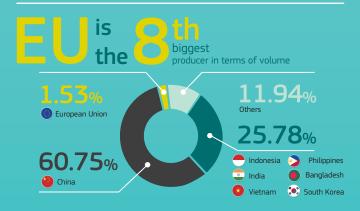


AQUACULTURE PRODUCTION



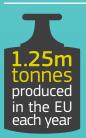
Did you know?

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



marine fish molluscs &

main aguaculture producers



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

Top 7 aquaculture species

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

FARMED IN THE EU

AQUACULTURE CONSUMPTION

Average seafood

consumption per year in the EU



of EU consumption comes

Origin of aquaculture products consumed in the EU **H** Norway is the Non-EU countries

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 1



directly employed in European aquaculture

+14 000 enterprises

90% of which are micro-entreprises (with under 10 employees)



Fish and shellfish provide oils, healthy proteins and minerals







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.