

High Value Aquaculture Finfish Symposium



15-18 October 2013, Kagoshima, Japan

Organized by WAS Asian Pacific Chapter
Supported by Faculty of Fisheries,
Kagoshima University,
National Sushi Association in Japan,
Japanese Aquaculture Society



Mt. Sakurajima

Kagoshima is reputed as a city with good views of the leading in the country. To be able to see the active volcano Mt. Sakurajima in front of you, The grandeur attracts everyone, and would welcome wholeheartedly. And, Kinko Bay looks Mt. Sakurajima as if floating is also known as a production base of farmed fish.

The major farmed fish in the area are blue fin tuna, amberjack, yellowtail etc.

The symposium will address the present and future status of modern technology on high value cultured fish as well as the opportunity to discuss not only the scientific but also business based issues. We are very looking forward to meeting you all here in Kagoshima.

Limited to 300 Participants
Register now!
Closes 20 September 2013

Program

Day1 (10/15) Kagoshima Arena

- Session I Significance and marketing of high value fish
- Session II Production technologies
 1. Engineering based concerns

Day2 (10/16) Kagoshima Arena

- Session III Production technologies
 2. Biological and environmental concerns
- Workshop with Sushi group (Sushi sampling try • 13:30~)

Day3 (10/17) Inamori Memorial Hall

- Session IV Nutrition and feed for high value species
- Session V Solutions of health management for high value species
- Session VI Major issues in international tuna aquaculture (ranching, hatchery, feeds)
- Session VII Future expansion
- Session VIII Summary
- 19:00~ Gala Dinner (Sun Royal Hotel)

Day4 (10/18)

- Field Trip



Kagoshima Sushi life & health association
Chairman Kenji Matunobe



Various sushi assortments



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Secretariat

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