Fish farming is already the most resource efficient method of protein production and it provides the healthiest range of food products that can be found.
Introduction

Demonstrating our sustainability is important to show we are committed to having a successful industry long into the future. Sustainability is inherent in many aspects of our business, but our current focus is on:

- Economic sustainability, through developing our markets
- Environmental sustainability, ensuring we have the best conditions for growing our fish
- Social sustainability, which includes the people and communities who make our industry successful.

Our healthy and nutritious fish are grown responsibly, respecting the environment on which we depend, whilst maintaining jobs and supporting local economies in rural areas. This is underpinned by the industry’s economic stability as a result of strong markets within the UK and overseas, which demand high quality Scottish farmed salmon.

Scott Landsburgh
Chief Executive
Scottish Salmon Producers’ Organisation
Quality and Value

“As provenance, sustainability and quality are becoming ever more valued by customers, it is heartening to know that Scottish salmon ticks all the boxes.” Scott Landsburgh, Chief Executive of Scottish Salmon Producers’ Organisation.

CASE STUDY: SCOTTISH SALMON FARMING BOOSTS RURAL ECONOMIES

Since 2012 farm gate value for Scottish farmed salmon has increased by 18% - almost £100 million – bringing the total value to £633 million in 2013. Over the past 21 years the farm gate value has grown from £130 million in 1993 by nearly 400%. Production tonnage has increased from 36,000 tonnes in 1992 to 152,000 in 2013.

A key driver for this growth is the continued success of Scottish farmed salmon in export markets. Around 60 countries now buy Scottish salmon, resulting in its position as Scotland’s largest food export. Recent exhibitions and trade missions to Singapore and India indicate a significant interest from chefs, hotels, retailers and consumers.

Scott Landsburgh, Chief Executive of the Scottish Salmon Producers’ Organisation, said, “We have seen fantastic growth in the value of the farmed salmon over the years. Export values are now around £450 million and sales of the prestigious Label Rouge salmon have quadrupled in the past 18 years. This is undoubtedly a success story, which is a result of the industry’s innovation, high standards and dedicated workforce.”

Scottish salmon celebrates 22 years since the French Government awarded it the prestigious Label Rouge for superior quality and taste

Scottish salmon is exported to over 60 destinations worth a total value of £450 million in 2013

Scottish salmon farming is the largest producer of animal protein to have the RSPCA Freedom Food accreditation

2014 is the 10th anniversary of Scottish farmed salmon receiving the European PGI (protected geographical indication) placing it alongside Scotch Beef and Arbroath Smokies as products of distinct, regional characteristics

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Clean Water

“Scotland is world renowned for delicious, high quality and healthy farmed salmon.” Richard Lochhead, Scottish Fisheries Minister.

The salmon farming industry operates to a Code of Good Practice, which is independently audited against its 500 check points.

The importance of having clean water and a healthy environment to grow our fish cannot be overstated. The west coast, Western Isles and Northern Isles provide the best environment to grow our salmon. Without this our industry would not be sustainable.

FALLOWING

Leaving a site fallow at the end of a production cycle is a proven tool in fish health and sea lice management.

For all sites stocked last year 99.2% were fallowed for four weeks or longer prior to fish being returned to the farm. This ensures high health status.

On average the fallowed sites were left empty for 21 weeks.

Scottish Environment Protection Agency (SEPA) graded 85% of salmon farms as excellent or good.

500 CHECK POINTS

SEPA

85%

21 WEEKS
CASE STUDY: REDUCING OUR CARBON FOOTPRINT

A groundbreaking new project will see wave energy used to power a salmon farm on an island off the west coast of Scotland. Marine Harvest Scotland has applied for permission to install a prototype device for its new site near the Isle of Muck.

Wave power has the potential to offer a solution for producing electricity at remote sites far removed from the grid.

The site near Muck is one of the planned open sea farm sites, originally unveiled in 2010, which form part of Marine Harvest’s £80m investment programme in Scotland.

CASE STUDY: RECYCLING NETS

W & J Knox Ltd, a long-established manufacturer of nets for the Scottish aquaculture industry, is working with Scottish Sea Farms to recycle redundant nets into a high-quality yarn product that can be used over and over again. The environmental benefits of the project are expected to include water savings, a reduction in organic waste, a reduction in CO2 emissions and energy savings equivalent to the amount needed to power 400 light bulbs for a week.

The industry is exploring a variety of ways to use renewable energy solutions to power our farms. These include the use of new hydro-power turbines to supply energy and the use of heat exchangers to improve efficiencies in freshwater hatcheries.

The use of wrasse by many salmon farming companies to help manage sea lice is proving successful. The sites with wrasse are seeing significant reductions in the need for veterinary medicines. Some companies are exploring the use of other cleaner fish, such as lumpsuckers.

The use of wrasse is also included in the industry Code of Good Practice.

The Cultivation of Wrasse programme is making positive progress, but is technologically challenging. Current expectations, from progress made to date, suggest that it may take at least four years to establish a supply adequate to meet industry’s needs.

The industry has invested in excess of £4m in research to develop the use of wrasse.

£4m

£2 Million plus spent annually on research
On Scottish salmon: “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

CASE STUDY: BEANS4FEEDS

A current industry led research project is researching the use of Faba beans as a locally grown crop for use in salmon feed.

Fish Feed

The formulation of salmon feed is continually developing, with improvements in efficacy and sustainability.

Improvements mean we now produce farmed fish more efficiently with less wild fish resource.

Healthy Food

More than 5,000 scientific papers attest to the benefits of Omega 3 essential fatty acids, which have noted benefits for heart health, brain development and joint inflammation. Scottish salmon is, of course, a rich source of Omega 3, suitable for, and enjoyed by, all ages.

Faba beans can be grown throughout the UK and are highly nutritious owing to their high starch and protein content. Already used in cattle feed, more research is needed to determine how they might be grown and used as a protein source for farmed salmon. It is expected that the development of this new ingredient for fish feed will further improve the industry’s economic and environmental sustainability.

The project involves 11 partners, including commercial fish feed manufacturers, fish farmers and universities in Scotland. This four year, £2.6M project is funded through industry and the Technology Strategy Board.

10kg

Wild salmon consume 10kg

1.2kg

while farmed salmon consume 1.2Kg for the same weight

Fish Feed

Modern salmon feeds are based on a wide range of sustainably grown plant proteins and other vegetable material plus relatively small quantities of marine proteins and oils. Sustainably sourced marine ingredients are necessary for the health and wellbeing of the salmon and to preserve the high quality of the salmon and to ensure high quality salmon flesh.

Salmon Trace

Scottish salmon and salmon products can all be traced back to the farm of origin to provide highly detailed information on how the fish were grown and what they were fed.
“Fish farm staff help their local communities, volunteering as lifeboat crew members, auxiliary fire fighters and community councillors”  

Rosie Curtis, Fish Farm Manager, Laga Bay Salmon Farm, Loch Sunart

Scottish salmon farming directly employed 2,200 people in 2012, largely in remote rural areas. These employees and their families, who contribute to a huge range of local activities and services, are often the mainstay of the communities in which they live and work.

The **Scottish Sea Farms Heart of the Community Trust** has distributed **£291,967** in the community since 2011 and these funds have benefited over **13,517** people in rural areas.

Nearly 80 Modern Apprenticeships in aquaculture have been taken up by young people in rural communities.

Marine Harvest contributes up to **£200k** annually to local causes. Staff devote time and make facilities available to community schools and events.

**£82k**

The **Scottish Salmon Company (SSC)** donated over £82K to local charities last year.

SSPO member companies and their employees play a huge role in rural community life.