Wednesday, 21st May		Thursday, 22nd May	
14h00	Registration desk available	9h20-9h30	Welcome notes day 2
15h00-15h15	Welcome notes day 1	9h30-10h00	Key note - Aires Oliva-Teles
15h15-15h45	Key note - Miguel Miranda	10h00-10h20	A6 - Aquaponics for Climate-Smart and Safe Aquaculture: Insights from the AQUALLIANCE and Aquaponic 4.0 Initiatives Juliana Gadelha
15h45-16h05	A1 - The combined effect of pH and temperature on the physiological performance of juveniles of Pacific oyster, Magallana gigas <i>Ana Rato</i>	10h20-10h40	A7 - Development of an in vitro gastrointestinal model for gilthead seabream (Sparus aurata) to assess the effects of microplastics co-ingestion on feed digestibility Daniel Bolotas
16h05-16h25	A2 - Incorporating Insect Meal And Spirulina In Diets For Nile Tilapia: Opportunities And Challenges For African Aquaculture Sara Moutinho	10h40-11h00	A8 - Optimization of a Rainbow Trout Intestinal Cell Model for Mycotoxin Intestinal Absorption and Toxicity Studies Helena Ramos
16h25-16h55	Coffee Break	11h00-11h30	Coffee Break
16h55-17h15	A3 - Cities Of Hope: Creating A Climate Resilient Future - Climate Waterfront Building With Nature With Safety, Biodiversity Promotion And Habitat Restauration Resilient Land And Sea. – Urban Dranage Plan Ana Cláudia Oliveira	11h30-11h50	A9 - Biomarkers for welfare assessment in aquaculture  A. Beatriz Pais-Fernandes
17h15-17h35	A4 - Laminaria digitata as an immunostimulant to counteract the effects of marine heatwaves and disease outbreaks in farmed fish Isa Marmelo	11h50-12h10	A10 - Living on the Edge: How Temperature and Salinity Shape Performance of Shallow-Water Temperate Caridean Shrimp Madalena Missionário
17h35-17h55	A5 - Digital tools for aquaculture nutrition: from feed planning to data-driven trials  Tatiana Poletto da Sparos	12h10-12h30	A11 - Comparison of skin transcriptomic profiles in the context of transport induced acute stress response in Atlantic salmon, European seabass and rainbow trout  Tonka Buha
18h00-19h30	Poster Session and cocktail	12h30-12h50	A12 - Sea Urchin Immune Response To Short And Long-Term Exposure To Challenging Environmental Conditions: Basic Research Towards Sea Urchin Welfare In Aquaculture  Sílvia Lourenço
	P1 - growth performance, immunocompetence and physiological responses of juvenile sparus aurata supplemented with I. digitata  Tomás Chainho	12h50-13h10	A13 - Multi-omics approaches for multi-stressors scenarios: Insights from the Aqua-CLIMADAPT project  Ana Luísa Maulvault
	P2 - Towards Climate-Smart Hatchery Practices: pH-Dependent Growth Patterns in Venerupis corrugata Under Simulated Ocean Acidification Sandra Joaquim	13h10-14h10	Lunch Break
	P3 - Strategic Relevance of Cellular Aquaculture for Climate-Smart, Safe, and Sustainable Seafood	14h10-14h40	Key note - Jorge Diógene
	Carlos A.V. Rodrigues	14h40-15h00	A14 - From Feed to Fork: Assessing Mycotoxin Exposure in Aquaculture and Human Health Risk  Cheila Pereira
	P4 - New animal welfare tool to assess fish immune cells: A protocol for isolation, fixation and characterization of juvenile gilthead seabream head kidney leukocytes by flow cytometry Isa Marmelo	15h00-15h20	A15 - Mycotoxins Effects On Farmed Fish Health And Nutritional Quality: Gilthead Seabream As Case Study Patricia Anacleto
	P5 - Optimization of an in vitro bioaccessibility fish model: Protein digestibility using fish enzymatic extracts and commercial enzymes  Patrícia Anacleto	15h20-15h40	A16 - Climate-driven dynamics of Anisakis spp. allergens in European Hake: implications for seafood quality and safety Sónia Gomes
	P6 - Microbiome analysis of water and sediment near salmon cages: seasonal and environmental impacts Inês Almeida Ferreira	15h40-16h00	Coffee Break
		16h00-16h20	A17 - Ecotoxicological and seafood safety implications of harmful algal blooms during extreme weather events: Mytilus galloprovencialis exposed to Prorocentrum lima as a case study <i>Marta Dias</i>
S1 - Climate Smart Strategies S2 - New Tools for Animal Welfare  & SAFE AQUACULTURE  \$\text{SAFE AQUACULTURE}\$ \$\text{CONFERENCE} \text{SAFE AQUACULTURE}\$		16h20-16h40	A18 - Bioremediation Potential of Macroalgae in Mussel Farming: Response to Copper and Octocrylene Exposure Under Environmental Challenges <i>Rui Cereja</i>
S3 - Emerging hazards		16h40-17h00	Awards and closing remarks