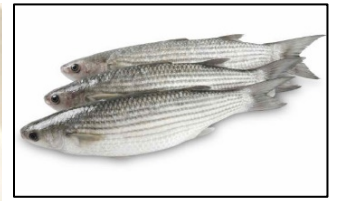
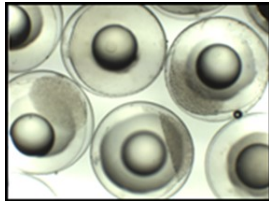


First announcement:

Workshop on grey mullet aquaculture: state of the art and perspectives.

14th May 2018, Palace Hotel, Bari (Italy)



Introduction

The grey mullet (*Mugil cephalus*) is one of the 6 species selected for the European program DIVERSIFY (FP7, GA 603121), a five-year project to advance the knowledge and its practical application in the culture of new and emerging finfish species in order to satisfy an expanding European market for a variety of sustainable fresh fish. There is increasing interest in the culture of the omnivorous grey mullet as a high quality source of protein and as a species that requires little or no dietary fish meal. Moreover, the salted and dried roe (*bottarga*) from gravid females is considered a highly prized delicacy in the southern Mediterranean and Asia, and an added value product from the culture of this species.

Agenda

- 8:30 – 9:00** **Welcome and registration**
- 9:00 – 9:15** The DIVERSIFY project (**Constantinos C. Mylonas, Coordinator**, Hellenic Centre for Marine Research, Greece)
- 9:15 – 9:45** Traditions and cultural heritage in grey mullet culture (**Donatella Crosetti**, Institute for Environmental Protection and Research, Rome, Italy).
- 9:45-10:15** The culture of grey mullet in Egypt: the largest market in the Mediterranean region (**Sherif Sadek**, Aquaculture Consultant Office, Cairo, Egypt).
- 10:15-10:45** Stock enhancement and mullet culture in Hawaii (**Ken Leber**, MOTE Marine Laboratory, Florida, USA)
- 10:45-11:30** **Coffee break**
- 11:30-12:00** Overcoming grey mullet reproductive dysfunction in captivity - an expanded tool box for successful breeding (**Hanna Rosenfeld**, Israel Oceanographic and Limnological Research, Eilat, Israel)
- 12:00-12:20** Reproduction and rearing of grey mullet for restocking purposes (**Dario Vallainc**, International Marine Center, Cagliari, Italy)
- 12:20- 12:40** Sexual maturity in captive and wild grey mullet stocks (**Iris Meiri-Ashkenazi**, Israel Oceanographic and Limnological Research, Eilat, Israel)
- 12:40-13:00** Function and practical implementation of algal addition to larval rearing tanks (**Bill Koven**, Israel Oceanographic and Limnological Research, Eilat, Israel)
- 13:00-13:20** Salinity as the driving force of DHA requirement in juvenile grey mullet (**Dor Israeli**, Israel Oceanographic and Limnological Research, Eilat, Israel)

- 13:20-15:00** **Lunch (compliments of DIVERSIFY)**
- 15:00-15:20** The transition from carnivorous to omnivorous feeding and its implications in larva and juvenile rearing of grey mullet (**Bill Koven**, Israel Oceanographic and Limnological Research, Eilat, Israel)
- 15:20-15:40** Weaning grey mullet fry with diets differing in fish meal levels (**Alicia Estevez**, Institute of Agrifood Research and Technology, Spain)
- 15:40-16:00** Nutraceutical properties of mullet *bottarga* (**Antonella Rosa**, University of Cagliari, Italy)
- 16:00-16:20** Marketing options for processed farmed grey mullet (**Rocio Robles**, CTAQUA, Spain)
- 16:20-17:00** Consumer perceptions and new product development: the case of grey mullet in international markets (**Thanasis Krystallis**, Aarhus University, Denmark and Hellenic Research House, Greece)
- 17:00-18:00** Round table discussion on bottlenecks to improved production and defining the farmer's needs (**invited speakers**)

For registration to the workshop, please contact Aldo Corriero before April 30th, 2018.

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<http://www.diversifyfish.eu/species-workshops.html>



This project has received funding from the European Union's Seventh Framework Programme for research, technological development and demonstration (KBBE-2013-07 single stage, GA 603121, DIVERSIFY).