



**NEWFOUNDLAND AQUACULTURE INDUSTRY ASSOCIATION**  
**25<sup>th</sup> Annual Conference and Trade Show**  
**Delta Hotel, St. John's, NL, Canada**  
**September 26<sup>th</sup>-28<sup>th</sup>**

## 2018 CONFERENCE PROGRAM

### DAY 1: SEPTEMBER 26, 2018

TIME	Pre-Conference Workshops (Salon A)
13:00 to 13:50	Workforce Development in the Aquaculture Industry Announcement by Hon Al Hawkins, Minister of Advanced Education, Skills and Labour
14:00 to 14:50	Launch of the Youth Engagement Strategy
15:00 to 15:50	Update on the Way Forward Aquaculture Sector Work Plan
19:00 to 21:00	Conference Opening Reception

### DAY 2: SEPTEMBER 27, 2018

TIME	Opening Session - Session 1 (Salon A)
08:00 to 8:30	Greetings: Dr. Laura Halfyard, President, Newfoundland Aquaculture Industry Association Honourable Gerry Byrne, NL Minister of Fisheries and Land Resources Tim Kennedy, Executive Director, Canadian Aquaculture Industry Alliance
08:30 to 9:00	Mark Lane, Executive Director, Newfoundland Aquaculture Industry Association - Aquaculture Update for Newfoundland and Labrador
09:00 to 9:20	Bjorn Apeland, Marbase
09:20 to 10:00	Keynote - Dr. Steve Gaines - Bren School of Environmental Science and Management University of California The Future of Food: The Rise of the Sea
10:00 to 10:30	NUTRITION BREAK (30 MIN) (Trade Show Area: Salon B, C, D and Foyer)
TIME	Session 2: Aquaculture Social Licence and Public Trust - Cyr Couturier (Salon A)
10:30 to 10:50	Stewart Graham, Managing Director, Gael Force Group - Scottish Aquaculture Growth to 2030 – Earning Social License and Winning Public Trust
10:50 to 11:10	Jenny Weitzman, PhD Researcher, Dalhousie Univ. - Canada's Public Discourse on Salmon Farming: the Media, Stakeholders, and Social License
11:10 to 11:30	Tim Kennedy, Executive Director CAIA - Social License in Canada – Where to Next?
11:30 to 11:50	Heather Dalton, m5 Research - Overview of Public Trust Research and Strategy for Public Acceptance
11:50 to 12:00	Panel Discussion
12:00 to 13:30	Lunch - on your own - NAIA Annual General Meeting - Brownsdale Room (members only)

Program continued on next page

**CONFERENCE PROGRAM** CONTINUED

TIME	Session 3A - Transparency in Aquaculture - Chris Hendry (Salon A)	Session 3B: Service and Supply - Darrell Green (Salon E/ F/ G)
13:30 to 13:50	Ed Porter, Fisheries and Oceans Canada - DFO Public Reporting under the Aquaculture Activities Regulations	Kristian Henriksen, NCE AquaTech Cluster, Norway
13:50 to 14:10	Jamie Gaskill, Marine Harvest – Industry Perspective of Public Reporting	Stewart Graham, Gael Force Group
14:10 to 14:30	TBA, Fisheries and Oceans, Canada – Compliance and Enforcement	Anis Somani, Sunwell Technologies Ltd. and Julianne Gjelseh, Stranda Prolog
14:30 to 14:50	Virginia Drew, Transport Canada, Navigation Protection Program - The Canadian Navigable Waters Act – What's New?	Per Andreas Hjetland, AKVA Group ASA - Your Technology and Service Partner
14:50 to 15:20	NUTRITION BREAK	
TIME	Session 4 - Env. Aspects of Aquaculture - Dr. Pat Gagnon (Salon A)	Session 3B (cont'd): Service and Supply - Darrell Green (Salon E/ F/ G)
15:20 to 15:40	Dr. Chris McKindsey, Fisheries and Oceans Canada, Mont-Joli, Qc. - Lobster and Crab / Salmon Farm Interactions in Southwest New Brunswick, Canada	Jonathan Gagné, Entreprises Shippagan Ltée - Challenges and Solutions in the Canadian Aquaculture Industry
15:40 to 16:00	Dr. Ian Fleming, Memorial University - Outcomes and Interactions Resulting from Escaped Farmed Salmon Breeding in Salmon Rivers in NL	Matt Clarke, Poseidon Ocean Systems - Serving the Newfoundland and Labrador Aquaculture Sector
16:00 to 16:20	Dr. Suzanne Dufour, Memorial University - Bacterial Communities are Sensitive Indicators of Seafloor Organic Enrichment at Aquaculture Sites	Martin Søreide, Aqualine AS - Robust Cage Constructions for Exposed Aquaculture
16:20 to 16:40	Dr. Alex Eaves - Marine Harvest Canada / MUN - The Environment of Fish Health in Salmon Aquaculture – What is Happening?	Kristoffer Selvåg, Naviaq - We Create a Better Future Through Digital Collaboration.
16:40 to 17:00	Logan Zeinert and Dr. Iain McGaw, Memorial University - Learning From the Bahamas – Utilizing a Novel Method to Enhance Perceptions of Aquaculture in Newfoundland.	Terri Kierstead, Coastal Fish Health Services - Enhancing Vaccination Protocols

**DAY 3: SEPTEMBER 28, 2018**

TIME	Session 5: Aquafeeds and Nutrition - Tom Taylor (Salon A)	
08:30 to 8:50	Dr. Stefanie Colombo, Dalhousie University - Investigating Microalgae Oil as a Source of EPA and DHA in Diets for Farmed Atlantic Salmon	
08:50 to 9:10	Angelisa Osmond, Dalhousie University - Evaluation of Genetically Engineered <i>Camelina sativa</i> Oil as a Source of Dietary Lipid for Rainbow Trout ( <i>Oncorhynchus mykiss</i> ) and Striped Bass ( <i>Morone saxatilis</i> )	
09:10 to 9:30	Dr. Matthew L. Rise, Memorial University - Advances Towards the Dietary Manipulation of Immunity in Farmed Atlantic Salmon. Part 1: Discovery of Diet-responsive Immune Biomarker Genes using Functional Genomic Tools.	
09:30 to 9:50	Albert Caballero-Solares, Memorial University - Advances Towards the Dietary Manipulation of Immunity in Farmed Atlantic Salmon. Part 2: Developing Dietary Strategies Against Infectious Diseases	
09:50 to 10:10	Dr. Grant Vandenberg, Université Laval - Opportunities and Constraints of Larval Meals from Black Soldier Fly as Sustainable Ingredients for Aquafeeds.	

10:10	to	10:40	NUTRITION BREAK	
<b>TIME</b>		<b>Session 6A: Community Leaders Speak on Aquaculture (Salon A)</b>		<b>Session 6B: Featured Sponsors Session (Salon E/ F/ G)</b>
10:40	to	11:00	Steve Crewe - Mayor of Hermitage	Skretting Canda (Speaker TBA)
11:00	to	11:20	Gail Hoskins - Mayor of St. Alban's	Invernet Canada Corp. (Merck) (Speaker TBA)
11:20	to	11:40	Barry Manual - Mayor of Grand Falls - Windsor	Cargill Aqua Nutrition (Speaker TBA)
11:40	to	12:00	Terry Mills - Past Vice Chief of Qalipu First Nation	
12:00	to	13:30	Lunch - on your own	
13:30	to	14:00	Trade Show Feature	
<b>TIME</b>		<b>Session 7A: Shellfish Technology - Dr. Laura Halfyard (Salon E/ F/ G)</b>		<b>Session 7B: Advances in Salmonid Aquaculture - Dr. Jillian Westcott (Salon A)</b>
14:00	to	14:20	Heather Manuel, Marine Institute / Anis Somani, Sunwell Technologies - Mussel Value Chain Assessment, Including Chilling Technology	Navaneethaiyer Umasuthan, Memorial University - Functional Genomics Tools Applied to the Development of Clinical Diets Against Co-infection with Sea Lice and Secondary Pathogens
14:20	to	14:40	Dr. Harry Murray, Fisheries and Oceans Canada - Overview of Recent Mussel Genomics Research in NL	Dr. Nicole O'Brien, Dept. of Fisheries and Land Resources
14:40	to	15:00	Jennifer Murphy, Memorial University - Applications of Calcium Carbonate Materials from Mussel Shell Waste	Brian March, Sani-Marc Inc. - Anti-microbial Intervention for Effectively Extending the Shelf Life of Fresh Seafood
15:00	to	15:20	Rachel Major, Deep Trekker - ROVs for Aquaculture: Developing Easier, Efficient and More Cost-effective Inspections for Informed On-site Decision Making.	Blair Billard, Steinsvik - Proud Farmer with World Class Farming Technology
15:20	to	15:40	Conrad Powell, SGS Ireland Limited - Global Trends in Aquaculture Certification	Jessica Fry, Memorial University - Cleaner Fish Research in Support of the Atlantic Canadian Salmon Aquaculture Industry
15:40	to	16:00	Dr. Chris McKindsey, Fisheries and Oceans Canada, Mont-Joli, Qc. - Mussel Farm - Lobster (mostly) Interactions in Eastern Canada	Dr. Javier Santander, Memorial University - Vaccine Evaluation and Development Against <i>Vibrio anguillarum</i> and <i>Aeromonas salmonicida</i> in Lumpfish ( <i>Cyclopterus lumpus</i> ).
16:00	to	16:20	Dr. Barb Neis, Memorial University	Dr. Kurt Gamperl, Memorial University - Impacts of High Temperature and Moderate Hypoxia on the Production Characteristics, Physiology and Immunology of Atlantic Salmon
16:20	to	16:40	Dr. Pat Gagnon, Memorial University - Land-based Approaches to Green Sea Urchin Roe Production in Newfoundland	Mike Forbes, ACE Aquatec - Innovations in Human Electric Stunning
18:30	to	19:00	Cold Harvest Gala Cocktails (Crush Lobby)	
19:00	to	21:00	Cold Harvest Gala Dinner (Salon A)	

### COLD HARVEST 2018 EXHIBITORS (CONTINUED FROM COLD HARVEST MAGAZINE PG 26)

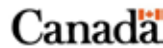
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