

4helix+ project

“Blue bootcamp”

Kneževa palača, Poljana Šime Budinića 3, 23000 Zadar, Croatia

9 - 10 April 2019

PROGRAMME



“BLUE BOOTCAMP”

Zadar, Croatia, 9. – 10. April 2019

Kneževa palača

Poljana Šime Budinića 3, Zadar

Focus: Coastal and Maritime Tourism; Aquaculture; Shipbuilding

The Zadar Blue Bootcamp is a part of 4helix+ project interclustering activities which will offer the chance to increase international attitude of all project partners and of the other institutional or non-institutional key innovation actors of the eight maritime regional eco-systems in terms of exchanging/transfer of experiences, solutions and capacity building.

Thanks to the Blue bootcamp activities the targeted clusters consolidate their skills of interclustering within the maritime sector and cross-fertilization with other growing industries, i.e. creative/cultural industries.

The event will develop multi-disciplinary working techniques in a real world setting. It is a hands-on experience where existing or aspiring Blue Entrepreneurs have the chance to work intensively with selected regional/transn. NEW INNOV.AGs+CCIs from the other 7 PP areas (selected with public EoI for allocation of travel fiches) to:

- explore, diagnose their individual innovation needs;
- generate new embryonic business ideas&solutions to be developed-possibly- thanks to funding from forthcoming voucher sc.

Also, guidance for potential Blue young startupper, matchmaking between S&D of Blue innovative niche/subthemes jobs,etc. will be enabled.

Working lanugage of the event will be English.

DAY 1
9 April 2019 (Tuesday)

13:00 – 14:00	Registration of participants and Lunch
14:00 – 14:15	<p>Institutional welcome - Croatian Chamber of Economy – Zadar County Chamber representative</p> <p>Overview of the Zadar Blue bootcamp agenda - Mr. Ivan Jadreško, Croatian Chamber of Economy – Zadar County Chamber</p>
14:15 – 14:30	<p>Zadar County Development and current situation in the Blue economy of the Zadar County</p>
14:30 – 14:45	<p>University of Zadar – Department of Ecology, Agronomy and Aquaculture Blue Economy projects</p>
14:45 – 15:10	<p>Presentation by the Agency for Rural Development of Zadar County AGRRA Mr. Branimir Baždarić, B.Sc., Fisheries and Mariculture Adviser, Zadar County Rural Development Agency - AGRRA</p>
15:10 – 16:00	Pitch session of Knowledge providers (KPs) from all partner countries
16:00 – 16:30	Coffee break
16:30 – 17:30	Pitch session of SMEs of the Zadar County
17:30 – 17:45	Preparation for B2B meetings and matching for the 2 nd day
17:45 – 18:00	Introduction on 2 nd day programme and Closure

DAY 2
10 April 2019 (Wednesday)

8:30 – 9:00	Registration of participants and welcome coffee
9:00 – 9:30	Call for innovation vouchers 4helix+ - Mrs. Vesna Vertovšek, Local innovation committee member
9:30 – 10:30	Working groups –SMES/KPs innovative project ideas for Voucher call – LICs guidance
10:30 – 12:30	B2B meetings between blue SMEs and KPs from creative industries
12:30 – 13:15	Lunch
13:15 – 16:30	Field visit (to a company)
16:30	Closure

Practical information:

Venue

Kneževa palača (Rector's Palace), Poljana Šime Budinića, Zadar

<https://goo.gl/maps/aVztfSnijdJ2>



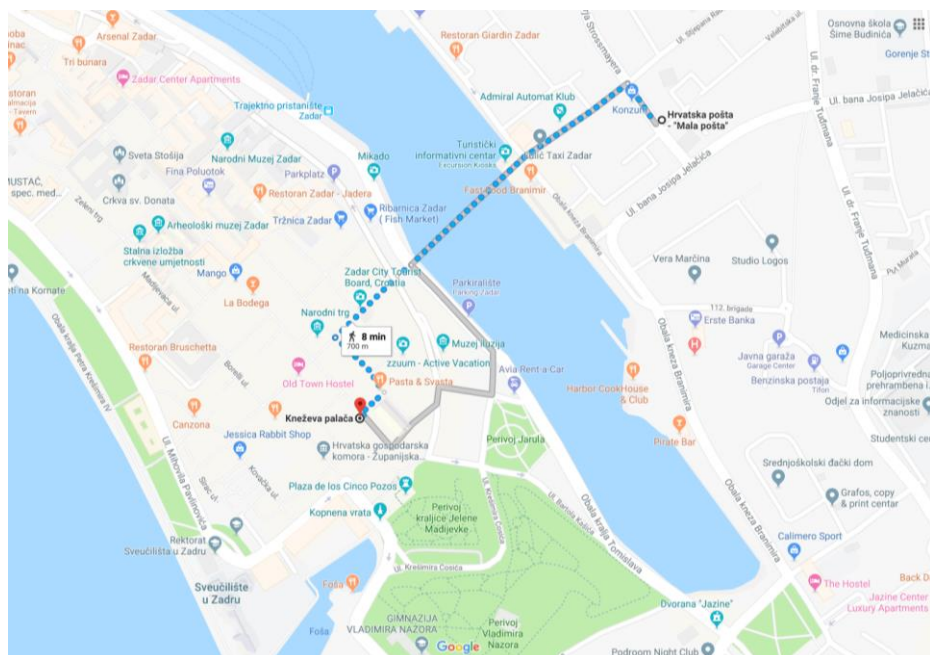
How to arrive

From Zadar airport:

- By taxi
- By bus to the main bus station (Kolodvor)

Event location is in Pedestrian area.

- **By bus** from the main bus station (Direction-Poluotok) to the last bus station By all other bus lines in direction main bus station (Kolodvor) on station “Mala Pošta” and then 5 minutes walking to the old town.



- **By taxi**

<https://www.zadar.travel/en/journey-planner/taxi-service#.XIjkhUxFyUk>

Suggested hotels in Zadar

Hotel Bastion 4*

<http://www.hotel-bastion.hr/>

ALMAYER Art & Heritage Hotel

<http://almayer.hr/>

Hotel Kolovare 4*

<http://www.hotel-kolovare.com/en/>

Art Hotel Kalelarga 4*

<http://www.arthotel-kalelarga.com/en>

Teatro Verdi Boutique Hotel 4*

<https://www.booking.com/hotel/hr/teatro-verdi-boutique.hr.html>

Club Funimation Borik 4*

<https://www.falkensteiner.com/en/hotel/borik>

Hotel Adriana 4*

<https://www.falkensteiner.com/en/hotel/adriana>

Family Hotel Diadora 4*

<https://www.falkensteiner.com/en/hotel/diadora>

Hotel ZaDar 4*

<http://hotelza-dar.com/en>

Hotel Mediteran 3*

<https://www.mediteran.hr/en/restoran/>

Field visit: Solana Nin – *Story of salt*

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

For centuries, Nin Saltworks gives life. It has nurtured many generations. It has given many plants and animals a home. Love for the salt has transferred from generation to generation. Even the Roman emperors at their feasts enjoyed the salt's abundance of flavors. Roman gate, still located at the salt pans, testify of the age of our salt pan. At those ancient times, salt was exchanged for gold, ounce for ounce, and it is well known that Roman soldiers were paid with our salt. Roman term for this kind of payment was *salarium* – it is believed that the term „salary“ originates from that.



In 1500, Venetians bought salt pans on Adriatic sea, including our Nin Saltworks. Since it was a rival to their salt pans, they shut it down for 500 years. They could not shut down life. Nin Saltworks was still alive and biodynamic ecosystem. Even today, it still lives and produces at the same way. Located at the shallow lagoon of the Nin bay, it covers an area of 55 hectares. In the wider area there is no industry or extensive agriculture, and the area of Nin Saltworks Nin is located between five Croatian national parks (Plitvice, Paklenica, Northern Velebit and Krka), which further testifies of the purity and an unspoiled natural environment.



How is the Nin salt actually produced?

Production at the Nin Saltworks in a natural and ecological way goes through five stages. The first four stages are the evaporation of sea water of the Adriatic sea thanks to the sunny and warm days, and the fifth stage is crystallization where the concentrated sea water (brine) transforms from liquid to solid state.

With the help of sunshine and windy days it takes 8 mm of water to evaporate 1 mm of salt. At the Nin Saltworks, the salt is collected on several occasions, and the first "harvest" is done when there is a 15-20 mm layer of sea salt. Prior to the "harvest", i.e. the collection of salt, the brine is discharged for the salt to grate, i.e. to be dry. Fresh salt is then manually collected on piles and transported to the warehouse.

The average production of sea salt in the last 10 years at the Nin Saltworks is 3200t. Production of sea salt conducive to high temperatures and winds are favorable to the production of sea salt, especially "dry" south breeze and light bora. Season "harvest" lasts on average 63 days during the spring, summer and early fall.





Project Partners



SVIM - Sviluppo Marche S.r.l. (IT)
Lead Partner



University of Camerino (IT)



Central European Initiative (IT)



Thessaloniki Chamber of Commerce
and Industry (GR)



Croatian Chamber of Economy
Zadar County Chamber (HR)



Official Chamber of Commerce,
Industry and Shipping of Seville (ES)



XXI Dinamic Network (PT)



Albanian Development Fund (AL)



Cambra de Comerç
de Barcelona
Barcelona Official Chamber of
Commerce, Industry,
Services and Navigation (ES)



Chamber of Commerce and Industry
Marseille Provence (FR)

For more information:

Lead Partner

SVIM - Sviluppo Marche S.r.l. / segreteria@svim.eu

Communication

Central European Initiative - CEI / euprojects@cei.int

<https://4helix-plus.interreg-med.eu>