

Australian Sea Urchin Aquaculture Workshop

When: 10:00 – 15:00, Tuesday 19th March, 2019

Where: Room G26, [BioSciences 1, University of Melbourne](#)

RSVP by March 1 to Tim Dempster, dempster@unimelb.edu.au

More info: <https://urchin.org.au/>

The global demand for delicious sea urchin roe is rising, while supply is dwindling. Aquaculture has the potential to fill the gap. With tasty tropical and temperate species, Australia is well placed to create a new seafood industry. What bottlenecks remain and how can research and development tackle them?

- Agenda -

- 10:00** Introduction (Tim Dempster, UniMelb)
- 10:05** Overview of the Japanese market (Yoshi Oyama, Japan International Food & Aquaculture Society)
- Industry perspectives**
- 10:20** Development of *Tripneustes* aquaculture (Adrian Smith, Mugenuni)
- 10:40** Tasmanian urchin industry (Imogen Fullagar, Weathering Change)
- 10:55** Development of *Heliocidaris* aquaculture (Scott Grierson, Aquatrophic)
- Current R&D aquaculture projects around Australia**
- 11:10** *Tripneustes* aquaculture in NSW (Ben Mos, Southern Cross)
- 11:30** *Heliocidaris* in Victoria (Fletcher Warren-Myers, UniMelb)
- 11:45** *Heliocidaris* in Tasmania (John Keane, UTas)
- 12:00** Seaweed culture for urchin diets in Japan (Prof. Hiroki Yagi, Otaru University of Commerce, Hokkaido)
- 12:15** Lunch
- Workshop – making a national plan for urchin aquaculture**
- 13:15-** Diet (David Francis, Deakin Uni)
- 15:00** Processing & export (Symon Dworjanyan, Southern Cross)
New technologies (Tim Dempster, UniMelb)
Fishery innovation (Steve Swearer, UniMelb)

