



BLUE_BOOST



Activity T3.3 - B_B Transnational Cross-Field Visits

Cross Field Visit Agenda

AGENDA

Cross-field visit Zadar, Croatia, 11th and 12th September 2019

Cross field visit – Zadar, Croatia	
Day 1 – 11 th September 2019 (Wednesday) (focus: fisheries, aquaculture, marine tourism)	
8:30	Departure of the boat from Zadar (precise location will be determined later)
9:30	Visit to the tuna farm of the company Kali tuna (island of Fulijski Otok)
13:00	Visit to the Nature Park Telašćica, Kornati archipelago
	Presentation of the agency Inovacija (on the boat during the navigation)
14:00	<i>Lunch in Nature Park Telašćica</i>
19:00	Arrival to Zadar
21:00	<i>Networking dinner</i> <i>(not covered by the project budget, at participants' own expense)</i>
Cross field visit – Zadar, Croatia	
Day 2 – 12 th September 2019 (Thursday) (focus: aquaculture and tourism)	
9:00	Departure from Zadar (city centre) to town of Nin
9:30	Visit to the company Solana Nin and its Museum of Salt
10:30	Visit to the company Cromaris – its factory in Zadar
12:30	Virtual tour of Zadar by the Tourist agency Magic Croatia
14:00	<i>Networking lunch</i>

DESCRIPTION OF THE STRUCTURES TO BE VISITED	POTENTIAL BENEFITS FROM THE VISIT
Day 1 11 th September 2019	
<p>1) KALI TUNA In 1996, KALI TUNA d.o.o. was established in Kali, Ugljan island, by two Croatian descendants from Australia, and is considered a pioneer of farmed Atlantic bluefin tuna business in the Mediterranean. Since their beginning, the production of Kali tuna has been increasing continuously and it is still considered as one of the most successful companies in the current market. Kali tuna products have been in high demand in the Japanese market where strict quality is required.</p> <p>Since 2015 the company has been a wholly owned subsidiary of the Japanese company J-Trading Inc. Under its leadership Kali tuna has once again made a step forward in production by adding completely new products to its product catalogue: cut/produced in cold chain at -60°C, evaluated as top sushi and sashimi quality.</p> <p>Farms All the Kali tuna farming locations are chosen for their exceptional sea purity and quality which is a basic precondition for quality fish farming. The company owns seven farms, two of</p>	<ul style="list-style-type: none"> • <i>Getting acquainted with the fisheries, fish farming and processing by high-quality methods</i> • <i>Acquiring knowledge about actions undertaken by a public institution aimed at the preservation of nature and contribution to local community and tourism development</i> <ul style="list-style-type: none"> ▪ <i>Introduction to institutional role in fostering innovation of the business sector and its links to educational, research and scientific institutions, encouraging technological transfer and</i>

<p>which are located in Istria (northern Adriatic), and five in Zadar's area (central Adriatic). Fulija farm The Fulija farm is situated along one of the ten islands that surround the island of Iž. More information: https://www.kali-tuna.hr/en</p> <p>2) NATURE PARK TELAŠĆICA Telašćica Bay is located in the central part of the eastern coast of the Adriatic Sea, in the south-eastern part of the island of Dugi Otok. For its extreme beauty, richness and importance, this bay surrounded by 13 islands and islets, together with 6 islets inside the bay itself, was proclaimed a Nature Park in 1988. Telašćica acquired the status of a protected area already in 1980 because of its valuable flora and fauna, geological and geomorphological phenomena, versatile sea bottom life, and interesting archaeological heritage. More information: http://pp-telascica.hr/?lang=en</p> <p>3) INOVACIJA Zadar County's INOVAcija Institution for the Development of Competence, Innovation and Specialisation was founded by a decision of the County Assembly on 18 June 2014. It unites Zadar County's development projects on which the County has been working since 2011 in coordination with the Ministry of Economy, Entrepreneurship and Crafts, and the Ministry of Regional Development and EU Funds, when the process of creating the Smart Regional Specialisation Strategy of the Republic of Croatia began. More information: http://www.inovacija-zadar.hr/en/</p>	<p><i>commercialisation of research results.</i></p>
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**Day 2
12th September 2019**

<p>4) SOLANA NIN At the Nin Saltworks the salt is not produced by the machines. It is not produced by the man either. The salt is produced by the sun, sea and wind. The salt from Nin is ecological, therapeutic and biodynamic because in its production, besides people, participates diverse wildlife, plenty of beaches and healing mud. At the Nin Saltworks salt has been produced with love, traditionally, and in coexistence with nature for 1,500 years. For generations the Nin salt fields have been giving the best of the sun, the Adriatic Sea and the wind from Velebit. Nin salt is ecological, harvested by human hands, completely natural and biodynamic. It is suitable for everyday use both nutritionally and medicinally. Museum and House of salt The Saline Nin is visited annually by 70,000-100,000 people. The whole saline is a magical museum. It is over 1500 years old. The Roman gate, stones from the Illyrian time, the Bora of the Velebit, the medicinal mud, over 200 bird species and ancient tools testify about it. The saline tells a story about salt throughout the history, wars, celebrations, love, joy and work. During this time many things have changed, but one thing</p>	<ul style="list-style-type: none"> • <i>Introduction to the ecological salt production Demonstration of connecting of industry with tourism</i> • <i>Getting acquainted with the growing, processing and sale of Adriatic fish and shellfish in the company which is the Croatian aquaculture leader</i> • <i>Demonstration of innovative tourist offer and use of modern technology in marine and coastal tourism services.</i>
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remained unchanged. The salt is just as before gathered with hands with lots of love and joy. Over the generations the saline fields from Nin give the best of the sun, the Adriatic Sea and the Bora of Velebit.

More information: <http://www.solananin.hr/en/home/>

5) CROMARIS

Cromaris is a Croatian aquaculture leader, specializing in the cultivation and processing of white fish with specific emphasis on sea bass, sea bream and shellfish.

Long ago, in the year 1981 in the city of Nin, not far from Zadar, one of the first fish hatcheries in the Mediterranean was opened. In the year 2015, on the place of the old hatchery, one of the most modern facilities for sea bass and sea bream spawning in Europe was opened for business. This new hatchery increases the annual production capacity from 15 million to 40 million fry, and the production technology in the new highly automated facility allows a shorter development cycle with an increase of fry quality. During the cross-field visit the plant will be in overhaul and the visit won't be possible.

Fish processing plant

By the end of 2012 a new facility in Zadar was opened, equipped with the latest technology for fish sorting and processing. Fish is sorted immediately after harvesting and once the sorting has finished, it is packed in polystyrene boxes and, depending on orders, sent either fresh to the market or processed into fresh fillets, packed fish, smoked and marinated fish. Product smoking and marinating is accomplished by traditional methods without the use of artificial additives and preservatives.

For its innovative project, an innovation voucher was awarded to the company by the Croatian Chamber of Economy in the project BLUE_BOOST – Interreg Adrion project.

More information: <http://www.cromaris.hr/en>

6) ZADAR VIRTUAL TOUR –TOURIST AGENCY MAGIC CROATIA

Virtual Reality tour of Zadar's history is a walking tour through Zadar's old town in which one discovers how 7 "must see" locations looked in different time periods. It includes 360° views, 3D objects, high-resolution visuals, animations, sound effects and audio guide. Thanks to the modern technology and virtual reality glasses, Zadar's history is now closer than ever. User can enjoy the panoramic view of the Zadar's peninsula standing in the hot-air balloon, stand in the center of antique Forum, discover how Zadar looked during bombing in World War, discovering more than 2000 years of Zadar's history.

The tourist agency Magic Croatia for its project won the innovative voucher in the project 4helix+ - Interreg Mediterranean, from the project partner Croatian Chamber of Economy.

More information: <https://www.magic-croatia.hr/en/>