2016 Ridley Australian Prawn & Barramundi Farmers Symposium

Program

2nd-3rd August 2016
Mercure, Townsville.

Event Organiser – helen.jenkins@apfa.com.au
THE BLUE REVOLUTION

THE WORLD NOW PRODUCES MORE FARMED FISH THAN BEEF.

NOW THAT’S FOOD FOR THOUGHT.

Ridley is committed to driving change in industry practices and contributing to The Blue Revolution to ensure a sustainable supply of food for the future.

Ridley is delivering on this by:

- Progressing to full replacement of wild caught proteins and oils from our oceans.
- Delivering top performance to aquaculture Australia wide.

SUSTAINABLE SEAFOOD

For more information visit www.ridley.com.au
SPONSORS

Sydney Fish Market - Dinner Sponsor

Fresh by Design - Welcome Reception Beverage and Award Sponsor
Proaqua is proud to sponsor the annual Australian Prawn and Barramundi Farmers Symposium 2016.

Proaqua has been providing inputs to the aquaculture industry in Australia since 1999. We supply a wide range of quality products, including CP feeds, Futi and Aeration Industries aeration equipment, Epicore hatchery feeds and probiotics, Reed Mariculture algae concentrates and bloodworms from Topsy Baits. Proaqua also provides technical expertise in farming and hatchery practices and strong logistics capability.

We hope everyone enjoys this year’s symposium and has a productive season ahead.
SPONSORS

FRDC – Silver Sponsor

Ecocatalyst – Lanyard Sponsor
This year we have some dedicated trade exhibitors – please make sure you take the time to talk to each of them

<table>
<thead>
<tr>
<th>Stand #</th>
<th>Company</th>
<th>Contact</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Technolab</td>
<td>Scott Powell</td>
</tr>
<tr>
<td>2</td>
<td>All Brands</td>
<td>Lee Cadogan</td>
</tr>
<tr>
<td>3</td>
<td>Powerflex Cables</td>
<td>Chris O’Grady</td>
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<tr>
<td>4</td>
<td>Oceanic Agencies</td>
<td>Paul &amp; Tania Schwede</td>
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<td>5</td>
<td>Pentair Aquatic Eco Systems Inc</td>
<td>Brendan Lee</td>
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<tr>
<td>6</td>
<td>EcoCatalysts</td>
<td>Gary Murdoch-Brown</td>
</tr>
<tr>
<td>7</td>
<td>Royal Agricultural Society of NSW</td>
<td>Elizabeth Pappalardo</td>
</tr>
<tr>
<td>9</td>
<td>to be confirmed</td>
<td></td>
</tr>
<tr>
<td>8 &amp; 10</td>
<td>Burdekin Air Conditioning &amp; Electrical Pty Ltd</td>
<td>Steve Cockfield and Mark Coldstream</td>
</tr>
</tbody>
</table>

**Technolab**

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Email: technical@powerflexcables.com.au
Website: www.powerflexcables.com.au

Oceanic Agencies

Oceanic Agencies - your complete packaging solution. Develop/design market ready packaging within designated budgets & timeframes. Reduce costs without compromising on quality. Packaging solutions and good old fashioned customer service!

Contact: Tania on 0408 299 602
or email: oceanic.agencies@westnet.com.au

Pentair Aquatic Eco-Systems

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Burdekin Air Conditioning & Electrical Pty Ltd

Office: 87 Edward Street, Ayr, Qld 4807
Terry Tannock: Office – 07 4783 5590
Mark Coldstream – 0407 748 867
Steve Cockfield – 0427 835 590.
Email – accounts@burdekinairlec.com.au

Symposium Satchel Inserts:

- **SCANZ Technologies Limited**
- **Enviro Hull Solutions**
Welcome to the twelfth year of the annual joint conference/symposium and thank you to all our wonderful sponsors, farmers, workers, researchers, suppliers, marketers and scientists. Together and over the last thirty years you have created a sustainable robust industry that continues to produce world class quality sustainable products for consumers and is on the cusp of expansion.

For the last eleven years the annual Australian Prawn and Barramundi Farmers conference has had its naming rights sponsored by Ridley and this year is no exception. Orchestrating an annual conference is not possible without support of our loyal sponsors and delegates who attend on a regular basis so thank you all.

Last year it was pleasing to see an increase in the number of members and their families attending the symposium. We understand that for sponsors and delegates time away from your business and sending staff to an annual event is costly but this is one chance a year where suppliers and the farm owner or decision maker attends and networking opportunities evolve.

Making a living around aquaculture in Australia is not easy and to all who are involved the organisers truly appreciate you making the effort to come along each year.

### PAST EVENT STATISTICS

<table>
<thead>
<tr>
<th>Year</th>
<th>Location</th>
<th>Theme</th>
<th>No of Exhibitors</th>
<th>No of speakers</th>
<th>Attendees</th>
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<tbody>
<tr>
<td>2009</td>
<td>Townsville</td>
<td>Aquaculture into the future</td>
<td>10</td>
<td>39</td>
<td>200</td>
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<tr>
<td>2010</td>
<td>Gold Coast</td>
<td>Proudly Australian Produced</td>
<td>10</td>
<td>45</td>
<td>174</td>
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<tr>
<td>2011</td>
<td>Sydney</td>
<td>Off to market we go</td>
<td>6</td>
<td>52</td>
<td>150</td>
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<tr>
<td>2012</td>
<td>Palm Cove</td>
<td>How can we go to market when the market is always changing?</td>
<td>11</td>
<td>27</td>
<td>180</td>
</tr>
<tr>
<td>2013</td>
<td>Palm Cove</td>
<td>Return of Positive and Optimistic Outlook</td>
<td>10</td>
<td>39</td>
<td>130</td>
</tr>
<tr>
<td>2014</td>
<td>Gold Coast</td>
<td>Growth &amp; Prosperity is it possible?</td>
<td>5</td>
<td>16</td>
<td>125</td>
</tr>
<tr>
<td>2015</td>
<td>Gold Coast</td>
<td>Efficiency and Innovation</td>
<td>9</td>
<td>12</td>
<td>140</td>
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</table>
This year’s theme is AUSTRALIAN FARMED PRAWNS & BARRAMUNDI THE SUSTAINABLE PROTEIN OPTION.

Sustainability has been a buzz word for some time now, used by retailers, chefs and those with global accreditation standards. To our respective industries sustainability means farming in Australia where we are regulated to be environmentally responsible, adhere to statutory employment conditions and are managed by a plethora of regulations and policies, as well as a Federal instrument called the EPBC Act. Both farmed barramundi and prawns are identified as better seafood choice due to their sustainability – not to mention how good they taste! Australian barramundi farmers at the 2016 Sydney Fine Food Show were awarded 10 medals, including two gold.

The Prawn Farm industry took home its own swag of 10 medals which included 3 gold. One of our prawn farm members beat a field of 5,640 entries from all around Australia to win the prestigious Presidents Medal for its farmed cobia production.

Both Barramundi and Prawn farm members have signed up for and agreed to an Australian sustainability standard which we are calling the Green Tick Program. Both industries continue to lobby the Federal government to implement Country of Origin Labelling for seafood to the food service industry in line with two Federal inquiries and recommendations from the 2014 Rural and Regional Affairs and Transport References Committee, Current requirements for labelling of seafood and seafood products, and the 2016 Joint Select Committee on Northern Australian Inquiry into Opportunities for Expanding Aquaculture in Northern Australia. We support CoOL as it gives consumers the ability to make informed choices about the seafood they eat.

The Prawn and Barramundi Farmers Associations contribution to various State and Federal inquiries continues to benefit members – our issues are being heard and actions and recommendations are starting to take place recognising the value and contribution of our industries to the economy, particularly regional and rural Australia.

We also significantly contribute to R&D to make sure our farms and farmers continually improve their operations through the use of innovative technology to improve sustainability and produce quality product with a low ecological footprint – that is why farmed Australian prawns and barramundi are the sustainable protein option of the future and being sought after by envious Asian counterparts for our food and technology.
Good news is on the horizon for our two sectors and we are about to enter an era of support for aquaculture development in Australia with expansions and new farms being approved and currently underway.

**Noteworthy sponsor mentions:**

**Ridley**  
Sponsor for 17 years.

**CSIRO**  
Providing science, support and sponsorship for 24 years.

**Proaqua**  
Satchel sponsor for 17 years.

**Fresh by Design**  
Sponsor/Exhibitor for 6 years.

**Technolab**  
Exhibitor for 5 years.

Thanks this year to the symposium organisers – Chris Calogeras, Dr Sunil Kadri and Marcell Boaventura whose support and assistance with key speakers is greatly appreciated and events like this cannot be organised without this support, the support of sponsors and of course you the delegate for coming along.
Tim Hart – Ridley CEO
Bsc, MM(T), MMktng, MEd(Melb), PGDipSI (Oxon), FAIM, FAICD
Chief Executive Officer
Ridley Corporation Limited

Tim Hart joined Ridley Corporation Limited as Managing Director and Chief Executive Officer in April 2013. Tim came to Ridley from Sugar Australia and Sugar New Zealand, where he was Chief Executive Officer for eight years. Tim has an extensive background of senior management in the agribusiness, food, resources, automotive, and packaging industries across Australia, New Zealand, Europe and Asia, for companies that include SCA Hygiene Australasia, Carter Holt Harvey, ACI Plastics Packaging, and Amcor Limited. He has also been Deputy Chairman of the Australian Food & Grocery Council, chaired the Corporate Affairs Committee, and was a director of the World Sugar Research Organisation. Tim is also Chairman of the ASX-listed iSignthis and Director of the not-for-profit organisations National Association of Women in Operations (NAWO), and Enactus (SIFE). He currently chairs the AFGC Agribusiness Forum.

Nick Moore

Nick left his Farming Manager’s position within the chicken industry in the mid 80’s to join Seafarm in FNQ to establish a grow out facility near Cardwell. He became the General Manager in 1992 and a director in 1995. After twenty years “retires” but agrees to join Noel Herbst at GCMA for a two year stint. That stint is now 10 years.

Has been on the committee of the APFA since foundation and has held the office of Vice President and President, becoming a life member in 2012.

Nick was part of the team that helped to establish a monodon domestication program whilst at Seafarm and continues to be heavily involved with GCMA, CSIRO and other research providers to further advance this goal. He considers this to be the most important current project that is aimed at ensuring the long term potential of Australian prawn farming.

Qualifications include a Diploma in Aquaculture and in Environmental Management.
PRESENTERS

Bob Richards

In 1997, after a 25 year career as an NT public service professional worker in soil conservation and environmental regulation of mining, Bob quit the PS and started working full time at Humpty Doo Barramundi, a tiny barramundi farm that his wife Julii and he had invested in.

20 years on, the farm has grown and is fully owned by the Richards family. This is their story.

Jo-Anne McCrea
Australia Fisheries and Seafood Manager

Jo-anne (Jo) leads WWF-Australia’s sustainable seafood and fisheries team. In this role, Jo works with brands, retailers and producers to analyse seafood supply chains and help organisations identify practical improvement strategies, and facilitate pathways to responsible sourcing and sustainable seafood production practices. Jo also coordinates the fisheries legislative and policy engagement work in Australia for WWF and is an active participant in numerous national fisheries reform processes. Jo has been with WWF-Australia since May 2012. Prior to joining WWF, Jo worked in the Government fisheries management sectors for 11 years. There she led divisional teams responsible for industry regulation (including leading the aquaculture and pearling division for over 3 years) prior to becoming the Principal Advisor to the CEO; and as an independent consultant for six years, advising on fisheries, aquaculture and environmental management issues.
PRESENTERS

Ross McInnes

Ross is part of a family partnership milking about 500 cows at Harrisville 70 kms SW of Brisbane on a property which the McInnes family has operated for 101 years. Currently Ross is the Vice President of the Queensland Dairyfarmers Organisation and Chair of Subtropical Dairy which covers from Atherton Tableland to Kempsey in NSW. Ross has been at the coalface of discount milk debate for five and a half years.

Pepe Saya

Pierre Issa (AKA Pepe Saya) never dreamed he’d become a butter maker but when he discovered that there was no artisan butter being made in Australia butter quickly became his life. Pierre founded The Pepe Saya Butter Company in 2010 and has been steadily expanding the products and following ever since. The company now produces its signature rounds of Cultured Butter as well as Crème Fraiche, Buttermilk, Mascarpone, Ghee and a seasonal Truffle Butter. Pepe Saya customers include some of Australia’s leading cafes and restaurants, and Pepe Saya Cultured Butter can be found on Qantas Business and First Class flights.

Pepe Saya Cultured Butter tastes different, and here’s why Pepe Saya butter is made using single origin local cream to which a lactic culture is added before being aged for upto 4 weeks. After the cream has fermented and become sour it is washed, worked by hand then lovingly shaped and wrapped.
Olivier DeCamp  
Ridley sponsored speaker

Olivier Decamp received his Ph.D. in Zoology from The Natural History Museum, London, and the University of Leicester (UK) in 1996, with focus on wastewater microbiology. After spending 4 years in Japan, as a Postdoctoral Scientist in marine microbiology, he joined the aquaculture nutrition team at the Oceanic Institute in Hawaii, where he carried out work on microbial dynamics in zero exchange shrimp systems. In 2002, he joined INVE Aquaculture, as an R&D scientist, where he was responsible for research and product development in aquaculture health. Since 2008, he is based in Bangkok. His current role at INVE Aquaculture is to steer product development and R&D projects as well as redefine product specifications based on market intelligence, with a focus on the needs of the shrimp and fish industry in tropical Latin American and Asia. He has given numerous presentations at international conferences and published over 50 articles in peer-reviewed journals and trade magazines.

Dr Richard Smullen  
Ridley Aqua Feed Technical Manager

Dr Richard Smullen obtained his PhD from the Gatty Marine Laboratory, St Andrews Scotland and started his Post doctoral studies at the Institute of Aquaculture in 1994 where he continued his work on eyestalk neuropeptides in shrimp and lectured on Aquaculture Nutrition on the Aquaculture MSc course. After leaving the academic environment Richard worked for BioMar as the Technical and Product Development Manager and since 2003 he has been the Technical Manager at Ridley Aqua-Feeds in Brisbane Australia. He is now Group R&D Manager for Ridley AgriProducts, responsible for the management of the R&D portfolio for Aqua, Rendering and Packaged Products.
PRESENTERS

Dr Matt Landos
BVSc(Hons)MANZCVS
(Aquatic Animal Health Chapter)

Director of Future Fisheries Veterinary Service, providing independent field, laboratory, research and technical aquatic animal health and production veterinary services to commercial aquaculture and wild fisheries since 2005 in Australia, New Zealand and Brunei. Honorary lecturer and associate researcher at Sydney University, Faculty of Veterinary Science. Member of the Australian and New Zealand College of Veterinary Scientists.

Lead investigator in Australian Prawn Farmers Association, FRDC Project examining the distribution of Acute Hepatopancreatic Necrosis Disease in Australian prawn farms.

Ingo Ernst

Ingo Ernst is the Director of the Aquatic Pest and Health Policy section at the Australian Government Department of Agriculture and Water Resources. In this role, he leads a small team responsible for national policies and programs for aquatic animal diseases and marine pests. Some of the group’s responsibilities include diagnostic capability, surveillance, international reporting of Australia’s disease status, emergency preparedness, emergency response, and international standards.

Prior to joining the department in 2005, Ingo had conducted research on diseases of fish, crustaceans and molluscs in Australia and Asia. His research focussed on mitigating disease impacts in commercial aquaculture. Ingo was awarded his doctorate from the University of Queensland in 1999. He is currently serving as the President of the Aquatic Animal Health Standards Commission of the World Organisation for Animal Health.
Dr Matt Briggs

Matt Briggs joined Ridley AgriProducts Pty Ltd in 2013 to lead the Novacq project.

Matt is originally English, and worked for 11 years at the Institute of Aquaculture in Scotland where he obtained his Masters and PhD in prawn culture and nutrition.

He has spent most of the past 30 years specializing in maturation, larval rearing and growout prawn culture, working mostly in Asia, but also in Latin America and Africa.

He most recently ran his own company, Vannamei101 in Thailand conducting training courses and providing consultancy and products for shrimp farming throughout Asia.

Now with Ridley, Matt is heading up the Novacq production project both here in Australia and now starting up in Thailand to supply the Asian market.

Veronica Papacosta

Veronica Papacosta is a third generation seafood retailer and Director of Sydney Fresh Seafood. Formerly known as Penrith Seafoods, Sydney Fresh Seafood was established in 1978 and is currently involved in retail and wholesale seafood operations. The retail operation currently has 6 stores across NSW – Wetherill Park, Manly, Drummoyne, Potts Point, Bowral and Orange.

Veronica is a newly appointed Director on the board of OceanWatch Australia.

Previous to her current role Veronica worked in the area of online marketing, customer service and event planning in the telecommunications, motor vehicle and corporate events industries.

Veronica has a Bachelor of Economics (major in Marketing and Accounting) from Sydney University and a Diploma in Event Management from University of Technology, Sydney. Veronica is a 2015 graduate of the National Seafood Industry Leadership Program (NSILP).

Veronica is committed to improving communication and its strategies in and around the seafood community in Australia. She believes that the industry can improve transparency and the flow of positive communications with the largest stakeholders in the seafood industry: the consumer.
GENERAL INFORMATION

ARRIVAL

Monday 1st August 2016 – delegates arrive at leisure. Exhibitors bump in from 4.30pm and symposium satchel packing commences at 5.00pm in the Plantation Room.

*Guests enjoy Townsville at their leisure this evening and no special events are planned.*

REGISTRATION

Registration starts at 7.00am on Tuesday 2nd August – delegates can collect their name lanyard, symposium satchel and program.

MEETINGS

**Tuesday 2nd August 2016 General and Annual General Meetings for both Prawn and Barramundi farmers**

Both APFA and ABFA hold their general meetings and Annual General Meetings.

Australian Barramundi Farmers Association general meeting starts at 8.00am in the Tinaroo Room.

Australian Prawn Farmers Association general meeting starts at 8.30am in the Eacham Room.

At 4.30 – 5.00pm attendees are invited to come to the Eacham Room where Innovation Connections will provide brief details about how farms can access up to $100,000 for assistance.

Learn about the Federal government Innovation Connections R&D program designed to encourage and assist small and medium businesses to access knowledge, engage with researchers and foster innovation. Presenters:

- Mario Martini (Innovation Facilitator, Northern Australia)
- Cathy Morato (Business Advisor, Entrepreneurs Program)

*Morning tea, lunches and afternoon teas will be provided with the Trade Exhibitors with meetings concluding at 4.30pm on both days.*

WELCOME RECEPTION

Buses will arrive at Mercure from 5.45 to transport delegates to the Welcome Reception being held at the Brewery from 6.00 – 9.00pm.

Featuring a short welcome to country by the local indigenous tribes of the Bindal and Wulgurukaba clan.
### PLENARY PROGRAM

3rd August 2016  
**Sustainability - Environmental, Social and Economic**  
*Matt West - President of APFA and MC of the day*

<table>
<thead>
<tr>
<th>Start</th>
<th>Finish</th>
<th>Session</th>
<th>Speaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>8.30</td>
<td>8.45</td>
<td>Official Opening</td>
<td>Matt West Welcome and introduction to key official</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Minister Leanne Donaldson, Minister for Agriculture &amp; Fisheries (QLD)</td>
</tr>
<tr>
<td>8.45</td>
<td>8.50</td>
<td>Response to Minister</td>
<td>Chris Calogeras - ABFA</td>
</tr>
<tr>
<td>8.50</td>
<td>9.00</td>
<td>Naming sponsor address - Future direction for Ridley and what it means for the prawn and barramundi farmers in terms of being the sustainable protein choice</td>
<td>Tim Hart - CEO, Ridley</td>
</tr>
</tbody>
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### BEST PRACTICE

<table>
<thead>
<tr>
<th>Start</th>
<th>Finish</th>
<th>Session</th>
<th>Speaker</th>
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</thead>
<tbody>
<tr>
<td>9.00</td>
<td>9.30</td>
<td>GCMA story</td>
<td>Nick Moore - General Manager, Gold Coast Marine Aquaculture</td>
</tr>
<tr>
<td>9.30</td>
<td>10.00</td>
<td>The Humpty Doo Barramundi farm story</td>
<td>Bob Richards - Owner, Humpty Doo Barramundi Farm</td>
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<tr>
<td></td>
<td></td>
<td>Morning tea</td>
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### MARKETING

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<th>Session</th>
<th>Speaker</th>
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<tbody>
<tr>
<td>10.30</td>
<td>10.50</td>
<td>The journey towards sustainability and how to work together to build sustainable credentials</td>
<td>Jo-Anne McCrae - Australian Seafood and Fisheries Manager, WWF</td>
</tr>
<tr>
<td>10.50</td>
<td>11.10</td>
<td>What happens when a sustainable commodity item becomes the pawn of retailer pricing and the effects of social media backlash</td>
<td>Ross McInnes - Chairman, Dairy Australia</td>
</tr>
<tr>
<td>11.10</td>
<td>11.40</td>
<td>Creating an image of choice and product demand - tactics of successful company to satisfy customer demand in an ever changing environment?</td>
<td>Pepe Saya - Owner, Pepe Saya Butter</td>
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### LATEST NEWS - HOT OFF THE PRESS

<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
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</thead>
<tbody>
<tr>
<td>11.40</td>
<td>The stronger the voice the bigger the catch</td>
<td>Veronica Papacosta - Chair of Implementation Group - National Peak Seafood Body</td>
</tr>
<tr>
<td>11.55</td>
<td>ATAA What does that mean?</td>
<td>Aaron Irving</td>
</tr>
<tr>
<td>12.00</td>
<td><strong>Lunch</strong></td>
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### HEALTH MANAGEMENT - SUSTAINABILITY

<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.00</td>
<td>EMS and Vibrio: Living with uninvited guests</td>
<td>Olivier DeCamp (Ridley international sponsored speaker)</td>
</tr>
<tr>
<td>1.30</td>
<td>The future for sustainable Barramundi and Prawn Diets.</td>
<td>Dr Richard Smullen - Technical Manager, Ridley</td>
</tr>
<tr>
<td>1.50</td>
<td><strong>Lunch</strong></td>
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### BIOSECURITY

<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.50</td>
<td>The need for a Biosecurity program - evolution of a health program to protect what we’ve built.</td>
<td>Dr Matt Landos - Director, Future Fisheries Veterinary Service Pty Ltd.</td>
</tr>
<tr>
<td>2.20</td>
<td>What is a disease response agreement and how would it benefit aquaculture.</td>
<td>Ingo Ernst - Director Aquatic Pest and Health Policy, Animal Division, DAF Biosecurity</td>
</tr>
<tr>
<td>2.50</td>
<td>2 headed prawns, what’s going on?</td>
<td>Jose Domingos</td>
</tr>
<tr>
<td>3.00</td>
<td><strong>Afternoon tea</strong></td>
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### STUDENTS

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<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>3.30</td>
<td>3D images of black tiger prawn sperm</td>
<td>Michael Feng</td>
</tr>
<tr>
<td>3.00</td>
<td>Selective bred stress tolerant black tiger prawns</td>
<td>Sarah Berry</td>
</tr>
<tr>
<td>3.30</td>
<td>Feminisation of barramundi</td>
<td>Quyen Banh</td>
</tr>
<tr>
<td>3.30</td>
<td>Harmful micro/macra algae blooms</td>
<td>Carlos Bohorquez</td>
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### AT LAST

<table>
<thead>
<tr>
<th>Time</th>
<th>Title</th>
<th>Speaker</th>
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<tbody>
<tr>
<td>4.00</td>
<td>Novacq®: It’s here</td>
<td>Dr Matt Briggs - Ridley</td>
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</tbody>
</table>

### WRAP UP  4.15 - 4.30
Many thanks to Fresh by Design who have sponsored the Welcome Reception beverages and to CSIRO for sponsoring the reception canapés.

At the conclusion of the reception maxi taxi’s will be organised to transport delegates back to the Mercure.

**FORMAL DINNER – QUAYSIDE** pre dinner drinks served at 6.30pm – 10.30pm

The formal dinner this year will be prepared by Townsville’s renowned chef Matt Merrin owner of JAM Restaurant. The food Matt prepares and presents is sensational and he takes pride in ensuring that produce used on the menu is local where possible and sustainable.

In 2015 Matt prepared food for a sold out Townsville event called Taste the North which by all accounts left attendees wanting more. Matt will be featuring our awesome produce on the menu and it will be held at recently opened Quayside Terminal.

Buses will arrive at Mercure from 6.15pm to transport guests to Quayside.

Entertainment will be Jazz themed this year so get your 1920’s costumes out and join in the festivities.

At the conclusion of the event maxi taxis will be organised to transport delegates back to Mercure.

**POST EVENT TOUR THURSDAY 4TH AUGUST:**

James Cook University tour to MBD Technology algal facility.

Transport departs Mercure at 9.00am for JCU.

9.15 Arrange JCU, MBD Technology facility

9.30 – 10.30 tour algae facility

10.30 – 11.00 morning tea hosted by MBD Technology

11.00 – midday tour axasthanthan facility

Midday to 1.30 - Following the MBD tour, participants are invited to stay for lunch and continue the discussion about establishing the industry-led Australian Tropical Aquaculture Alliance (ATAA). The main focus is to progress skills training and workforce development for aquaculture growth in Northern Australia. Also there will be another opportunity to follow up with Mario Martini and Cathy Morato about the Innovation Connections Program to provide co-funded R&D support for individual businesses.
Fresh By Design provides high quality equipment and services to our aquaculture industry

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**KEY BRANDS**

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