

WORLD SEAFOOD CONGRESS – COMPLETE ACTIVITY PROGRAMME

24 to 28th SEPTEMBER 2023

(Version 15/09/2023)

Venues

<u>VENUE:</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	WSC 2023 Registration		
Developing country workshops (supported by IAFI, UNIDO, FAO)			
IAFI Regional Developing Country Workshops - Supported by FAO and UNIDO			
11:30 -13:30	Asia Regional Workshop Current challenges and opportunities in fish trade <u>Chairperson: Sirilak Surangwansi, Thai Union</u> Location ESTM Room 33	Africa Regional Workshop: Current challenges and opportunities in fish trade <u>Chairperson: Stella Mbabazi, Department of Fisheries, Uganda</u> Location ESTM Anfiteatro	Workshop Regional da América Latina: 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	Lunch		
14:30-15:30	Rapporteurs - Summary and Discussion 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	Welcome Sundowner Cocktail: Coordinates: 39.3719304531269, -9.337793800665558		Location DANAU BAR Baleal Beach



Monday 25 September

08:30	WSC 2023 Registration
09:30-10:30	<p>Welcome addresses:</p> <ul style="list-style-type: none"> • Ian Goulding, President of IAFI • Sérgio Miguel Franco Martins Leandro, Director ESTM • Pedro Raposo de Almeida, Director MARE <p>Opening address: Maria do Céu Antunes, Ministry of Agriculture and Food, Government of the Republic of Portugal</p> <p>Keynote address: Essam Yassin Mohammed, Director General, WorldFish and CGIAR Senior Director of Aquatic Foods - “Blue Harvest: Charting a Sustainable Course for People, Planet, and Profits”</p>
Coffee break	
11:00-12:30	<p>Session 1: The global seafood supply chain</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: “Managing Evolving Seafood Safety Risks in the Changing Global Environment”</p> <p>Valeska Weymann, GLOBALG.A.P. Secretariat: “Holistic Approach Towards Safe and Sustainable Aquaculture Supply Chain”</p> <p>Francisco Saraiva Gomes, Ocean 14 Capital, “How Local Actors Can Impact on Global Blue Bioeconomy”</p> <p>Rachel Hartnell, Centre for Environment, Fisheries and Aquaculture Science (CEFAS): “International Guidance on Food Safety for Bivalve Molluscs”</p>
Lunch	
14:00-15:30	<p>Session 2: Advances in safety, science, technology, and utilisation of aquatic products</p> <p><u>Chair: Jayne Gallagher, Honey & Fox Pty Ltd, Australia</u></p> <p>Keynote address: Melanie Siggs, Adviser, Friends of Ocean Action (World Economic Forum): “Aquatic Food; Eliminating Waste, Nutrient Use and the Circular Economy”</p> <p>Janet Howieson, Curtin University, Western Australia: “Towards Circularity in Seafood Waste Transformation”</p> <p>Omar Riego Peñarubia, FAO: “Harnessing the Power of Internet in Addressing Food Loss and Waste in Aquatic Food Value Chains”</p> <p>Frederica Silva, MARE – MARE/ARNET, Polytechnic of Leiria, Portugal: “3D-Fish Nuggets: Optimization of the Printing Process”</p> <p>Ansen Ward, FAO: “A Multi-Dimensional Solutions Approach to Fish Loss and Waste and Strategy Development”</p>
Coffee break	

Location
ESTM Auditório

Location
ESTM Auditório

Location
ESTM Auditório

16:00-18:00	<p>Session 2 continued: Advances in safety, science, technology, and utilisation of aquatic products Chair: Ana Pombo, MARE/ARNET, Polytechnic of Leiria, Portugal</p> <p>Graham Purnell, National Centre for Food Manufacturing (UK): “Supercooling for Seafood Preservation”</p> <p>Amparo Goncalves, IPMA - Portuguese Institute of the Sea and Atmosphere: “Quality and Safety of Red Seaweeds from Portuguese Coast: Effect of Processing”</p> <p>Jogeir Toppe, FAO: “Bivalves, an Exceptional Source of Nutrients”</p> <p>Sérgio Fontes, MARE/ARNET, Polytechnic of Leiria, Portugal: “Mimicking Fresh Fish Classification Traditional Methods”</p> <p>Graciela Pereira, INFOPECSA: “Developing Strategies for the Inclusion of Fish and Fishery Products in School Meals”</p> <p>Federico Garcia, INFOPECSA: “Processing of Tilapia By-Products for use in School Meals in Honduras”</p> <p>Sujit Krishna Das, INFOFISH: “Innovations in Seafood Processing, Packaging and Distribution Technology”</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	WSC 2023 Registration	
09:00-10:30	<p>Session 3: Traceability for food safety and sustainability in fishery and aquaculture products (Part 1) Chair: Maria Manuel Gil, Deputy Director, MARE – Marine and Environmental Sciences Centre</p> <p>Keynote address: Ricardo Calado, Department of Biology, CESAM & ECOMARE, University of Aveiro: “Tracing the Geographic Origin of Bivalves – For Value, Safety and Conservation”</p> <p>Jayne Gallagher, Honey & Fox Pty Ltd, Australia: “Traceability, Authenticity and Provenance Technologies – Drivers, Barriers and Measuring Impacts for Australian Small Food Businesses”</p> <p>Francisco Leotte, Fisheries Sustainability Manager, Thai Union Group: “Ensuring Sustainability in the Global Tuna Trade”</p> <p>Mike Platt, Global Dialogue on Seafood Traceability (GDST): “The Opportunity for a Common Language of Seafood Traceability and Data Interoperability”</p>	
Coffee break		
11:00-12:30	<p>Session 4A: Analysis of Marine Biotoxins Chair: Jon Bell, Director, National Seafood Inspection Lab, NOAA Fisheries, U.S. Department of Commerce</p> <p>Ana Gago Martínez, CINBIO, Analytical and Food Chemistry Department. University of Vigo: “Risk Characterization of Ciguatera Poisoning in Europe within Eurocigua Projects: The Analytical Perspective”</p> <p>David Tim Harwood: Cawthron Institute, New Zealand: “Analytical Approaches used to Discover Toxins produced by Ostreopsis Species”</p> <p>Greg Ford, Phytogigene Inc. USA: “Testing the Utility and Performance of a Molecular Approach to Monitor for the presence of PSP producing Dinoflagellates”</p> <p>Mariana Raposo, CESAM Chemistry Department, University of Aveiro, Portugal: “Safeguarding Sustainable Aquaculture: Microfluidic Sensors for Rapid Toxin Detection”</p> <p>Carmela Dell’Aversano, UNINA-DF, University of Naples Federico II, School of Medicine and Surgery, Italy. “Isolation of Ovatoxin-A. A Key Step for Hazard Characterization and Risk Management of Ovatoxins”</p>	<p>Session 4B: Food safety hazards and risks in fishery and aquaculture products Chair: Filipa Gomes, MARE/ARNET, Polytechnic of Leiria, Portuga</p> <p>Esther Gamarro Garrido, (FAO): “FAO Report – Microplastics in Food Commodities: A Food Safety Review on Human Exposure through Dietary Sources”</p> <p>Polina Rusanova, Institute for Biological Resources and Marine Biotechnologies, National Research Council, Italy: “Microplastics in Seafood: Preliminary Results on the Occurrence and Anatomical Distribution in Wild Populations of <i>R. clavata</i> from the Central Mediterranean Sea”</p> <p>Clare Winkel, Integrity Compliance Solutions, Australia: “How Safe is our Packaging? Understanding Potential Food Safety Hazards in Packaging”.</p> <p>Susana Rodrigues, IPMA – Portuguese Institute of the Sea and Atmosphere: “15-Year Retrospective Review of Ciguatera in Madeira Islands (NE Atlantic, Portugal)”</p> <p>Monika Dhanji-Rapkova, Centre for Environment, Fisheries and Aquaculture Science (CEFAS) UK. “Investigating Origin and Distribution of Tetrodotoxin in British Bivalve Shellfish and its Impact on Food Safety”</p>
Lunch		

Location
ESTM Auditório

Location
ESTM Auditório

Location
ESTM Anfiteatro



14:00-15:30	<p>Session 5: Theme: Challenges in seafood regulation, inspection, and control</p> <p><u>Chair: Ian Goulding, Managing Director, Megapesca Lda, Portugal</u></p> <p>Keynote address: Paolo Caricato, DG SANTÉ, European Commission: “EU Sanitary Rules for Fishery Products and Bivalve Molluscs. Is it Time to Change?”</p> <p>Sirilak Suwanrangsi, Thai Union: “Regulatory Challenges in Seafood Innovation”</p> <p>Esther Garrido Gamarro, FAO: “Import Notifications due to the presence of Antimicrobials: A Comparative Analysis in the European Union, Japan, and the United States of America”</p> <p>Laurice Churchill, Seafood Inspection Program, NOAA Fisheries, USA: “National Shellfish Sanitation Program Five Marine Biotxin Strategies, Challenges for Offshore Bivalve Molluscan Shellfish Harvest”</p> <p>Michelle Price-Hayward, Centre for Environment, Fisheries and Aquaculture Science (CEFAS) UK: “Sanitary Surveys after 17 Years: Has it made a Difference?”</p>	Location ESTM Auditório	
Coffee break			
16:00-18:00	<p>Session 6a. Molluscan shellfish safety (Microbiological hazards)</p> <p><u>Chair: Rui Ganhão, Coordinatore, Grade in Food Engineering, Polytechnic of Leiria</u></p> <p>Marta Fraga, IPMA - Portuguese Institute of the Sea and Atmosphere: “Sanitary Study of the Mondego River Estuary”</p> <p>Francesca Leoni, Istituto Zooprofilattico Sperimentale dell’Umbria e delle Marche “Togo Rosati”, Italy: “Investigation of Crassphage Occurrence in Clams Collected from Production Areas in Italy”</p> <p>Ana Marta Muñoz-Colmenero, Institute of Marine Research (IIM) – Spanish National Research Council (CSIC), Vigo: “Seasonal and Geographical Analysis of the Eukaryotes Present in the Diet of Galician Mussel <i>Mytilus galloprovincialis</i>”</p> <p>Dina Galhanas, ESTS-IPS, Instituto Politécnico de Setúbal, Portugal: “Use of Estuarine Water Quality Index (EWQI) as a tool to aid Oysters Aquaculture Production in Coastal Zones”</p> <p>Graham Fletcher, New Zealand Institute for Plant and Food Research: “Research to Mitigate Risks of <i>Vibrio Parahaemolyticus</i> Illness from New Zealand Seafood”</p> <p>Stephen Jones, University of New Hampshire, USA: “Evolution and Management of <i>Vibrio Parahaemolyticus</i> Populations in the Northeast USA”</p> <p>Sinead Keaveney, National Reference Laboratory for Foodborne Viruses, Marine Institute, Ireland: “Assessment of Norovirus Contamination in Oyster Production Areas and Associated Final Product from a Twelve-Month Survey in Ireland”</p>	<p>Session 6b. Challenges in seafood regulation, inspection, and control</p> <p><u>Chair: Ivan Bartolo, Seafish Industry Authority, UK.</u></p> <p>Vasco Antunes, Directorate F Health and Food Audits and Analysis, Directorate General for Health and Food Safety, European Commission: “Frequent Official Control Difficulties”</p> <p>Round Table discussion: Global Trade: Sanitary Regulations and Economic Integrity (Sponsored by Indonesian Food Safety Institute)</p> <p><u>Chairs: Evelyne Nusalim, Executive Director, Indonesian Food Safety Institute and Ivan Bartolo, Seafish Industry Authority, UK.</u></p> <p>Panellists:</p> <ul style="list-style-type: none"> • <i>Olivier Hottlet, Hottlet Frozen Foods</i> • <i>Esther Gamarro Garrido, FAO</i> • <i>Sirilak Suwanrangsi, Thai Union</i> • <i>Vasco Antunes, Directorate General for Health and Food Safety, European Commission</i> <p>Bárbara Teixeira, Portuguese Institute for the Sea and Atmosphere: “Control of Fraudulent addition of water to Octopus using a Rapid and Non-Destructive Method”</p> <p>Clare Winkel, Integrity Compliance Solutions, Australia: “Australian Food Safety Regulations and Processed Seaweed Critical Control Points”</p> <p>Pedro Reis Costa, IPMA - Portuguese Institute of the Sea and Atmosphere: “DSP Toxin Contamination Events and their Predictability on the Portuguese Coast: Insights from the Matisse Project”</p>	
19:30-23:00	<p>Congress Dinner - buffet, music, DJ – poolside at the Star Inn</p>		Location HOTEL STAR IN Poolside

Wednesday 27 September

08:30	WSC 2023 Registration	
09:00-11:00	<p>Session 7: The ethical dimension of seafood trade</p> <p><u>Chair: Mike Dillon</u>, Secretary, IAFI/ Chair WCPS - World Confederation Productivity Science, UK</p> <p>Keynote address: Tracy Murai, Assistant Director, Global Fisheries and Marine, Thai Union Group (UK), “Work and Welfare in the Global Seafood Trade”</p> <p>Katherine Hanly, Pew Charitable Trusts: “The Link between Fisher Safety and the status of 3 International Treaties to end IUU”</p> <p>Marcelo Hidalgo, Seafoodmatter (Netherlands): “Improving the conditions of labor and human rights in the seafood industry”</p> <p>Michael Breen, Fish Capture Group, Institute of Marine Research, Norway: “Catch Welfare in Commercial Fisheries”</p>	<p>Session 8: Traceability for food safety and sustainability in fishery and aquaculture products (Part 2)</p> <p><u>Chair: Maria Manuel Gil</u>, Deputy Director, MARE – Marine and Environmental Sciences Centre</p> <p>Cláudia Moreira, OLSPS, South Africa: “Sharktrace - Supply Chain Traceability Method and Mobile Application for Tracing Shark Products in the Seafood Supply Chain”</p> <p>Jovice Mkuchu, Department of Fisheries, Tanzania “Application if The Comprehensive Electronic Catch Documentation and Traceability Principles And Pathway In An Octopus Fishery In Tanzania”</p> <p>Isabel Guerreiro, DOCAPESCA, Portugal “Improving food safety and traceability though certification”</p> <p>Esti Handayani Hardi, Mulawarman University, Indonesia: “Smart Silvofishery for Food Safety and Sustainable Aquaculture”</p>
Coffee break		
11:30-12:30	<p>Session 9: Final Keynote Round Table</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"> Alison Turnbull, Senior Research Fellow at the Institute for Marine and Antarctic Studies, University of Tasmania Melanie Siggs, Adviser, Friends of Ocean Action (World Economic Forum) Ricardo Calado, Principal Researcher, Department of Biology, CESAM & ECOMARE, University of Aveiro Tracy Murai, Assistant Director, Global Fisheries and Marine, Thai Union Group (UK) <p>Closing remarks:</p> <ul style="list-style-type: none"> Ian Goulding, President of IAFI Sérgio Miguel Franco Martins Leandro, Director ESTM 	

Thursday 28 September

08:30-17:00	<p>Technical Visit 1: Peniche</p> <p>Sardine and tuna canning at one of the most versatile and modern cannery plants in Europe, owned by the world' seafood leader and WSC2023 Gold Sponsor Thai Union Group.</p> <p>Lunch at Profresco fishmarket and restaurant.</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>Technical Visit 2: Nazaré</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</p> <p>Luis Silvério & Filhos, a brand-new high technology industrial fish processing unit serving supermarket clients throughout the EU.</p>	<p>Cultural/leisure tours</p> <p>Wide selection of cultural, tourism and leisure activities available (to be booked individually via agencies/links listed on our website).</p>
-------------	---	---	--