

Aquaculture America 2023



Food For The Future

February 23-26, 2023

New Orleans Marriott New Orleans, Louisiana

SPONSORED BY:







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BLUE AQUA













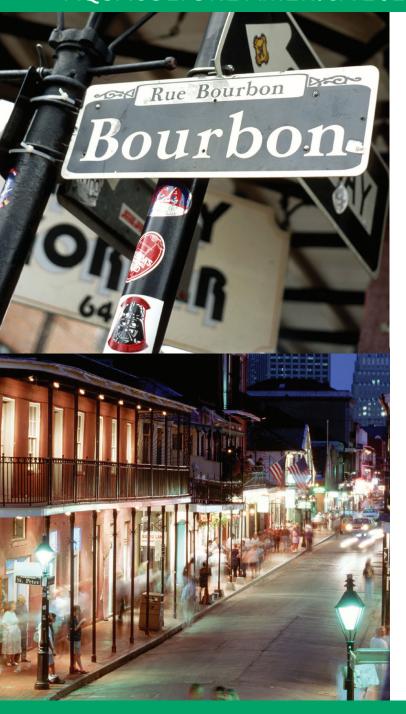


Associate Sponsors

World Aquatic Veterinary Medical Association Aquacultural Engineering Society Aquaculture Association of Canada Global Seafood Alliance

International Association of Aquaculture Economics and Management Latin American Chapter WAS • US Trout Farmers Association

AQUACULTURE AMERICA 2023 RETURNS TO NEW ORLEANS!



AQUACULTURE AMERICA 2023

returns to one of the favorite tourist spots in the world for the only major national aquaculture conference and exposition held in the U.S. The U.S. Aquaculture Society (formerly U.S. Chapter of WAS) joins with National Aquaculture Association and the Aquaculture Suppliers Association to produce the annual Aquaculture America meetings.

The Conference is also the site for meetings organized by the Aquacultural Engineering Society, Aquatic Drug Approval Coalition, US Trout Farmers Association, Zebrafish Husbandry Association and many more associations to make Aquaculture America 2023 the one meeting in the U.S. that you don't want to miss!

A CRITICAL TRADE SHOW FOR AQUACULTURISTS

AQUACULTURE AMERICA 2023 will have the largest aquaculture trade show in the Western Hemisphere and one of the largest anywhere in the world with nearly 200 booths! This is your opportunity to inspect the latest in products and services for the aquaculture industry. It is the place to visit current suppliers and make new contacts. To keep ahead and to keep profits building, you need to keep pace with the technological advancements in the industry - and

Stay in touch with the program developments for AQUACULTURE AMERICA 2023 through our Web Page at:

www.was.org

NEW ORLEANS – THE BEST ENTERTAINMENT, EATING AND HISTORY!

AQUACULTURE AMERICA 2023 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, bars and entertainment sites in New Orleans.

EXPANDED PRODUCER PROGRAM

Aquaculture America is known for the high quality of its Producer Program organized by NAA. AQUACULTURE AMERICA 2023 will continue to expand the size and scope of the producer program to address all of the issues facing producers in the U.S. as well as around the world. Topics Include:

Aquatic Animal Health
Aquatic invasive species
Certification Programs
Commercial Aquaculture Health Program
Standards
Communications and Media
Environmental Issues
Endangered Species Act
Federal Agency Town Hall Meeting

Nutrition and Food Safety Lacey Act Marketing Offshore Aquaculture Outreach and Education Regulatory Issues Science/Public Policy Start-up Aquaculture

TECHNICAL PROGRAM COVERS THE LATEST RESEARCH

The U.S. Aquaculture Society will put together an extensive technical program featuring special sessions, contributed papers and workshops on all of the species and issues facing aquaculturists around the country and throughout the world. Sample topics:

Biotechnology/Biogenetics

Crustacean genetics/selection/ genomics

Finfish genetics/selection/genomics Genetically modified organisms Shellfish genetics/selection/genomics

Conservation/Management/ Stock Enhancement

Conservation/restoration aquaculture Stock enhancement

Crustaceans

Species

Crawfish

L. vannamei

Macrobrachium sp.

Shrimp husbandry/production

Economics/Marketing

Aquaculture economics

Certification

Consumer perceptions of farm-raised

seafood

Marketing

Organic aquaculture

Risk management

Engineering

Aquaponics

Bioflocs

Biofouling

Biofuels

Effluent waste management

Recirculating aquaculture system

technology

System modelling

Finfish

Species

Baitfish

Catfish/catfish hybrids

Flatfish

Gar/paddlefish/bowfin

Largemouth bass

Marine fish

Mullet

Percids

Salmonids

Striped bass/striped bass hybrids

Sturgeon

Tilapia

Tuna

Zebrafish

Finfish husbandry/production

Food Safety

Seafood/health-related Shellfish safety

Health/Disease

Aquaculture drugs

Aquatic animal veterinary medicine

Biofilms

Biosecurity

Crustacean bacterial diseases

Crustacean fungal diseases

Crustacean parasitic diseases

Finfish bacterial diseases

Finfish fungal diseases

Finfish parasitic diseases

Immunology/stress

Mucosal health

Physiology

Preventative medicine strategies

Shellfish bacterial diseases

Shellfish fungal diseases

Shellfish parasitic diseases

Vaccines

Viral diseases

Welfare

Nutrition

Alternative feeds

Crustacean nutrition

Feed ingredients

Finfish nutrition

Fish oil

Live feeds

Pond fertilization

Prebiotics/probiotics

Shellfish nutrition

Other Sessions

Aquaculture education

Aquaculture through the years,

how I got here!

Aquaculture without Frontiers

Disaster relief

Ecology/environment

Endangered species

Extension/technology transfer

History of aquaculture

Indigenous Aquaculture

International Development

Invasive species

Ocean acidification

Outreach

Wireless/automated technologies

in aquaculture

Other Species

Algae

Alligator

Amphibians

Eels

Ornamentals

Sea Urchins

Regulations/Policies/Permitting

Reproduction

Broodstock propagation/management

Crustacean reproduction

Finfish reproduction

Hatchery technology

Larval culture

Shellfish reproduction

Shellfish

Species

Abalone

Freshwater mussels

Mussels/clams/geoducks

Ovsters

Pearl oysters

Scallops

Tridacna

Shellfish husbandry/production

Business Tools and the Economics

of Shellfish Aquaculture

Systems

Cage culture

In-pond raceways/split-ponds

Integrated multi trophic aquaculture

Non-traditional aquaculture

Offshore aquaculture

Pond culture

Raceway culture

Recirculating aquaculture

Recreational/ornamental pond

management

Robotics in Aquaculture

Small scale aquaculture

Survey Design, Implementation, and

Analysis in Aquaculture

Urban aquaculture

Water Quality/Chemistry

Algal blooms

Instrumentation

Management

Methodology Nitrogen waste management

Toxins/contaminants

CALL FOR PAPERS - DEADLINE: September 27, 2022

AQUACULTURE AMERICA 2023 encourages the submission of high quality oral and poster presentations. We strongly encourage authors to consider poster presentations because poster sessions will be an integral part of the program. Papers submitted for "oral presentation only" may not be accepted as oral presentations due to the limited number of available time slots. **All abstracts must be in English – the official language of the conference.**

Each oral presenter shall be entitled to no more than 12 minutes for a presentation, plus 3 minutes for questions. Authors of studies involving proprietary products or formulations should present this information in workshops or the trade show. Oral presentations should use 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 AMERICA 2023 cannot subsidize registration fees, travel or hotel costs.

No Abstract Book will be printed - the Abstract Book will be published on the conference website www.was.org

INSTRUCTIONS FOR PREPARATION OF ABSTRACTS

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 <u>presenting</u> <u>author's</u> 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 type.
- 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)

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.

www.was.org

If you are unable to submit your abstract online, contact the Conference Manager for alternative methods at:



ATTENDEE REGISTRATION FORM

Aquaculture America 2023

February 23-26, 2023 – New Orleans, Louisiana

Return address for payments in USD: AQUACULTURE AMERICA 2023 Conference Manager P.O. Box 2302 Valley Center, CA 92082 USA Tel: +1 760 751 5005 Fax: +1 760 751 5003 Email: worldaqua@was.org

Online registration is preferred at www.was.org OK tax or man both sides with payment. Ose one form per person.				
PLEASE PRINT CLEARLY OR TYPE ALL REQUESTED INFORMATION				
BADGE INFORMATION: (As you want your name badge to read – No titles, please)				
First NameSURNAME (FAMILY NAME)				
Company or Institution				
(Limited to 40 Letters & Sp				
City	State/Prov		Country	
MAILING INFORMATION: Email				
(<i>please</i> include Postal Address	e email address)			
City	State / Prov	Postal Code	Country	ı
Phone (Include country and city code)	Fax(Include co	untry and city code)	Title: (circle one)	Dr. Mr. Ms. Mrs.
REGISTRATION FEES: In order to receive the disco			eceived by the date listed.	
See brochure for what is included in registration fees				
TYPE OF REGISTRATION FULL CONFERENCE & TRADE SHOW	Register by January 25, 2023	Register by February 9, 2023	Register after February 9, 2023	* To qualify for Member Rate you <u>must</u> complete the
In order to receive the Pre-Registration discount rate, this form a	and payment must be received by th	ne date above		Association Memberships section on the reverse side
MEMBER RATE*	US\$ 495	US\$ 595	US\$ 695	
STUDENT MEMBER RATE* Include copy of Student I.D.	US\$ 270	US\$ 270	US\$ 325	Trade Show is included
				in the Full Conference
Non-Member Rate	US\$ 590	US\$ 690	US\$ 790	Registration Rate.
Student Non-Member Rate Include copy of Student I.D.	US\$ 330	US\$ 330	US\$ 390	
You can join WAS on the reverse side and use the Member Rate.				TOTAL REGISTRATION FEE
Spouse Rate - must accompany a full registration	1104 305	1100 405	LICO FOE	
Name	US\$ 395	US\$ 495	US\$ 595	US\$
TRADE SHOW PASS			pass is included with the Full C	
Good for 3 days admission to exhibits only – February 23, 24	l, 25	US\$ 50	TOTAL TRADE SHOW PASS US	\$
INDUSTRY TOURS				
Information To Come				
MEMBERSHIP DUES - Enter amount from Memb			TOTAL MEMBERSHIP DUES US	\$
Do not mail registration after February 10, After February 15, bring this form with you		ry 15.	TOTAL AMOUNT US\$	
Registration Confirma	ation and Rec	eipt will be e	emailed after	processing.
CANCELLATION POLICY: Cancellation of registration to a 20% handling fee. Refunds are processed after January 15, 2023, no refunds will be made for professional or pare non-refundable.	r the conference. No refund	will be made for cancellation	ons received after January 15,	2023 or for "no shows". Afte
PAYMENT METHOD: All fees must be paid to the o	rder of AQUACULTURE 2023.			
	Visa Mastercard	American Express	Discover	Diner's Club
Card #				Sec. Code
Name on Card	Date	•		
For bank transfer details, contact us.	Dutc	Jignature		

REGISTRATION FORM - SIDE 2

Name				
ASSOCIATION MEMBERSHIPS: Please check all boxes for asso Membership in any of those associations qualifies you for the Mem an association at any time before registering to qualify for the Mem	nber Rate* on the Registration Fees. You can join			
MEMBERSHIPS: □ WAS □ USAS □ APC □ Korean □ LAG	CC African Chapter			
☐ Aquaculture Association of Canada ☐ Aquaculture Association of South Africa	□ Global Seafood Alliance□ National Aquaculture Association□ National Shellfisheries Association			
☐ Fish Culture Section - AFS	□ U.S. Trout Farmers Association□ World Aquatic Veterinary Medical Association□ Zebrafish Husbandry Association			
MEMBERSHIP APPLICATIONS	□ RENEWAL			
NATIONAL AQUACULTURE AS	SOCIATION (NAA)			
For details on the different types of memberships and option	s, please contact the NAA home office at:			
Tel: +1-850-216-2400	naa@thenaa.net Web: thenaa.net			
Individual Memberships: Individuals, growers, partnerships and corporations who engage in the practice of and who derive a portion of their income from aquaculture. Silver, Gold and Platinum members also derive income from aquaculture, but wish to increase their support of the NAA.				
Individual: \$250 Silve	er: \$1,000 to \$2,499			
Gold: \$2,500 to \$4,999 Plati	inum: \$5,000 and above			
Total Amount for NAA Membership USD Fees for memberships are non-refundable. Please enter this amount under "Membership Dues" section on opposite side of this form.				
WORLD AQUACULTURE SOCIETY (WAS)	APPLICATION www.was.org			
For details on the different types of memberships and options	• •			
Tel: +1-225-578-3137 Fax: +1-225-578-3493 MEMBERSHIP CATEGORY: (Indicate only one)	Email: judya@was.org CHAPTER OPTIONS:			
☐ Individual (Electronic JWAS) (USD 65/yr) Applies to an individual only	One chapter incuded in membership.			
☐ Individual (Electronic SWAS) (OSD 63/yr) Applies to an individual only	Mark the chapter you choose. Africa			
□ Student (Electronic JWAS) (USD 45/yr) (Copy of Student ID or Signature of Professor requ	- · · ·			
□ Sustaining (Electronic JWAS) (USD 105/yr) Applies to any one individual from a company	☐ Korea			
□ Corporate (Electronic JWAS) (USD 255/yr) Allows all employees of one company to attend	Latin American/Carribean			
☐ Lifetime (Electronic JWAS only) (USD 1000 with no chapter) Applies to an individual only	☐ United States (USAS) ☐ None (deduct USD 5)			
Lifetime (Electronic JWAS only) (USD 1100 with one chapter) Applies to an individual only	,			
Fees for memberships are non-refundable.	Total Amount for WAS Membership USD_ e enter this amount under "Membership Dues" section on opposite side of this form.			

INDUSTRY TOURS AND EXTRAS

TO BE ANNOIUNCED





HOTELS

We have arranged a block of rooms with very special rates at New Orleans Marriott.

Booking Information TBA on website.

YOUR FULL CONFERENCE REGISTRATION INCLUDES:

- Only pre-registered attendees are guaranteed materials
- ❖ Admission to all sessions, seminars and the trade show.
- Admission to the President's Reception.
- Conference Bag and Show Directory.
- Refreshment Breaks and Cash Bar Happy Hour.
- Students receive the full registration package plus the Student Reception. To qualify for the student rate, a copy of your student I.D. is required.

FOR MORE INFORMATION: AQUACULTURE AMERICA 2023

CONFERENCE MANAGER
P.O. Box 2302 ► VALLEY CENTER, CA 92082 USA
WORLDAQUA@WAS.ORG

TENTATIVE SCHEDULE

Thursday, February 23

Registration Open	11:00am - 5:30pm
Exhibitor Move-in	11:00am - 6:00pm
Poster Set-up	1:00pm - 5:30pm

FRIDAY, FEBRUARY 24

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Registration Open	7:30am - 5:00pm
Plenary Session	8:00am - 10:00am
Exhibitor Move-in	8:00am - 10:00am
Poster Set-up	8:00am - 10:00am
Refreshment Break	10:00am - 11:00am
Trade Show	10:00am - 6:00pm
Sessions	11:00am - 12:30pm
Lunch (On your own)	12:30pm - 1:30pm
Sessions	1:30pm - 4:30pm
Poster with Authors Present	5:00pm - 5:30 pm
Happy Hour	4:30pm - 5:30pm
President's Reception	6:00pm - 9:00pm

SATURDAY, FEBRUARY 25

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Registration Open	8:00am - 5:00pm
Sessions	8:30am - 10:00pm
Refreshment Break	10:00am - 10:30am
Sessions	10:30pm - 12:30pm
Trade Show	10:00am - 6:00pm
Lunch (On your own)	12:30pm - 1:30pm
Sessions	1:30pm - 5:00pm
Poster with Authors Present	5:30pm - 6:00pm
Happy Hour	5:00pm - 6:00pm
NAA Auction	6:oopm - 8:oopm
Student Reception	7:30pm - 9:30pm

SUNDAY, FEBRUARY 26

Registration Open	8:00am - 3:00pm
Sessions	8:30am - 10:00am
Trade Show	10:00am - 1:30pm
Refreshment Break	10:00am - 11:00am
Sessions	11:00am - 12:30am
Lunch (On your own)	12:30pm - 1:30pm
Sessions	1:30pm - 3:00pm
Refreshment Break	3:00pm - 3:30pm
Exhibitor Move-out	1:30pm - 5:00pm
Sessions	3:30pm - 5:00pm
Closing Happy Hour	5:00pm - 6:00pm