

FINAL ANNOUNCEMENT

INTERNATIONAL WORKSHOP ON SHRIMP NUTRITION



November 4-6, 2008
Brunei Darussalam

Organized by

Department of Fisheries
Ministry of Industry & Primary Resources, Brunei Darussalam
& Integrated Aquaculture International

Program Objectives

As ingredient and energy costs have spiraled upwards to unprecedented highs, nutritionists and formulators in the feed manufacturing sector are under pressure to manage the cost of feeds without compromising performance. In a workshop to be held in November 4-6, 2008 in Brunei Darussalam, international experts are addressing key aspects of managing feed costs. This workshop is unique in its involvement of leading commercial feed manufacturers, and its integrated perspective in considering the entire value chain of aquaculture production, particularly shrimp production.

Topics to be covered

- Latest and emerging approaches in aquatic animal nutrition research and how they relate to feed cost management
- New developments in plant and animal protein utilization in aqua feeds
- Feed processing technology as a tool for cost management
- Formulating for cost management: technology, tools and experience
- Feed management for optimizing costs



Practical Tours

The workshop offers the participants opportunity to see the new Shrimp Nutrition Research Center (SNRC) operated by the Brunei Department of Fisheries and Integrated Aquaculture International, and understand the research-based approach used in feed cost management. In addition, the participants will be able to tour the world-class facilities established in Brunei for the development of Specific Pathogen Free shrimp and understand technology and investment opportunities provided by Brunei Darussalam in aquaculture.

Registration

USD 250 (To be paid in CASH in US dollars or equivalent Brunei or Singapore dollars at the venue on November 4, 2008)
Registration Fee covers workshop materials, lunches, coffee and refreshments and the optional field trip.

Venue

Sheraton Utama Hotel
Jalan Tasek, Bandar Seri Begawan BS8211, Brunei Darussalam
Phone: +673 224 4272 Fax: +673 222 1579
Email: Sheraton@brunet.bn

Hotel

Sheraton Utama is a 5-star boutique hotel located in the historical capital of Brunei Darussalam and is within walkable distance to major attractions such as The Royal Regalia, Brunei History Center and the Omar Ali Saifuddien Mosque. The Hotel offers a special room rate of **BND 138+10% tax/night** (approximately **USD 106/Euro 76**) for participants in the workshop. To reserve a room at the special rate, please contact **Mr Alex Riva** (reservation.brunei@sheraton.com; Fax: +673 222 1579).

Due to limited public transportation (including taxis) available in Brunei, it is advisable that participants stay at the venue hotel. However, if you prefer to stay at a different hotel and want to make a reservation, please contact one of the organizers for further details.

How to register?

Registration is limited to 50 participants and filling up fast.

If you have not confirmed your participation already, rush your name, organization, and email address to Wanidawati Tamat (wanidawati.tamat@fisheries.gov.bn) or Victor Suresh (victors@integratedaquaculture.com) at the earliest and register in the workshop.

Nationals of some countries need a visa to enter Brunei. Please check whether you will need a visa at <http://www.immigration.gov.bn/visiting.htm>. If you need a visa, please contact us at the earliest.



Program Overview

The workshop will feature a series of in-depth lectures followed by panel discussions on November 4 and 5. A field trip to SNRC and facilities involved in SPF development will be on November 6.

Program

November 4, 2008

- 8:30-10:00 Inauguration
- 10:01-10:30 Coffee break
- 10:31-11:30 Current issues in aqua feed sector by Dr Ron Hardy
- 11:31-12:30 Overview of DOF/IAI program by Dr George W. Chamberlain
- 12:31-14:00 Lunch

Session on Raw Materials

- 14:01-14:45 Grains & oil seeds by Mr Don Lindsey
- 14:46-15:30 Animal proteins & fats by Dr Sergio Nates
- 15:31-16:00 Coffee break
- 16:01-16:45 A preview of emerging feed standards and their implications on raw material use in aqua feeds by Dr Sergio Nates
- 16:46-17:30 Panel discussion on raw materials
- 17:30 Adjourn. Dinner on your own

- 14:01-14:30 Feed management in Brunei shrimp farming by Mr Sabri Taha
- 14:31-15:15 Feed research at Brunei's Shrimp Nutrition Research Center by Dr Kumaraguru vasagam
- 15:16-15:45 Coffee break
- 15:46-16:30 Shrimp farm feed management by Mr Thomas James
- 16:31-17:15 Panel discussion on feed management
- 17:15 Adjourn
- 19:00 Group dinner

November 5, 2008

Session on Technology

- 8:00-8:45 Current status of steam pelleting of shrimp feeds by Mr Tim O'Keefe
- 8:46-9:30 Advances in extrusion to produce shrimp feeds by Mr Paul Chen
- 9:31-10:15 Panel discussion on Technology
- 10:16-10:45 Coffee break

Session on Formulation

- 10:46-11:30 Formulation to lower feed costs by Dr A. Victor Suresh
- 11:31-12:15 Formulation to lower feed costs by Dr Peter Coutteau
- 12:16-12:45 Panel discussion on Formulation
- 12:46-14:00 Lunch

November 6, 2008

- 7:00 Breakfast
- 8:00 Drive to Broodstock Development Centre
- 8:30 Overview of Shrimp Nutrition Research Lab by Hajah Rosinah
- 9:00 Tour raceways and conditioning tanks
- 9:15 Tour ponds
- 9:30 Tour microcosm facility
- 9:45 Tour nutrition lab
- 10:00 Coffee/Tea Break
- 10:30 Drive by secondary quarantine and Fish Landing Complex
- 10:40 Drive to Seiwa hatchery
- 10:50 Tour Seiwa hatchery
- 11:30 Tour of Aquatic Animal Health Research and Services Centre
- 12:30 Lunch



About International Experts Speaking at the Workshop

Dr Ronald Hardy, Aquaculture Research Center, University of Idaho. Dr Hardy is an eminent aquaculture nutritionist whose prolific research and communications on aqua feed ingredients have resulted in vast advancements in the way new ingredients are valued and used.

Mr Don Lindsey, Solae. Mr Lindsey comes from a company that is making fast progress in the way soy is used to create novel ingredients including solutions for fish oil replacement and will handle topics related to plant proteins and oils.

Dr Sergio Nates, Fats and Proteins Research Foundation. Dr Nates directs a program in which several thousands of dollars are spent on understanding rendered animal proteins and fats through organized and competitive research and has access to the latest done on the value of animal proteins and fats in aqua feed formulation. He is also involved in developing certification programs for aqua feed manufacturers that have an impact on ingredient usage.

Dr Peter Coutteau, INVE Feedmill Solutions. Dr Coutteau is a trained aquaculture nutritionist who manages R&D and formulation related to ingredient and additive use in commercial aqua feeds.

Mr Tim O'Keefe, American Soybean Association. With long experience in aqua feed industry as a nutritionist, research manager and specialist in feed processing technology, Mr O'Keefe is up-to-date on the issue of feed costs and has deep knowledge of technology and its implications on feed cost management

Mr Paul Chen, Wenger Corporation. A representative of the extrusion company that excels in aqua feed processing will speak about new developments in extrusion technology that provides low cost feed formulation solutions through increased flexibility in raw material choice in shrimp feeds.

About IAI/DOF Experts Speaking at the Workshop

Mr Sabri Taha is the Senior Fisheries Officer in the Department of Fisheries in Brunei Darussalam

Mrs Hajah Rosinah Yousof is the Head of Aquaculture Research and Management division in the Department of Fisheries in Brunei Darussalam

Dr George Chamberlain is the Director of Operations for Integrated Aquaculture International

Dr Victor Suresh is the Director of Nutrition for Integrated Aquaculture International

Dr Kumaraguru vasagam is the is the R&D Manager of Nutrition for Integrated Aquaculture International

Mr Thomas James is the Director of Pond Production for Integrated Aquaculture International