

EIP-AGRI Workshop 'Opportunities for Agriculture and Forestry in the Circular Economy'

> 28-29 October 2015 Naantali, Finland

All information of the workshop available on <u>www.eip-agri.eu</u> at the event webpage

https://ec.europa.eu/eip/agriculture/en/content/eip-agri-workshopopportunities-agriculture-and-forestry-circular-economy



funded by the European Commission

Combination Aquaponics-Tomatoes

Aqua4C-Tomato Masters

Deinze Belgium



Introduction/ Preface

- Tomato Masters
- Aqua4C
- MIP project



Tomato Masters

TomatoMasters

Met een hart voor tomaten.

History

• Family firm Vlaemynck start in 1966





The Crops

Cabbage lettuce

Durondeau pears





Tomatoes





Result : 3Ha





The third generation





Tomato Masters Deinze





Auction Hoogstraten

• 9000 T tomatoes /year







<u>Plant</u>





Energy

- 42000 mWh electricity : 3 % own consumption
- 59000 mWh warmth: 100 % own consumption
- CO² : 80 % own consumption



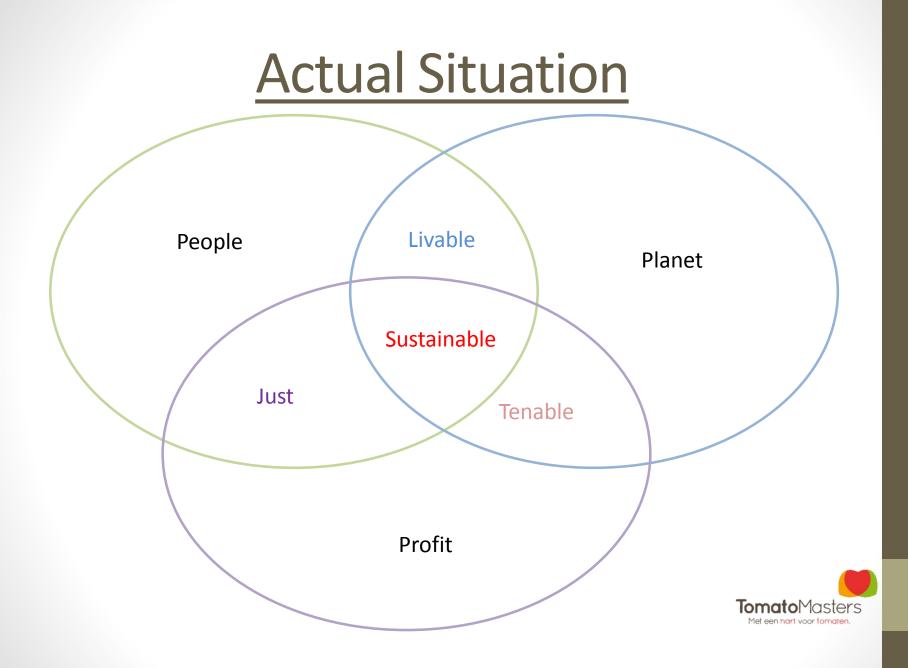


Partnership with nature









Aqua4C



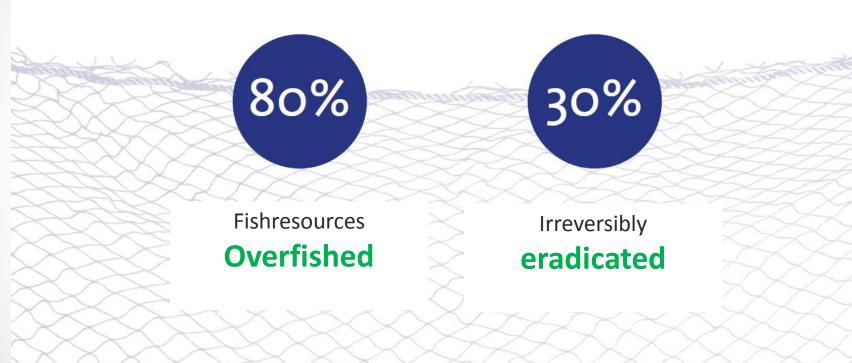
Sustainable aquaculture













Dependence on imports

Fishconsumption 300.000 T/year



Own production 7 %



20.000 T fishery and a few hundred T grown trout & sturgeon



Vision



Choice of sustainable fish of high quality: Omega perch®

Therapon Barcoo, jade perch – family of tiger perch (eastern Australia)

Culinary product



Vision

Disconnect production of evironment in closed culture systems

Use of State of the Art **recirculation systems** with very low waste of water (50-75 l/kg prod. fish)



Vision

Not using fishmeal / oil

Only use of **vegetarian feed**, nutritional balance by high quality micro and macro algae

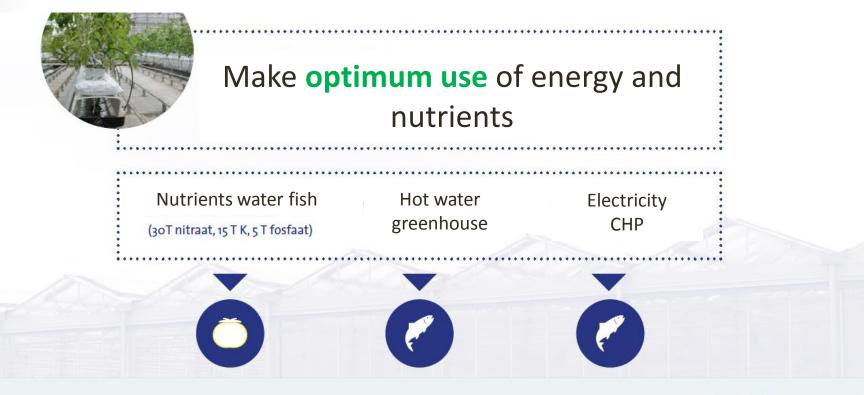
Only kind of fish that can be cultivated without use of fishmeal or fishoil

AQUA4C





Integration aquaculture with horticulture





Stokstorm aquapark



hoogspanningskabel & warmwaterbuis / ____ nutriëntwater, 110 mm PVC



Win / win



If necessary: fish cultivation can by fully isolated of greenhouse cultivation and vice versa

Nutrient water fishculture is **mechanically purified** (min 80 micron) before used in tomato culture + **online quality control** (microbiology + sodium)

40 – 400 m³ fishwater/day can be recuperated by Tomato Masters from March till October.









Met steun van de Vlaamse overheid



MIP project Stokstroom

- Purpose
- Partners
- Timing: starting 1/07/2015 untill 30/6/2017









Exploring the possibilities to realise **loop closure** for **water** and **nutrients** between aquaculture and horticulture

*Free of risks for

- the crops,
- the environment
- food safety







- 2015: production of 250T a year and 4 FTE
- 2022 : production of 3000T a year and 60 FTE

Revenu : from 1,5 mio € to 30 mio €

• Reconversion of 20 farms with aquaponics



Saving 25 % nutrients

```
(€22000/year)
```

- Better sales conditions for electricity

 (1000 mWh/year)
- Possible since 2014
- Unique selling position of sustainability



• Aquafeed today :

350 tons (5 % export)

Increase yearly production to

4500 tons



- Monitoring and adjusting water quality
- Expand activities with design consultancy and online monitoring systems for aquaponics,
- Examining the chemical composition of the process water
- Online measuring Na⁺ concentration



- Coördination
- Sharing knowledge and building expertise
- Pilot unit
 - 9 fish tanks
 - 9 compartments of 88 tomato plants
- Research on feed formula effect on composition of process water (Na⁺)
- * Taste tests to prove abscence of *fishy* taste in tomatoes

Thank you for your attention

Johan Vlaemynck Stokstormestraat 14 a 9800 Deinze Tel.: 0494 84 16 83 Vlaemynck.johan@gmail,com

