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Press release:

New approaches in sustainable aquaculture and animal welfare

fish international 2020 with SCOPE Lounge as a space for current topics

Trends and prospects in aquaculture have long been among the major topics at the fish international, and that also applies to the 17th fish trade fair from Sunday 9 to Tuesday 11 February 2020, at MESSE BREMEN. For example, SCOPE workshops will deal with sustainable farming and animal welfare standards. Apart from well-known key players in the industry, many first-time exhibitors have signed up, and various new projects will be launched.

The SCOPE workshops on **S**ustainability, **C**hance, **O**pportunity and **E**nhancement premiered at the fish international 2018. This year, partners can directly invite customers to the SCOPE Lounge for discussions and networking.

Animal welfare in the production process and sustainability in aquaculture and

One organisation grasping this opportunity is the [Initiativkreis Tierschutzstandards Aquakultur](#) (Initiative on Animal Welfare Standards in Aquaculture) with around 30 members from fish farming, science, business, administration, food retailing and animal welfare. The group aims to define minimum animal welfare standards in aquaculture. This benefits product quality but is also a response to consumer pressure, says the project coordinator Stefan-Andreas Johnigk: "Pretty strict legal regulations apply in Germany, but that's not the case in other countries. And there's always a need for more research here as well."

The group has selected five aspects in the fish production process and is developing recommendations for them which are likely to carry a lot of weight: According to Johnigk, the group represents "two thirds of the domestic food retail trade, which buys not only in Germany." The first subject to be tackled by the group is the slaughtering of trout and carp: "In many places, stunning before slaughtering is not as clearly regulated as in Germany."

Sustainability is also a topic that the Dutch company [Veramaris](#) is tackling. The company produces an oil from algae which it claims is particularly rich in the omega-3 fatty acids EPA and DHA. These are essential not only for humans, but also for fish. "Aquaculture is struggling with omega-3 shortages", says Gaëlle Husser, Global Business Development Manager at Veramaris. "With our algae oil, we offer aquaculture businesses an additional omega-3 source and secure their uninterrupted supply." In Germany, Kaufland is the first retailer to have introduced "sustainably fed salmon" onto its shelves. "We're looking for more partners, and that's what we want to use the SCOPE Lounge for."



New exhibitors and the first German project for farming giant groupers

The exhibitors include not only large companies such as Aquacultur Fischtechnik and the filter specialist water-proved, but also for example two Dutch companies: VGE International, which specialises in disinfection with UV-C filters, and the feed manufacturer Alltech coppers.

SEAWATER Cubes from Saarbrücken supplies a compact closed-cycle system for saltwater fish farming that fits into three converted standard shipping containers.

Also now involved in the production of modular seawater systems is neomar, a member of the Sander Group. It is also working on a new project with the Alfred-Wegener Institute for Polar and Marine Research in Bremerhaven. With federal government funding, the partners will start in June 2020 developing a pilot plant for tropical giant groupers. The species is unknown here, but elsewhere it is prized for its firm, white flesh and bone-free fillets. "The fish is also ideal for farming: It is fast-growing and extremely resistant to disease", says the Managing Director of neomar, Dr. Bert Wecker. The partners also plan to use the system to breed saltwater plants they can market as seaweed to top restaurants.

Find out more at: www.fishinternational.de/en

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On fish international

Founded in 1988, the fish international in the MESSE BREMEN exhibition halls is the only German trade fair for fish and seafood. Every two years, it attracts a good 12,000 visitors from the fish industry, fish wholesalers, food retailers and the hospitality industry. Here they find some 300 suppliers from around the world and use this opportunity to find out the latest information and discuss current topics in the business. The next fish international will take place from Sunday 9th to Tuesday 11th February 2020.

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