

THE "GOURMET" SEAFOOD MARKET, OPPORTUNITY FOR THE ITALIAN FISH FARMERS.

In the seafood market, the "gourmet" segment is becoming increasingly important, as it is by definition characterised by high quality and high cost, aiming at customers looking for refined cuisine.

AquaFarm dedicates a session to the non-fish marine breeding market in collaboration with AMA, the Mediterranean Aquaculture Association, which brings together operators of this sector. The session THE MARKET GOURMET: THE BREEDING OF SEAFOOD scheduled for Thursday 15th from 2.30 pm, is presented by Eraldo Rambaldi, Director of AMA. It will provide economic and market data and present experimental and production experiences and techniques. The species examined will be sea urchins, holothurians, scallops and oysters, in the two forms of the pink plait oysters of Goro raised below the coast and of the trials in the open sea in progress in the Middle Adriatic.

Speakers include:

Davide Di Crescenzo - Expert consultant in sustainable aquaculture and aquaponics

Edoardo Turolla - Delta Ecology Applied Institute

Piero Addis - Senior Researcher, University of Cagliari

Arnold Rakaj - PhD, University of Rome Tor Vergata

Lucio Grassia - Consultant biologist

Lorenzo Gennari - Biologist, BIVI Srl

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

Press Office

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