World Aquaculture
Singapore 2022

NEXT GENERATION AQUACULTURE
INNOVATION AND SUSTAINABILITY WILL FEED THE WORLD

Nov. 29 - Dec. 2, 2022
Singapore EXPO Convention & Exhibition Centre
and MAX Atria

The Annual International Conference & Exposition of
World Aquaculture Society
Asian Pacific Aquaculture 2022
- Annual Meeting of Asian Pacific Chapter, WAS

Hosted by Singapore Food Agency

Conference Sponsors
Temasek Polytechnic, Nanyang Technological University
National University of Singapore, James Cook University
Republic Polytechnic
3rd International Symposium on Perch and Bass

WAS Premier Sponsors

WA2020 Partner

Associate Sponsors
Aquaculture Engineering Society
International Association of Aquaculture Economics & Management
WorldFish

Join WA Singapore 2022
now! with Special Rate
Discounts offer for
Asia-Pacific Countries *

(*)Only for the list of
Asia-Pacific countries
that qualify:
Indonesia, Laos, Malaysia,
Myanmar, Singapore,
Thailand, Vietnam, India,
and PR China)
WORLD AQUACULTURE SINGAPORE 2022 will be held in Singapore with involvement from countries throughout the Asian-Pacific region and around the world. Aquaculture is rapidly growing in the Asian-Pacific region and increasingly being integrated into the Singapore food systems; therefore 2022 is the perfect time for the world aquaculture community to focus on Singapore.

A major international trade show at WORLD AQUACULTURE SINGAPORE 2022 is the place to learn about the latest aquaculture technologies presented by exhibitors from around the world.

Stay in touch with the program developments for WORLD AQUACULTURE SINGAPORE 2022 through our Web Page at: www.was.org

FANTASTIC TOURIST OPPORTUNITIES

Singapore is among the world’s top cities for tourism. A gateway to Asia and beyond, Singapore is a cosmopolitan city and a melting pot of different cultures. Singapore is home to a vibrant arts and entertainment scene, lively dining and drinking spots, various must-see attractions and the famed shopping district, Orchard Road. Singapore is also well known as a Garden City with world-class attractions and skyscrapers set amidst lush greenery. The 150-year-old Singapore Botanic Gardens – Singapore’s first UNESCO World Heritage Site - is located a mere five minutes away from the shopping district.

SPECIAL PRODUCER PROGRAM

World Aquaculture Singapore 2022 will have many special Producer Sessions to address Producer’s concerns from around the Asia-Pacific region.
Sessions and workshops at World Aquaculture Singapore 2022 will cover all aspects of aquaculture in the Asia-Pacific region as well as the rest of the world. Sample topics will include:

Abalone  
Algae and macrophytes  
Amphibian and Reptile Aquaculture  
Animal health and Welfare  
Aquaponics and Integrated Aquaculture-Agriculture Systems  
Aquatic veterinary health capacity  
Arid land Aquaculture  
Barramundi, Seabass & Seabream  
Bio-floc Systems  
Biosecurity  
Biototechnology  
Breading & Genetics  
Cage-culture  
Carpet Shells  
Carps  
Catfish  
Certification and legislation  
Clams (including Giant Clams)  
Climate change, adaptation, resilience  
Cobia  
Coldwater Species - General  
Country Specific Sessions (eg 2008 Norway)  
Crabs & Lobsters  
Crayfish & Freshwater Prawn  
Development, Welfare and Poverty Alleviation (Awf)  
Diseases  
Drugs and Chemotherapeutics  
Economics & Management  
Ecosystems approach  
Education, Extension, Technology Transfer & Workforce Development (AquaEd)  
Eels  
Embryology  
Emerging Issues  
Emerging Species  
Enhancement, Stocking & Ranching  
Environment and Biodiversity and Climate Change  
Energy-alternative sources and conservation  
Engineering  
Financing and investment  
Finfish Broodstock Maturation  
Fish Health  
Fish Meal and Oil (IFFO)  
Flatfish  
Food Safety, Inspections and Audits  
Food security  
Freshwater Species - General  
General Aquaculture  
Grouper & Snapper  
Hatchery & Larvae Management  
Hatchery and Nursery  
Immunology  
Information Technology in Aquaculture  
Innovation and High Techs  
Integrated Multi-trophic Aquaculture  
Investment in Aquaculture  
Korean Aquaculture Session  
Marketing & Trade  
Milkfish  
Mollusc Broodstock and Hatchery  
Mollusc Cultivation  
Mullets  
Mussels  
Nutrition & Feed  
Ocean acidification  
Octopus and Cuttlefish  
Offshore Aquaculture  
Oncology tools for Aquaculture  
Organic Aquaculture  
Ornamentals  
Other Marine Fish  
Oyster  
Pacific & Indigenous Aquaculture  
Pangasius, Clarias & Ictalurus  
Pearl and Queen Conch Culture  
3rd International Symposium on Perch and Bass  
Physiology, Morphology & Histology  
Plankton Culture  
Policy & Regulations  
Polyculture  
Pond Culture  
Prebiotics and Probiotics  
Processing Technology  
Product Quality  
Production systems  
Raceway Systems  
Recirculating Systems  
Reservoir based and Lake Aquaculture  
Salmonids  
Scallops  
Sea cucumbers  
Sea urchins  
Seafood & Health (GILLS)  
Seaweeds and Algae  
Shrimp Farm Design and Management  
Shrimp Feeding and Nutrition  
Shrimp Genetics, Broodstock and Hatchery Management  
Shrimp pathology and biosecurity  
Snappers  
Socioeconomics  
Spatial Planning, Regulation and Zoning  
Standards & Certification  
Sturgeons  
Sustainable Development of Aquaculture  
Tilapia  
Trade  
Trouts  
Tuna  
Urban aquaculture  
Value Chain Development  
Warm water Species – General  
Wastage Utilisation  
Water Quality and Usage  
Women in Aquaculture  
Yellowtails, Amberjacks, etc  
Zebrasfish
**CALL FOR PAPERS – DEADLINE: September 1, 2022**

WORLD AQUACULTURE SINGAPORE 2022 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 15 minutes for a presentation, plus 5 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. WORLD AQUACULTURE SINGAPORE 2022 cannot subsidize registration fees, travel or hotel costs.

No Abstract Book will be printed – an Abstract Book will be available online.

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**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/lowercase 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 type.

10. **FIGURES & TABLES:** Figures and tables should be included in the abstract in camera-ready form.

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**TABLE 1.** Formulation of experimental diets fed to red claw crayfish.

<table>
<thead>
<tr>
<th>Diet</th>
<th>Diet 1</th>
<th>Diet 2</th>
<th>Diet 3</th>
<th>Diet 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Methionine</td>
<td>25.0</td>
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<td>Soybean Meal</td>
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<td>Lecithin</td>
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<tr>
<td>Cholesterol</td>
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<td>Other</td>
<td>38.5</td>
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<td>39.5</td>
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</table>

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**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:

worldaqua@was.org
## BADGE INFORMATION
(As you want your name badge to read – No titles, please)

<table>
<thead>
<tr>
<th>First Name</th>
<th>SURNAME (FAMILY NAME)</th>
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<th>Company or Institution</th>
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## MAILING INFORMATION
Email

(please include email address)

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<tr>
<th>Phone</th>
<th>Fax</th>
<th>Title: (circle one)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Dr.</td>
</tr>
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## REGISTRATION FEES
In order to receive the discount rates as listed below, this form and payment must be received by the date listed. For Asia-Pacific country special discount rate, you must reside or live in the list of countries that qualify for this event*. See brochure for what is included in registration fees.

### TYPE OF REGISTRATION

<table>
<thead>
<tr>
<th>FULL CONFERENCE &amp; TRADE SHOW</th>
<th>Register by Nov. 1, 2022</th>
<th>Register after Nov. 1, 2022</th>
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<tbody>
<tr>
<td>WAS MEMBER RATE</td>
<td>US$ 495</td>
<td>US$ 595</td>
</tr>
<tr>
<td>WAS/CHAPTER STUDENT MEMBER RATE</td>
<td>US$ 295</td>
<td>US$ 350</td>
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<tr>
<td>Non-Member Rate</td>
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<tr>
<td>Student Non-Member Rate</td>
<td>US$ 590</td>
<td>US$ 790</td>
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<td>US$ 395</td>
<td>US$ 445</td>
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### TRADE SHOW PASS
(Trade show pass is included with the Full Conference Registration)

- US$ 50

### WORKSHOPS & TOURS
(TBA)

### MEMBERSHIP DUES
- Enter amount from Membership Application on other side if applicable.

### TOTAL MEMBERSHIP DUES
US$ ______

## ONLINE REGISTRATION
Online registration is preferred at www.was.org OR fax or mail both sides with payment. Use one form per person.

### REGISTRATION FEE

**TOTAL REGISTRATION FEE**

**US$ ______

## CANCELLATION POLICY
Cancellation of registration must be received - in writing - no later than October 15, 2022. Refunds for registration fees will be subject to a 20% handling fee. Refunds are processed after the conference. No refund will be made for cancellations received after October 15, 2022 or for "no shows". After October 15, 2022, no refunds will be made for professional or personal emergencies, flight cancellations, denied visa, weather related cancellation or other travel emergencies. Fees for memberships are non-refundable.

## PAYMENT METHOD
All fees must be paid to the order of WORLD AQUACULTURE 2022.

- Check # ____________________
- Visa  Mastercard  American Express  Discover  Diners Club

**Card # ____________________**

**Expiration Date ____________________**

**Name on Card ____________________**

**Date ____________________**

**Signature ____________________**

**Credit Card Billing Address ____________________**
ASSOCIATION MEMBERSHIPS: Please check all boxes for associations for which you are a current member. Membership in any of those associations qualifies you for the Member Rate* on the Registration Fees. You can join an association at any time before registering to qualify for the Member Rate.

MEMBERSHIPS:  ❑ WAS  ❑ USAS  ❑ APC  ❑ Korean  ❑ LACC  ❑ African Chapter

AFFILIATE MEMBERSHIPS:
❑ Aquabio
❑ Aquaculture Association of Canada
❑ Aquaculture Association of South Africa
❑ Aquaculture Without Frontiers
❑ Asian Fisheries Society
❑ China Society of Fisheries
❑ Egyptian Aquaculture Society
❑ European Aquaculture Society
❑ Global Aquaculture Alliance
❑ IAFI The International Association of Seafood Professionals
❑ Indonesian Aquaculture Society
❑ Korean Aquaculture Society
❑ Korean Society of Fisheris and Sciences (KOSFAS)
❑ Malaysian Fisheries Society
❑ Sociedad Brasileira de Acuicultura
❑ Society of Aquaculture Professionals (India)
❑ South African Aquaculture Society
❑ Spanish Aquaculture Association (SEA)

MEMBERSHIP APPLICATIONS  ❑ NEW APPLICATION  ❑ RENEWAL

WORLD AQUACULTURE SOCIETY (WAS) APPLICATION  www.was.org

For details on the different types of memberships and options, please contact the WAS home office at
Tel: +1-225-578-3137  Fax: +1-225-578-3493  Email: judya@was.org

MEMBERSHIP CATEGORY: (Indicate only one)
❑ Individual (Electronic JWAS) (USD 65/yr) Applies to an individual only
❑ Individual (E Access) (USD 45/yr) Applies to an individual only
❑ Student (Electronic JWAS) (USD 45/yr) (Copy of Student ID or Signature of Professor required)
❑ Sustaining (Electronic JWAS) (USD 105/yr) Applies to any one individual from a company
❑ Corporate (Electronic JWAS) (USD 255/yr) Allows all employees of one company to attend meeting at Member Rate
❑ Lifetime (Electronic JWAS only) (USD 1000 with no chapter) Applies to an individual only
❑ Lifetime (Electronic JWAS only) (USD 1100 with one chapter) Applies to an individual only

CHAPTER OPTIONS:
One chapter included in membership. Mark the chapter you choose.
❑ Africa
❑ Asian Pacific
❑ Korea
❑ Latin American/Carribean
❑ United States (USAS)
❑ None (deduct USD 5)

You can add extra Chapters for USD 5

Total Amount for WAS Membership  USD __________

Please enter this amount under "Membership Dues" section on opposite side of this form.

For membership in other associations, please contact them directly.
If you need a phone number, contact the Conference Manager (+1-760-751-5005).
MANY OPPORTUNITIES FOR FARM TOURS
Some very special tours will be arranged. Details to be provided later – check our website for updates.

HOTELS
We have arranged a wide range of quality accommodations at special rates. Please check the website for hotel details.

<table>
<thead>
<tr>
<th>TRADE SHOW SCHEDULE</th>
</tr>
</thead>
</table>
| **NOV. 30**  
  10:00 - 19:00 |
| **DEC. 1**  
  10:00 - 19:00 |
| **DEC. 2**  
  10:00 - 17:40 |
<table>
<thead>
<tr>
<th>TENTATIVE SCHEDULE</th>
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<tbody>
<tr>
<td><strong>Tuesday, November 29</strong></td>
</tr>
<tr>
<td>Registration Open Noon – 18:00</td>
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<tr>
<td>Exhibitor Move-in Noon – 18:00</td>
</tr>
<tr>
<td>Poster Set-up 13:00 – 17:30</td>
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<tr>
<td>Welcome drink 17:00 – 19:00</td>
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<tr>
<td><strong>Wednesday, November 30</strong></td>
</tr>
<tr>
<td>Registration Open 7:30 – 17:00</td>
</tr>
<tr>
<td>Welcome and award 9:00 – 09.15</td>
</tr>
<tr>
<td>Keynote Speech by GOH 9:15 – 09:45</td>
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<tr>
<td>Plenary 9:45– 10:10</td>
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<tr>
<td>Opening ceremony 10:15 – 10:45</td>
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<tr>
<td>Exhibitor Move-in 8:00 – 10:00</td>
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<tr>
<td>Poster Set-up 8:00 – 10:00</td>
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<tr>
<td>Official opening exhibition 10:20 – 11:20</td>
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<tr>
<td>Refreshment Break 10:20 – 11:20</td>
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<tr>
<td>Trade Show &amp; Posters Open 10:00 – 19:00</td>
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<tr>
<td>Sessions 11:20 – 13:00</td>
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<tr>
<td>Lunch (On your own) 13:00 – 14:00</td>
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<td>Sessions 14:00 – 15:40</td>
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<td>Refreshment Break 15:40 – 16:00</td>
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<td>Sessions 16:00 – 17:40</td>
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<tr>
<td>Happy Hour &amp; Poster Session 17:40 – 19:00</td>
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<tr>
<td>Student Reception 19:00 – 21:00</td>
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<tr>
<td><strong>Thursday, December 1</strong></td>
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<td>Registration Open 7:30 – 17:00</td>
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<tr>
<td>Sessions 9:00 – 10:40</td>
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<td>Lunch (On your own) 12:40 – 14:00</td>
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<td>Sessions 14:00 – 15:40</td>
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<td>Refreshment Break 15:40 – 16:00</td>
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<tr>
<td>Happy Hour &amp; Poster Session 17:40 – 19:00</td>
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<tr>
<td>WAS-APC Members meeting 17:40 – 18:40</td>
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<tr>
<td>President’s Reception 19:00 – 21:30</td>
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<tr>
<td><strong>Friday, December 2</strong></td>
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<tr>
<td>Registration Open 7:30 – 17:00</td>
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<tr>
<td>Sessions 9:00 – 10:40</td>
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<td>Refreshment Break 10:40 – 11:00</td>
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<td>Trade Show &amp; Posters Open 10:00 – 17:40</td>
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<td>Sessions 14:00 – 15:40</td>
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<tr>
<td>Refreshment Break 15:40 – 16:00</td>
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<tr>
<td>Sessions 16:00 – 17:40</td>
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<tr>
<td>Poster Out take down 16:00 – 18:00</td>
</tr>
<tr>
<td>Exhibit Move-out 17:40 – 22:00</td>
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