Sea to Fork Panel Discussion

Symposium on Food Systems and Public Health
May 2017
Catalina Sea Ranch
First Offshore Shellfish Ranch in U.S. Federal Waters

Kelly Stromberg
Director of Aquaculture Operations
Catalina Sea Ranch

- First aquaculture facility in U.S. Federal waters
- Largest aquaculture facility in the U.S. at 100 acres
- Farming primarily mussels but will expand into rock scallops, kelp, dulse, abalone and oysters
- Rigorous offshore monitoring to ensure facility is environmentally sustainable
Catalina Sea Ranch

Mussel Longline

Source: K20 Sea Farms

Paul Penzella Staff Artist
Open Ocean Shellfish Farming

• Swift currents and upwelling supply ample food to promote faster growth
• Suspended grow lines prevent predation
• Offshore facility has less contamination due to urban run off
Final Product, Ready to Harvest
Aquaculture is the Way of the Future
U.S EEZ and the Potential

- The exclusive economic zone is the zone where the U.S. and other coastal nations have jurisdiction over natural resources.
- U.S. has the largest EEZ.
- 3.4 Million nautical miles and 95,000 miles of coastline.
- EEZ are up to 200 nautical miles offshore.
- Ideal for expanding aquaculture in the U.S.
Troubles with Being the First

- Who regulates us?
- Who can run our testing?
- What are the environmental hazards offshore?
  - Predators?
  - Blooms?
  - Storms?
- Cost?
Achieving sustainable, secure & safe seafood: The role of commercial fisheries

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Benefits of local wild caught seafood

- Health & wellness: fresh, flavorful, nutritious protein
- Boosts local economy: jobs, keeps $ local
- Maintains fishing heritage & cultures
- Environmentally responsible
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But local seafood is hard to find...
Why is it so hard to find local seafood?

- Quest for answers!
  - 2013 Dockside market feasibility study
  - 2015 Seafood market study
  - Various outreach efforts, working groups...
Challenge 1. Demand doesn't match supply
Challenge 2. Public is unfamiliar with local seafood

Most seafood lovers had never tried many local species

Solutions: Nutrition, safety & sustainability info; tastings & recipes
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Solutions: Nutrition, safety & sustainability info; tastings & recipes
Challenge 3. Lack of social capital among fishermen

Solution: Facilitate opportunities for fishermen to organize and cooperate
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Challenge 4. Lack of infrastructure

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Challenge 5. Regulatory limitations

Solutions: Develop strategies within existing regulations and propose updates

- Fisheries Management
- Marketing and Trade
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- Fisheries Management
- Marketing and Trade
Pacific to Plate

Result of communication of issues and collaboration to find solutions
Solutions

We each have the power to contribute to the persistence of natural resources, livelihoods, and the availability of fair, healthy food...

we just need communication & collaboration
Thank you!

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Dock to Dish

www.docktodish.com
Questions/Discussion