

Time		Speaker	Company
Tuesday May 19			
10:00 – 10:10	Welcome and Introduction to the FINE FISH project	To be confirmed	
10:10 – 10:40	Malformations in farmed fish - a short review	Grete Baeverfjord	Nofima Marin
10:40 – 11:15	FINE FISH: The impact of nutritional components on the development of malformations in rainbow trout	Stéphanie Fontagné	INRA
11:15 – 11:45	FINE FISH: Dietary mineral supply as a causative factor for malformations in A.salmon	Grete Baeverfjord	Nofima Marin
11:45 – 12:00	Discussion		
12:00 – 13:00	Lunch (Hotel Legoland)		
13:00 – 13:20	Egg incubation temperatures and malformations in rainbow trout	Grete Baeverfjord	Nofima Marin
13:20 – 13:40	FINE FISH: Tolerance to high and low temperatures in different strains	Ingrid Lein	Nofima Marin
13:40 – 14:00	FINE FISH field trial on rearing temperatures	Kirsti Hjelde	Nofima Marin
14:00 – 14:30	Temperature-induced malformations in A. salmon and cod	Grete Baeverfjord	Nofima Marin
14:30 – 15:00	Malformations in triploids vs. diploids.	Ingrid Lein	Nofima Marin
15:00 – 15:30	Coffee break		
15:30 – 15:45	Egg disinfection and malformations in A. salmon, experimental data	Grete Baeverfjord	Nofima Marin
15:45 – 16:00	FINE FISH field trials on disinfection	Ingrid Lein	Nofima Marin
16:00 – 16:30	Practical experiences on water treatment and malformations	Frederic Cachelou	Viviers de Sarrance
16:30 – 17:00	What can we learn from production data – the FINE FISH development of a tool for data mining and benchmarking	Francesca Margiotta	FEAP
19:00	Dinner (Hotel Legoland)		
Wednesday May 20			
08:00 – 12:00	Farm tour		
12:00 – 13:00	Lunch (Hotel Legoland)		
13:00 – 14:30	Malformation diagnostics: Methodology and guidelines for classification	Kirsti Hjelde	Nofima Marin
14:30 – 14:45	Coffee break		
14:45 – 15:15	Optimising muscle growth to reduce skeletal deformities - a cellular and molecular perspective	Neil Stickland	RVC, London
15:15 – 15:35	Temperature induced malformations in A. salmon and cod – towards an understanding of the mechanisms	Jacob Torgersen and Elisabeth Ytteborg	Nofima Marin
15:35 – 16:00	FINE FISH report and protocols. Summary and closure	Grete Baeverfjord	Nofima Marin