



ISFNF2022

XX INTERNATIONAL SYMPOSIUM ON FISH NUTRITION AND FEEDING TOWARDS PRECISION FISH NUTRITION AND FEEDING



PRELIMINARY
PROGRAMME

5th - 9th June 2022
Sorrento, Italy

CONTENTS

INVITATION	3
COMMITTEES	4
PROGRAMME AT A GLANCE	5
SCIENTIFIC PROGRAMME	6
REGISTRATIONS	20
POSTER SESSIONS	22
TOURS AND HOTELS	23
GENERAL INFORMATION	24
CONGRESS CENTER MAP	27
SPONSORS	28
MEDIA PARTNER	29

DATE TO FOCUS ON

EARLY REGISTRATION deadline

15th April 2022

ONLINE REGISTRATION closes

20th May 2022

INVITATION

Dear Colleagues and Friends ,

We are delighted to announce that Sorrento, Italy, will host the *XX International Symposium on Fish Nutrition and Feeding – “Towards precision fish nutrition and feeding (ISFNF2022)”*, the premier international forum for researchers, academics and industry concerned with the nutrition and feeding of aquatic animals. This biennial event will see over 400 attendees from around the world meet for five days between 5th - 9th June 2022, in Sorrento one of the most famous tourist destinations in Italy.

High quality contributions are now being sought on key ‘themes’ that progress the development of science in the nutrition and feeding of aquatic animals and that stimulate innovation in the world’s growing aquaculture industries. As aquaculture now supplies more than half the world’s edible seafood, development of sustainable feeds that support the growth of this industry and the challenges of global food security will become increasingly important. Symposia such as the ISFNF are critical in meeting these challenges as they provide a forum for contributors to present research and innovative technologies that will ultimately play an important role in meeting the challenge of supplying increasing quantities of feed to the burgeoning aquaculture sector.

An event not to be missed by researchers, academics and industry, ISFNF2022 will be an opportunity to discuss and debate the current and looming issues faced by the fish nutrition and feeding sector and to develop innovative and novel ways to overcome them.

As with most ISFNF events, there will be plenty of opportunities to network, socialize and collaborate during both formal and informal functions. We consider this element of the symposium to be so important that we have planned a “social half day” in the middle of the structured program to encourage all participants to network and to provide an opportunity to explore this spectacular part of the world. On behalf of the ISFNF2022 Local Organising Committee, we look forward to seeing you in Sorrento! Your contribution will be very important in achieving the success of the Congress.

Join us at the ISFNF2022!
Alessio Bonaldo,
Chair

COMMITTEES

LOCAL ORGANIZING COMMITTEE

- *Alessio Bonaldo*, University of Bologna (Chair)
- *Luca Parma*, University of Bologna
- *Marco Candela*, University of Bologna
- *Emilio Tibaldi*, University of Udine
- *Francesca Tulli*, University of Udine
- *Gloriana Cardinaletti*, University of Udine
- *Marco Saroglia*, University of Insubria
- *Genciana Terova*, University of Insubria
- *Laura Gasco*, University of Turin
- *Giuliana Parisi*, University of Florence
- *Giovanni Piccolo*, University of Naples Federico II
- *Alessandra Roncarati*, University of Camerino
- *Concetta Messina*, University of Palermo

INTERNATIONAL SCIENTIFIC COMMITTEE

- *Dr Genevieve Corraze*, Institut Nationale de Recherche Agronomique, France
- *Prof. Delbert Gatlin III*, Texas Agricultural and Medicine University, United States of America
- *Prof. Brett Glencross*, Institute of Aquaculture, University of Stirling, United Kingdom (Chair)
- *Prof. Marisol Izquierdo*, Grupo Investigaciones Aquicultura, University of Las Palmas de Gran Canaria, Spain
- *Prof. Kangsen Mai*, Ocean University of Qingdao, China
- *Prof. Shuichi Satoh*, Tokyo University of Fisheries, Japan
- *Prof. Shi-Yen Shiau*, Department of Food Science, National Taiwan Ocean University, Taiwan
- *Prof. Luisa Valente*, CIIMAR, University of Porto, Portugal
- *Dr Rune Waagbo*, Institute of Marine Research, Norway
- *Prof. Seunghyung Lee*, Korea

PROGRAMME AT A GLANCE

Time	Sunday 5 th	Monday 6 th	Tuesday 7 th	Wednesday 8 th	Thursday 9 th
8.30 9.00		Opening Ceremony			
9.00 9.30		Lecture 1	Lecture 2	Session 7	Lecture 3
9.30 11.00		Session 1	Session 4		Session 9
11.00 11.30		Coffee Break			
11.30 13.15		Session 2	Session 5	Session 8	Session 10
13.15 14.45		Lunch		TOURS	Lunch
14.45 16.30		Session 3	Session 6		Session 11
16.30 17.00		Coffee Break			Coffee Break
17.00 18.00	Registrations	Poster Session 1	Poster Session 2		Session 12
18.15					
18.15 18.45					Closing Ceremony
20.00	Welcome Cocktail				Symposium Dinner

SUNDAY 5 JUNE

16.00-19.00

REGISTRATION OPEN

20.00-21.00

WELCOME COCKTAIL

MONDAY 6 JUNE

8.30-9.00

OPENING CEREMONY

9.00-9.30

LECTURE 1

Fish is more than food: the importance of fisheries and aquaculture for livelihoods, nutrition and food security.
Audum Lem

9.30-11.00

SESSION 1 PHYSIOLOGY AND NUTRITIONAL REQUIREMENTS

9.30

Reevaluation of the dietary methionine requirements for gilthead seabream (*Sparus aurata*) juveniles using hydroxy methionine and DL-methionine,
Aires Oliva-Teles

9.45

Detection and modulation of olfactory sensing receptors in rainbow trout (*Oncorhynchus mykiss*) fed from first feeding with plant-based diet, *Jerome Roy*

10.00

Lysophospholipids improve active nutrient transport in the gut epithelium of gilthead seabream. *Rocio Robles-Arozarena*

10.15

Incorporation of carbohydrates in a 100% plant-based diet has a strong effect on the gut microbiota and metabolism of rainbow trout (*Oncorhynchus mykiss*), *Raphaël Defaix*

10.30 Evaluation of dietary selenium and methylmercury interactions on growth, digestibility and retention in rainbow trout (*Oncorhynchus mykiss*), *Marius Bidon*

10.45 Choline requirement of Atlantic salmon (*Salmon salar* L) depends on dietary lipid level and environmental temperature
Ashild Krogdahl

11.00 Coffee Break

11.30 - 13.15

SESSION 2 PHYSIOLOGY AND NUTRITIONAL REQUIREMENTS 2

11.30 Differences in energy utilisation between a lean and fat strain of rainbow trout (*Oncorhynchus mykiss*), *Ruben Groot*

11.45 Effect of temperature on energy utilization efficiencies of digested protein, fat and carbohydrates in Nile tilapia (*Oreochromis niloticus*), *Kumar Dey Bipul*

12-00 Effects of thiamin, folic acid and cobalamin levels in diets low in fishmeal on gilthead seabream (*Sparus aurata*) juveniles, *David Dominguez*

12.15 Intestinal transport of methionine sources in rainbow trout (*Oncorhynchus mykiss*), *Thi Ha To Van Pham*

12.30 Re-evaluating the dietary requirement of EPA and DHA in Atlantic salmon and its complexity, *Esmail Lutfi*

12.45 Taste receptors regulation of feeding behavior in rainbow trout (*Oncorhynchus mykiss*) fed from first feeding with plant-based diet, *Elodie Baranek*

13.00 Water temperature affects differently the gut transit of successive meals and the gastrointestinal luminal pH in *Seriola dumerili*, *Manuel Yúfera*

13.15 Lunch

14.45 - 16.30

SESSION 3 SELECTIVE BREEDING AND LARVAL NUTRITION

- 14.45 The importance of body composition for genetic variation in feed efficiency in atlantic salmon,
Bjarne Hatlen
- 15.00 Nutritional innovations in superior european seabream (sparus aurata) genotypes: implications in fish performance.
Montero Daniel
- 15.15 Effects of dietary docosahexaenoic acid (DHA) and vitamin E on skeletal development, bone mineralisation and oxidative stress on meagre, *Argyrosomus regius* larvae,
Leticia Luján Amoraga
- 15.30 Plant extracts supplementation impacts robustness of marine fish at early life stages, *Xavier Maria João*
- 15.45 Joining forces for functional hatchery feeds: Micro- and macroalgae blend boosts disease resistance in Senegalese sole post-larvae, *Ana Teresa Gonçalves*
- 16.00 Effects of dietary selenium on growth, fatty acid composition, expression of bone-related genes and skeletal anomalies in gilthead seabream (sparus aurata) larvae, *Yiyen Tseng*
- 16.15 An overview on the dietary requirement of vitamin D3, vitamin K3 and its interaction on gilthead seabream larvae (*Sparus aurata*) growth, skeletal development, and bone biomarker gene expression, *Sivagurunathan Ulaganathan*

16.30 Coffee Break

17.00 - 18.00 **POSTER SESSION 1**

9.00-9.30

LECTURE 2 EU research and innovation policy for sustainable aquaculture. *Nikos Zampoukas*

9.30-11.00

SESSION 4 ALTERNATIVE LIPID SOURCES

9.30 Production of omega-3 enriched and refined oil, from mediterranean aquaculture by-products, to reach the “zero waste” and circular economy goals. *Concetta Maria Messina*

9.45 Full replacement of fish oil with algae oil in farmed atlantic salmon (*salmo salar*) – debo. *Kyla Zatti*

10.00 Replacement of Fish Oil by a High-DHA Microbial Oil in Salmon Diets: Effect on Growth Performance, Lipid Composition and Gene Expression. *Christopher Parrish*

10.15 The omega-3 retention in larvae of black soldier fly (*Hermetia illucens* L.) reared in a substrate of brewers' spent grains supplemented with an oleaginous microbial biomass.. *Chiara Ceccotti*

10.30 Diet containing Schizochytrium-derived oil offered to Atlantic salmon (*Salmo salar*) during smoltification. *Nathaniel W. Farris*

10.45 Black soldier fly (BSF) prepupal meals enriched in fatty acids as feed ingredients for Nile tilapia: effects on growth, digestive physiology and fish health. *Patrick Kestemont*

11.00 Coffee Break

11.30 - 13.15

SESSION 5 ALTERNATIVE LIPID SOURCES 2

- 11.30 Yeast as an alternative ingredient in fish feeds: effects on nutritional and intestinal health of Atlantic salmon (*Salmo salar*) fed soybean-meal based diets in seawater.
Jejeel Opeyemi Agboola
- 11.45 Natural stable isotopes of various insect meals and their contribution to tissue construction of European perch (*Perca fluviatilis*). *Quang Hung Tran*
- 12.00 Downstream processing of black soldier fly (*Hermetia illucens*) larvae: effects on growth performance and gut microbiota of Atlantic salmon (*Salmo salar*). *Sergio Rocha*
- 12.15 *Hermetia illucens* and poultry by-product meals: growth performance and fillet chemical quality of farmed rainbow trout. *Laura Gasco*
- 12.30 High level of cottonseed protein concentrate as fishmeal alternative for largemouth bass (*Micropterus salmoides*) supplemented a yeast-based paraprobiotic: effects on growth performance, bile acid metabolism, liver and gut health.
Ge Chunyu
- 12.45 Impact of fish meal substitution with insect meals on gut physiological aspects of European sea bass (*Dicentrarchus labrax*) and gilthead seabream (*Sparus aurata*).
Nikolas Panteli
- 13.00 A yeast product improves the efficiency of a processed animal protein diet in rainbow trout by modulating the gut response.
Laura Frohn

13.15 Lunch

14.45 - 16.30

SESSION 6 ALTERNATIVE PROTEIN SOURCES 3

- 14.45 Effect of black soldier fly larvae meal size fractions on nutrient digestibility, nitrogen excretion, and intestinal exochitinase activity in Nile tilapia and rainbow trout. *Kylian Manon Eggink*
- 15.00 Assessment of black soldier fly (*Hermetia illucens*) pupae meal as an alternative protein ingredient for juvenile red sea bream (*Pagrus major*) diets. *Ozan Oktay*
- 15.15 Apparent digestibility coefficients of protein and amino acids of soybean meal are more affected by the composition of the reference diet than the ones of poultry by-product meal in Nile tilapia juveniles. *Karthik Masagounder*
- 15.30 Evaluating the comparative effects of different dietary insect meals on growth performance and feed utilization in gilthead seabream (*Sparus aurata*). *Adamantia Asimaki*
- 15.45 Towards a free wild fish and soy diet for european seabass using by-products from fishery and aquaculture. *Arianna Marchi*
- 16.00 Effect of dietary insect meals on metabolism of gilthead sea bream (*Sparus aurata*). *Maria Mastoraki*
- 16.15 Growth response, gut health and welfare of farmed Gilthead sea bream (*S. aurata*) and European sea bass (*D. labrax*) juveniles are improved by inclusion of processed animal proteins in fishmeal-free diets. *Gloriana Cardinaletti*

16.30 Coffee Break

17.00 - 18.00 **POSTER SESSION 2**

9.00 - 11.00

SESSION 7 FEED ADDITIVES AND FUNCTIONAL FEEDS

- 9.00 Beneficial effects of a marine probiotics bacillus multi-strains consortium encapsulated in algae on growth performance, mucosal microbiota modulation, density stress resistance and immunity gene expressions of atlantic salmon *salmo salar*.
Fanny Giudicelli
- 9.15 Immunomodulatory effect of heat-killed *Lactobacillus plantarum* L-137 in Atlantic salmon (*Salmo salar*). *Peng Lei*
- 9.30 Inclusion of a hydrolyzed *Debaryomyces hansenii*-based product in functional feeds for Atlantic salmon: From the in vitro model to a *Moritella viscosa* outbreak in seawater.
Byron Morales-Lange
- 9.45 Modulation of body adiposity in gilthead seabream by the dietary inclusion of bile salts. *Alberto Ruiz Hernández*
- 10.00 Functional additives in practical diets for european sea bass (*dicentrarchus labrax*) as stress protectors. *Antonio Serradell*
- 10.15 Potential of shrimp and insect exuviae as a source of chitin for sustainable aquaculture feeds. *Simona Rimoldi*

NUTRITIONAL AND FEEDING STRATEGIES

- 10.30 Optimizing nutrition and feeding of ballan wrasse for better welfare and survival in salmon pens. *Sæle Øystein*
- 10.45 Omega-3 for Atlantic salmon reared under Arctic conditions - seasonal adjustment of EPA and DHA and effects on fish health and fillet quality 2. *Trond M. Kortner*

11.00 Coffee Break

11.30 - 13.15

SESSION 8 NUTRITIONAL AND FEEDING STRATEGIES

- 11.30 Energy evaluation for fish: from digestible to net energy 3.
Johan Schrama
- 11.45 Assessing early utilisation of vegetable-based feed and its possible interaction with genotype and epigenetics in Atlantic salmon (4). *Karla Fernandez Quiroz*
- 12.00 Broodstock nutrition in Atlantic salmon (5).
Anne-Catrin Adam
- 12.15 A new generation of phytase enzymes for improving the sustainability and profitability of fish farming. *Ester Santigosa*
- 12.30 Demonstrating the importance of nutritional modelling for precision feeding in gilthead seabream aquaculture.
Andreia Raposo
- 12.45 Development of a static in vitro feed digestion model in rainbow trout, *Oncorhynchus mykiss* (II) — in vitro feed digestion, characterization and validation for the development of an artificial fish intestine. *Marceki Cachon*
- 13.00 Prediction of the short and long-term effects of novel dietary formulations on the performance of gilthead sea bream (*Sparus aurata*). *Carvalho Marta*
-

AFTERNOON SOCIAL ACTIVITIES

9.00-9.30

LECTURE 3

Sustainable nutrition for Aquaculture; How are we doing? *Louise Buttle*

9.30 - 11.00

SESSION 9 NUTRITION AND FISH HEALTH

9.30

Influence of dietary astaxanthin on lipid and glucose metabolism in liver of rainbow trout.

Carmen Tatiana Kalinowski

9.45

Optimal Vitamin Nutrition to foster sustainable salmonid aquaculture. *Andre Dumas*

10.00

Rainbow trout (*Oncorhynchus mykiss*) intestinal mucosa de-differentiate to restore its absorptive ability when challenged by a vegetable-rich diet. *Nicole Verdile*

10.15

Micro- and macroalgae blend modulates European seabass (*Dicentrarchus labrax*) systemic and local immune responses upon infection with *Tenacibaculum maritimum*.

Mariana Ferreira

10.30

The effects of different levels of dietary phosphorus in freshwater on the skeleton of Atlantic salmon at harvest. A study based on individually tagged animals and repeated radiology. *Lucia Drábiková*

10.45

Dietary zinc supplementation improves post-smolt Atlantic salmon (*Salmo salar*) feed performance, protein retention and wound healing pathways. *Joana Silva*

11.00

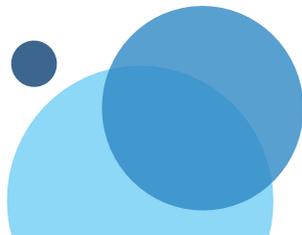
Coffee Break

11.30 - 13.15

SESSION 10 NUTRITION AND FISH HEALTH 2

- 11.30 Impact of new dietary oils rich in EPA and DHA on Atlantic salmon health marker. *Daniel Gonzalez-Silvera*
- 11.45 Exploring the potential in using locally sourced low-trophic resources in fish feed – can Atlantic salmon handle sugar kelp? *Sahar Sartipiyarahmadi*
- 12.00 Effects of bioactive peptides on growth performance, gut health and stress resistance of gilthead sea bream and European sea bass. *Serena Busti*
- 12.15 An initial evaluation of fishmeal replacement with soy protein sources on growth and immune responses of burbot (*Lota lota maculosa*). *Kenneth Cain*
- 12.30 What does our research say about potential specific roles of EPA and DHA in Atlantic salmon? *Marta Bou*
- 12.45 Effects of supplementing a plant protein-rich diet with insect, crayfish or microalgae meals on Gilthead sea bream (*S. aurata*) and European seabass (*D. labrax*) growth, welfare, gut health and microbiota. *Basilio Randazzo*
- 13.00 Establishment of optimal dietary inclusion levels of phosphatidylcholine from krill towards reducing lipid malabsorption syndrome in Atlantic salmon. *Kiran Kaur*
-

13.15 Lunch



14.45 - 16.15

SESSION 11 FEED ADDITIVES AND FUNCTIONAL FEEDS 2

- 14.45 The effects of probiotic *Lactococcus lactis* strain on Gilthead sea bream (*Sparus aurata*) gut microbiota and transcriptional response. *Federico Moroni*
- 15.00 Effect of humic substances as feed additive on performance and immunological response of rainbow trout, *Oncorhynchus mykiss* (Walbaum, 1792) juvenile. *Prokešová Markéta*
- 15.15 Fast-tracking and integrative approach based on histomorphological and molecular biomarkers to evaluate intestinal health in fish fed functional ingredients. *Mariana Ferreira*
- 15.30 Fish hydrolysates as mitigators of adverse effects of no-fishmeal diets in seabream juveniles. *Cláudia Aragão*
- 15.45 Fucoidan from brown seaweed as functional ingredient in aquafeeds: effects on gut health and immune response in Atlantic salmon pre-smolts. *Sérgio Rocha*
- 16.00 Hot topic: potential of spices to enhance performance, reduce adiposity and improve flesh n-3/n-6 polyunsaturated fatty acid ratio in seabream (*Sparus aurata*) fed diets with fish oil replacement by saturated mammal's fat. *Sofia Morais*
- 16.15 Impact of synbiotic diet on growth, gut health and microbiome of Atlantic salmon during antibiotic treatment. *Anusha K.S. Dhanasiri*

16.30 Coffee Break

17.00 - 18.15

SESSION 12 FEED TECHNOLOGY AND PRODUCT QUALITY

- 17.00 A comprehensive study regarding the effects of temperature on the radical-scavenging potential of natural antioxidants in aquafeeds. *Ricardo Pereira*
- 17.15 The impacts of physical properties of extruded feed on the kinetics of nutrient digestion, gastrointestinal emptying and stomach water fluxes of Spotted seabass (*Lateolabrax japonicas*). *Shujuan Xing*
- 17.30 A study on the influence of processing parameters on the physical qualities of low-starch extruded feed with *Clostridium autoethanogenum* protein inclusion. *Shifeng Ma*
- 17.45 High content of plant proteins in freshwater diets for Atlantic salmon increased mortality in seawater and deteriorated fillet quality at harvesting. *Turid Mørkøre*
- 18.00 Bioactive compounds in newly isolated freshwater microalgae strains: impact to the flesh quality of rainbow trout (*Oncorhynchus mykiss*). *Zsuzsanna J. Sandor*
-

18.15 - 18.45

CLOSING CEREMONY

20.00

SYMPOSIUM DINNER



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REGISTRATIONS

All delegates must register for the congress. Registration fees are as follow:

UNTIL 15th APRIL 2022

Delegate € 500,00

Student* € 350,00

FROM 16th APRIL 2022 TO 20th MAY 2022

Delegate € 600,00

Student* € 450,00

ON-SITE REGISTRATION

Delegate € 600,00

Student* € 450,00

VAT 22% included

* Students and PhD students benefit from a discounted fee. To register as a Student please provide a certification from an University supervisor. Please send the certificatin to the Organising Secretariat: registrations@isfnf2022.org

The registration fee for Delegate and Student includes:

- Participation in all sessions;
- Welcome Cocktail on Sunday;
- Coffee breaks and lunches as per scientific programme;
- Congress kit;
- Abstract book on USB pen drive support;
- Certificate of attendance

Extra Social Program Fee (per person):

Welcome cocktail for accompanying person € 30,00 (VAT 10% included)

Symposium Dinner on Thursday € 60,00 (VAT 10% included)

REMITTANCE

Registration fees shall be paid by credit card or bank transfer through the on-line system available. When paying by bank transfer, a copy of the transfer receipt must be sent to the Organising Secretariat:

registrations@isfnf2022.org

Registrations without proof of payment will not be accepted.

Please be sure your e-mail address is filled in correctly.

PERSONAL INVITATION FOR VISA PURPOSES

To facilitate congress attendance a personal invitation can be sent on request.

This invitation does not exempt the recipient from registering and paying the proper congress fee. Please inform the congress secretariat if you need a personal invitation letter.

Registration fees and charges for all events related to the ISFNF2022 Congress as well as hotel cost must be paid in euros.

CANCELLATION AND REFUND

Cancellations must be sent to registrations@isfnf2022.org

The amount equal to 50% of the fee paid will be refunded for cancellations received by 6th May 2022.

After 6th May 2022 no refunds will be issued.

All refunds will be paid in euros after the congress.

If for reasons beyond the control of the Organisers the Congress is cancelled, registration fees will be refunded following deduction of unavoidable expenses. No refund will be given in case of no-show, regular arrival, unused services, unattended events or early termination of attendance.

* Should the Organisers decide to transform the Congress into a virtual/hybrid event for reasons beyond their control, the same cancellation and refund policy for registrations will be applied.

CANCELLATION OF THE CONGRESS

The congress secretariat reserves the right to cancel the congress, shift venue or change dates in case of "force majeure".

Neither VET International nor the Congress Organising Committee shall be liable for any damage claims.

LIABILITY AND INSURANCE

Registration fees do not include the insurance of participants against personal accidents, sickness and cancellations by any party, theft, loss or damage to personal possessions. Participants are advised to take out adequate personal insurance to cover travel, accommodation, cancellation and personal effects.

POSTER SESSIONS

Posters are displayed inside the Congress Centre and they will be properly indicated by signposting,

Posters are arranged by topic and displayed on two different days:

Monday 6th June 2022 8:00 - 18:00

Tuesday 7th June 2022 8:00 - 18:00

Posters are numbered and must be on display on the day that the Organising Secretariat assigned the authors, according to the following schedule only:

set-up 8:00 - 9:00

removal 18:00 - 19:00

Posters differ by topic every day and the Organising Secretariat declines any responsibility for posters left on display afterwards.

In order to encourage discussions about posters, the poster Presenter must be at the assigned poster panel from 17:00 to 18:00

AWARD BEST ORAL COMMUNICATION

The Best Oral Communications Award aims to recognize a scientific paper of exceptional quality delivered through oral presentation at the ISFNF2022.

The best oral communication will be awarded based on a combination of excellent research and innovation.

Panel of judges will evaluate all oral presentations and select the winner.

The best oral communication will be recognized publicly at the end of the conference.

The winner will receive a certificate and monetary award.

TOURS

Tours are planned on Wednesday, 8th June 2022 in the afternoon to discover the area of the Costiera Sorrentina and Costiera Amalfitana.

Russo Agency is the official agency in charge to organize the tours.

The tours available are:

- Sorrento walking tour half day € 42,50
- Pompeii half day € 57,50
- Positano half day € 48,50
- Napoli half day € 45,00
- Capri half day € 95,00

HOW BOOK A TOUR

Please linked to the congress website.

Click on REGISTRATION and then on TOURS.

You will find the booking form at the bottom of the page.

For any further information you can contact Russo Agency:
annarita@russoagency.it - sales@russoagency.it

HOTELS

HILTON SORRENTO PALACE

Via Sant 'Antonio 13,

80067 Sorrento, Italia

Phone: +39 081 8784141

Email: sorrento.reservations@hilton.com

RUSSO AGENCY

Via S. Antonio, 13

80067 Sorrento (NA) - ITALY

Phone: +39 081 8071845

Email: annarita@russoagency.it; sales@russoagency.it

HOW BOOK A ROOM

Please linked to the congress website.

Click on INFO and then on HOTELS.

You will find the booking forms.

GENERAL INFORMATION

CONGRESS VENUE

Hilton Sorrento Palace Hotel
Via Sant 'Antonio 13,
80067 Sorrento, Italia
Phone: +39 081 8784141

Hilton Sorrento Palace Hotel is located on the north coast of the Sorrentine Peninsula overlooking the city of Sorrento and the Bay of Naples. The hotel is just ten minutes' walk from the town center, all the historical and cultural attractions of Sorrento Town.



HOW TO REACH SORRENTO

Sorrento is perfectly connected to Naples International Airport and Central Station.



BY AIRPLANE

Naples International Airport is 55 km from Sorrento.

All the main airlines companies operate flights from/to Naples International Airport: Over 50 charter airlines operate flights from more than 40 European cities. All of the most important European Tour Operators offer package tours to the Campania area known for the hospitality of the local residents and the quality of the services for tourists.

From the Naples Capodichino International Airport to Sorrento by Bus

The Curreri bus departs from the Naples Capodichino airport terminal and arrives in Sorrento in a little over an hour. You can purchase your ticket on board for EUR 10. The bus stop is opposite the airport arrivals gate; buses arrive about ten minutes before every scheduled departure and there is ample space for luggage on board. Buses run daily. The bus service is comfortable and safe; sit on the right side to enjoy the beautiful views of the

Sorrentine peninsula along the way.

If your flight arrives after the last departs, your only alternative is to reach Sorrento by private transfer or taxi. The average rate for transfers from Naples to Sorrento is between EUR 80 and EUR 100. We recommend booking a transfer rather than taking a taxi, as you will have a driver waiting to meet you when your flight lands.

From the Rome Fiumicino Airport to Naples by Bus

A convenient option for those flying into Rome's Fiumicino airport is the direct bus from the Rome airport to Naples. The bus stops near the Circumvesuviana station in Naples, where you can catch the train to Sorrento.



BY TRAIN FROM THE NAPLES STAZIONE CENTRALE TRAIN STATION

High speed trains from Milan, Florence, and Rome arrive at Naples' Centrale train station.

From Naples Central Train Station the Circumvesuviana train line takes about 1 hour ride to reach Sorrento. Trains from 6.00 am to 9.00 pm every 30 minutes.

The Circumvesuviana train station is downstairs. Tickets cost less than EUR 4.



BY CAR

From Highway A3 Napoli - Pompei - Sorrento (Naples - Pompeii - Sorrento), exit at Castellammare di Stabia and continue straight following the signs to "Sorrento".

After passing through three tunnels and a few kilometers of curvy, scenic road, you'll pass through the towns of Meta, Piano, and Sant'Agnello and arrive in Sorrento.



BY HYDROFOIL

One of the most scenic and relaxing ways to reach Sorrento is by ferry from Naples. The Naples - Sorrento line is active all year long, and the routes depart from the Molo Beverello pier. You can reach the Naples port via the Alibus bus route which leaves from the Naples' Capodichino Airport.



PRIVATE TRANSFER

If you need to book a private transfer to reach Sorrento and the Hotel you can contact Russo Agency at info@russoagency.it

GENERAL INFORMATION

CONGRESS LANGUAGE

The congress' official language is English.

NAME BADGE

A name badge will be required for access to the congress area. Participants will receive a name badge when they check in at the registration desk. It must be worn at all times.

CERTIFICATE OF ATTENDANCE

A certificate of attendance will be issued to properly registered attendees. Certificates of attendance will be sent by email after the congress.

INVITATION LETTER

An official letter of invitation will be sent to you upon request. The invitation letter may be used by visitors to raise travel funds or to obtain a visa, but is not a commitment on the part of the organisers to provide any financial. Please contact the Organizing Secretariat, registrations@isfnf2022.org, to request a letter of invitation.

MOBILE PHONES

All participants are asked to switch mobile phones off or to silent mode during the scientific sessions.

ELECTRICITY

In Italy the electrical current is 220 volts AC (50 Hz). Electrical sockets comply with European regulations. In most hotels you will find adaptors for different types of plugs.

CURRENCY

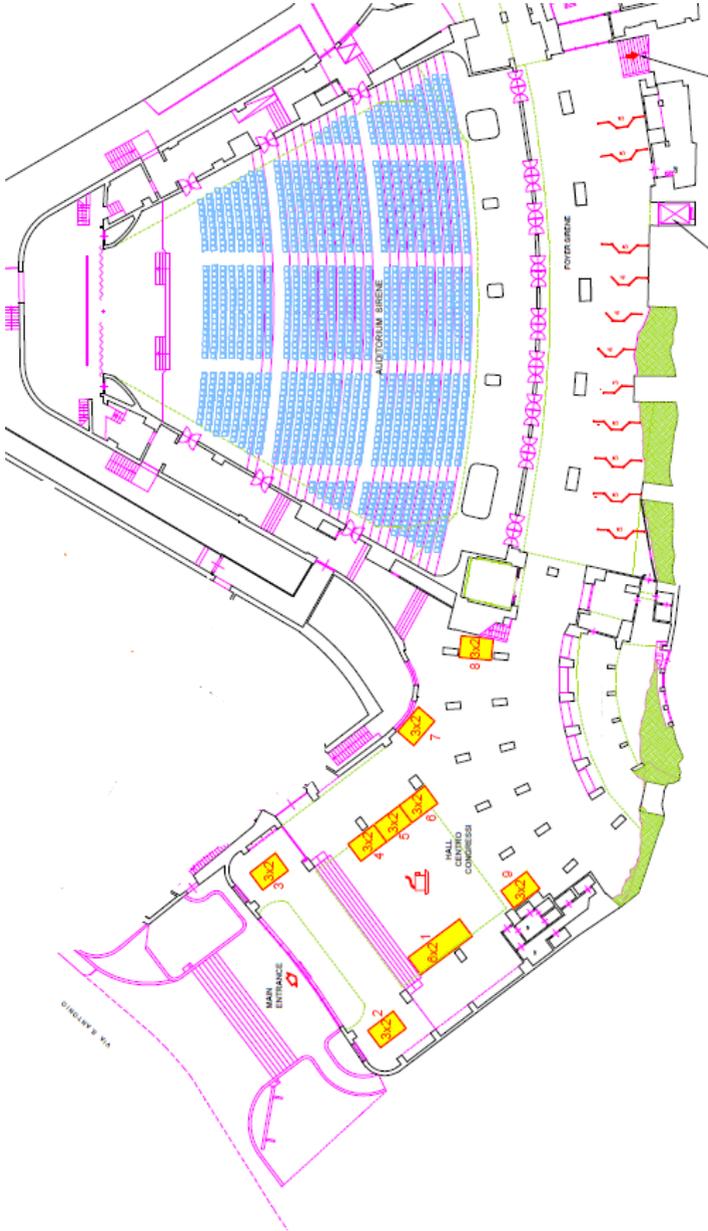
What currency is used in Italy?

Since 2001, the currency used in Italy is the euro. One euro is divided up into 100 euro-cents. There are eight different coins (1, 2, 5, 10, 20 and 50 euro-cents) and seven notes (5, 10, 20, 50, 100, 200 and 500 euros).

CREDIT CARDS

As well as in cash, purchases can be paid for using the most common credit cards. This payment system is common in Italian shops, which generally display the symbols of the credit cards they accept on the outside door. If you pay by credit card you will be asked to show an identity document. Travellers cheques (in USD or Euros) can also be cashed in Italian banks.

CONGRESS CENTER MAP



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ISFNF2022



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