AQUACULTURE INNOVATION AND TECHNOLOGIES WEBINAR SERIES

Jointly presented by

World Aquaculture Society-Asian Pacific Chapter and Aquaculture Innovation Centre, Singapore

Theme : Nutrition
Date : 24 June 2021, Thursday
Time : 7.00PM, Singapore Time (Singapore, GMT+08:00)
Duration : 120 minutes

Free! Register for the webinar here:
https://forms.gle/YFanSmLyXdbmw4X56

Webinar Series Speakers:

Professor Wing-Keong Ng
Title: Functional Aquafeeds to Mitigate Shrimp Bacterial Pandemic
Synopsis:
The sustainability of shrimp farming is significantly constrained by the spread of infectious diseases. This presentation will discuss the status of global shrimp production and the impact of shrimp diseases, various functional aquafeed additives such as probiotics, prebiotics, organic acids and phytogenics for shrimp. Special focus is on the efficacy of functional additives in the mitigation of acute hepatopancreatic necrosis disease (AHPND) pandemic.

Thomas Wilson, Ph.D.
Title: Recent Advances in Fish and Shrimp Nutrition
Synopsis:
The objective of attaining greater feed sustainability is driving the reduction of fishmeal and fish oil in both warmwater fish and shrimp, however a lack of complete nutritional knowledge for many species means successfully replacing fish meal becomes a difficult challenge. This talk will uncover information about fish and shrimp nutrition published over the last 10 years as it relates to filling in the knowledge gaps needed to enhance feed efficiency and performance, as well as improving sustainability by reducing the environmental impacts of feeds.

Juan Pablo Lazo Corvera, Ph.D.
Title: Fish meal alternatives and probiotics in marine fish juvenile diets
Synopsis:
The use of fishmeal (FM) in diets for carnivorous fish is one of the main concerns of the growing aquaculture industry. The constant increase in cost, the limited supply and sustainability issues, urgently warrant reducing FM dependence in carnivorous fish diets and increase the use of more sustainable and cost-effective ingredients. Examples from several studies to evaluate the inclusion of alternative ingredients in low FM diets will be presented and the use of prebiotics and functional nutrients as a nutritional strategy to improve intestinal health to produce more sustainable diets in cultured of marine fish.

Dr. Noratat Prachom
Title: Bio-Circular-Economic model for sustainable aquafeed manufacturing, a case study in Thailand.
Synopsis:
Bio-Circular-Green economic model (BCG) is an integrated bioeconomy (i.e. production of renewable resources and value-added products), circular economy (i.e. reusing resources), and green economy (i.e. optimizing and reducing waste). The presentation aims at sharing the case study on BCG application in aquafeed mill, pilot plant in Thailand.

Dr. Sandamali Sakunthala
Title: Novel feed ingredients in aquaculture
Synopsis:
Aquafeed is usually formulated with a vast pool of ingredients in order to supply all the nutritional requirements of fish to perform its normal physiological functions, including maintaining a highly effective natural immune system, growth, and reproduction. With the rising demand for aquafeed, dependence on certain ingredients is limited due to several reasons such as increasing price, unstable supply and hence, novel feed ingredients received attention of fish nutritionist. This presentation is focused on the novel feed ingredients and their suitability for aquafeed in terms of nutritional, economic and environmental perspectives.

Submit questions to our speakers ahead of the webinar for review during Q&A

This webinar is made possible in partnership between World Aquaculture Society-Asian Pacific Chapter (WAS-APC) and Aquaculture Innovation Centre (AIC). More information about WAS-APC and AIC can be found on their respective websites below:

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