6	aquad socie	culture		AQUACULTURE EUROPE 2025 - programme at a glance								aquaculture	
						is a provisional programme		-					
			Sessions sh	aded in this colo	our allows access f	or Trade Show vis	itors - all other s	sessions are for Full	Conference reg	istrants only			
Day/Time	Auditorium 1	Auditorium 2	Auditorium 3	SM 1A	SM 1B	SM 1C+D	SC 1+2	SC 3+4	SC 8	SM2	Goleta	Gran Pinedo	Day/Time
	VCC - Floor 0	VCC - Floor 0	VCC - Floor 0	VCC - Floor 1	VCC - Floor 1	VCC - Floor 1	VCC - Floor 1	VCC - Floor 1	VCC - Floor 1	VCC - Floor 2	Hotel - Floor 14	Hotel - Floor 2	
Tue, Sep 23 9:00 - 10:00	Plenary 1 "Regenerative Aquaculture to Reconcile Human and Planetary Health." Dr. Carlos M. Duarte, and AE2025 Student Spotlight Award (AUD 1/2/3) STARTS 09:00												
10:30 - 12:30	Nutrition - Functional	Digestibility and Sustainability	Health & welfare management – microbiome	Environment - Monitoring, Forecasting & Indicators	Nature-based solutions & regenerative farming	Welfare	Molluscs & other shellfish	Allocating space for aquaculture	Shrimp & crustaceans	Aquaponics		Light and Aquatic Organisms	10:30 - 12:30
14:00-17:30	Ingredients (SKRETTING)				Conservation & Restoration (all species) Other Contributed -			Early life (INVE)		Integrated Multitrophic Aquaculture (IMTA)		Industry Forum	14:00-17:30
					General 1								
17:30 - 19:00	Happy Hour (17:30 - 19:00) EAS General Assembly and Members' Reception (17:30 - 18:30) / Room: SC 344, 1st floor Student Reception (20:00 - 22:												17:30 - 19:00
Wed, Sep 24 09:00 - 10:00	Plenary 2 "Leveraging the value of functional genome annotations and refined phenotypes." Dr. Elisabetta Giuffra												Wed, Sep 24 09:00 - 10:00
10:30 - 12:30	Nutrition - Functional Ingredients (MiXScience)	Nutrition -		Environment - Microplastics, Litter & Ecotoxicity	SEA Young Spanish Scientists	Welfare	FAO Guidelines for Sustainable Aquaculture	Women in Aquaculture (NOWA)	Trout	— Selective breeding & genomics	Precision Aquaculture 4.0 (CTN)	Euroshrimp Forum	10:30 - 12:30
14:00 - 17:30	Nutrition - Functional Ingredients (BIORIGIN)	Alternative ingredients (DIBAQ)		Environment - Interactions	THINKIN AZUL- Multidisciplinary Research Program of Excellence		Integrating omic approaches	Public perception & social acceptance	Student Workshop			Innovation Forum	14:00 - 17:30
17:30 - 19:00	Happy Hour (17:30 - 19:00) AE2025 Presidents Reception (Buses depart at 19:00)												17:30 - 19:00
Thu, Sept 25 09:00 - 11:00	Nutrition - Physiology and Requirements	Nutrition - Alternative ingredients	Health management – treatment & monitoring	Reproduction & broodstock management - freshwater	Market & value chain economics	Aquatic Food Systems (EIT)	Operations in aquaculture facilities	Education & capacity building	Other Contributed Nutrition	RAS	Other Contributed Operations	Other Contributed Health	Thu, Sept 25 09:00 - 11:30
11:30 - 12:30	Plenary 3 "What's happening with seafood consumption 7" Joan Riera, and AE2025 Poster Awards												
14:00 - 17:30	Nutrition - Physiology and Requirements	Nutrition - Alternative ingredients	Health management - treatment & monitoring	Reproduction & broodstock management - marine	Post-harvest - processing, packing and value addition	Micro/Macro Algae	Offshore & Multi-use	Percid Fish	Other Contributed Nutrition	RAS	Other Contributed Operations	Other Contributed General 2	14:00 - 17:30