

<http://ibis-eu-know.weebly.com/sep-2013---shellfishnewry>

Shellfish Production

Professor Noel Wilkins (NUI Galway) started the day with an interesting historical account of the practices and legislation regarding oyster production from 1845 to 1900. Privatising property on the intertidal was meant to stimulate oyster production but had the unintended consequence of depleting the public oyster beds. What duty do we have to attempt to restore the natural stocks of oysters culturally, environmentally or economically? Craig Burton (Seafish) brought us up to date with current production, values and trends in the UK shellfish industry and highlighted the need for ten key forward visions, many of which were mentioned later in the workshop – sites capacity, food, finance, profit, seed availability, market demand, new species, farm business, efficient production and people.

Support for Shellfish Production

Matt Service (AFBI) described how the SMILE and SHELLSIM model can be applied to support aquaculture production, new species, cumulative effects and ecosystem health. Martin Flanigan (Aquaculture Initiative) gave an overview of funding opportunities available for aquaculture producers. He encouraged partnerships between SMEs and scientists to source new funding from Horizon 2020 and EMFF which replaces EFF in 2014. RossAmy Wareing (Viking Fish Farms Ltd) gave a detailed presentation on the production of *Ostrea edulis* from conditioning, feed supply, spawning and settlement.

Handling and Processing

Julia Calderwood (QUB IBIS PhD) showed from her experiments that 48 hours for transporting mussel seed can have a significant effect on the loss of energy reserves and on growing success. Sara Barrento (Swansea University) reported on the MusselAlive project and how transporting adults at 5°C can get good survival even after 30 days and at lower pump levels than recommended.

Marketing and Sustainability

Cass Bromley (QUB IBIS PhD) reported on the history of oyster movements and how this may also be affecting restoration and future sustainability. Tristan Hugh-Jones (Rossmore Oysters Ltd) shared his experiences in marketing of oysters over the past 18 years. He highlighted the importance of London markets, believing in your product, provenance, providing a safe quality product consistently and delivered on time. Joanne Gaffney (BIM) also mentioned branding and the need for sustainable logos coming from the retailers and consumers. The island of Ireland received Marine Stewardship Council (MSC) certification for mussels in July 2013 and there is also an organic certification for mussels from Carlingford.

The Future?

Tony Legg (Jersey Sea Farms) provided an insight into Ormers – European abalone aquaculture in Abblox system, growing native oysters intertidally in ORTACs and Aquaculture Stewardship Council (ASC) accreditation to Jersey oysters. Sara Barrento (Swansea University) gave an overview of Integrated Multitrophic Aquaculture (IMTA) a food system approach which has been practiced in the East for centuries. Maeve Edwards (Carna Research Station) continued the theme and its application in Ireland, which at the moment is mainly accidental but it is now possible to have a marine multi-species license.

Janet Brown (The Shellfish Team) raised impending issues that shellfish farmers should consider when current owners retire. Craig Burton showed how Seafood Scotland was influencing young people and their families to be interested in shellfish and to promote the industry for the future. Terence O'Carroll (BIM) summarised developments in Irish shellfish over the past 40 years. Shellfish production has increased with traditional and novel species but seed is an issue for the future together with regulation, finance and disease. Hatcheries, nurseries, focused research for industry and support for pilot scale projects were identified as the way to achieve further development.

<http://loughs-agency.org/ibis>