

## Aquaculture news alert (sent by email 5 January 2012)

This Seafish aquaculture industry news e-alert covers news items, legislation and reports. Seafish aquaculture web page: <http://www.seafish.org/aquaculture> For guides and information see: <http://www.seafish.org/aquaculture/guides-and-information->

### Seafish news

- **Aquaculture Common Issues Group. The next meeting is Thursday 15 March 2012. Contact [k\\_green@seafish.co.uk](mailto:k_green@seafish.co.uk)  
See: <http://www.seafish.org/aquaculture/aquaculture-common-issues-group->**
- For a **Seafish summary** on FAO Aquaculture 2010 see: [http://www.seafish.org/media/publications/SeafishSummary\\_FAOAquaculture2010\\_201112.pdf](http://www.seafish.org/media/publications/SeafishSummary_FAOAquaculture2010_201112.pdf) and FAO Europe Regional Review 2010 (Aquaculture) see: [http://www.seafish.org/media/publications/SeafishSummary\\_FAOAquacultureEurope2010\\_201112.pdf](http://www.seafish.org/media/publications/SeafishSummary_FAOAquacultureEurope2010_201112.pdf)
- **Feed fish and fishmeal news. See:** <http://www.seafish.org/aquaculture/fishmeal-and-fish-oil>
- **Great results for Seafish 'Fish is the Dish' campaign.** 14 December 2011. Seafish reports a superb response to its 'Fish is the Dish' campaign. Launched in October, it has so far reached 120,000 consumers (twice as many as anticipated by this early stage) and on 14 December was ranked the UK's 15<sup>th</sup> 'Most Talked About' blogging campaign by [Tots 100 Brand Index](#) - two places behind Tesco. <http://www.seafish.org/about-seafish/news/great-results-for-seafish-fish-is-the-dish-campaign->

### UK Aquaculture Forum

The last meeting was held in Brussels on 4 and 5 October 2011. The presentations can be found at <http://www.seafish.org/aquaculture/aquaculture-common-issues-group->

### Certification

**WWF Shrimp Aquaculture Dialogue Releases Final Draft of Standards.** 21 December 2011.

The Shrimp Aquaculture Dialogue has released the final draft of global standards for certifying farmed shrimp. This version of the standards is being used to create an Audit Manual and will be subject to voluntary field testing on selected farms. Final standards will be handed over to the Aquaculture Stewardship Council (ASC), during the first half of 2012. <http://www.worldwildlife.org/what/globalmarkets/aquaculture/dialogues-shrimp.html>

**Best Aquaculture Practices Certifies First Salmon Farm.** 12 December 2011.

Best Aquaculture Practices certified its first salmon farm. Mainstream Canada's Brent Island farm near Campbell River, British Columbia, Canada, was audited in October and received its formal BAP certification notification 12 December.

<http://www.gaalliance.org/newsroom/news.php?Best-Aquaculture-Practices-Certifies-First-Salmon-Farm-52>

**How green is your eco-label? Comparing the Environmental Benefits of Marine Aquaculture Standards.** University of Victoria, Seafood Ecology Research Group.  
8 December 2011.

A new report by the University of Victoria (supported by the Pew Environment Group), ranks eco-labels intended to distinguish seafood produced with less damage to the environment. The report is designed to help seafood buyers sort through competing sustainability claims and better identify those labels that result in farming methods with less damage to the ocean. **For a Seafish summary of the report see:**  
[http://www.seafish.org/media/publications/SeafishSummary\\_HowGreenisYourEco-label\\_201112.pdf](http://www.seafish.org/media/publications/SeafishSummary_HowGreenisYourEco-label_201112.pdf)

**Reports/brochures/web sites/presentations**

**Global Aquaculture Advocate.** Jan/Feb 2012.

<http://www.gaalliance.org/mag/2012/Jan-Feb/download.pdf>

**Fisheries and Aquaculture in Europe.** December 2011.

[http://ec.europa.eu/fisheries/documentation/magazine/mag54\\_en.pdf](http://ec.europa.eu/fisheries/documentation/magazine/mag54_en.pdf)

**Globefish reports – Shrimp.** December 2011.

<http://www.globefish.org/shrimp-december-2011.html>

**Seafood Scotland Newsnet 2011 Roundup.** 21 December 2011.

<http://www.seafoodscotland.org/images/Seafood%20Scotland%202011%20Round-up.pdf>

**Articles Include:**

- Helping you to reduce costs and improve efficiency. New “maximising value” project running through 2011/2012 can help you improve efficiencies, reduce costs, raise standards and remain competitive in the challenging economic climate. Up to £2,500 per company is available to engage external expertise to assist with areas such as: SALSA, BRC and MSC Chain of Custody accreditation; Waste management; Health & safety improvements; Business improvement training; Improving yield; Reducing water usage; Improving production planning; Value added & more.

<http://www.seafoodscotland.org/en/news/356-qmaximising-valueq-programme.html>

- Scottish Government funded ‘Seafood in Schools’ project, working with over 100 schools during 2011/2012 School Year. Focus on: Where does seafood come from? How does seafood reach our plate? Why is seafood good for us?

<http://www.seafoodinschools.org>

**GOAL 2011 – 6-9 November 2011.**

Presentations are now available online.

<http://www.gaalliance.org/GOAL2011NEW/goal-presentations.php>

**Shellfish Association of Great Britain.** 6 December 2011.

New membership structure.

[http://www.shellfish.org.uk/SAGB\\_Publications.php?thisfolder=28](http://www.shellfish.org.uk/SAGB_Publications.php?thisfolder=28)

Shellfish Acronyms. Updated list.

<http://www.shellfish.org.uk/files/49204Shellfish%20Acronyms.pdf>

## **General news**

### **The Crown Estate's latest rent review includes funding boost for aquaculture research and development.** 21 December 2011.

The Crown Estate is to increase its annual investment in aquaculture research and development to over a quarter of a million pounds from 2013, continuing to support a sector which is vital to the Scottish economy.

[http://www.fishupdate.com/news/fullstory.php/aid/16794/The\\_Crown\\_Estate\\_92s\\_latest\\_rent\\_review\\_includes\\_funding\\_boost\\_for\\_aquaculture\\_research\\_and\\_development.html](http://www.fishupdate.com/news/fullstory.php/aid/16794/The_Crown_Estate_92s_latest_rent_review_includes_funding_boost_for_aquaculture_research_and_development.html)

### **IFFO's new Improvers' Programme offers step-by-step progress towards fishmeal and fish oil certification.** 15 December 2011.

The International Fishmeal and Fish Oil Organisation has launched its new Improvers' Programme for fishmeal and fish oil producers. IFFO's partner in the Improvers' Programme is Sustainable Fisheries Partnership and the project was developed in consultation with the United Nations FAO. Initial development is funded by major retailers and aquafeed producers, including EWOS and Sainsburys.

<http://www.iffonet.net/news.asp?nID=121>

### **Consultation on future of aquaculture and fisheries.** 12 December 2011.

The consultation also includes proposals to update enforcement provisions for aquaculture and fisheries, and a review of the approach to cost sharing and charges. The consultation runs until 2 March 2012.

<http://www.scotland.gov.uk/News/Releases/2011/12/12102835>

### **Scottish fish escapes drop to six-year low.** 12 December 2011.

Latest figures from the Scottish Government show that an estimated 37,963 fish escaped from salmon and rainbow trout farms in 2010, the lowest number since 2005.

<http://www.intrafish.com/global/news/article1262631.ece#>

### **UK fish farm runs into difficulties.** 12 December 2011.

The Welsh Government is holding talks with a joint Greek-Saudi-owned aquaculture company to secure the future of one of the UK's largest fish farms which is facing difficulties. <http://www.fishupdate.com/news/fullstory.php/aid/16726>

### **New Scottish export strategy for Asia.** 9 December 2011.

The First Minister has announced good news for Scottish salmon producers who have netted almost 20 million pounds in exports of fresh Scottish salmon to China in just nine months since a Scottish Government-brokered agreement enabled direct exports.

The figures come as the First Minister launched a new food and drink export strategy for Asia.

[http://www.scottishsalmon.co.uk/media/news\(2\).aspx](http://www.scottishsalmon.co.uk/media/news(2).aspx)

<http://www.scotland.gov.uk/News/Releases/2011/12/09130523>

### **Pangasius at a crossroads.** 9 December 2011.

It seems that pangasius may no longer be the all-popular fish that it once was. Image problems and a substantial price increase are harming Vietnamese pangasius sales, especially in Europe, which is the major market. In official terms, pangasius is performing well. Overseas sales of frozen pangasius fillets are expected to hit USD 1.6 billion this year, a significant improvement on 2010. However, other reports from inside Vietnam indicate that all is not well with this fast-growing farmed freshwater fish. As well as instigating a television program (shown in Germany in March), which did a hatchet job on the Vietnamese pangasius industry, WWF also placed pangasius on its red list. In

addition the price at which pangasius is exported is no longer the big attraction to major fish buyers that it once was.

<http://www.seafoodsource.com/newsarticledetail.aspx?id=13187>

**Consultation on welfare of farmed fish.** 8 December 2011.

The Farm Animal Welfare Committee has launched a consultation on the welfare of farmed fish, including welfare at slaughter.

<http://www.defra.gov.uk/fawc/files/Consultation-on-the-Welfare-of-Farmed-Fish-including-welfare-at-slaughter.pdf> Responses to the FAWC Secretariat please by 24 February 2012. E-mail: [richard.aram@defra.gsi.gov.uk](mailto:richard.aram@defra.gsi.gov.uk) <http://www.defra.gov.uk/fawc>

**Global warming benefits parasites, disadvantages fish: study.** 6 December 2011.

Scientists from the University of Leicester's Department of Biology have found that higher water temperatures allow parasitic worms that infect fish to grow four times faster and influence the fish to prefer warmer temperatures. This study is one of the first to prove that global warming affects how parasites and their hosts interact.

<http://fis.com/fis/worldnews/worldnews.asp?l=e&ndb=1&id=48220>

**Fish Health The Cornerstone Of Irish Aquaculture.** 6 December 2011.

A comprehensive manual on fish health for Ireland's salmon and trout farming industry has been launched recently. The manual – The Farmed Salmonid Health Handbook - contains detailed and practical information on all aspects of fish stock care ranging from veterinary issues, environmental protection, feed and nutrition, treatments and current legislation. <http://www.ifa.ie/LinkClick.aspx?fileticket=JnLUGHOaf7k%3d&tabid=611>

**New EU fund to help deliver CFP reform.** 5 December 2011.

THE European Commission has proposed a new fund for the EU's maritime and fisheries policies for the period 2014-2020: the European Maritime and Fisheries Fund (EMFF). This new fund will replace the existing European Fisheries Fund (EFF) and a number of other instruments. The proposed envelope amounts to € 6.5 billion for the period 2014 to 2020. Struan Stevenson pointed to several welcome measures in the package, including more focus to be put on aquaculture, and said: "We need to invest more in research, development and innovation in this industry, as Europe is only 40 per cent self-sufficient in fish and we have to import the other 60 per cent. This means there is a fantastic opportunity to expand EU fish farming if we are prepared to provide the necessary financial support."

<http://www.fishupdate.com/news/fullstory.php/aid/16690>

<http://www.fishnewseu.com/latest-news/world/7198-european-maritime-and-fisheries-fund--the-details.html>

<http://fis.com/fis/worldnews/worldnews.asp?l=e&ndb=1&id=48167>

**More on Norovirus in oysters:**

**New Research Identifies Norovirus Levels In Oysters.** 29 November 2011.

Research published by the Food Standards Agency shows that 76 per cent of oysters tested from UK oyster growing beds contained norovirus. The virus was detected at low levels in more than half of the positive samples (52 per cent). Between 2009 and 2011, Cefas scientists took samples from 39 oyster harvesting areas across the UK. More than 800 samples of 10 oysters each were tested.

<http://www.food.gov.uk/news/newsarchive/2011/nov/norovirus>

- **Fat Duck had single worst restaurant norovirus outbreak, says study.**  
6 December 2011. Scale of poisoning blamed on infected oysters 'exceeded any other commercial restaurant-associated norovirus outbreaks'.  
<http://www.guardian.co.uk/lifeandstyle/2011/dec/05/fat-duck-restaurant-norovirus-outbreak?newsfeed=true>  
<http://www.telegraph.co.uk/foodanddrink/restaurants/8936725/Fat-Duck-awaited-six-weeks-to-report-food-poisoning.html>
- **Testing service launched as UK oyster industry comes under fire**  
The United Kingdom's National Laboratory Service, in a joint venture with Aquatic Water Services has launched a new shellfish testing service, AquaProva. <http://www.intrafish.com/global/news/article1262262.ece>
- **SAGB press release in response to FSA norovirus in oysters study.**  
29 November 2011. The SAGB welcomes all research and data with regard to improving an understanding of norovirus (NV) in society, the environment and shellfish. Industry willingly supplied product for this research in an attempt to give improved knowledge on the subject. Consumer protection is taken very seriously by the industry with cultivators operating management techniques to mitigate against supplying infected shellfish to the market place.  
<http://www.shellfish.org.uk/files/3853029Nov%20FSA%20press.pdf>
- **FSA letter to SAGB.** 29 November 2011. Our Chief Scientist has clearly stated in broadcast interviews that this research has not identified any new food safety risk. What it has done for the first time is to provide systematic evidence of the prevalence and levels of norovirus in oysters for the whole of the UK. This confirms previous studies conducted on an ad hoc basis and there is nothing in this study to indicate that risks from norovirus are any more or less than previously known. Consequently our advice to consumers has not changed. People can continue to enjoy eating raw or lightly cooked oysters but should be aware that there is some risk. However, we do advise that older people, pregnant women, very young children and people who are unwell should avoid eating raw or lightly cooked shellfish to reduce their risk of getting food poisoning.  
[http://www.shellfish.org.uk/files/41716Response%20to%20david%20Jarrad%20on%20Norovirus\\_final%2029-11-11.pdf](http://www.shellfish.org.uk/files/41716Response%20to%20david%20Jarrad%20on%20Norovirus_final%2029-11-11.pdf)
- **Seafish comment on norovirus.** 29 November 2011. Paul Williams, Chief Executive of Seafish said: "We welcome the publication of the Cefas investigation into the presence of norovirus in oyster harvesting areas as a contribution to an existing and informed debate. Given considered review, this report may contribute to the existing development of good management practice guidance in the live bivalve mollusc sector from Seafish. "Industry have used active management measures to lower the number of illness incidents linked to oysters. Some measures have included voluntary restrictions on harvesting and adopting intensive depuration profiles. We look forward to incorporating this work into the extensive knowledge base held at a local level by harvesters in this sector." <http://www.seafish.org/about-seafish/news/seafish-comment-on-the-norovirus>

### **January events and meetings**

**January**      **Date tbc. Southern Shellfish Training Centre – Bivalve Purification Operations Course**, Brixham Sea Farms, Dartside Quay, Galmpton, TQ5 0EH. Cost £100.00. Contact Martin Syvret. M: 07966 461810. E: [training@aquafishsolutions.com](mailto:training@aquafishsolutions.com)

## Looking ahead

**6 - 8 March**            **North Atlantic Seafood Conference**, Oslo.  
<http://www.nor-seafood.com/>

**22 – 24 March**        **Fishing, Aquaculture & Seafood Expo**, SECC, Glasgow.  
<http://www.fishingexpo.co.uk/index.php>

**24 – 27 April**         **2012 European Seafood Exposition**, Brussels Exhibition &  
Conference Centre, Brussels, Belgium.  
<http://www.euroseafood.com/11/public/enter.aspx>

**1 – 4 May**             **Skretting Australasian Aquaculture 2012**, Melbourne  
Convention and Exhibition Centre, Melbourne, Victoria,  
Australia.  
<http://www.aquaculturenorthamerica.com/event/skretting-australasian-aquaculture-2012/>

**7 – 11 May**            **World Fisheries Congress**, Edinburgh, Scotland.  
<http://www.6thwfc2012.com/>

**23 – 24 May**         **Aquaculture UK 2012**, Macdonald Highland Resort,  
Aviemore, Scotland.  
<http://www.aquacultureuk.com/>

**1 – 5 September**    **AQUA 2012**, Prague, Czech Republic.  
<http://www.easonline.org>    <http://www.was.org>

**6 – 8 September**    **10<sup>th</sup> International Seafood Summit**, Hong Kong.  
<http://www.seafoodsummit.org/>