



Scottish Salmon Farming Code of Good Practice

Growing a sustainable industry



Scottish Salmon
PRODUCERS ORGANISATION

Introduction

Salmon farming is at the heart of Scottish food production and is one of Scotland's most important rural industries. Producing high quality salmon on the west coast and northern and western isles provides not just an internationally renowned food, but also a vitally important economic contribution to rural and national Scotland.

Salmon in Scotland is farmed to the world class standards laid out in the *Code of Good Practice for Scottish Finfish Aquaculture (the Code)*. Importantly, this code covers the production of all types of finfish farmed in Scotland and underpins every aspect of the farming process. Other countries, where aquaculture is developing, are now looking at the Scottish Code as a model for their farming sectors.

This booklet highlights some of the key aspects of the Code, focusing on farmed Atlantic salmon.





code of good practice
scottish finfish aquaculture

OVER
500
CHECK POINTS

Full details of the Code can be found online at thecodeofgoodpractice.co.uk



Farmed salmon
Scotland's No. 1 food export



Exported to over 60
countries



Code of Good Practice
launched in 2006



Recognised nationally
& internationally



Independently
inspected & audited

Salmon Lifecycle



SALMON
SEAWATER



SMOLT
FRESHWATER



PARR
FRESHWATER



FRY
FRESHWATER



ALEVIN
FRESHWATER



EGGS
FRESHWATER

The production of farmed Atlantic salmon matches the natural lifecycle. The Code covers every production stage from eggs to processing.

This includes brood fish, which provide eggs, the freshwater, and seawater development stages, and the processing operations, where fish are prepared for transport to fishmongers, supermarkets and restaurants at home and abroad.

Freshwater Stage

Salmon is raised in freshwater from fish eggs in hatcheries, through the development from alevin to fry to parr. The fish rely on pristine, fresh Scottish water during this early phase of development.

Fish health and welfare is paramount at each stage of production. Fish are monitored every day to ensure they are grown to optimum standards. All salmon are vaccinated during the freshwater stage to ensure their health is protected through their life.



Each fish is fully traceable throughout its life

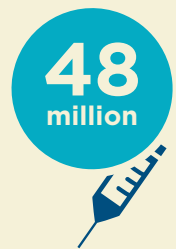


HEALTH & WELL-BEING

of the fish is the farmer's main concern



AROUND
100
FRESHWATER
FARMS



In 2013, 48 million fish were vaccinated ensuring good health



Vaccinations are given to smolts before transfer to seawater



260
CHECK
POINTS

in the Code covering freshwater production

Seawater Stage

“We are recognised around the world for best practice in aquaculture.”

Scottish Fisheries Minister.

Salmon spend between 18 and 22 months at sea.

During this time salmon are reared in seawater net pens, which allow free water flow. The Code provides best practice advice to minimise the threat from predators.

A key aspect of production in the sea is that neighbouring farms communicate and co-ordinate activities within defined areas to maintain levels of fish health and welfare.



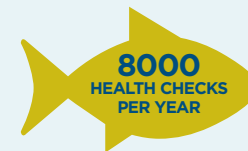
on every farm to assess fish health & behaviour



AROUND
250
SEAWATER
FARMS



recorded including gill health, sea lice and fish development



8000
HEALTH CHECKS
PER YEAR



Veterinary Health Plans on every farm



Regular checks by specialist vets

Innovations

A recent addition to the Code is guidance on the use of cleanerfish such as wrasse and lumpstickers. The use of cleanerfish by many salmon farming companies to help manage sea lice is proving successful. The Code outlines best practice for cleanerfish husbandry.

Ongoing research projects looking into the cultivation of cleanerfish are making good progress to overcome the associated technical challenges.

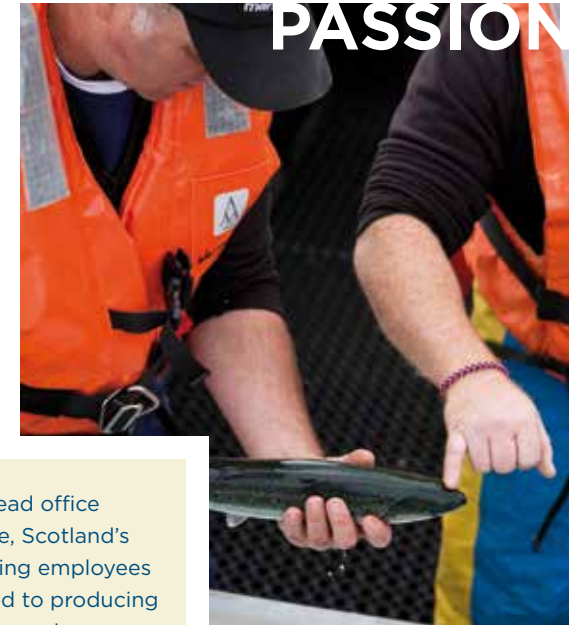


Pic: Andrew Denham, TSB project, SSF, MHS and The Institute of Aquaculture (Univ of Stirling).

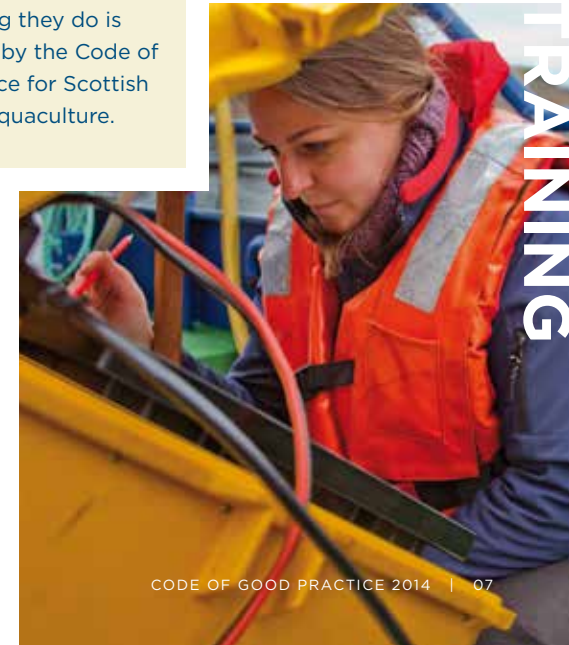
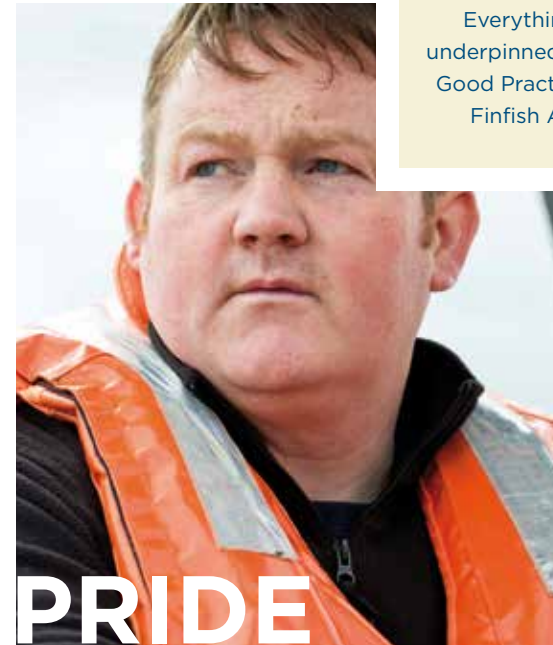


The industry has
INVESTED
£10
million
+
in research to
develop the use of
cleanerfish

People



From head office to farm site, Scotland's salmon farming employees are committed to producing world class salmon. Everything they do is underpinned by the Code of Good Practice for Scottish Finfish Aquaculture.



Environment

“As chefs, using good ingredients is always very important to us. In this day and age, ingredients that are produced in a sustainable manner play an equally important role.”

Gissur Gudmundsson, President of World Association of Chefs Societies on Scottish Salmon



Salmon farming is bound by regulations from nine different statutory bodies.



Leaving a site empty at the end of a production cycle is a proven tool in fish health and environmental management



The Code requires fallowing for a minimum of 4 weeks

On average fallowed sites



were left empty for over 21 weeks in 2013



Fallowing allows the seabed to rest



Regular water quality checks on all farms



Regular inspections & sampling of the sea bed

Our farms are located in areas where pristine water provides the salmon with best growing conditions. It is vital, therefore, that fish farmers respect and protect this environment on which they depend.

Environmental matters are regulated by the Scottish Environment Protection Agency (SEPA). The Code provides standards that exceed the legal obligations fish farmers have with regard to Scottish, UK and European law. The Code requires all salmon farms to have an Environmental Management Plan, which ensures that the farm operates in the most sustainable way.

Processing Stage

Once the salmon have reached the required size they are harvested and transported to state of the art processing facilities. This final stage of production is also independently inspected and audited. This ensures that the Code has underpinned responsible and professional production right through the farming process to provide high quality farmed salmon available all year round.

**The Code underpins
the production of Scotland's
number one food export**

**Comprehensive record
keeping means that all fish
can be traced back to the egg
in the hatchery with a
full health and welfare
history**

Behind the Code

The Code was designed to be “best practice in action” and it is regularly updated to incorporate the latest developments in fish farming.

It is overseen by a management group with an independent chair.

In developing the Code of the Good Practice for Scottish Finfish Aquaculture, the fish farming industry consulted with NGOs, environmental groups, angling groups, Government, feed companies, fish processors, equipment suppliers and supermarkets.



Every farm is audited annually



Performance & compliance is monitored to ensure high standards

All members of the Scottish Salmon Producers' Organisation must comply with the Code.





Scottish Salmon
PRODUCERS ORGANISATION

Scottish Salmon Producers' Organisation Limited,
Durn, Isla Road, Perth PH2 7HG
T 01738 587 000 F 01738 621 454
enquiries@scottishsalmon.co.uk
scottishsalmon.co.uk

