# TECHNICAL PROGRAM

## DAY 1: Monday, December 3, 2018

### MARKET TRENDS - FEED INGREDIENTS
- **9:00** Current and Future Market Trends in Aquaculture Feed, Dr. Ignace Debruyne, ID&A, Belgium

### PRACTICAL CONSIDERATIONS IN FEED FORMULATION
- **9:30** Fish Nutrition, Anti-Nutrition and Interactions, Dr. Süreyya Özkizilcik, Nutra Yem, Turkey
- **10:00** Reducing Feed Cost in Aquaculture Through Digestive and Metabolic Enhancement, Mr. Alexander Van Halteren, NutriAd, Belgium
- **10:30** Coffee/Tea Break
- **11:00** New Protein Sources for Aquafeed, Mr. Eric De Muylder, CreveTec, Belgium
- **11:30** Micro-Feed Production Technologies, Dr. Süreyya Özkizilcik, Nutra Yem, Turkey

### DISEASE PREVENTION AND MANAGEMENT
- **12:00** Development of Concepts for Disease Prevention in Trout Farming, Mr. Rui Gonçalves, Biomin, Austria

### FEED MILL MANAGEMENT AND QUALITY ASSURANCE
- **12:30** Lunch Break and Networking
- **13:30** Natural Solutions for Parasite Diseases, TBC
- **14:00** Functional Feed Additives to Promote Health in Aquaculture, Dr. Waldo Nuez-Ortin, NutriAd, Belgium

### FEED MILL MANAGEMENT AND QUALITY ASSURANCE
- **14:30** From Least Cost Formulation to Least Cost Production, Mr. Hans Boon, Aquaculture Experience, the Netherlands
- **15:00** Coffee/Tea Break
- **15:30** Relevance of GMP+ Feed Safety & Sustainability Certification for Aquaculture, TBC, the Netherlands
- **16:00** Feed Mill Management and Setup for Competitive Market Access, Mr. Hans Boon, Aquaculture Experience, the Netherlands
- **16:30** Critical Issues in Shrimp Feed Production Technology, Mr. Eric De Muylder, CreveTec, Belgium
- **17:00** Importance of Lipid Nutrition in Aquafeed: Lipid Oxidation and Stabilization Strategies, Mr. Nicola Tallarico, Kemin Europe, Belgium
- **17:30** Occurrence of Mycotoxins in Feed and Food: A Real Risk to Aquaculture? Mr. Rui Gonçalves, Biomin, Germany
- **18:00** End of Day 1
DAY 2: Tuesday, December 4, 2018

INGREDIENTS AND FORMULATION

9:00 Stabilize Feed Quality Using Lot Optimization, Mr. Lynn Verstrepen, ADIFO, Belgium
9:30 Microalgae in Aquaculture - Converting Hatchery Art into Technology, Mr. William van der Riet, TomAlgae, Belgium
10:00 Utilization Animal By-Products in Aqua Feed, ir. Louis van Deun, Darling International, The Netherlands
10:30 Coffee/Tea Break
11:00 Use of Soy Protein Concentrate in Aquafeed Formulas, Mr. Richard Ozer, CPM Crown Iron Works, U.S.A.

PREPARING for EXTRUSION

11:30 Grinding for Feed prior to Extrusion - Feed Pelletization, Mr. Josef Barbi, E.S.E. Intec, U.S.A.
12:00 Proper Screening Allows Good Nutritional Quality Feed, Optimizes Production, and Reduces Losses, Mr. Freddy Holle, Rotex Europe, The Netherlands
12:30 Lunch Break and Networking

EXTRUSION TECHNOLOGY

13:30 Fundamentals of Extrusion Technolo - How Fish Feed Challenges Generate Innovation in Extrusion Technology, Mr. Alain Brisset, Clextral, France
14:30 Conditioning and Extruding Floating and Sinking Feeds, Mr. Thomas Ellegaard Mohr, Andritz Feed, Denmark
15:00 Coffee/Tea Break

POST EXTRUSION PROCESSES

15:30 Extrudeate Coating, Absorption Coating by Means of Vacuum and Microencapsulation, Mr. Thomas Ellegaard Mohr, Andritz Feed, Denmark
16:00 New Gentle Coating Technology for Fish Feed, TBC, Amandus Kahl Germany
16:30 Pre-Processing Preparation - Dosification - Mixing of Macro - Minor and Micro Ingredients and Liquids for Specialty Feeds, Mr. Josef Barbi, E.S.E. Intec, U.S.A
16:50 Post Processing - Handling And Storage of Quality Extruded and Pelleted Feeds, Mr. Josef Barbi, E.S.E. Intec, U.S.A.
17:15 End of Short Course

REGISTRATION

First Name for Badge
First Name
Last Name/Family Name
Job Title
Company
Address
City/State/Province
Postal Code
Country
Business Phone
Fax Number
E-mail
Company VAT number

REGISTRATION INFORMATION

Registration rate includes short course manuals, lunches and coffee breaks

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<td>€ 795 (EUR)</td>
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PAYMENT INFORMATION: Payment by Bank Transfer
Ignace Debruyne & Associates - SMART SHORT COURSES, KBC Bank, Izegem, Belgium
IBAN account number BE16 7380 1455 5274; Swift/BIC code: KRED BEBB

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OPTION 1 - DAY 3, December 5, 2018
(Paid Event; Max 25 Participants, bus and lunch included)
Visit to CREVETEC Eric’s Gamba’s Shrimp Farm with Dedicated Training
8:00 Travel to CREVETEC Shrimp Farm (Bus Trip Included) - Coffee & Croissants at Arrival
9:00 Technical Presentations and Interactive Discussion, Mr. Eric De Muylder and Co-workers
-- Introduction
-- Shrimp Farming Techniques
-- Shrimp Nutrition and Feed Management
-- Overview of Shrimp Feed Trials at the CreveTec Test Centers During the Last 10 Years
10:30 Coffee/Tea Break / Belgian Chocolates
11:00 Technical Presentations and Interactive Discussion, Mr. Eric De Muylder and Co-workers
-- Shrimp Hatchery Techniques
-- Shrimp Farming with Bioflocs
12:30 Lunch with Local Shrimp
13:30 Technical Presentations and Interactive Discussion, Mr. Eric De Muylder and Co-workers
-- The CREVETEC Shrimp Farming System
14:30 Visit the CREVETEC Shrimp Farm (Small Groups of 5 People)
16:00 Belgian Beer Tasting
17:00 Travel Back to Ghent

OPTION 2 - DAY 3, December 5, 2018
(Paid Event; Max 25 Participants, bus and lunch included)
Fish & Algae Farm Visits: AQUABIO Sturgeon - OMEGABAARS Bream / Tomato Aquaponics - TOMALGAE
9:00 Travel to AQUABIO farm (Dottignies) - Coffee at Arrival
9:30 Technical Presentations of the AQUABIO Production System and Aquafeed Portfolio, Dr. Willy Verdonck
10:00 Visit the AQUABIO Sturgeon Farm
11:00 Travel to OMEGABAARS farm (Kruishoutem)
11:30 Technical Presentations of the OMEGABAARS Production System and Aquafeed Portfolio, Mr. Stijn Van Hoestenberghe
12:00 Visit the OMEGABAARS Farm
12:30 Visit the Tomato Masters Farm
13:00 Lunch Including OMEGABAARS Products
14:00 Travel to TomAlgae (Nevele)
14:30 Review of TomAlgae Technology and Visit to Facilities, Mr. William van der Riet
15:30 Travel back to Ghent

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