Aquaculture: Myths and Facts

Workshop Report



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@UN Ocean Conference One Sustainable Ocean Side Event



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Intergovernmental Oceanographic Commission



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Participants Origin

North America Europe - Portugal United Kingdom Portuga Taiwan Spain /Colombia Portuga Porto United States of America Europe Asia

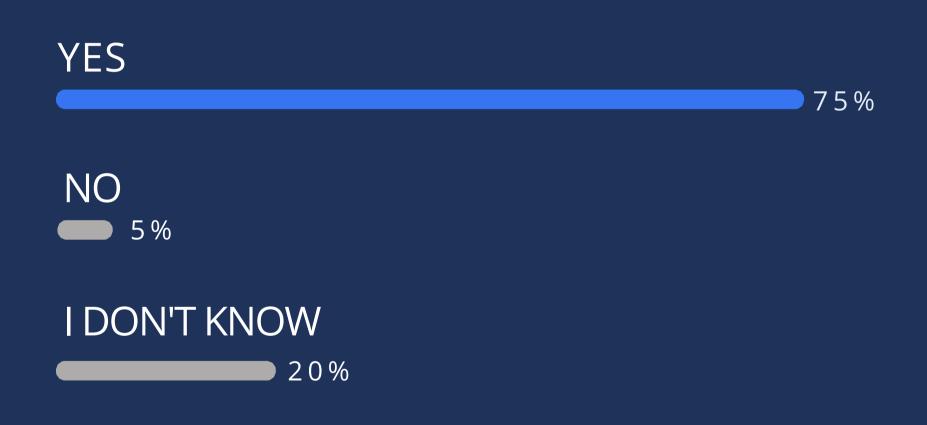






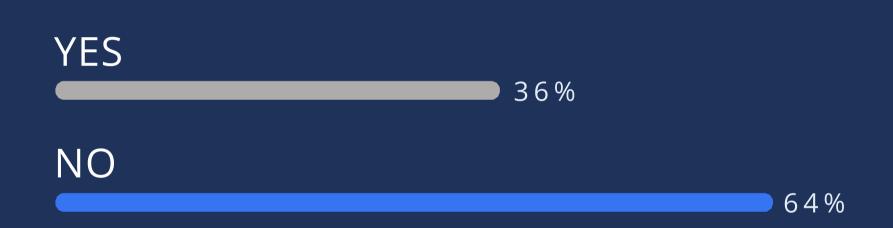


Do you eat fish from aquaculture?





Can you distinguish wild fish from aquaculture fish?





Myths and Facts: Q&A Why Aquaculture

What is the ultimate goal of Aquaculture?



Myths and Facts: Why Aquaculture

The ultimate goal is to produce the most nutritional animal protein in the most sustainable way, and so it can reach most of the people in the world



Until what point the development/growth of aquaculture is sustainable?

What are the criteria to be observed?



Aquaculture is the most sustainable way of producing animal protein

There are some sustainability issues regarding feeds

Research is helping to overcome this issues, namely by turning to sustainable ingredients



The industry, together with science, is putting major efforts into finding new sources of ingredients, such as:

- insect-based feeds
- single cell proteins
- algae meal
- co-products from the fish industry



So, the ingredients used come primarily from circular economy and do not compete with human nutrition



Myths and Facts: Q&A Economy

What can be done to double or triple Portuguese aquaculture production?



Myths and Facts: Top Q&A

In Portugal, increasing production would greatly improve our economy since right now we import more than 60% of the fish we eat



Myths and Facts: Top Q&A

Portugal needs investment from both private and government to increase aquaculture production

Politicians need to be aware and to look at aquaculture as a real solution and a source of wealth and economic benefits for the country



1.When shopping, choose local seafood, from your country

If not available, go for European origin





- Freshness
- Environmental sustainability
- Local economy support
- Food safety



2. Antibiotics are not used preventively in the EU

The preventive use of antibiotics was banned in EU in 2006



When it is necessary, for clinical reasons, to give antibiotics to fish, this process is done by a certified veterinarian, using as little as possible and as allowed by law



After the antibiotic treatment, fish go through a "mandatory quarantine" process, being retained until all traces of antibiotics disappear

Only after this period fish may be harvested for human consumption





In other words, they have not been used in the EU, in any type of animal production, for 40 years







There are four schemes responsible for most of the certified aquaculture production:

- Aquaculture Stewardship Council (ASC)
- Global Aquaculture Alliance Best Aquaculture Practice (GAA BAP)
- Global G.A.P. (GG) and
- Friend of the Sea (FoS)3



 Each certification standard has a list of indicators and corresponding requirements that are meant to ensure responsible practices of sustainability (e.g. environmental, social)



Note that for small family businesses it's unaffordable to incorporate certification schemes into their business, however, if located in the EU they can be considered trustworthy



Although certification schemes are targeted for corruption in some countries, we believe that they are key facilitators for behavioral change in the industry



Final Poll

Who believes aquaculture can be the solution to allow every community to feed itself?

Who is ready to fall in love?





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