



UNIVERSITY of
STIRLING



#SeafoodMattersUK

23-24 June, University of Stirling

Dave Little

Professor and Deputy Head of the Institute



What is ARCH-UK?

- ARCH-UK is an integrated aquaculture network that aims to solve the shared and specific issues preventing the sustainable growth in all sectors of the UK aquaculture industry.
- It is funded by the BBSRC/NERC UK Aquaculture Initiative for 4 years commencing 1 March 2017.





What are the goals of ARCH-UK?

- To develop a community of people working together drawing in new researchers
- To develop a strategic aquaculture research agenda for the U.K.
- To assist the RCUK in building a UK academic capability to underpin capacity that meets the long term needs of industry
- To encourage exchange of knowledge
- To facilitate development of solutions to community-level challenges
- To encourage translation of new technologies
- To help improve the contribution of the UK aquaculture industry to national food security



What are the working groups?

- WG1: Finfish nutrition
- WG2: Finfish health and welfare
- WG3: Shellfish health and disease
- WG4: Human health and food safety
- WG5: Stock improvement
- WG6: Markets, economics, social science and technology development
- WG7: Environmental interactions, climate change and environment and capacity
- WG8: Career development & training

Why does Seafood matter?

and how can it contribute to individual,
community and planetary health?



Two key interlocking reasons for urgent diet transformation

Current diets are leading to increasingly unhealthy people in the UK *and* are contributing to climate change and loss of biodiversity that are existential threats to life on Earth

Moving to plant-based diets

Reducing the proportion of animal-source food

The EAT-Lancet Commission on Food, Plant and Health



The Lancet Commissions

Food in the Anthropocene: the EAT-Lancet Commission on healthy diets from sustainable food systems



Walter Willett, Johan Rockström, Brent Loken, Marco Springmann, Tim Lang, Sanja Vermeulen, Tara Garnett, David Tilman, Fabrice DeClerck, Amanda Wood, Malin Jonell, Michael Clark, Line J Gordon, Jessica Fanzo, Corinna Hawkes, Rami Zurayk, Juan A Rivera, Wim De Vries, Lindive Majele Sibanda, Ashkan Afshin, Abhishek Chaudhary, Mario Herrera, Rina Agustina, Francesco Bianco, Anna Lartoy, Shenggen Fan, Beatrice Crona, Elizabeth Fox, Victoria Bignet, Max Troell, Therese Lindahl, Sudhir Singh, Sarah E Cornell, K Srinath Reddy, Sunita Narain, Sania Nishtar, Christopher J L Murray





Blue Food Assessment

Building healthy, equitable and
sustainable food systems

<https://bluefood.earth/>



Credit: Lisheng Chang | Unsplash



Blue Food Assessment
provides sustainability
recommendations to
seafood industry |
SeafoodSource

21 Feb 2022 | News



6 Jul 2

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HotFish Podcasts |
Implications of climate
change on aquaculture and
aquatic food | University of
Stirling

20 Oct 2021 | News

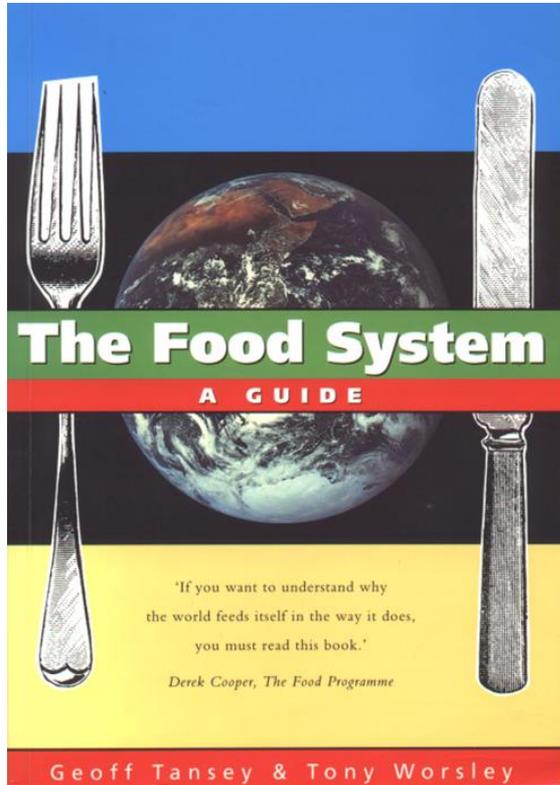
Foods:
. Ocean

Our objective

“.....was to create a space for cross cutting conversations around seafood and what constrains it being larger part of the UK diet especially for low income people that eat the least

but also to discuss the broader environmental , ethical and well-being issues around seafood and how optimising both aquaculture and the wild catch should be our goal”

Transforming food systems



Geoff Tansey

Curator, Food Systems Academy
Member, Food Ethics Council, 2000-2021

Sea Food Matters UK

23 June 2022

www.tansey.org.uk

www.foodsystemsacademy.org.uk

What is special about seafood?

Focus on nutritional and health benefits

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Where does your fish
come from?

#SeafoodMattersUK

23rd June 2022

Huw Thomas 3 Pillars

Industry wide Support for UK seafood consumption



2011 to 2020

key messages

- Fish is food
- Fish is easy
- Fish is healthy
- Fillet or finger, fresh, frozen or tinned it's all good!



Oct 2020 to Mar 2022

Key messages

Improve access
Knowledge

Killed after Seafish
levy review decided
should be left to
individual businesses

Seafood Equity and Justice

Christina Hicks



Farmed salmon in Stirling schools – a pilot aiming to change diets in the UK



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Sofia Franco
Sofia.franco@sams.ac.uk



#SeafoodMattersUK





Lorna Cooper-food blogger and author , Paisley



“Most people think tinned fish are rubbish.....”

Social media

facebook

SHOP SMART. COOK CLEVER

OUT NOW

MAKE MORE. (FROM LESS)



Feed your family for about
£20 a week.



Feed your family for about £20 a week.

See more

i On occasions Feed Your Family will post deals which we could receive some commissions and/or goods from. Our editorial policy is only to accept deals ...
See more

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📁 615,520 people follow this

🌐 <http://www.fyf20quid.co.uk/>

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Affordability-capability-support-our local Food Bank



Helping local people in hardship

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What We Do



Who We Help



How To Help

Gareth Davies, Chef Manager, Forth Valley College



Developing recipes
based on affordable
seafood donated to
Start-Up Stirling –
our local food bank

Young chefs compete for most affordable and nutritious seafood dish



Lets build the reputation of affordable forms of seafood, shout about how convenient they are and communicate how quickly and easy they can be to prepare



Learn from the Portuguese who market canned fish as an aspirational product



TINNED FISH STORE



Sardines in pickled sauce with tomato and onion

£4.20



Sardinillas with Padron pepper

£6.80



Sardines in olive oil

£4.60

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Radub851

https://www.thetinnedfishmarket.com/tinned-fish/sardines?gclid=EAIaIQobChMI3vWYm8_p-gIVp-_tCh39CgcwEAAYASAAEgICX_D_BwE

STEPHANIE HORN

SUSTAINABLE AQUACULTURE
UNIVERSITY OF STIRLING



Beware of a buy local' mantra—"don't push people away from affordable farmed white fish like pangasius"

PATRICK BLOW

OYSTER FARMER

CAPE WRATH



“Huge potential for mussels-but we need to get them out of the shell to widen appeal and accessibility to a wider range of consumers”

Environmental impact and nutritional outcomes differentiate seafood from alternatives?

Richard Newton

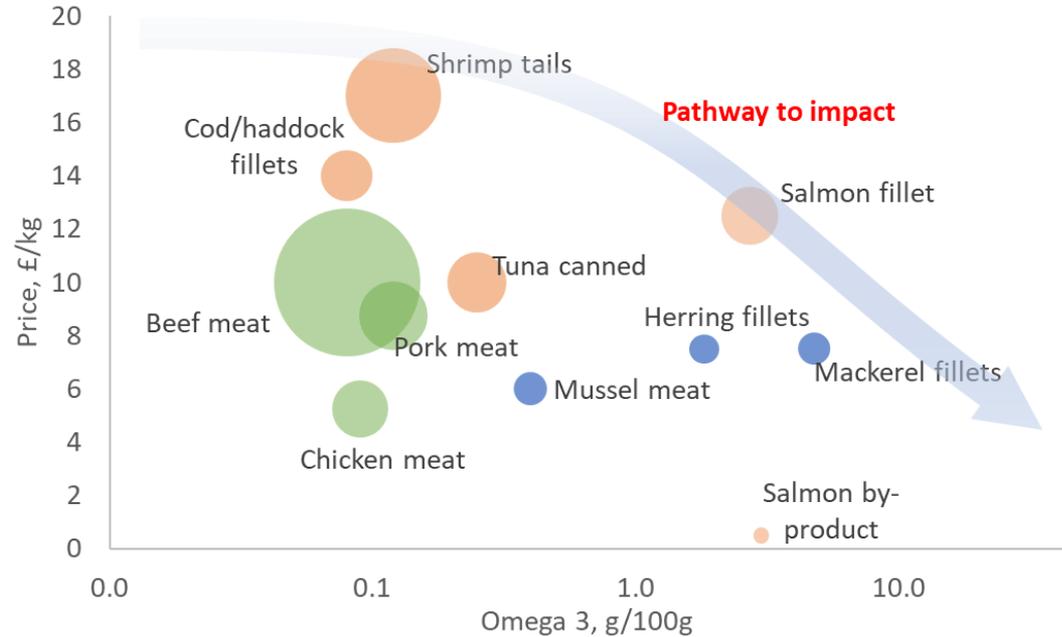
Institute of Aquaculture, University of Stirling

Amy McGoohan

University of Edinburgh

Improve nutritional outcomes without wrecking the planet ...or our wallets

- Reduce red meat
- Increase fish and seafood
- Improve the edible yield



Reformulate Scottish classics for impact



-



Pork* (31%), Beef Fat* (18%), Water, **Beef*** (12%), Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Phosphate Stabiliser, Spice Extract, Soya, Beef Flavour, Spice Extracts (Nutmeg, Coriander, Ginger, Pimento, Cayenne), Sodium Metabisulphite E223, Flavour Enhancer E621, Dextrose, Antioxidant E301, Nicotinamide, Colour: Carmines, Dehydrated Pork

+



=

Enhanced nutritional value and reduced environmental impact

EMILY DE SOUSA

SUSTAINABLE SEAFOOD

SCIENTIST AND SOCIAL MEDIA VLOGGER



“Generation Z get their information about food from social media-they are looking for information about the sustainability of seafood products online.....”

Key policy outcomes

- Promote seafood among the young and very young; preschool primary, secondary and tertiary levels using appropriate channels
- Promote the local but DON'T demonise affordable imported seafood
- Strategize and pilot how seafood can improve 'nutrition through stealth' without undermining the USP of seafood
- Engage and invest in product innovation and promotion with retail and food service that emphasises nutrition and environmental impact
- Promote understanding of community level benefits that result from seafood value chains in the UK and in low income countries but don't avoid discussion about ethical dilemmas and tradeoffs

Watch the video and hear the various voices from the event



Search



Thank you



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