

# THE DOMESTIC AND LOCAL AQUACULTURE IMPERATIVE

## AQUACULTURE TODAY

### New seafood sources and solutions are essential

- ❖ The U.S. Department of Agriculture and U.S. Department of Health and Human Services' 2010 Dietary Guidelines for Americans recommends doubling seafood consumption
- ❖ Worldwide demand for seafood is growing
- ❖ Seafood is a highly desirable and healthy protein option
- ❖ Supplies of seafood from wild fisheries cannot keep pace with growing demand

### Aquaculture is already producing much of our seafood

- ❖ More than 50% of global seafood is now produced by aquaculture (FAO)
- ❖ U.S. is the world's largest importer of aquaculture products

### Domestic regulatory standards assure healthy, sustainable industry

- ❖ U.S. regulations make domestically produced seafood products among the safest in the world
  - ◆ Regulatory standards apply to both wild fishery and aquaculture seafood products
  - ◆ Seafood regulators include National Oceanic and Atmospheric Administration, Food and Drug Administration, State and U.S. Departments of Agriculture, National Environmental Protection Agency, State Department of Fish & Game, Army Corps of Engineers and coastal oversight agencies, including the California Coastal Commission



### Economic opportunities in California alone are compelling

- ❖ 550,000 metric tons (1.2 billion pounds) would meet the entirety of California's seafood demand
- ❖ That could be produced by aquaculture in small areas of offshore waters
- ❖ Total would have an annual market value of \$3.3 billion
- ❖ Industry would support 22,000 jobs (both new and existing fishing sectors )

### Choice is clear and unavoidable

- ❖ Build a domestic, sustainable aquaculture industry for domestic demand, *or*
- ❖ Continue to export aquaculture technologies to other countries and continue to import increasing amounts of foreign aquaculture seafood products



Rose Canyon  
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