

PROGRAMME

(updated 9th May 2023)

Tuesday 26 September

08.30 AM	WSC 2023 Registration			
PROGRAMME				
09.00 9.30 AM	Plenary Session I (30 min) <ul style="list-style-type: none"> • Keynote address - RICARDO CALADO, University of Aveiro, “Tracing the geographic origin of bivalves – for value, safety and conservation” 			
09.30 10.30 AM	Parallel Sessions (12 min + 3 min for discussion) <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; vertical-align: top; border-right: 1px solid black; padding-right: 5px;"> I. Molluscan shellfish safety (biotoxins) <ul style="list-style-type: none"> • Monitoring of phytoplankton and HABs • Aquatic food chains and toxicity • Analysis of biotoxins • Impacts of climate change </td> <td style="width: 50%; vertical-align: top; padding-left: 5px;"> II. Planning the human resource for the seafood sector <ul style="list-style-type: none"> • Reflecting gender roles in supply chain decisions • Advances in education and training • Post-COVID education & training provision • Challenges delivering on-line and remote learning experience </td> </tr> </table>		I. Molluscan shellfish safety (biotoxins) <ul style="list-style-type: none"> • Monitoring of phytoplankton and HABs • Aquatic food chains and toxicity • Analysis of biotoxins • Impacts of climate change 	II. Planning the human resource for the seafood sector <ul style="list-style-type: none"> • Reflecting gender roles in supply chain decisions • Advances in education and training • Post-COVID education & training provision • Challenges delivering on-line and remote learning experience
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10.30 11.00 AM	Coffee-Break and Poster Session			
11.00 12.30 AM	Parallel Sessions (12 min + 3 min for discussion) <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; vertical-align: top; border-right: 1px solid black; padding-right: 5px;"> I. Molluscan shellfish safety (biotoxins) <i>continued</i> </td> <td style="width: 50%; vertical-align: top; padding-left: 5px;"> II. Planning the human resource for the seafood sector <i>continued</i> </td> </tr> </table>		I. Molluscan shellfish safety (biotoxins) <i>continued</i>	II. Planning the human resource for the seafood sector <i>continued</i>
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12.30 14.00 PM	LUNCH			
14.00 14.30 PM	Plenary Session II (30 min) Keynote addresses: <ul style="list-style-type: none"> • ALISON TURNBULL, University of Tasmania “Managing evolving seafood safety risks in the changing global environment” • PAOLO CARICATO, DG SANTÉ, European Commission, “EU sanitary rules for fishery products and bivalve molluscs. It is time to change?” 			
14.30 16.00 PM	Parallel Sessions (12 min + 3 min for discussion) <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; vertical-align: top; border-right: 1px solid black; padding-right: 5px;"> I. Molluscan shellfish safety (microbiology) </td> <td style="width: 50%; vertical-align: top; padding-left: 5px;"> II. Challenges in seafood regulation, inspection and control </td> </tr> </table>		I. Molluscan shellfish safety (microbiology)	II. Challenges in seafood regulation, inspection and control
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**WORLD SEAFOOD CONGRESS 2023 & 13th INTERNATIONAL CONFERENCE
ON MOLLUSCAN SHELLFISH SAFETY**



<ul style="list-style-type: none"> • Sanitary Surveys • Microbiological methods • Managing microbial pathogen risk 	<ul style="list-style-type: none"> • Regulatory trends and impacts on trade and development • Innovation in food safety and inspection methods • Remote audits, monitoring and inspection of seafood
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16.00 | 16.30 PM Coffee-Break and Poster Session

16.30 | 18.00 PM Parallel Sessions (12 min + 3 min for discussion)

<p>I. Molluscan shellfish safety (microbiology)</p> <ul style="list-style-type: none"> • Shoreline survey's, WWTP assessment and hydrological studies • Pollution source tracing • Depuration and wet storage • <i>Vibrio</i> risk management and the impact of climate change 	<p>II. Challenges in seafood regulation, inspection and control</p> <ul style="list-style-type: none"> • Certification systems - benchmarking and validation • Traceability tools for improving safety in the supply chain • Detecting and preventing fish fraud • Indicators for seafood safety in the supply chain • Impacts of aquaculture biosecurity measures on trade
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<p>19.30 PM</p>	<ul style="list-style-type: none"> • WSC 2023 Congress Dinner • IAFI Awards (Student Poster competition, IAFI Peter Howgate Award for Young Fish Technologists) • Entertainment
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