

AdriAquaNet

Enhancing Innovation and Sustainability in Adriatic Aquaculture

WP 5.4 Trainings for SMEs and professionals

WP5– Training nr. 7, report, 07052022



Introduction

The **seventh training course** entitled “**THE CONTRIBUTIONS OF THE ADRIAQUANET PROJECT TO THE HEALTH MANAGEMENT OF FISH FARMING AND THE IMPROVEMENT OF SUSTAINABILITY IN MARICULTURE**” was held in presence on May 7, 2022 at the conference room of HOTEL SARAGO, Corso Mazzini, 233 in Ostuni (BR), Italy) and simultaneously in remote on the platform ZOOM through <https://us02web.zoom.us/j/88562058534?pwd=TWlwTzBEUDk2Z1FmdElhc0JINjRzUT09.>

It was organized by LP in collaboration with PP9 and external service LETTERAB. It was and aimed at and is aimed at veterinarians, biologists, processing industry technicians and other stakeholders of the aquaculture and fish farming sector. 45 participants were present in Ostuni and 10 followed the training online. All attendees were provided with AAN Project certificates. The course was provided for the assignment of 8 ECM credits for the veterinary profession (accreditation number: 349213) and 18 attendees passed the test and got the credits The training was held in Italian and English.

All three training cycles (WP3, WP4 and WP5) were gathered in one-day training course in order to facilitate the organization and the knowledge transfer to the attendees that were interested in different topics.

The course had two sessions: The morning »**SESSION 1 Health management of fish facilities: The AdriAquaNet project's contributions** united 4 presentations of which 1 general project presentation, 3 related to the work and topics of WP4. The afternoon »**SESSION2: Quality of fish products: The AdriAquaNet project's contributions** « had 5 presentations of which 1 referred to the topics of WP3 and 4 to the work and topics of WP5. The training finished with the discussion and CME evaluation test thanks to the collaboration of the the Order of Veterinary Doctors of Brindisi.

During the morning session dedicated to the health management of fish farms, Italian and Croatian experts present the results and knowledge relating to the immune response and vaccination with autologous vaccines and the use of natural substances for the control of infectious diseases in aquaculture. The application possibilities of the analysis of bile pigments in fish was also explored. The afternoon session, on the other hand, dealt with topics related to the quality of fish products and the correlation between the use of new feeds for Mediterranean fish species and the nutritional quality of farmed fish. The results relating to innovative methods in the preservation of fresh fish

products and new processed fish products and the factors that influence consumer choice, as well as the effect of fish consumption on our health, were presented.







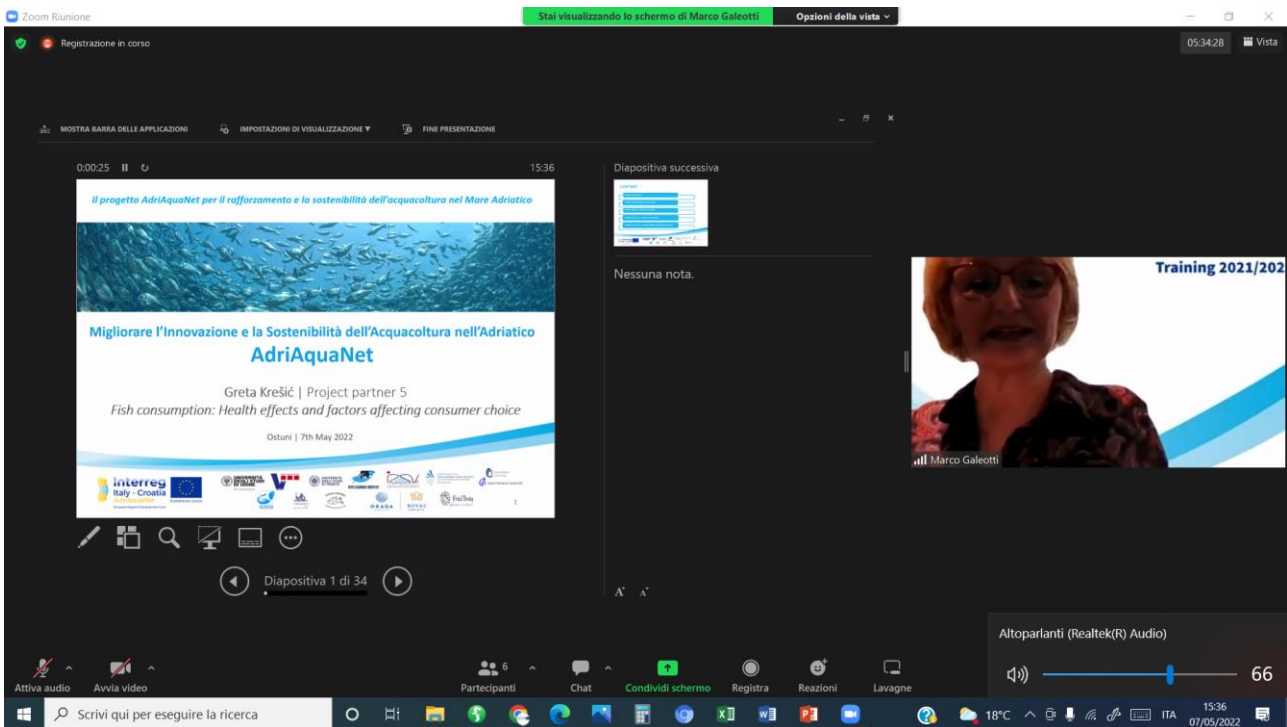
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Topics

Giuseppe Comi, LP task leader of WP 5.2 was actively involved as speaker and participant in the activity 5.4. He presented a lesson on “Innovation in the conservation of fresh fish products”. **Lucilla Iacumin**, LP researcher of University of Udine presented “Innovation in the preservation of new processed fish products: smoked sea bass, vacuum packed and preserved in 6 ± 2 °C,” and **Jelka Pleadin**, PP1 researcher of Croatian Veterinary Institute (CVI), presented “Nutritional quality of farmed fish”. The session finished with the lesson on “**Fish consumption: health effects and factors**”.

influencing consumer choice”, held by **Greta Krešić**, PP5 coordinator and researcher of University of Rijeka.





A lunch was organised between session for the relators and participants.



The following deliverables were produced and put in SIU:

1. Program and Agenda in EN and IT
2. Press release in EN and IT
3. Poster in A4 and A3 format
4. Attendance lists of participants in presence and on zoom
5. Minutes of discussion with attendees
6. Certificates of attendance
7. Presentation of lessons and training materials

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Conclusions and Next Steps

The following training cycle will be organized on May 22, 2022 in Ostuni.