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The Marine Products
Export Development
Authority



Seafood Exporters
Association of India

With the technical cooperation of:



Food and Agriculture
Organization of the
United Nations



UNITED NATIONS
INDUSTRIAL DEVELOPMENT ORGANIZATION



Technical
Partner:



9 - 11 February 2026

Chennai Trade Centre,
Chennai, India

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**WORLD
SEAFOOD
CONGRESS
2026**

INDICATIVE THEMATIC AREAS AND PROGRAMME WORLD SEAFOOD CONGRESS 2026 Chennai, India, February 9-11, 2026

SUNDAY 8th FEBRUARY

Afternoon

Pre-Conference Thematic Workshops for Developing Countries, supported by:

- International Association of Fish Inspectors
- Food and Agriculture Organisation of the UN
- United Nations Industrial Development Organisation
- CGIAR Worldfish

Themes to be addressed:

- Challenges of Market Access for Developing Countries (the Trade-Development Nexus, food safety and sustainability compliance)
- Strengthening contribution of aquatic products to nutritional and inclusive sustainable livelihoods (FAO school feeding programs linking small-scale fishers)
- Role of non-traditional products and technologies in development (seaweeds, molluscs, safe processing, gender inclusivity)
- Bridging the finance gap for small scale blue economy operators in developing countries

Evening

- Welcome cocktail

MONDAY 9th FEBRUARY

Morning

Opening Session: Welcome and Keynote Addresses

- Department of Fisheries, Government of India
- International Association of Fish Inspectors
- Food and Agriculture Organisation of the UN
- United Nations Industrial Development Organisation
- CGIAR Worldfish

Health hazards, safety and nutrition of seafood

- Balancing health costs and benefits of consumption
- Health risk assessment and risk management decision making in seafood safety
- Assessing risks and appropriate levels of protection
- Optimising nutritional benefits of fish and mollusc consumption for target populations
- Emerging, newly- and non-regulated food safety hazards (e.g. PFAs, mineral oil hydrocarbons)

Afternoon

Challenges in seafood regulation, inspection and control

- Regulatory trends and impacts on aquatic product trade and development
- Challenges in organisation and management of sanitary competent authorities for market access
- Dual standards - regulatory differences between export & domestic markets
- Innovation in food safety and inspection methods
- Remote audits, monitoring and inspection of seafood; role of AI and digitisation
- Traceability tools for improving safety in the supply chain
- Importer and retailer perspectives on supply chain integrity

Assessing seafood safety and quality

- Detecting and preventing fish fraud
- Advances in laboratory methods for seafood testing
- Analytical tools in seafood traceability
- Indicators for seafood safety in the supply chain
- Challenges in fishmeal and animal feed safety

TUESDAY 10th FEBRUARY

Morning

Carbon neutrality and the seafood sector

- Marine ingredients and the intersection of fisheries and aquaculture
- Energy accounting methods and carbon footprints in aquatic product supply chains
- Advances in energy efficiency (refrigeration technology and role of solar power)

Markets for Sustainability Certification and Sectoral Responses

- Safety and sustainability in certification systems - benchmarking and validation
- Market-led fisheries and aquaculture improvement programmes
- Role of certification bodies in enhancing social and environmental justice

Afternoon

Ethical dimension of seafood trade

- Measuring ethical content of seafood
- The demand for ethical products
- Sentience and welfare concerns in aquaculture and capture fisheries
- Stunning and slaughter methods and engineering solutions

Corporate social responsibility in seafood supply

- Society and development – understanding the links to seafood trade
- Trade impact potential of CSR legislation
- Organisational responses in implementing CSR in seafood operations; the Indian model
- Measuring CSR performance in the supply chain
- Audit procedures and impact assessment methodology for CSR interventions
- Retailer perspectives - ethical labelling and consumer information

Solutions to forced labour

- Typology and measurement of human rights violations in fisheries and aquaculture
- Human rights legislation, monitoring and enforcement in fisheries and aquaculture
- Approaches to better work and welfare improvement in the seafood business
- Port-focused and at-sea solutions for monitoring labour conditions
- Trafficking of labour in the fisheries and aquaculture sectors

Evening

- Congress Dinner
- Awards Ceremony

WEDNESDAY 11th FEBRUARY

Morning

Seaweeds and macro/microalgae – blue food of the future:

- Novel products and applications for seaweeds and macro/microalgae.
- Emerging technologies used in the production and processing of seaweeds and macro/microalgae.
- Market development for seaweeds and macro/microalgae for human and animal nutrition.
- Food safety risks in the consumption of seaweed and macro/microalgae.
- Environmental and social impacts of seaweeds and macro/microalgae production; organisational challenges

Markets and distribution trends in the shrimp and crustacean trade

- Impacts of tariffs and non-tariff barriers on trade patterns and socioeconomics of global shrimp sector
- Yields, quality and value addition; advances in processing technologies
- Anti-microbial resistance and managing the veterinary residue issues
- Impacts of aquaculture biosecurity measures (disease free certification) on trade
- Links between forced labour and product safety in the supply chain

Science, processing technology and utilisation of aquatic products

- Innovation in Seafood Processing, packaging & distribution technology
- Optimising the economic utilisation of products from the aquatic environment
- Plant based seafood analogues and labelling challenges
- Challenges in the circular economy for fishery and aquaculture products
- Fishmeal and silage and animal feed processing technologies

Afternoon

- IAFI General Meeting

THURSDAY 12th FEBRUARY

- Local industry visits.