Measuring Impacts for Australian Small Food Businesses"</b></p> <p>Francisco Leotte, Fisheries Sustainability Manager, Thai Union Group: <b>"Ensuring Sustainability in the Global Tuna Trade"</b></p> <p>Mike Platt, Global Dialogue on Seafood Traceability (GDST): <b>"The Opportunity for a Common Language of Seafood Traceability and Data Interoperability"</b></p> <p>João Reis, DOCAPESCA, Portugal <b>"Improving food safety and traceability through certification"</b>.</p>

Location  
ESTM Auditório

### Coffee break & Poster Session

11:00-12:30	<p><b>Session 4A: Analysis of Marine Biotoxins</b>  <b>Chair: Jon Bell, Director, National Seafood Inspection Lab, NOAA Fisheries, U.S. Department of Commerce</b></p> <p>Ana Gago Martínez, CINBIO, Analytical and Food Chemistry Department. University of Vigo: <b>"Risk Characterization of Ciguatera Poisoning in Europe within Eurocigua Projects: The Analytical Perspective"</b></p> <p>David Tim Harwood: Cawthron Institute, New Zealand: <b>"Analytical Approaches used to Discover Toxins produced by Ostreopsis Species"</b></p> <p>Greg Ford, Phytogigene Inc. USA: <b>"Testing the Utility and Performance of a Molecular Approach to Monitor for the presence of PSP producing Dinoflagellates"</b></p> <p>Mariana Raposo, CESAM Chemistry Department, University of Aveiro, Portugal: <b>"Safeguarding Sustainable Aquaculture: Microfluidic Sensors for Rapid Toxin Detection"</b></p> <p>Carmela Dell'Aversano, UNINA-DF, University of Naples Federico II, School of Medicine and Surgery, Italy. <b>"Isolation of Ovatoxin-A. A Key Step for Hazard Characterization and Risk Management of Ovatoxins"</b></p>	<p><b>Session 4B: Food safety hazards and risks in fishery and aquaculture products</b>  <b>Chair: Filipa Gomes, MARE/ARNET, Polytechnic of Leiria, Portugal</b></p> <p>Esther Gamarro Garrido, (FAO): <b>"FAO Report – Microplastics in Food Commodities: A Food Safety Review on Human Exposure through Dietary Sources"</b></p> <p>Polina Rusanova, Institute for Biological Resources and Marine Biotechnologies, National Research Council, Italy: <b>"Microplastics in Seafood: Preliminary Results on the Occurrence and Anatomical Distribution in Wild Populations of <i>R. clavata</i> from the Central Mediterranean Sea"</b></p> <p>Clare Winkel, Integrity Compliance Solutions, Australia: <b>"How Safe is our Packaging? Understanding Potential Food Safety Hazards in Packaging"</b>.</p> <p>Susana Rodrigues, IPMA – Portuguese Institute of the Sea and Atmosphere: <b>"15-Year Retrospective Review of Ciguatera in Madeira Islands (NE Atlantic, Portugal)"</b></p> <p>Monika Dhanji-Rapkova, Centre for Environment, Fisheries and Aquaculture Science (CEFAS) UK. <b>"Investigating Origin and Distribution of Tetrodotoxin in British Bivalve Shellfish and its Impact on Food Safety"</b></p>
-------------	---	--

Location  
ESTM Auditório

Location  
ESTM Anfiteatro

### Lunch & Poster Session



14:00-15:30	<p><b>Session 5: Theme: Challenges in seafood regulation, inspection, and control</b>  <b>Chair: Ian Goulding, Managing Director, Megapesca Lda, Portugal</b></p> <p><b>Keynote address: Paolo Caricato, DG SANTÉ, European Commission: “EU Sanitary Rules for Fishery Products and Bivalve Molluscs. Is it Time to Change?”</b></p> <p>Sirilak Suwanrangsi, Thai Union: <b>“Regulatory Challenges in Seafood Innovation”</b></p> <p>Laurice Churchill, Seafood Inspection Program, NOAA Fisheries, USA: <b>“National Shellfish Sanitation Program Five Marine Biotoxin Strategies, Challenges for Offshore Bivalve Molluscan Shellfish Harvest”</b></p> <p>Michelle Price-Hayward, Centre for Environment, Fisheries and Aquaculture Science (CEFAS) UK: <b>“Sanitary Surveys after 17 Years: Has it made a Difference?”</b></p> <p>Ivan Bartolo, Seafish, UK: <b>“The UK’s new Border Target Operating Model”</b></p>
-------------	---

Location  
ESTM Auditório

## Coffee break &amp; Poster Session

16:00-18:00	<p><b>Session 6a. Molluscan shellfish safety (Microbiological hazards)</b>  <b>Chair: Rui Ganhão, Coordinatore, Grade in Food Engineering, Polytechnic of Leiria</b></p> <p>Marta Fraga, IPMA - Portuguese Institute of the Sea and Atmosphere: <b>“Sanitary Study of the Mondego River Estuary”</b></p> <p>Francesca Leoni, Istituto Zooprofilattico Sperimentale dell’Umbria e delle Marche “Togo Rosati”, Italy: <b>“Investigation of Crassphage Occurrence in Clams Collected from Production Areas in Italy”</b></p> <p>Marta Muñoz-Colmenero, Institute of Marine Research (IIM) – Spanish National Research Council (CSIC), Vigo: <b>“Seasonal and Geographical Analysis of the Eukaryotes Present in the Diet of Galician Mussel <i>Mytilus galloprovincialis</i>”</b></p> <p>Dina Galhanas, ESTS-IPS, Instituto Politécnico de Setúbal, Portugal: <b>“Use of Estuarine Water Quality Index (EWQI) as a tool to aid Oysters Aquaculture Production in Coastal Zones”</b></p> <p>Graham Fletcher, New Zealand Institute for Plant and Food Research: <b>“Research to Mitigate Risks of <i>Vibrio Parahaemolyticus</i> Illness from New Zealand Seafood”</b></p> <p>Stephen Jones, University of New Hampshire, USA: <b>“Evolution and Management of <i>Vibrio Parahaemolyticus</i> Populations in the Northeast USA”</b></p> <p>Sinead Keaveney, National Reference Laboratory for Foodborne Viruses, Marine Institute, Ireland: <b>“Assessment of Norovirus Contamination in Oyster Production Areas and Associated Final Product from a Twelve-Month Survey in Ireland”</b></p>	<p><b>Session 6b. Challenges in seafood regulation, inspection, and control</b>  <b>Chair: Ivan Bartolo, Seafish, UK.</b></p> <p>Vasco Antunes, Directorate F Health and Food Audits and Analysis, Directorate General for Health and Food Safety, European Commission: <b>“Frequent Official Control Difficulties”</b></p> <p><b>Round Table discussion: Global Trade: Sanitary Regulations and Economic Integrity</b> (Sponsored by Indonesian Food Safety Institute)</p> <p><b>Chairs: Evelyne Nusalim, Executive Director, Indonesian Food Safety Institute and Ivan Bartolo, Seafish Industry Authority, UK.</b></p> <p><b>Panellists:</b></p> <ul style="list-style-type: none"> <li>• <i>Olivier Hottlet, Hottlet Frozen Foods</i></li> <li>• <i>Esther Gamarro Garrido, FAO</i></li> <li>• <i>Sirilak Suwanrangsi, Thai Union</i></li> <li>• <i>Vasco Antunes, Directorate General for Health and Food Safety, European Commission</i></li> </ul> <p>Bárbara Teixeira, Portuguese Institute for the Sea and Atmosphere: <b>“Control of Fraudulent addition of water to Octopus using a Rapid and Non-Destructive Method”</b></p> <p>Clare Winkel, Integrity Compliance Solutions, Australia: <b>“Australian Food Safety Regulations and Processed Seaweed Critical Control Points”</b></p> <p>Pedro Reis Costa, IPMA - Portuguese Institute of the Sea and Atmosphere: <b>“DSP Toxin Contamination Events and their Predictability on the Portuguese Coast: Insights from the Matisse Project”</b></p>
-------------	--	--

Location  
ESTM AuditórioLocation  
ESTM Anfiteatro

19:30-23:00	<p><b>Congress Dinner - buffet, music, DJ – poolside at the Star Inn</b></p>
-------------	--

Location  
HOTEL STAR IN  
Poolside

## Wednesday 27 September

08:30	WSC 2023 Registration
09:00-11:00	<p><b>Session 7: The ethical dimension of seafood trade</b></p> <p><u>Chair: Mike Dillon, Secretary, IAFI/ Chair WCPS - World Confederation Productivity Science, UK</u></p> <p><b>Keynote address:</b> Tracy Murai, Assistant Director, Global Fisheries and Marine, Thai Union Group (UK), <b>“Work and Welfare in the Global Seafood Trade”</b></p> <p>Katherine Hanly, Pew Charitable Trusts: <b>“The Link between Fisher Safety and the status of 3 International Treaties to end IUU”</b></p> <p>Marcelo Hidalgo, Seafoodmatter (Netherlands): <b>“Improving the conditions of labor and human rights in the seafood industry”</b></p> <p>Michael Breen, Fish Capture Group, Institute of Marine Research, Norway: <b>“Catch Welfare in Commercial Fisheries”</b></p> <p>Jovice Mkuchu, Department of Fisheries, Tanzania <b>“Application if The Comprehensive Electronic Catch Documentation and Traceability Principles And Pathway In An Octopus Fishery In Tanzania”</b></p>
<b>Coffee break</b>	
11:30-12:30	<p><b>Session 8: Final Keynote Round Table</b></p> <p><u>Chair: Mark Boulter: Shellfish Quality Assurance Specialist, Institute for Marine and Antarctic Studies, University of Tasmania</u></p> <ul style="list-style-type: none"> <li>Alison Turnbull, Senior Research Fellow at the Institute for Marine and Antarctic Studies, University of Tasmania</li> <li>Ricardo Calado, Principal Researcher, Department of Biology, CESAM &amp; ECOMARE, University of Aveiro</li> <li>Tracy Murai, Assistant Director, Global Fisheries and Marine, Thai Union Group (UK)</li> </ul> <p><b>Closing remarks:</b></p> <ul style="list-style-type: none"> <li>Ian Goulding, President of IAFI</li> <li>Sérgio Miguel Franco Martins Leandro, Director ESTM</li> </ul>

Location  
ESTM Auditório

Location  
ESTM Auditório

## Thursday 28 September

08:30-17:00	<p><b>Technical Visit 1: Peniche</b></p> <p>Sardine and tuna canning at one of the most versatile and modern cannery plants in Europe, owned by the world's seafood leader and WSC2023 Gold Sponsor Thai Union Group.</p> <p>Lunch at Profresco fishmarket and restaurant, Peniche</p> <p>Fish processing facility of Nigel, sourcing globally and producing a wide range of high quality innovative and certified fish products for national and international markets.</p>	<p><b>Technical Visit 2: Nazaré</b></p> <p>Oceano Fresco, a state-of-the-art bivalve hatchery and nursery located in Nazaré, producing juvenile clams for grow-out in an open sea farm.</p> <p>Lunch at Vinha d'alhos, Valado dos Frades</p> <p>Luis Silverio &amp; Filhos, a brand-new high technology industrial fish processing unit serving supermarket clients throughout the EU.</p>	<p><b>Cultural/leisure tours</b></p> <p>Wide selection of cultural, tourism and leisure activities available (to be booked individually via agencies/links listed on our website).</p>
-------------	--	--	--