

AQUACULTURE PRODUCTION



Did you know?

Aquaculture will soon surpass wild fisheries as the main source of seafood. This reflects the transition which happened on land in the past with the evolution from hunting to farming.

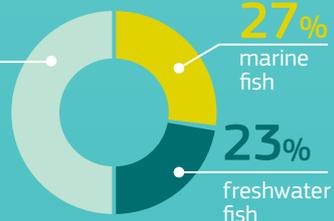
In AD 79, Pliny the Elder described fish and oyster farming techniques in his book *Natural History*.



AQUACULTURE IN THE EU

1.25m tonnes produced in the EU each year

50% molluscs & crustaceans



5 main EU aquaculture producers



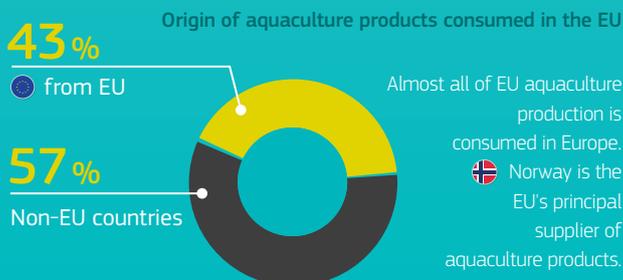
Top 7 aquaculture species produced in the EU

- 1 Mussel
- 2 Trout
- 3 Salmon
- 4 Oyster
- 5 Carp
- 6 Sea Bream
- 7 Sea Bass

EU aquaculture provides a fresh, local supply of healthy seafood and follows strict rules to protect the consumer, the fish and the environment.

FARMED IN THE EU

AQUACULTURE CONSUMPTION



The most consumed aquaculture species in the EU are salmon and mussel



Did you know?

Nine out of ten mussels eaten in the EU are actually farmed.



AQUACULTURE BENEFITS

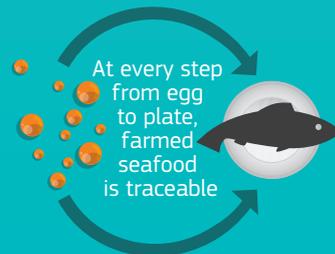
85,000 directly employed in European aquaculture

+14,000 enterprises in the LOCAL EU
90% of which are micro-enterprises (with under 10 employees)



Fish and shellfish provide oils, healthy proteins and minerals.

omega 3



Sustainable aquaculture is needed because fisheries alone will not meet the growing global demand for seafood. Aquaculture can also help reduce pressure on wild fish stocks.

