

AquaFarm 2018 a growing international reference for aquaculture, vertical farming, and algaculture.

Two months after the second edition of the event at Pordenone Fiere, the conference programme takes shape with a focus on issues of major international interest in each individual sector.

Pordenone, 12 December 2017. AquaFarm 2018, scheduled at Pordenone Fiere on 15 and 16 February 2018, enters its last two months of preparation with a thematic screening and an increased international participation. The spaces available in the exhibition area, significantly larger than the first edition, are almost sold out after the arrival of Italian and international exhibitors that had committed themselves directly after the success of the first edition. All the partnerships have been renewed and extended, from API (Italian Fishermen's Association) and AMA (Mediterranean Fishers Association) to the Association for Vertical Farming (AVF), and further international sponsorships are in the final phase of definition. Above all, the conference programme is about to repeat and surpass the widely praised previous one of last January in richness and quality. Aquafarm 2018 will be characterized by the usual tripartition of the general themes between marine and freshwater aquaculture, vertical farming and offground crops, and algae. Compared to the previous edition, even if the themes have their own clear identity, their mutual intersections and synergies have been enhanced. To give a few examples: aquaponics is a topic treated both in aquaculture and in vertical farming, algae are also examined as a source of oil, supplements, and proteins for fish feed, different contributions will illustrate the applications of vertical farming for the subsidiary breeding of insects for the production of flours for food.

In the field of aquaculture, an absolute novelty will be the presentation, by the Maritime Research Institute of Bergen in Norway, of the results of the genetic improvement programme of some species of salmon using genome editing techniques that go under the name of CRISPR -CAS. A topic examined in depth following the requests of the public will be the optimization and personalization of the feed recipes, new biological and chemical-physical technologies for the disinfection and treatment of breeding water will be presented, new techniques will be explored, cryopreservation at very low temperatures and the potential they offer for Italian fish farming to expand export markets. For Vertical Farming and off-the-ground cultivations, an unprecedented focus will be placed on the ongoing debate on overcoming the concept of "organic" stimulated by the very fast progress that hydroponics and aquaponics are witnessing for sustainable food production. The myth that gives a little flavour to the products of the vertical farms and of the soil, in general, will be definitively dispelled, and finally, we will witness the direct set-up of a vertical farm in the exhibition area of the event. In the field of algae cultivation, on the eve of a breakthrough in the efficiency of the costs of cultivation and the wealth of useful substances, innovations that will be previewed during the lectures dedicated to the theme in AquaFarm: from raw materials for green

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chemistry, from the active ingredients for nutraceuticals to the ever closer use for energy and purification, to nutrients for feeding, where the event will see the presentation of an all-Italian research of global importance that may lead to a change of paradigm in the use of cultivated algae in order to replace increasingly under pressure ocean resources. More details on AquaFarm, the details for participation and the conference programme are available on www.aquafarm.show.

For more information about the conference programme please check: http://www.aquafarm.show/program-15-february/?lang=en Aquafarm 2018 attendance is free of charge after registration. Register and download your pass: http://www.aquafarm.show/registration-to-attend-aquafarm-2018/?lang=en

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