

ST.JOHN'S CONVENTION CENTRE

AQUACULTURE CANADA AND WAS NORTH AMERICA 2022







Details coming soon to the following websites: aquacultureassociation.ca | was.org | naia.ca



Aquaculture Canada WAS North America

August 15-18, 2022

St. John's, Newfoundland and Labrador, Canada







The World Aquaculture Society (WAS), Aquaculture Association of Canada (AAC) and Newfoundland **Aquaculture Industry Association** (NAIA) are excited to co-host this world class, international event; surely to be the largest aquaculture conference and trade show in Canadian history.

The conference will feature hundreds of worldclass speakers and delegates from around the globe on the science, technology, business and social aspects of aquaculture. St. John's is located on the most eastern edge of North America, is Canada's **oldest European settlement**, and the region is home to some of the most ecologically interesting areas in the World. Nearby UNESCO heritage sites and wildlife and nature conservancies make for exciting daily excursions. Historic and archival locations (one of the 4 corners of the Earth, Viking **Settlements,** etc.) are within 2 day excursions. This city, famous for its hospitality, music and culinary **experiences** is a quick trip across the Atlantic from Europe, and easily accessible from all other parts of North America, and the globe, by air. St. John's is also home to internationally recognized centres in aquaculture and fisheries science, with Memorial University's Fisheries and Marine Institute and Faculty of Science leading the way.

Aquaculture Canada and WAS North America 2021 is the place to learn about the latest in aquaculture, see the newest technology in the trade show, and have a great time in the many fantastic restaurants and entertainment sites that St. John's and Newfoundland and Labrador have to offer.

We look forward to showcasing St. John's and the surrounding area to delegates.

A CRITICAL TRADE SHOW FOR AQUACULTURISTS!

With 100 booths, Aquaculture Canada and WAS North America 2021 will have the largest aquaculture trade show in Canada! This is your opportunity to see the latest in products and services for the aquaculture industry. It is the place to visit current suppliers and make new contacts. To grow your business and keep pace with the technological advancements in the industry - this is the time and place to do it!

George Street Photo: Michel Rathwell, Flickr **SOCIAL EVENTS** The program will include engaging and exciting social and networking events to enhance your experience and business opportunities. Meet old friends and new acquaintances, relax and enjoy yourself in the best of hospitality and entertainment that Newfoundland and Labrador.

> and St. John's have to offer. Events being planned include the Welcome Reception to open the conference, the AAC annual Dr. Joe Brown BBQ in support of aquaculture students, a Newfoundland Kitchen Party, and finally a evening Gala dinner. **Details and costs of these**

events to be confirmed soon.



Special Topics

Cleaner Fish Fish Welfare Aquaculture Monitoring Technologies

Aquaculture Biotechnology Fish and Shellfish Physiology Recirculating Aquaculture Systems

Mussel and Oyster Culture Sea Lice: Control and Mitigation Public Perception and Trust Indigenous Partnerships / Engagement

Law, Regulations and Policy Human Resource Challenges Marine Safety / Regulatory Reguirements

Communications and Advocacy

Municipal Leader Forum Governmental Town Hall

CEO's Workshop

Culinary Sesson

Women in Aquaculture

Innocvation Norway: Global Growth and the 'Blue Planet'

Biorefining / Bioprocessing /

Valuization

Material Management, Processing and Utilization

Aquaculture Services - 'Show and Tell'

Product Traceability and Food Safety

Aquaculture in an Era of Climate Change

 $\triangle DNA$

Wild-Culture: Ecological

Interactions

Wild Culture: Genetic Interactions

Harmful Algal Blooms

The Integration of Offshore Ocean Aquaculture with Renewable and Non-Renewable Resources

Environmental Impact Monitoring Modelling in Support of Aquaculture Ecosystem Management

Aquatic Invasive Species

Crustaceans

Shrimp Culture
Shrimp Nutrition
Shrimp Health & Disease
Macrobrachium
Other Crustaceans

Finfish

Salmonids
Tuna
Flatfish
Freshwater Finfish (e.g. tilapia, catfish, bass, percids etc.)
Marine Finfish
Larval Fish Culture
Zebrafish

Shellfish

Other Speices

Scallops Oysters Clams Mussels Other Shellfish

Other Species

Algae / Seaweeds Sea Urchins Sea Cucumbers Ornamentals Endangered Species

Nutrition

Finfish Nutrition
Shellfish Nutrition
Feeds and Feedstuffs
Live Feed (incl. copepod culture)
Nutraceuticals, Probiotics and
Clinical Diets
Incorporating Plant-Based Ingre-

dients
Alternative Feed Ingredients

Feed Management and Safety

Aquatic Animal Health and Disease

Parasites
Bacterial Diseases
Viral Diseases
Biosecurity
Epidemiology
Vaccines
Therapeutants and Other
Treatments

Production Systems

Open Ocean (Offshore)
Aquaculture
IMTA / Integrated Aquaculture
Freshwater Pond Aquaculture
Small Scale Aquaculture and
Aquaponics
Urban Aquaculture
Hatchery Technology

Larval Culture / Production

Aquaculture Engineering

Water Quality & Effluents
Recreational and Ornamental
Pond Management
Biofloc Technologies and
Applications
Fish Transport
Cage Design and Mooring
Systems

Genetics and Reproduction

Land-Based Aquaculture

Fish Reproduction
Broodstock Culture, Selection
and Management
Shrimp, Finfish and Shellfish
Breeding: Genetics
Genetic Engineering

Economics and Marketing

Market Driven Aquaculture:
Developing and Sustaining
an Industry
Aquaculture Economics
Organic Aquaculture: Future
Opportunities
Certification
Risk Management

Global Aquaculture

Latin American and Caribbean Aquaculture Aquaculture in Asia / Pacific Aquaculture in India Aquaculture in Africa



TENTATIVE SCHEDULE

Monday, August 15

Registration Open	11:00 - 17:30
Exhibitor Move-in	13:00 - 18:00
Poster Set-up	13:00 - 17:30
Opening Reception	18:30 - 21:00

Tuesday, August 16

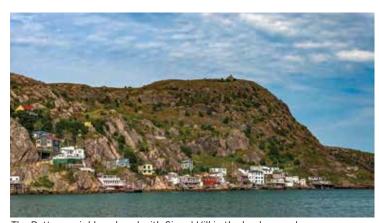
Registration Open	7:30 - 17:00
Exhibitor Move-in	8:00 - 10:00
Poster Set-up	8:00 - 10:00
Conference Welcome	8:30 - 9:10
Plenary Session	9:10 - 10:10
Refreshment Break	10:10 - 10:50
Trade Show & Posters Open	10:00 - 18:00
Sessions	10:50 - 12:50
Lunch (On your own)	12:50 - 14:00
Sessions	14:00 - 17:00
Happy Hour & Posters	17:00 - 18:00
Joe Brown BBQ/Live Auction	18:30 - 23:00

Wednesday, August 17

Registration Open	8:00 - 17:00
Plenary Session	8:30 - 9:30
Trade Show	9:30 - 18:00
Refreshment Break	9:30 - 10:10
Sessions	10:10 - 12:30
Lunch (On your own)	12:30 - 13:40
Sessions	13:40 - 17:00
Happy Hour & Posters	17:00 - 18:00
NL Kitchen Party 2020	19:00 - 22:00

Thursday, August 18

Registration Open	8:00 - 15:00
Plenary Session	8:30 - 9:30
Trade Show	9:30 - 12:30
Refreshment Break	9:30 - 10:10
Sessions	10:10 - 12:30
Lunch (On your own)	12:30 - 13:30
Exhibitor Move-out	12:30 - 16:00
Sessions	13:30 - 14:50
Refreshment Break	14:50 - 15:20
Sessions	15:20 - 17:00
Gala Reception	19:00 - 19:30
Gala Dinner	19:30 - 22:30



The Battery neighbourhood with Signal Hill in the background.

Photo: Michel Rathwell, Flickr.

CALL FOR PAPERS - DEADLINE: March 15, 2022

Aquaculture Canada and WAS North America 2022 encourage the submission of both high quality oral and poster presentations. All abstracts must be in English – the official language of the conference.

Oral presentations will be 20 minutes. Authors of studies involving proprietary products or formulations should present this information in workshops or the trade show. Oral presentations will be restricted to the use of 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. Aquaculture Canada and WAS North America 2022 cannot subsidize registration fees, travel or hotel costs.

No Abstract Book will be printed - The Abstract Book will be available online.



Colourful downtown St. John's. Photo: Michel Rathwell, Flickr

ATTENDEE REGISTRATION FORM

Aquaculture Canada and WAS North America 2022

August 15-18, 2022 - St. John's, Newfoundland, Canada

Address for payments in CND: ACWNA 2021

PO Box 1031, Torbay, NL A1K 1A0

Tel: +1 760 751 5005 Fax: +1 760 751 5003 Email: worldaqua@was.org

Online registration is preferred at https://www.was.org/meeting/code/WANA2020 or Fax or mail both sides with payment. Please use one form per person.

Please use one form per person.					
PLEASE PRINT CL	EARLY OR TYPE ALI	REQUESTED INFOR	MATION		
BADGE INFORMATION: (As you want your	name badge to read - No	titles, please - Limited to	40 Letters & Spaces)		
First Name	Surname (Fami	y Name)			
Company or Institution					
CONTACT INFORMATION: Email					
Postal Address					
City/StateProv			Country		
PhoneFax					
(Include country and city code) REGISTRATION FEES: In order to receive the must be received by the date listed. See broc		elow, this form and payme	ent		
TYPE OF REGISTRATION FULL CONFERENCE & TRADE SHOW	Register by June 30, 2022	Register after June 30, 2022	Trade Show is included in the Full Conference		
In order to receive the Pre-Registration discount rate,	this form and payment must	be received by the date above	Registration Rate		
MEMBER RATE* STUDENT MEMBER RATE* Include Student I.D.	☐ CND \$500 ☐ CND \$250	☐ CND \$600 ☐ CND \$300	To qualify for Member Rate, you must complete the		
Non-Member Rate Student Non-Member Rate Include Student I.D.	☐ CND \$600 ☐ CND \$300	☐ CND \$700 ☐ CND \$350	Association Memberships section on the reverse side.		
Spousal Rate (must accompany full reg.) Name	☐ CND \$250	☐ CND \$300	TOTAL REGISTRATION FEE CND\$		
TRADE SHOW PASS (if not a full conference reg Good for 3 days admission to exhibits only - A		TOTAL TRADE SHOW PA	\ \SS CND\$		
DR. JOE BROWN BBQ (in aid of AAC Student E	ndowment Fund) Aug. 16 (L	td. # Tickets Avail) CND\$40	TOTAL BBQ CND\$		
Registration fees include tickets to the Kitchen Party (Aug. 17) and Gala Dinner (Aug. 18). Please indicate by checking if you plan on attending.		☐ Kitchen Party ☐ Gala Dinner			
MEMBERSHIP DUES: Enter amount from Membership Application on other side if applicable.		TOTAL MEMBERSHIP DUES CND\$			
Please do not mail registration after July 15, 2022, or Fax after Aug. 1, 2022. After these dates bring this form with you to register at the conference.			TOTAL AMOUNT CND\$		
Registration Confi	rmation and Receipt will	be e-mailed after process	ing.		
CANCELLATION POLICY: Cancellation of registration be subject to a 20% handling fee. Refunds are proce 2022 or for "no shows". After July 24, 2022, no refur weather related cancellation or other travel emerger PAYMENT METHOD: All fees must be paid to the orce	ssed after the conference. N nds will be made for professi ncies. Fees for memberships	o refund will be made for canc onal or personal emergencies,	ellations received after July 24,		
☐ Cheq ☐ Visa ☐ Mastercard ☐ American Express	☐ Discover ☐ Diner's Club				
Card E	xpiration Date	Sec. Code	For bank transfer details,		
Name on Card	Date	Signature	contact us.		

Continued) Contact:		
☐ European Aquaculture Socie ☐ Fish Culture Section - AFS ☐ Global Aquaculture Alliance ☐ IAFI The International Associon of Seafood Professionals ☐ Indonesian Aquaculture Society ☐ Korean Aquaculture Society ☐ Korean Society of Fisheries and Sciences (KOSFAS) ☐ Malaysian Fisheries Society ☐ National Aquaculture Associety ☐ National Shellfisheries Associety	ety As Sciention (Ir Sciention Sciention Sciention Sciention Sciention Sciention St.	ewfoundland Aquaculture Industry sociation ociedad Brasileira de Acuicultura ociety of Aquaculture Professionals adia) outh African Aquaculture Society oanish Aquaculture Association EA) riped Bass Growers Association orld Aquaculture Society orld Aquaculture Society orld Aquatic Veterinary Medical ssociation obrafish Husbandry Association
nly one) udent (CND \$50/yr)	Total Amount fo	sociation.ca/join-us/ or AAC Membership - s amount under "Membership Dues" site side of this form.
ship is open to individuals se that holds a valid). dividual membership for	Total Amount for CND \$Please enter this	ca Email: Roberta@naia.ca or NAIA Membership s amount under "Membership n opposite side of this form.
WORLD AQUACULTURE S	SOCIETY	
types of memberships and op	otions, please co	
5.5/yr) Applies to an individual only Applies to an individual only	I from a company e company	CHAPTER OPTIONS: One chapter included in membership. Mark the chapter you choose. Africa Asian Pacific Korea Latin American/Carribean
	Egyptian Aquaculture Socie European Aquaculture Socie Fish Culture Section - AFS Global Aquaculture Alliance IAFI The International Associate Seafood Professionals Indonesian Aquaculture Society Korean Aquaculture Society Korean Society of Fisheries and Sciences (KOSFAS) Malaysian Fisheries Society National Aquaculture Associate National Shellfisheries Associate National Shellfisheries Associate (CND \$50/yr) Society of Student ID required Student (CND \$50/yr) Season or copy of Student ID required Student (CND \$50/yr) Society of Student ID required Student ID required Student ID Individual Seat Seat Ship is open to individuals sea that holds a valid (S) Society of Student ID Individual Membership for Student ID Individual Membership Seat Stypes of Memberships and Open Stax: +1-225-578-3493 Email: Stypes of Memberships and Open Stypes Individual Only Applies to an individual Only Stypes (Copy of Student ID	European Aquaculture Society As Society Global Aquaculture Alliance Society Global Aquaculture Alliance Society Global Aquaculture Alliance Society Global Aquaculture Society Grand Aquaculture Society Grand Aquaculture Society Grand Society G

HOTELS

We have arranged for fantastic rates at various hotels in the downtown St. John's area, including the host hotel Delta St. John's. Please visit the conference website for details.

LOCAL AQUACULTURE **FACILITY TOURS:**

Please note that we will not be arranging tours. If you wish to tour one of the local facilities please contact the appropriate person below.

Ocean Sciences Centre:

Danielle Nichols,

Research Marketing Manager/Program Coordinator, Department of Ocean Sciences, Memorial University. Email: dnichols@mun.ca

Marine Institute:

Heather Burke Director, Centre for Aquaculture and Seafood, Email: heather.burke@mi.mun.ca

FULL CONFERENCE REGISTRATION INCLUDES:

Admission to all conference sessions and the trade show

Admission to the Opening Reception

Admission to Kitchen Party

Admission to Gala Dinner

Conference Bag and Show Directory

Refreshment Breaks and Happy Hour

Students receive the full registration package. 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**

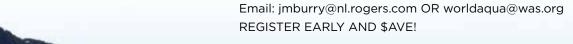
Aquaculture Canada and WAS North America 2022

Conference Management

Tel: +1-760-751-5005

PO Box 1031, Torbay, NL, Canada A1K 1A0

Fax: +1-760-751-5003





INSTRUCTIONS FOR PREPARATION OF ABSTRACTS

1 inch

margin

Abstract Submission Deadline March 15, 2022

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
- 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.

8.5 inches wide (21.6 cm)

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

Aquaculture Research Center Kentucky State University Frank fort, 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 temperature and 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 this country and very little information exists on their hutritional requirements and practical diet formulations. Since 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 (2.54 cm) 70% of the operating expenses for an aquaculture enterprise, it is imperative that the least expensive diet be formulated that meets the nutrient requirements of the species. The present study was conducted to determine if cholesterol and/or lecithin needs to be added

1 inch margin (2.54 cm)

An 8-week feeding trial was conducted in a recirculating system with newly-hatched juvenile (mean individual weight of 0.2 g) red claw, each stocked in individual plastic mesh culture units. Individual units were contained within fiberglass tanks, each containing an individual water line. Water was recirculated through biological and mechanical filters. Water temperature was maintained at 27-29°C and lighting was provided by overhead fluorescent ceiling lights on a 14:10 hour light:dark cycle. Ammonia, nitrite, dissolved oxygen, temperature, alkalinity, chlorides, and pH were measured three times per week. The goal of this 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, sovbean

meal, shrimp meal, wheat flour, vitamin and mineral mix, pellet binder, cod liver oil, and corn oil (Table 1)

to a practical diet for red claw crayfish.

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 (\overline{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)



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.

https://www.was.org/meeting/code/WANA2020

If you are unable to submit your abstract online, contact the Conference Manager for alternative methods at: worldagua@was.org or Fax: +1-760-751-5003