



Food and Agriculture
Organization of the
United Nations



General Fisheries
Commission for
the Mediterranean



FEDERATION OF
EUROPEAN
AQUACULTURE
PRODUCERS

Development of collective innovation projects to improve the competitiveness of the whole sector



APROMAR

Asociación Empresarial de Acuicultura de España

Garazi Rodríguez

Responsible for PMPs

Spanish Association of Aquaculture Producers

Workshop for promoting sustainable aquaculture practices in the
mediterranean and black sea regions: the producers' perspective

18 January 2024 Rome, Italy



GUIDELINES IN SUPPORT OF social acceptability for sustainable aquaculture development



5.4 SOCIAL AND ETHICAL ASPECTS INFLUENCING THE SOCIAL ACCEPTABILITY OF AQUACULTURE

- The aquaculture industry, supported by AFOs and competent authorities, should cooperate on sustainable initiatives and better management practices, including in support of aquatic animal health. The public at large should be informed of these initiatives and of progress made on research and innovation, such as the minimal use of antibiotics and other chemicals, decreased content of fish meal and fish oil in feed, animal welfare and fish health measures.



ACUICULTURA DE ESPAÑA ▾ PRODUCTOS DE CERCANÍA ▾ SOSTENIBILIDAD ▾ INNOVACIÓN ▾ BLOG ECLOS SOBRE NOSOTROS



ECLOS
BLOG

BLOG DE ACUICULTURA, ALIMENTACIÓN Y SOSTENIBILIDAD

IMAGINEMOS UN MUNDO DONDE LA ALIMENTACIÓN
SEA SALUDABLE PARA NOSOTROS Y TAMBIÉN PARA EL PLANETA



Goals

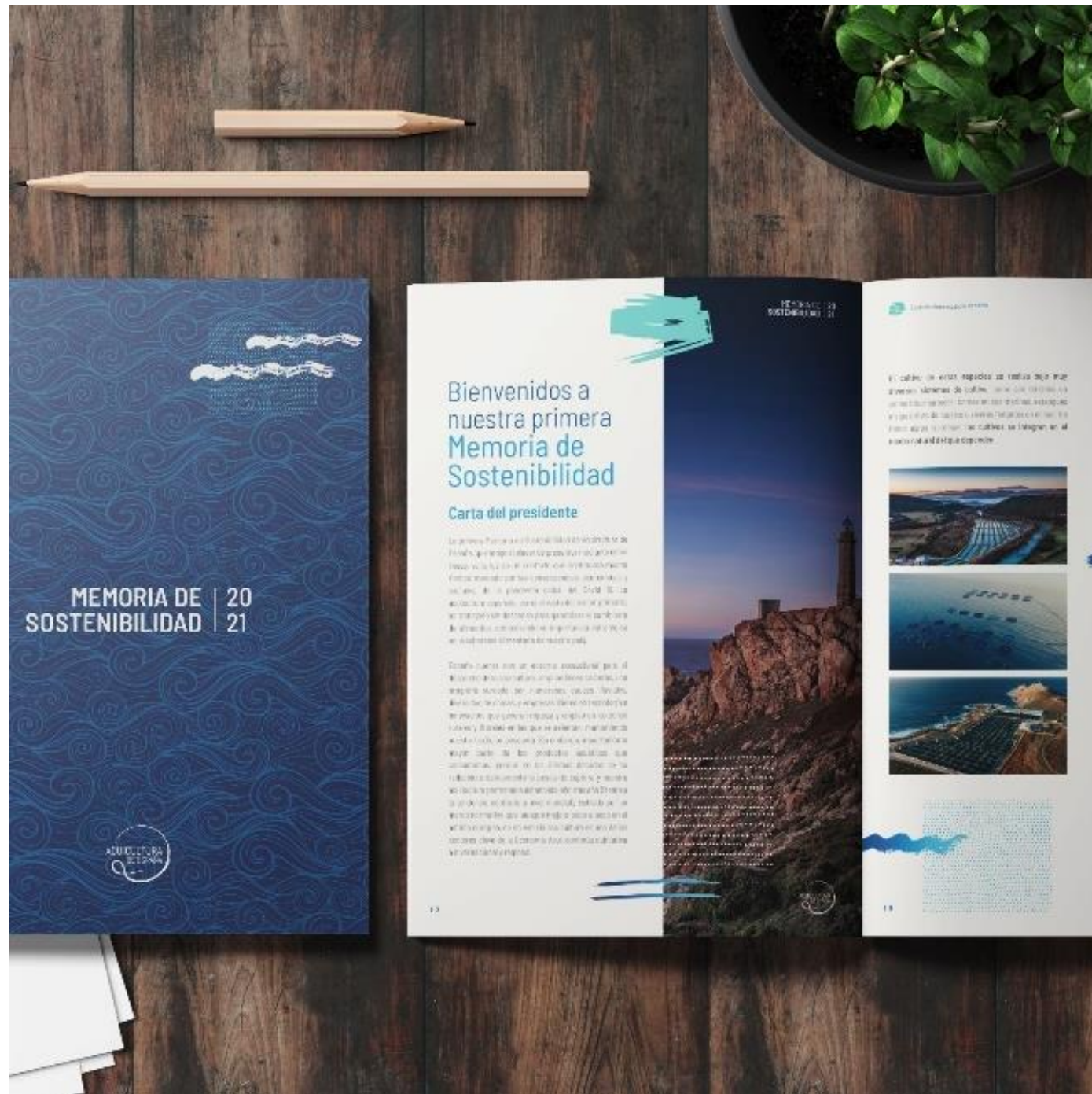
- 1/ ACHIEVE THAT AQUACULTURE IS KNOWN AND VALUED by Spanish society as a sustainable method of obtaining aquatic animal and plant species, essential to continue eating fish without forcing the limits of ecosystems.
- 2/ DIFFERENTIATE SPANISH/EUROPEAN AQUACULTURE FROM THAT OF THIRD COUNTRIES, valuing it as a benchmark for sustainable, respectful and "reliable or safe" aquaculture.



Eliminate the REGULATORY BLOCKS of the Public Administrations. That prevent the establishment of new farms throughout the national territory, which puts the future and competitiveness of the sector at risk



ACUICULTURA DE ESPAÑA



MEMORIA DE SOSTENIBILIDAD | 2021

ACUICULTURA DE ESPAÑA

Bienvenidos a nuestra primera Memoria de Sostenibilidad

Carta del presidente

La primera Memoria de Sostenibilidad de España, que acompaña a los datos de actividad de 2021, se publica en un momento clave para el sector. Estamos viviendo un momento de gran actividad y crecimiento, pero también de grandes retos. En este contexto, el sector debe ser capaz de responder a los desafíos que se le plantean, tanto a nivel medioambiental como social. En este sentido, el sector debe ser capaz de garantizar la sostenibilidad a largo plazo de la actividad, con el fin de asegurar el bienestar de las generaciones futuras.

Estamos comprometidos con un modelo sostenible que respete el medio ambiente, promueva el bienestar social y asegure la rentabilidad económica. Para ello, trabajamos en estrecha colaboración con las autoridades y los stakeholders del sector. Nuestro compromiso es claro: garantizar la sostenibilidad del sector a largo plazo, para asegurar el bienestar de las generaciones futuras.

El cultivo de mariscos requiere un esfuerzo de gran intensidad

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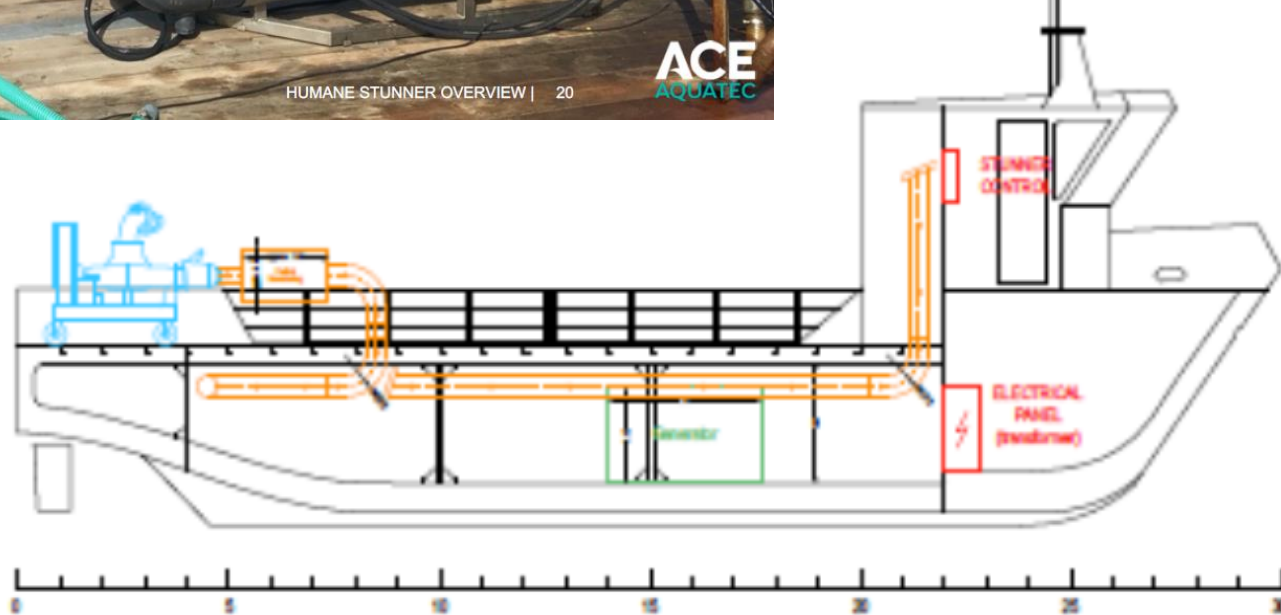
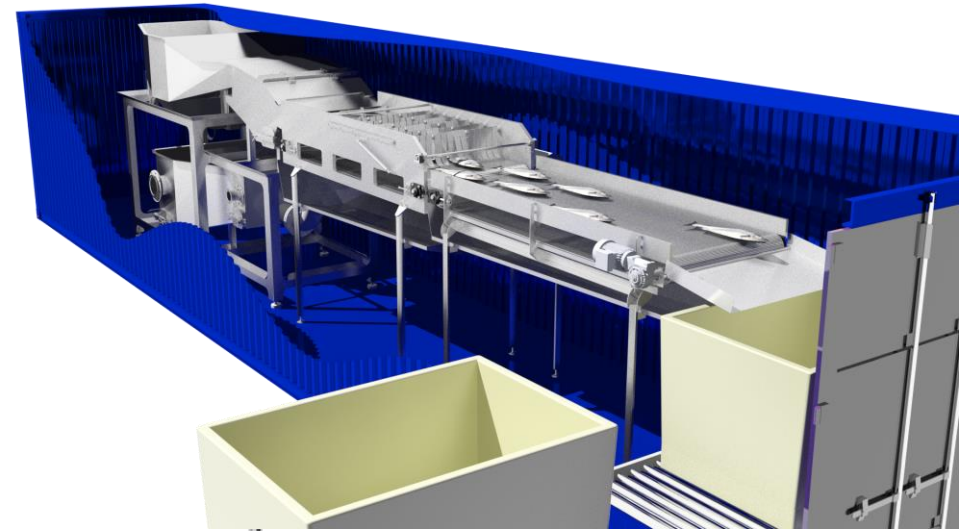
Memoria de Sostenibilidad

Uno de los principales hitos ha sido la publicación de la primera Memoria de Sostenibilidad de Acuicultura de España en el mes de julio.



[Enlace web Memoria de Sostenibilidad](#)





GUÍA SOBRE EL **BIENESTAR** DE LOS PECES

EN LA **ACUICULTURA** **ESPAÑOLA**



UNIÓN EUROPEA
FONDO EUROPEO MARÍTIMO Y DE PESCA

Invertimos en la acuicultura sostenible



APROMAR OPP30

<https://apromar.es/guia-bienestar/>

(Vol. 1): Conceptos y Generalidades



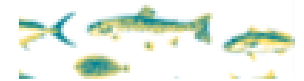
WELFARE GUIDELINES FOR SEA BREAM AND SEA BASS PRODUCTION IN SPAIN

Production and Marketing Plans of APROMAR-OPP30

Period: 2023



Project description:

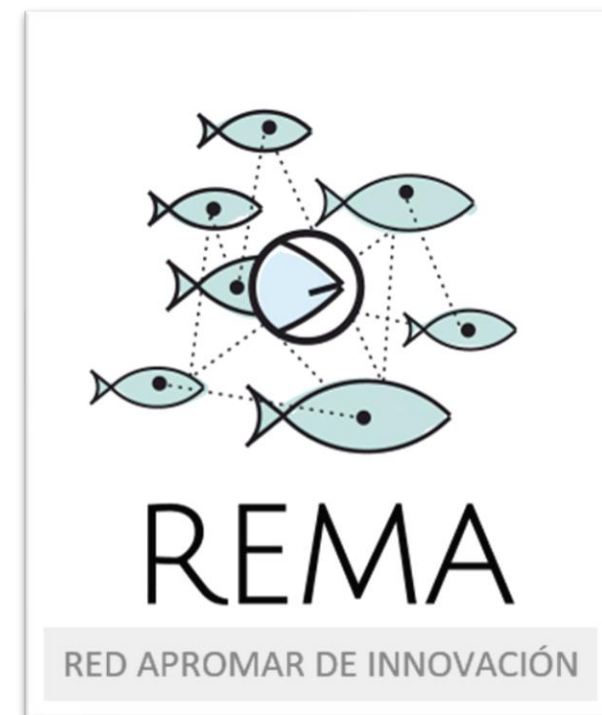


Project for the development of guidelines on fish welfare in Spanish aquaculture.

The elaboration of these guidelines on fish welfare in Spanish aquaculture is important to establish concepts, establish common bases and develop first agreed guidelines on animal welfare. The guidelines will be aimed at companies and professionals in the aquaculture sector, as well as public administrations, legislators, scientific-technological and educational sectors, and society in general. They aim to offer codes of conduct and recommendations for the correct evaluation and promotion of the welfare of sea bream and sea bass in sea pens in Spain.



- Internal R&D&i department at APROMAR (since 2015)
- Group of innovation experts from the main aquaculture companies.
- Objective of promoting projects that improve best practices, innovation and sustainability of aquaculture production.
- This network allows connecting: aquaculture farms, universities, innovation and research centers in the same innovation project.



CALCULATION OF THE CARBON FOOTPRINT OF FRESH SEA BASS, RAINBOW TROUT AND TURBOT FARMED IN SPAIN

Production and Marketing Plans of APROMAR-OPP30

Period: 2023

Project description:

Calculating the Carbon Footprint of Sea Bass, Rainbow Trout and Turbot.

The aim of this project is to calculate the carbon footprint of the fresh product in retail trade of the following species: sea bass, rainbow trout and turbot produced in Spain. The study consists of calculating the "cradle-to-shelf" carbon footprint of three species: sea bass, rainbow trout and turbot, respectively representing production on Spanish farms until sale as fresh produce in retail trade in Spain for the reference year 2022.



STUDY AND MANAGEMENT OF PREDATOR INTERACTIONS WITH SEA BREEM AND SEA BASS SEA PENS (INTERTUNA)

Production and Marketing Plans of APROMAR-OPP30

Period: 2023-2024

Project description:

Management and mitigation of the presence of bluefin tuna in the Spanish Mediterranean aquaculture sea bream and sea bass farms.

In recent years, an increase in the population of tuna has been observed in aquaculture farms, with specimens observed throughout the year. The risk of accidents in the farms and the increasing interaction of these tuna with divers drives this project the following specific objectives: a) Monitoring of tuna populations b) Research on tuna behaviour c) Search for mitigation measures d) Prevention training.

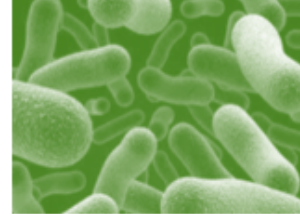


PROJECT FOR THE DEVELOPMENT OF PREVENTION STRATEGIES AGAINST PATHOLOGIES (COLUPAV)

Production and Marketing Plans of APROMAR-OPP30
Period: 2023-2024

Project description:

Development of new disease prevention strategies.



The aim of this project is to obtain new preventive strategies that offer greater protection, improve the immune response and facilitate its administration. To this end, it seeks to achieve the following objectives: 1. Development of different vaccine formulations that allow activating the two specific response pathways: humoral and cellular. 2. Identification of new adjuvants that increase vaccine efficacy beyond 6 months post-vaccination. 3. Incorporation of extracellular proteins into the vaccine composition. 4. Identification of antigenic proteins for subunit vaccine. 5. Field tests.

PERFORMFISH Project

Funded by the European Commission's H2020
Programme

Period: 2017-2022

Project description:

Integrating Innovative Approaches for Competitive and Sustainable Performance across the Mediterranean Aquaculture Value Chain.





GUIDELINES FOR

streamlining aquaculture licensing and leasing processes



5.1 REGULATORY AND ADMINISTRATIVE FRAMEWORK

- the establishment of mechanisms for communication, cooperation and coordination among national authorities involved in planning, development, conservation and management of coastal areas.

5.3 REFERENCE CONTACT POINTS

- Facilitate efficient dialogue between investors and aquaculture consenting bodies, should additional information be required, and provide investors with contact details of key agents in the aquaculture consenting bodies.

Contamos con la presencia de las principales autoridades nacionales e internacionales: FAO, Comisión Europea, Ministerio de Agricultura, Pesca y Alimentación.

Además de figuras clave que apoyan nuestro sector: Quique Dacosta, Céline Cousteau y nuestros compañeros de Seafood from Norway.

Y tuvimos un coloquio en el que participaron la Federación Nacional de Cofradías de Pescadores, la Fundación Biodiversidad y APROMAR.



ACUICULTURA EN MI LOCALIDAD, ¿SÍ O NO?



I JORNADA INTERNACIONAL
Sobre acuicultura, sostenibilidad y desarrollo local.

PROGRAMA

09:00h.

BIENVENIDA.

Acreditaciones y accesos.

09:30h. - 11:00h.

PONENCIAS. (SALA DE CONFERENCIAS).

Moderador

D. Javier Ojeda.
Gerente de APROMAR.

"Acuicultura, una oportunidad de desarrollo para los municipios españoles"

D. Ignacio Gasdarias Serrano.
Director General de Ordenación Pesquera y Acuicultura,
Ministerio de Agricultura, Pesca y Alimentación.

"El potencial de la acuicultura para las pequeñas localidades europeas"

D^a. Charline Vitcheva. (Online)
Directora General de Pesca. DG MARE.
Comisión Europea.

"La cría de especies acuáticas y sus beneficios para las comunidades"
D. Houssem Hamza.
Responsable de Acuicultura.
Comisión General de Pesca del Mediterráneo.
FAO.

11:00h.

PAUSA CAFÉ

11:30h. - 14:00h.

COLOQUIOS. (SALA COLOQUIOS).

Coloquio a dos voces

Presentado por D. Javier Benito (Fundación Biodiversidad)
D. Basilio Otero (presidente de la Federación Nacional de Cofradías de Pescadores)
D. José Carlos Rendón (presidente de APROMAR)

"Acuicultura y pequeñas localidades costeras: el ejemplo noruego"

D. Ebjørn-Erik Stabell.
Director Seafood from Norway España.

"Salvar los océanos es salvar a la Humanidad. Estamos todos conectados"

D^a. Céline Cousteau.
Directora y productora de documentales,
exploradora y diseñadora.

"Excelencia gastronómica criada en las aguas de nuestros pueblos"

D. Quique Dacosta.
Chef tres estrellas Michelin.

Balneario final y clausura
D. José Carlos Rendón.
Presidente de APROMAR

14:00h.

COMIDA.

16:00h.

FIN DE LA JORNADA.



Lugar: ADDA, AVINUDA DE JIJONA, s.r.l.
Fecha y día: 15 de noviembre, 09:00h.

